



### Station Sample Menus 2020 -2021

*\*All prices are excluding VAT, Chefs, Rentals, Travelling and subject to change*

#### Harvest Table

Artisan charcuterie and cheese selection served with a selection of mustards, pickles and preserves accompanied by

Variety of freshly baked breads, served with farm flavoured butters and balsamic and olive oil

Fresh seasonal crudités and fruit

Candied spicy Giant peanuts

Salted pretzels

Served with hummus, tzatziki, bacon jam, creamy caramelized onion dip, baba ghanoush, spicy spinach and feta dip, curried carrot spread

\*Harvest Table add-on:

Droewors & beef biltong display

Labneh installation

Savoury baked cheesecakes

Giant cheese wheels

#### Boa Bun Bar

*Homemade Boa Buns steamed in bamboo steamers served with:*

Seared tuna served with Maldon salt, cucumber and Teriyaki mayo

Slow roasted pulled pork served with a crisp Sesame slaw

Smoked beef brisket served with chive yoghurt a Jalapeno atchar

Sticky Korean marinated chicken served with pickled red onion, cilantro and Sriracha aioli

TWO CHEFS™

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

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)

Website: [www.twochefs.co.za](http://www.twochefs.co.za)

# TWO CHEFS

C A T E R I N G

---

## Pretzel Palace

*Freshly baked giant sesame pretzels served with:*

Beetroot hummus, Olive tapenade, Bacon marmalade, Marmite mousse, Smoked salmon mousse, Roasted garlic and stout cheese dip, Lemon infused guacamole, Peanut butter & jelly, Dark chocolate spread

## Smoking Station

*Selection of 3 smoked meats with a variety of side dishes*

Beef Brisket

Chef's homemade sausage

Pork belly

Pork ribs

Beef short ribs

Leg of lamb

Whole chickens

Served with Chilli beans, Harissa infused Mac & cheese, homemade Kimchi, Crisp Asian slaw, pickled apple and cucumber slaw, Spicy mustard, Umami ketchup, Chef's BBQ sauce, Homemade tomato chilli chutney, Smoked garlic aioli, Jalapeno Atchar

Add on items:

Soft bap rolls, flatbreads, tortilla wraps

## Gourmet "boerie roll" Station

*Selection of homemade sausage varieties served with fresh toasted Brioche rolls*

Spicy bean and pickled onions, Umami ketchup

Pineapple chutney, Mature cheddar cheese

Toasted corn and jalapeno salsa with a truffle aioli

Smoked paprika onion rings, crumbled feta and homemade BBQ sauce

TWO CHEFS™

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

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)

Website: [www.twochefs.co.za](http://www.twochefs.co.za)



### Shawarma Station

Rotisserie lamb, chicken or beef wrapped in homemade flatbreads served with a variety of toppings

Homemade Hummus, Jalapenos, pickles, crisp lettuce, tomato salsa, cucumber ribbons, Danish feta, crispy bacon nibbles, grilled Aubergine, pickled red onions, Tzatziki, lemon infused guacamole, fresh lemons, grilled artichoke spread, toasted chickpeas

### Roosterkoek Station

Fresh "Roosterkoek" from the wood fire served with a variety of toppings

Smoked Snoek paté, Chicken bobotie-mayo, Bacon jam, Fig jam, Whisky and ginger orange marmalade, mature cheddar cheese, Biltong paté, Whipped marmite ricotta

### Pizza Station

Gourmet thin based pizzas made in our wood fired oven with a variety of toppings

Slow roasted Oxtail served with button mushrooms, roasted butternut and apricot chutney  
Green Thai curry chicken, roasted red peppers, roasted garlic aioli, fresh sprouts and cilantro oil

Slow roasted pulled pork served with caramelised onions, peppers, toasted corn and fresh spring onion

Grilled courgette, artichokes, olive tapenade, peppadew aioli and fresh rocket

TWO CHEFS™

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

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)

Website: [www.twochefs.co.za](http://www.twochefs.co.za)



### Rice Noodle Station

Freshly prepared rice noodles with a variety of options

Toasted corn, cucumber, carrots, purple cabbage, sliced avocado, broccoli, chickpeas, jalapeno, spring onions, poppy seeds, sprouts, coriander

Sautéed Prawns (2 prawns per person)

Smoked chicken

Sliced rare roast beef

Slow roasted pulled pork

Peanut sauce

Indonesian soy

Tahini dressing

Jaew sauce

Sweet chilli glaze

### Taco Station

Soft shell taco's prepared live served with a variety of fillings

Chipotle marinated chicken, Chilli ginger and soy marinated pulled pork, Smoked beef brisket, Oak smoked Salmon

Roasted garlic aioli, Crème Fraiche with chives, Lemon infused guacamole, Umami ketchup, Sriracha, Ranch Dressing, Peanut sauce, Shredded lettuce, toasted corn, Pickled red onion, Pico de Gallo, Pineapple chutney, Jalapenos, Pepper relish, Tabasco pearls

TWO CHEFS™

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

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)

Website: [www.twochefs.co.za](http://www.twochefs.co.za)

# TWO CHEFS

C A T E R I N G

---

## Poke Station

Classic Poke Bowl selection seasoned with Soy sauce and sesame oil

Tuna ceviche  
Oak smoked salmon  
Smoked chicken  
Smoked ostrich carpaccio  
Chilli marinated pulled pork

Sticky rice, Cucumber, Pickled red onions, Tomato and red onion salsa, Fresh pineapple, Jalapeno Atchar, Spring onions, Avocado, Nori, Grilled mango, Crunchy onion flakes, Edamame beans, Orange segments, Asian style slaw, Homemade Kimchi, Lemon pearls, Truffle aioli, Togarashi mayo, Crunchy peanut sauce, Tahini dressing, Miso ginger emulsion, Soy sauce

## Braai station

Feta and sriracha stuffed calamari tubes served with citrus dressing  
Pork belly skewers with ginger-apple chutney  
Tomato, mozzarella and basil pesto ciabatta “braaibroodjies” with apricot chutney  
Rosemary and garlic marinated beef and bell pepper kebabs with Harissa infused tzatziki  
BBQ marinated chicken kebabs with Green curry aioli

## West Coast bar

Fresh mussel “potjie” with white wine and garlic served with fresh bread  
Snoek served off the braai with apricot jam and lemon basting  
Mosbolletjies served with biltong butter, Nastergal jam and grated mature cheddar cheese

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA  
Directors: Andre Schoeman, Herman Hanekom  
Tel: 0828333679/0825524299  
Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)  
Website: [www.twochefs.co.za](http://www.twochefs.co.za)

# TWO CHEFS

CATERING

---

## Popcorn Bar

*Freshly popped popcorn served with a variety of toppings*

Savoury bacon, paprika, cheese and rosemary popcorn

Caramel popcorn

Peanut butter drizzle, Salted caramel, Chocolate drizzle

Turkish delight, Bacon bits, Speckled eggs

Salts – Truffle salt, Buttered salt, Harissa salt, Salt & Vinegar, Sour cream & chives

## Dessert stations

*Please view Dessert sample menu for all dessert stations*

TWO CHEFS™

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

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: [andre@twochefs.co.za](mailto:andre@twochefs.co.za) / [herman@twochefs.co.za](mailto:herman@twochefs.co.za)

Website: [www.twochefs.co.za](http://www.twochefs.co.za)