



South African Inspired Sample Menu 2021 -2022

**All prices are excluding VAT, Chefs, Rentals And travelling*

Canapés R15 – R30pp per item

Traditional lamb 'Denningvleis' taco served with curry pickled green beans
Twice baked sweetcorn soufflé served with spicy beans and homemade chakalaka
Tomato bredie springrolls served with a waterblommetjie chutney
South-African inspired Bon-bon - Creamy samp croquette filled with mature cheddar cheese, oxtail and fresh herbs served with a roasted tomato relish
Lentil "Dhaltjies" served with a red onion salsa and a cumin infused tzatziki
Boerewors corndogs served with Umami ketchup
Crispy chicken bobotie springrolls served with apricot chutney
Smoked Snoek mousse served in a crisp phyllo handroll, apricot and cucumber salsa accompanied with apple and fennel chutney
Mini vetkoek served with savoury mince and cumin pickled beetroot
Sliced Springbok carpaccio on a potato rösti served with a peppadew aioli
Pickled fish in a mini bunny chow served with a tomato and coriander salsa

Bowl foods R30 – R60pp per item

Spicy chicken and kaiings served with putu pap accompanied with tomato relish
Biltong and blue cheese soup served in a demi cup with crouton
Ostrich bredie served with a roti accompanied with fresh cilantro and red onion sambal
Macaroni, cheddar and marmite cups with crispy parmesan crust

TWO CHEFS™

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

TWO CHEFS

C A T E R I N G

Starters R75 – R90pp

Smoked polenta crumbed Snoek paté, served with pickled cucumber spaghetti, roasted onion purée, fennel infused apple chutney, char grilled apricots and dehydrated onions

Springbok carpaccio served with a crisp maize cracker, peppadew chutney, cucumber ribbons, Amazi and chive custard, rainbow beetroot and micro greens

Flaked lamb bobotie in short crust pastry served with a sweet potato and banana purée accompanied with Brandied raisin and apricot chutney served with micro greens

Main Course R175 – R210pp

Char grilled Springbok loin served with Kalahari truffle, Rooibos pear chutney, crispy potato cubes, pickled red onions and jus

Slow roasted lamb shank Torchon served with cinnamon roasted butternut purée, crispy potato croquettes, green beans, onion marmalade, vine tomatoes and thyme infused jus

Cape Malay crusted linefish served with cumin roasted carrot purée, pickled red onions, seasonal vegetable bundle, crispy Salfarino potatoes, Bobotie spiced coconut cream and toasted coconut flakes

Rooibos and thyme marinated beef fillet served with creamy samp, pickled sjimeji mushrooms, wilted greens, tomato dust and jus

Marinated beef tongue served with caramelized cauliflower purée, pickled cauliflower florets, honey roasted baby carrots, crispy potato skins with Maldon salt accompanied with sweet mustard sauce

Dessert Canapés R15pp per item

‘Pampoen koekie’ donut – Pumpkin donut served with a lemon and salted caramel glaze
Rooibos infused cheesecake with cinnamon tuile

Deconstructed ‘Hertzoggie’ – vanilla bean biscuit served with Brandy infused apricot gel and toasted coconut meringue droplet

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