



Dessert Sample Menu 2021 -2022

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

Canapé Dessert @ R15- R25pp per dessert item

Dark chocolate brownie served with salted caramel and chocolate garnish

Rice Krispy square served with coconut, dried mango and ginger drizzled with dark chocolate

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

Dessert Chow – Espresso cake filled with hazelnut and dark chocolate mousse, salted caramel and meringue shards

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

Coconut baked cheesecake served strawberry and mint salsa and Kombucha gel

Peanut butter panna cotta and strawberry curd

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

Chai Latte panna cotta served with citrus compote and ginger tuile

\*Variety of homemade:

Ice-creams

Crème Brulees

Baked Cheesecakes

TWO CHEFS™

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

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# TWO CHEFS

C A T E R I N G

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## 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

Madagascar 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 terrine, 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

Dark chocolate terrine served with passionfruit curd, pistachio tuille, meringue shards and Yuzu gel

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

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# TWO CHEFS

CATERING

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

Vanilla cake served with grilled peaches, chai latte ice-cream, ginger crumble and Mango-sriracha caramel

## 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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