

# TWO CHEFS

C A T E R I N G

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## Canapé Menu

*Please note that prices will be adjusted depending on the amount and type of canapés chosen. All prices are excluding VAT and subject to change. Prices are per canapé per person.*

### Vegetarian R15.00 - R18.00

Freshly baked Pinotage, caramelized onion and goat's cheese tartlets  
Curried vegetable Empanada served with a roasted garlic aioli  
Exotic mushroom Arancini served with a truffle infused pea purée  
Zucchini pancake served with hummus, pickled beetroot and spinach dust  
Parmesan popovers served with a crisp Sage and garlic butter  
Jaffles filled with red pepper hummus, mature cheddar cheese and onion marmalade served with Sriracha aioli  
Soft shell tacos served with lemon infused guacamole, lentil and cauliflower curry and red onion salsa  
Butternut and carrot falafels served with truffle infused guacamole  
Crisp rice paper rolls marinated in Jaew sauce with Julienne carrot, peppers, cucumber, purple cabbage and served with a sweet chilli glaze  
Beetroot tortellini, truffle infused mushroom duxelles served with sage infused goat's cheese custard  
BBQ marinated cauliflower floret skewers tossed in desiccated coconut served with Ranch dressing  
Toasted corn and pea croquette served with a chilli lime crème

TWO CHEFS™

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## Poultry R20.00 – R24.00

- Chicken satay marinated with a sweet and sour Huli Huli sauce served with a spring onion, cucumber and mint salsa
- Black pepper Brioche served with chicken liver parfait, apple chutney and crisp apple wafer
- Chicken bobotie springroll served with Apricot chutney
- Panko crumbed chicken satay served with an authentic Butter chicken sauce and red onion sambal
- “Chicken and waffles” - Homemade crisp waffle served with crumbed chicken and Maple syrup
- Spicy chicken ‘popcorn’ served with Umami ketchup in bamboo cones
- Pulled Jerk chicken soft tacos with shredded lettuce, guacamole, toasted corn, sour cream and Pico de Gallo
- Crispy fried chicken and spring onion wontons served with a sweet chilli aioli
- Grilled chicken and coriander pot stickers served with soy sauce

## Pork R23.00 – R28.00

- Slow roasted ginger and chilli marinated pork belly skewers served with Saffron and pear chutney
- Pulled pork springrolls served with a homemade Kimchi aioli
- Cheese griller corndog served with Jalapeno aioli
- Grilled peach wedges wrapped in bacon served with fresh basil
- Honey glazed Gammon and Emmenthaller Jaffles served with sweet homemade mustard
- Crispy Phyllo hand rolls served with pulled pork, sweet miso glaze, spring onions and pineapple salsa
- Steamed mini Bao buns filled with smoked pork belly, pickled red onions, creamy coleslaw and a Togarashi sprinkle
- Slow roasted pulled pork, pea, chive and corn dumpling served with a Jaew dipping sauce
- Mini Vetkoek stuffed with crisp bacon, melted cheese and Jalapenos
- Harissa and three-cheese flavoured macaroni bon-bon’s served with rosemary infused bacon jam

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## Beef R25.00 – R29.00

- Sweet potato roulade served with whipped horseradish mascarpone, rare roast beef and spicy tomato jam
- Traditional steamed mini Dombolo with toasted corn and oxtail served with a whipped bone marrow and Marmite butter
- Sweet corn 'pap' tartlet with boerewors and homemade chakalaka
- Crisp phyllo handrolls served with flaked smoked beef brisket, homemade Bbq sauce and a fresh cucumber salsa
- Beef Wellington style wonton – Grilled beef fillet pieces, spinach, mushrooms and Parma ham and served with a wholegrain mustard aioli
- Soft taco served with char grilled beef sirloin, tomato coulis, crème fraiche, crisp lettuce, red onion salsa
- Slow roasted oxtail "Jaffles" served with a red wine jus reduction
- Spicy marinated beef sirloin kebabs served with a peanut butter sauce
- Seared beef fillet rollups filled with sweet potato puree, parmesan crisp, parsley aioli and dehydrated red onion
- Baked Oat chip served with beef tartare, miso and crisp fried onion

## Venison R26.00 – R29.00

- Crisp herb infused potato rosti served with smoked Ostrich and peppadew aioli
- Springbok carpaccio and whipped cream cheese roulade served with Blue berry chutney and biltong dust
- Soft shell tacos served with sour cream, thyme marinated Ostrich, crisp lettuce and Gooseberry chutney
- Crispy fried duck springrolls served with Sriracha infused salted caramel and toasted black sesame seeds
- Five spice confit duck phyllo handrolls served with fresh spring onion, thick Indonesian soy, dried cranberries and a pickled ginger and orange salsa

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## Lamb R28.00 – R32.00

Crispy Lamb belly fritter served with gremolata aioli  
Lamb kofta served with cumin infused tzatziki  
Thyme marinated slow roasted flaked lamb croquette served with a Salsa Verde  
Smoked lamb “ribbetjies” served with a harissa jus drizzle  
Lamb Asun soft shell taco served with baba ghanoush, crisp lettuce, red onion salsa and pomegranate glaze

## Seafood R28.00 – R38.00

Crispy panko breaded Calamari and Chorizo arancini served with a spicy smoked paprika aioli  
Crispy coconut crumbed prawns served with sweet and spicy pineapple chutney  
Smoked polenta crumbed Snoek croquette served with a fennel chutney and apricot and cucumber salsa  
Seared tuna served with a pepper and cucumber coulis and a fresh mango and cucumber salsa  
Soft tacos served with oak smoked Salmon, lemon infused guacamole, crisp slaw and Yuzu aioli  
Sesame seared tuna served with pickled beetroot, beetroot crisp and beetroot foam  
Crumbed Patagonian calamari tubes stuffed with Rosa tomatoes, bell peppers, olives and feta cheese  
Beetroot cured Salmon Gravadlax served on a charcoal cracker with chive crème fraiche and fresh lemon  
Grilled tiger prawn and pancetta skewer served with a fresh pineapple, ginger and chilli salsa  
Dill pancakes stuffed with black pepper Ricotta and oak smoked salmon  
Mini steamed Boa buns filled with Tempura linefish, homemade Kimchi, garlic aioli and micro greens  
Steamed Cape Malay pickled fish dumplings served with a “Bokkom” broth and apricot pearls  
Fresh oyster served with Thai green curry dressing, Orange granita and mint pearls

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