

# TWO CHEFS

C A T E R I N G

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## 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 & 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's:*

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 and Jalapeno atchar

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

## 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

TWO CHEFS™

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

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## Smoking Station

*100% Smoked meats on the smoker*

Beef Brisket  
Chef's homemade sausage  
Pork belly  
Pork ribs  
Beef short ribs  
Leg of lamb  
Whole chicken

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

## Sir Sausage 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

## 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

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## Roosterkoek Station

*Roosterkoek made live on the wood fire served with a variety of toppings*

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

## Pizza Palace

*Gourmet thin based pizzas made with a variety of toppings*

Slow roasted Oxtail served with button mushrooms, roasted butternut, apricot chutney and fresh red onions

Green Thai curry chicken, roasted garlic aioli, fresh sprouts and cilantro oil

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

Grille courgette, artichokes, tapenade drizzle, peppadew aioli and fresh rocket

## 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)**

Brunoise smoked chicken

Sliced rare roast beef

Slow roasted pulled pork

Peanut sauce

Indonesian soy

Tahini dressing

Jaew dipping sauce

Sweet chilli glaze

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## Taco Station

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

*Chipotle marinated chicken, Chilli ginger and soy marinated 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, Tobasco pearls*

## Poke Station

*Crispy spicy tomato or salted tortilla chips served with*

*Tuna ceviche*

*Oak smoked salmon*

*Smoked chicken*

*Smoked ostrich carpaccio*

*Chilli marinated pulled pork*

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

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