

BUFFET

MENU

THE VELVET EFFECT

ALLERGENS

Vegetarian - A diet that excludes meat, poultry, and seafood, but may include dairy products and eggs.

Vegan - A diet that excludes all animal products, including meat, poultry,Seafood, dairy, eggs, and honey.

Pescatarian - A diet that includes fish and seafood but excludes other animal meats.

Gluten-Free - Avoiding foods that contain gluten, a protein found in wheat, barley, rye, and their derivatives, typically followed by individuals with celiac disease or gluten sensitivity.

Dairy Free/ Lactose Free - Avoiding dairy products or lactose-containing foods due to lactose intolerance or dairy allergies.

Shellfish Allergy- A shellfish allergy is an immune system response to proteins found in shellfish, including crustaceans like shrimp, crab, lobster, and crayfish, as well as molluscs like clams, mussels, oysters, and scallops.

Nut Allergy- a nut allergy is an immune system reaction to proteins found in tree nuts and/or peanuts. People with nut allergies must avoid all types of nuts, including almonds, walnuts, cashews, pecans, pistachios, brazil nuts, hazelnuts, and macadamia nuts. Additionally, peanuts, despite their name, are legumes and not true nuts, but they are also a common allergen for those with nut allergies.

***THIS MENU INCLUDES PLATTERS FOR CANAPÉS, GARNISH AND SERVIETTES**

THE VELVET EFFECT

CANAPÉS

BEEF

BEEF WELLINGTON

Seared Sirloin Rubbed In A Horseradish, Mustard, Grilled Mushroom Dressing Topped With Micro Greens

SQUARE BAKED POLENTA

Topped With Chived Crème Fraiche, Grilled Sesame Coated Beef Drizzled In Chilli Tomato Jam (Beef)

CAPRESE BABY ROASTED TOMATO

Bocconcini, Marinated Olive, Grilled Pepperoni Skewer Drizzled In Chimichurri

FRAGRANT SAVOURY BOBOTIE TART

Topped with a Sweet Onion Marmalade (Beef)

CHICKEN

BLACK BEAN, CHICKPEA BUTTERNUT FRITTATA

Topped with Shredded Spiced Chicken

GRILLED CHICKEN SKEWER

Marinaded With A Thai Red Curry Coconut Milk Sauce and Basil

ORANGE STICKY GLAZED GRILLED

Chicken Served on a Asian Spoon Topped With Chopped Spring Onion and Crispy Onion

GRILLED GINGER, LIME AND HONEY CHICKEN

Thigh Skewer Topped With Coriander

CRISPY BBQ CHICKEN PEPPERED TEMPURA

Accompanied Basil Mayo

THE VELVET EFFECT

CANAPÉS

FISH

PEARL WHITE MACAROON

Filled With A Dill Smoked Salmon Chive goats Cheese Pate Served With A Lemon Wedge

SMOKED SALMON

Served On A Roasted Corn Blini with Crème Fraiche Pickled Ginger Cracked Black Pepper

NORI CUP

Stuffed With Sushi Rice Topped With Sesame Salmon And Fresh Avo Drizzled In Siracha Mayo Sprinkled In Chopped Spring Onion

TRADITIONAL PICKLED FISH

Cube Topped With Pickled Onions Served On A Toasted Cocktail Hot Cross Bun Served On A Bed Of Bay Leaves (Fish)

VEG

GRILLED WILD MUSHROOM TRUFFLE PARMESAN

Arancini Balls Topped With Yuzu Mayo And Sliced Baby Beetroots

CONFIT GARLIC WITH AGED PARMESAN ARANCINI BALLS

served with spiced mayo & parmesan crisp crumbs

CRUMBED CREAMY MAC AND CHEESE BALLS

Topped With Herbed Mayo And Baby Flowers

CINNAMON ROASTED BUTTERNUT TARTLET

Caramelized Onion Marmalade Tartlet Topped With Crispy Feta And Chimichurri

PEARL WHITE MACAROON

Black Pepper Thyme Fig Goats Cheese Macaron

THE VELVET EFFECT

CANAPÉS

ALL THINGS BRUSHCETTA

TOASTED BRUSCHETTA

Topped With Humus, Camembert Sliver And Preserved Fig Drizzled In Balsamic Glaze

CLASSIC TOMATO BRUSCHETTA

Topped With Diced Tomatoes, Basil, Garlic, Olive Oil, and a Hint Of Balsamic Vinegar.

SMOKED SALMON AND CREAM CHEESE BRUSCHETTA

Cream Cheese Spread, Smoked Salmon, Capers, And Fresh Dill

ALL THINGS SAMOOSAS

CHICKEN

Phyllo Samosas Filled With Spiced Tikka Chicken And Chutney Dipping Sauce

BEEF

Phyllo Samosas Filled With Glazed Smoked Pulled Beef Short Rib And Chili Syrup Dipping Sauce

VEG

Phyllo Samosas Filled With Grilled Corn Three Cheese Blend Chopped Spring Onion And Humus Dipping Sauce

Spanakopita Filled With Caramelized Onions, Grilled Spinach And Feta Accompanied By A Pepper Dew Tzatziki Dipping Sauce

THE VELVET EFFECT

CANAPÉS

KIDS MEALS

MAC & CHEESY BOWL
Topped Crispy Chicken Pops

GRILLED BBQ BEEF PATTIES
Topped With Cheese Slab On A Soft Bun Accompanied By Crispy Fries

CRUMBED CHICKEN SCHNITZEL
Served With Crispy Fries

BBQ GRILLED CHICKEN
Pot Pies Topped With Flaky Puff Pastry Served With A Baby Fork

GRILLED BBQ CHICKEN THIGHS
Served on Roasted Sweet Potato Mash

COCKTAIL PIZZA
Cocktail Veg Bagel Cheesey Pizza

THE VELVET EFFECT

MAIN COURSE BUFFET

L A M B

GRILLED 120G HERB CRUSTED LAMB LOIN CUTLET

Chops Sea Salt Drizzled Brushed With Thyme

TENDER LAMB SHANK

Herbed Slow Braised Tomato Arrabiata

LEG OF LAMB

Slow Roasted Thyme Garlic Rubbed Deboned Leg Of Lamb Smothered In Creamy Chakalaka Sauce topped with Coriander

LAMB STEW

Filled with Carrots, Green Beans, Courgettes Served on a Bed of Fluffy Mash

B E E F

FRAGRANT BEEF VINDALOO STEW

Filled With Roasted Seasonal Veg Done With Chuck Topped With Coriander

TENDER MALAY BEEF CURRY

Topped With Coriander Accompanied By Fluffy Basmati Rice, Garlic Naan Bread and Coriander Chili Tom And Onion Salsa

GRILLED SLOW ROASTED WHOLE CRANBERRY CINNAMON BRISKET

Shredded & Served in a Beef Thyme Garlic Jus

BEEF CREAMY MUSHROOM STROGANOFF

Filled with Grilled Wild & Button Thyme Mushrooms

THE VELVET EFFECT

MAIN COURSE BUFFET

BEEF

SEARED SLICED FILLET

Truffle Sprinkle Shavings Of Parmesan Topped With Pea Sprouts And Colourful Flowers

TENDER SLOW ROASTED STICKY

Honey And Soy Glazed Beef Short Rib Cutlets Topped With Fresh Herbs

CHICKEN

CREAMY TUSCAN GRILLED CHICKEN

Done With Sundried Tomatoes Slices And Wilted Spinach

GRILLED PEPPERED CHICKEN BREAST

Sliced Smothered In A Creamy Harissa Spiced Sauce Topped With Coriander

BBQ THYME LEMON AND HERB

Roasted Chicken Pieces (Drums And Thighs)

LEMON & HERB ROASTED CHICKEN

Chicken Thighs & Drumsticks With Lemon And Herb Glaze (Bone In)

GRILLED CHICKEN THIGHS

Glazed in Sticky Soy Sprinkled in Sesame Seeds & Spring Onions

OR

Grilled Caribbean Styled Jerk Chicken thighs

THE VELVET EFFECT

MAIN COURSE

FISH

GREEN LISTED FISH CAKES
Accompanied Lemon Wedges And Tare Tare Sauce

GRILLED PEPPERED HAKE PORTIONS
Smothered In Chived Lemon Sauce Topped With Coriander Sprigs

GRILLED PEPPERED CATCH OF THE DAY PORTIONS
Smothered In dill Lemon Sauce Topped With Coriander Sprigs

SEARED TUNA SASHIMI
Thinly Sliced Marinaded in a Sweet & Sour Sauce, Pickled Ginger, Japanese Mayo & Toasted Sesame Seeds

VEGAN

GRILLED PEPPERED CAULIFLOWER STEAKS
Drizzled In A Basil Chimichurri Coconut Milk Sauce

SIDE OF BREADS & ROLLS

Artisan Breads Accompanied By Balsamic And Olive Oil Asian Dipping Bowls

Cocktail Traditional Pumpkin Fritters Coated In Cinnamon Sugar And Fresh Berries

THE VELVET EFFECT

SIDE OPTIONS

LEAFY SALADS

CUMIN ROASTED ASSORTED CANDIED BABY BEETROOTS
Poached Pear Slices, De-Hydrated Pear Cubes, Preserve Fig Slices Served On A Bed Of Rocket Topped With Feta Crumble Drizzled In Honey, Balsamic Dressing Sprinkled In Toasted Seeds

BABY SPINACH
De-hydrated Cranberry, Danish Feta, Roasted Baby Tomato Salad Topped With Toasted Seeds

CREAMY PEPPERED COLESLAW
Grated Carrots and Shredded Cabbage Topped With Coriander

FRESH GREEN SALAD
Filled With Cucumber Cubes, Olives, Carrot Ribbons, Goats Cheese Drizzled In A Lemon And Herb Dressing

SUMMER GREEN SALAD
With Roasted Baby Tomatoes, Cucumber Ribbons, Sweet Melon Cubes, Toasted Pumpkin Seeds And Garlic Croutes Drizzled In Herbed Dressing

MUSHROOMS GRILLED CORN KERNELS
Drizzled With Grilled Red Cabbage And Slices Of Avocado Sprinkled With Pumpkin Seeds

SOFT COOKED CREAMY PEPPERED POTATO SALAD
Topped With Finely Diced Red Onions And Pea Sprouts

THE VELVET EFFECT

SIDE OPTIONS

LEAFY SALADS

GREEK SALAD
Filled with Grilled Baby Tomatoes, Chopped Cucumber, Olives, Feta & Topped with Thinly Sliced Red Onion

CHOPPED BROCCOLI SALAD
Tossed with Vegan Mayo Dressing, Lemon Zest, Garlic, Diced Cucumber, Diced Avo & Freshly Chopped Mint

HEARTY VEG SIDES

REFRESHING SCREW PASTA
Tossed In Tangy Basil, Garlic Chimichurri Dressing, Roasted Baby Tomatoes, Sea Salted Grilled Mushroom Slices, Topped With Thinly Sliced Red Onion And Parmesan Shavings

MOROCCAN ROASTED VEG SALAD
Filled With Roasted Courgette Cubes Green Beans Carrot Rounds Baby Mushrooms Grilled Corn Kernels Drizzled With Grilled Red Cabbage And Avocado Mousse Sprinkled With Pumpkin Seeds

ROASTED SEASONAL VEG
Olive Oil Cous Cous Dollops Of Humus Peaks Pumpkin Seeds Feta Crumble Drizzled With Chimichurri

GRILLED BROCCOLI AND CAULIFLOWER FLORETS
topped with a bechamel sauce and mozzarella

ROSEMARY SEA SALT ROASTED JACKETED BABY POTATOES
Creamy Caramelised Onion And Grilled Spinach Fragrant Fluffy basmati coriander rice

THE VELVET EFFECT

COCKTAIL DESSERT

CANAPÉS

ALL THINGS TART

POP IN THE MOUTH CRÈME PAT CUSTARD TARTLETS

Dusted Cinnamon Topped With Fresh Berries

COCKTAIL GRILLED SALTED CARAMEL PEACH

Caramelized Peach Slices in Crisp Tart Shells Topped with Chantilly Cream

COCKTAIL CRÈME BRULEE CARAMEL TARTLET

Smooth Crème Pate Custard with Caramelized Sugar

COCKTAIL LEMON & LIME PIE

Topped with Italian Meringue

POP IN THE MOUTH CHOCOLATE SHELL

Filled With Chocolate Crème Pat, Drizzled In Salted Caramel And Fresh Berries

COCKTAIL CRISPY CHURRO

Doughnuts Coated In Cinnamon Sugar Fresh Berries Drizzled In Chocolate Sauce

COCKTAIL AMERICAN BROWNIE

Topped With A Swirl Of Chocolate Mousse Drizzled In Caramel

COCKTAIL RED VELVET BROWNIES

Drizzled In Velvety Cream Cheese Frosting Drizzled With Berry Coulis

COCKTAIL HOMEMADE TRADITIONAL SPICED MALVA PUDDING

Topped With Cinnamon Stewed Fruit Served With Vanilla Custard

THE VELVET EFFECT

COCKTAIL DESSERT

CANAPÉS

COCKTAIL BERRY PAVLOVAS

Crisp Meringue Nests Filled with Vanilla Chantilly, Fresh Seasonal Berries and Coulis

MILK TART BUTTERCREAM BITES

Served On A Spiced Cinnamon Sponge Topped With Fresh Berries

BISCOFF BANOFFEE PIE TART

Crispy Sweet Pastry Shell Filled With Caramelised Banana Sea Salted Caramel Topped With Chantilly Cream - Served With Fresh Berries

KATIFI DONUT NEST

Topped With Rose Syrup Cream Cheese Drizzled In Belgium Chocolate Dusted In Gold

CHERRY COCKTAIL BLACK FOREST CAKE

Drizzled in Cherry Simple Syrup, Whipped Cream and Chocolate Shavings

COCKTAIL CRISPY FLAT CROISSANTS

Dipped In Chocolate And Topped With Oreo Halves, Baby Marshmallows Drizzled In Mango Puree And Fresh Berries

COCKTAIL CRISPY FRIED WONTON CONE

Filled With Cinnamon Berry Crème Pate Dusted In Cocoa

THE VELVET EFFECT

COCKTAIL DESSERT

CANAPÉS

COCKTAIL SPICED CARROT CAKE

Dipped In Dark Chocolate, Topped With Cardamon And Cinnamon Cream Cheese

COCKTAIL GLAZED LEMON BLONDIE

Topped With Crunchy Oats, Lemon, Brown Sugar Crumble Candied Lemon Twirl

MINI MANGO LASSI CHEESECAKE JARS

Mango & yoghurt cheesecake swirl in mini cups, spiced biscuit crumb base.

DUO OF GLAZED COCKTAIL DOUGHNUT POP-SKEWERS

Biscoff **OR** Lemon

MACAROONS

Chocolate Or Vanilla Macaroons – Filled With Below Flavouring Option

(Any 1 Flavour Is 1 Canapé Option)

BUBBLE-GUM

COTTON CANDY

LIQUORICE

TURKISH DELIGHT

PASSION FRUIT

COFFEE

ORANGE

THE VELVET EFFECT

COCKTAIL DESSERT

ALL THINGS CHEESECAKE

Cocktail Salted Caramel New York Styled Baked Cheese Cake Drizzled In Berry Coulis And Fresh Berries

Cocktail New York Styled Baked Cheese Cake Crème Brulee Drizzled In Berry Coulis And Fresh Berries

Cocktail New York Styled Baked Chocolate Cheese Cake Drizzled In Berry Coulis Topped With Bar One Pieces, Fresh Berries and Colourful Edible Flowers

Cocktail Berry Caramel New York Styled Baked Cheese Cake Topped With A Berry Coulis Gel Layer, Fresh Berries

ALL THINGS ECLAIRS

Cocktail eclairs topped with chocolate & filled with crème patissiere (any 1 x filling)

COOKIES & CREAM

BISCOFF

CHOCOLATE

TANGY LEMON & LIME CURD

BERRY

THE VELVET EFFECT

COCKTAIL DESSERT

VEGAN

VEGAN MANGO COCONUT CHIA PUDDING
Topped With Mango Cubes, Toasted Coconut And Fresh Berries

VEGAN CHOCOLATE BANANA NO BAKE BROWNIE
Topped With Whipped Coconut Cream, Banana Chip And Caramelised Banana Slices With Fresh Berries

VEGAN CHOCOLATE BROWNIE
Drizzled In Chocolate Sauce And Dusted In Cocoa With Fresh Berries

PHYLLO PASTRY CUPS
Filled with Roasted Nutmeg, Cinnamon, All Spice Pumpkin Pie Filling
Topped with Whipped Coconut Cream

CHOCOLATE TAHINI TRUFFLES
Creamy, Sesame-Based Truffles Rolled in Cocoa

THE VELVET EFFECT

PRICE LIST

ENTRY BUFFET
3 canapés + 2 proteins + 3 salads + 2 desserts
R590 (per person)
Incl VAT · chefs included · R513.04 ex VAT

STANDARD BUFFET
5 canapés + 2 proteins + 3 salads + 2 desserts
R650 (per person)
Incl VAT · chefs included · R565.22 ex VAT

PREMIUM BUFFET
7 canapés + 4 proteins + 5 salads + 3 desserts
R780 (per person)
Incl VAT · chefs included · R678.26 ex VAT

DELUXE BUFFET
10 canapés + 4 proteins + 5 salads + 3 desserts
R830 (per person)
Incl VAT · chefs included · R721.74 ex VAT

KIDS (UNDER 16)
Any 1 kids meal option
R125 (per child)
Incl VAT · chefs included · R108.70 ex VAT

ADDITIONAL REQUIREMENTS

A buffet table large enough for your guest count
Serving staff for the buffet, and clearing staff for the event

Menu choices reach us 14 days before the event
Minimum 50 guests per event

Every price includes VAT. Transport, waiters, hiring and kitchen equipment are quoted separately.

T&Cs

PORTION COUNT PER PERSON

Canapés: 2.5 per person per item selected, dessert canapés included
Starter protein 120g per person
Main course protein 220g per person
Dessert 100 to 120g per person

PRICE FOR EXTRA

Extra protein: R55 per person, incl VAT (R47.83 ex VAT)
Extra salad: R40 per person, incl VAT (R34.78 ex VAT)
Family-styled plating over 100 pax (surcharge): R17 per person, incl VAT (R14.78 ex VAT)

Menu choices reach us 14 days before the event
Minimum 50 guests per event

INCLUSIVE

Food, our chefs, platters, garnish, branded serviettes, serving tongs, buffet heights and stands, bush babies and accompanying pots.

EXCLUSIVE

Transport, waiters and service staff, hiring (crockery, cutlery, glassware, furniture) and kitchen equipment are quoted separately.

Prices include VAT and are valid for 2026. A quote confirms the price for your date.