



Dessert Sample Menu 2020 -2021

**All prices are excluding VAT, Chefs, Rentals and Travelling*

Canapé Dessert @ R15pp per dessert item

Dark chocolate brownie served with salted caramel and chocolate garnish

Peppermint crisp cone – Vanilla bean biscuit cone filled with chocolate peppermint crisp mousse and served with meringue shard

Banoffee tartlet – coconut tartlet filled with roasted banana, salted caramel cremeux and banana dust

Peanut butter – short crust tartlet filled with crunchy peanut butter and salted dark chocolate ganache served with peanut praline

S'more square – hazelnut, vanilla short crust crumble and milk chocolate nibs covered in mallow drizzled with salted caramel

Strawberry panna cotta served on vanilla biscuit accompanied with dehydrated strawberries

Blueberry jelly served with pineapple and mint salsa accompanied with coconut crumble and passionfruit coulis

Milktart flavoured macarons

Raw ginger Chia seed cheesecake set on a coconut crust served with lemon pearls

Dark chocolate cake, Nutella, fudge spheres rolled in Hazelnut and cocoa dust

Vanilla baked sponge cake served with lemon curd, Kiwi and Strawberry salsa and Macadamia tuile

Deconstructed Black forest- Chocolate cake, dark chocolate mousse, white chocolate shards, and cherry jelly

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA
Directors: Andre Schoeman, Herman Hanekom
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TWO CHEFS

C A T E R I N G

Chai Latte panna cotta served with citrus compote and ginger tuile

*Variety of homemade ice-creams

Crème Brulees

And baked cheesecakes – see list attached

Plated Dessert @ R65pp

Strawberry curd served with charred Italian meringue, Vanilla bean mousse, Rooibos cake, ginger crumble and chocolate shards

Mango jelly served with fresh pineapple salsa, coconut soil, toasted white chocolate ice-cream and a wild berry coulis

Madagascan vanilla bean panna cotta, milk chocolate sponge cake, crispy honeycomb, raspberry leather, dark chocolate soil and Strawberry curd ice-cream

Espresso panna cotta served with charred coffee bean crumble and white chocolate ice-cream

Baked Cardamom cake served with poached pear coulis, ginger soil, vanilla bean cream and pear jelly

Dark chocolate olive oil torte served with vanilla crumble, olive oil ice-cream, ginger poached pear and Hazelnut tuile

Lemon ricotta set cheesecake served with raspberry gel, dehydrated strawberries and dust of icing sugar

Baked rooibos cake served with Blueberry curd, blueberry jelly, popping chai latte crumble, Dark chocolate terreine, gold dusted meringue shard

Deconstructed banana split cheesecake- dark chocolate soil, whipped cheesecake, condensmilk roasted banana, banana dust, milk chocolate ganache and toasted banana bread shard

Matcha tea tiramisu

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C A T E R I N G

Vanilla bean cake served with salted caramel, dark chocolate dome, pistachio crumble and warm Anglaise

Deconstructed Strawberry tart – vanilla bean shortcrust biscuit, cardamom and strawberry curd, pistachio meringue droplets and strawberry pearls

Dessert Stations @ R70 per person and excluding rentals

Waffle Station

Freshly baked buttermilk waffles served with Homemade ice-cream

Nutella, Berry coulis, Mango gel, Maple syrup, Milk tart, Salted caramel
Sprinkles, Brownie crumble, Astros, Bacon & Batterscoth crumble, Cinnamon sugar
Cinnamon poached apples, Oranges, Roasted banana
Homemade ice-cream flavours x2

Pancake & Flambé Station

Freshly baked pancakes on a crêpe plate served with a variety of toppings

Nutella, Strawberry coulis, Mango & ginger gel, Milktart, Salted caramel, Golden syrup,
Maple syrup
Cinnamon sugar, Smarties, Astros, Brownie crumble, Turkish delight
Fruit Flambé – Cinnamon Brandy poached apples, Oranges, Amarula Banana
Homemade ice-cream Flavour x1

Classic Pie Station

Freshly baked Giant Apple pie served with Chantilly cream on the side
Selection of canapé pies – Blueberry, Raspberry, Peanutbutter & milk chocolate, Pear &
Frangipane, Banana and amarula

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CATERING

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