



Feast to table Sample Menu 2020 -2021

Vegetarian

Wild mushroom and lentil ragout served with fresh herbs, red onion and Gorgonzola

Oven roasted aubergine stuffed with hummus, tomato and feta served with a basil dressing

Curried lentil and chickpeas served with aubergine, peas, carrots, broccoli florets and cumin infused yoghurt dressing

Poultry

Moroccan spiced deboned chicken thighs served on fragrant couscous with roasted peppers, spring onion, Sultanas, toasted almond flakes and an onion and parsley emulsion

Smoked whole chickens served with cumin infused hummus dressing, grilled peppers, fresh cucumber, toasted corn, cherry tomatoes and chives

Deboned chickens stuffed with red onion, peppers and feta served with blistered tomato coulis

Char grilled chicken breasts served with a smoked paprika yoghurt sauce and peppadews

Deboned chicken thighs baked in apricot emulsion served with char grilled apricots

Rosemary and peach stuffed chicken breast served with grilled peach, accompanied with a white wine sauce

Chipotle roasted flaked chicken salad served with crisp Cos lettuce, pickled carrot ribbons, spicy toasted cashew nuts, pomegranate jewels accompanied Rooibos and honey chia seed dressing

Char grilled chicken fillets served with black pepper ranch sauce

Three- herb marinated chicken thighs served with char grilled lemon slices and drizzled with salsa verde

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA

Directors: Andre Schoeman, Herman Hanekom

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Website: www.twochefs.co.za

TWO CHEFS

CATERING

Cape Malay style butter chicken served with crispy Poppadum's

Confit duck legs served with homemade spicy plum sauce

Beef

Rare roasted beef sirloin steak salad served with char grilled courgettes, exotic cherry tomatoes, red onion, bacon and walnut crumble, baby salad leaves, avocado and drizzled with a balsamic reduction

Thai beef salad with fresh red onion, cucumber, peppers, Daikon and cherry tomatoes served with baby spinach, coriander, mint and bean sprouts served with spicy sesame vinaigrette

12 hour smoked beef brisket served with sweet potato gnocchi and harissa jus

Sticky beef shortribs with toasted white sesame seeds and fresh spring onions served with wholegrain mustard cream

Whole roasted beef fillet served with roasted wild mushrooms, confit garlic, fresh herbs and a red wine jus

Roasted garlic and rosemary rubbed whole beef sirloin served with classic sauce Béarnaise and salsa Verde

Orange glazed beef fillet medallions served with toasted cashews and Port jus

Venison

Grilled Springbok loin served with Blueberry chutney and thyme infused jus on the side

Orange and ginger confit duck leg served with toasted chopped pecans, candied ginger infused orange

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C A T E R I N G

Pork

Orange and thyme glazed pork loin served with salted citrus caramel sweet potato

Slow roasted pork belly served with rosemary infused jus and crispy pork crackling

Slow roasted pork cheeks served with thyme and apple chutney

Bacon wrapped pork loin served with apple jus

Smoked pork belly served with apple and whisky chutney and a pork jus

Lamb

Slow roasted flaked lamb salad served with baby spinach, grilled asparagus, grilled Halloumi, roasted butternut, fresh strawberries, red onion, cherry tomatoes and toasted pine nuts with a tangy lemon dressing

Slow cooked rack of lamb served on exotic mushroom risotto with a thyme jus

Sweet potato and bacon stuffed rolled leg of lamb served with Port jus

Balsamic vinegar and brown sugar marinated lamb chops served with salsa Verde

Slow roasted lamb belly served with mint infused crushed peas and thyme jus

Spanish rubbed barbeque deboned leg of lamb served with char grilled lemons, whole roasted garlic and jus

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C A T E R I N G

Seafood

Lemon and masala crusted line fish served with bobotie spiced coconut cream and toasted coconut flakes

Cioppino – Fish stew of mussels, prawns, squid and line fish in a tomato broth served with freshly baked garlic and parsley bread

Grilled linefish served with sautéed peppers, char grilled lemon slices and drizzled with garlic Beurre blanc

Paella of Saffron rice, mussels, clams, prawns, spicy chorizo, peas, corn and capsicum with a roasted tomato coulis and fresh parsley

Grilled Yellowfin tuna served with Sesame marinated slaw with grapefruit pearls, micro herbs and wasabi vinaigrette

Grilled salmon fillets served with blistered cherry tomatoes and a Raspberry glaze

Olive tapenade crusted linefish served with roasted vine tomatoes and salsa verde

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Sides Dishes

Quinoa and roasted chickpeas served with toasted spicy cashew nuts, green beans, goat's cheese and lemon vinaigrette

Char grilled baby corn served with mature cheddar cheese and Marmite mousse

Cauliflower rice served with roasted sweet potato, char grilled chickpeas and toasted sunflower seeds

Sundried Cranberry, toasted pecan nuts and Paprika roasted sweet potato wild rice Pilaf

Tabbouleh – Bulgur served with diced pepper and tomato served with accompanied with a fresh mint infused Gremolata

Roasted root vegetable salad glazed with citrus and poppy seed dressing

Individual savoury Brioche bread pudding with aged cheddar cheese and grilled leeks

Cauliflower, Ricotta, and leek shortcrust tartlets served with cumin infused tomato chutney

Crispy potato rosti's served with a chive and yoghurt dressing

Sweet potato, butternut and leek bake with crispy Gruyere

Fragrant Jollof rice

Crispy baby potatoes served with chive and garlic butter

Smoked paprika and thyme roasted Hasselback potatoes

Crispy parmesan infused polenta triangles accompanied with cumin infused tomato relish

Roasted seasonal vegetables served with thyme and garlic butter

Salads

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Crispy sweet potato chip salad served with fresh oranges, herbed goat's cheese, toasted walnuts, baby salad leaves and citrus vinaigrette

Roasted baby potato salad served with green beans, chives, crispy cabbage and Saffron aioli

Toasted baby corn salad served with parmesan crisps, pickled carrot ribbons, cucumber ribbons, baby salad leaves and avocado infused mayonnaise

Salted baked beetroot salad served with smoked aubergine, goat's cheese custard, toasted walnuts and rooibos infused balsamic reduction

Citrus salad served with fresh shaved fennel bulb, rocket, Labneh, peas and a Tahini dressing

Char grilled zucchini, baby carrots and sweet potato served with a red pepper hummus dressing and baby spinach

Sautéed exotic mushrooms and avocado salad served with crispy garlic croutons, crispy bacon nibbles, toasted pine nuts, baby spinach and basil dressing

Char grilled pear salad served with bocconcini, fresh figs, toasted walnuts, chives and lemon vinaigrette

Crisp green garden salad – pickled cucumber ribbons, Danish feta, peppers, red onions, peppadews, cherry tomatoes, baby salad leaves and balsamic glaze

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