



Feast to table Sample Menu 2021 -2022

**All prices are excluding VAT, Chefs, rentals and travelling*

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

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 chutney emulsion served with char grilled apricots

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

Cape Malay style butter chicken served with crispy Poppadum's

Crispy chicken thighs served with butternut gnocchi and sweet chilli-cilantro sauce

Teriyaki chicken salad served with baby salad leaves, grilled courgette, mange tout, spring onion, crispy garlic croutons and bean sprouts

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

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

Feta and sunflower crusted beef sirloin served with truffle and mushroom sauce

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

Confit duck legs served with homemade spicy plum sauce

Ostrich salad served with baby salad, roasted sweet potatoes, green beans, peppadews, white sesame seeds and cucumber ribbons and herb vinaigrette

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CATERING

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

Mustard seed crumbed pork chops served with a lemon, honey and ginger sauce

BBQ marinated pork ribs served with toasted corn steamed buns and plum sauce

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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Seafood

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

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

Spanish style mussels and prawns in a fragrant roasted tomato sauce and fresh lemons accompanied with individual garlic breads

Grilled linefish served with cumin and paprika roasted courgette and cauliflower accompanied with fresh chives accompanied with Salsa Verde

Fish koftas served with tomato and cardamom coulis accompanied with cilantro yoghurt

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Sides Dishes

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

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

Sweet potato, butternut and leek bake with crispy Gruyere

Crispy parmesan infused polenta triangles accompanied with cumin infused tomato relish

Roasted seasonal vegetables served with thyme and garlic butter

Crispy Togarashi chickpeas and Orzo salad served with grilled cauliflower, cherry tomatoes, peas, exotic mushrooms, and Peppadew infused Hummus dressing

Baby potato salad served with green olives, red onions drizzled with a mint and sundried tomato pesto dressing

Hasselback sweet potatoes served Chinese 5 spice butter

Bulgur salad served with toasted corn, peas, cucumber, crispy chickpeas, rocket, radishes and Tahini and avo dressing

Crispy onion rings served with a trio of sauce; Curried aioli, Roasted garlic and truffle aioli, Umami ketchup

Crispy roasted Patatas Bravas served with spicy chorizo roasted tomato sauce accompanied with fresh parsley and sriracha aioli

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Salads

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

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

Pea and feta salad served with baby salad, chia seeds, pumpkin seeds, peanuts, crispy bacon nibbles and creamy caramelized onion dressing

Sticky cauliflower salad served with baby spinach, cucumber ribbons, cherry tomatoes, mange tout, fresh avocado, spicy coated cashew nuts and lemon vinaigrette

Gochujang marinated brinjals salad served with baby spinach, cherry tomatoes, roasted butternut, pickled red onion, cucumber ribbons, peas, fresh parsley and Togarashi yoghurt dressing

Grilled baby marrow salad served with shaved Pecorino, roasted peacan nuts drizzled with Salsa Verde

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