

# PLATED BISTRO

## 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**

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# CANAPÉS

## BEEF

**SLOW ROASTED BEEF BBQ SHORT RIB**
Skewered With A Garlic Roasted Potato

**CARAMELIZED ONION WITH CHEDDAR & GRILLED PEPPERONI ARANCINI BALLS**
Topped with Mayo & Grilled Pepperoni

## CHICKEN

**JAPANESE GRILLED CHICKEN**
And Scallion Skewers With A Tasty Sticky Teriyaki Styled Yakitori Sauce Topped With Fresh Micro Coriander

**CRISPY CHICKEN CAJUN CORN**
And Scallion Skewers With A Tasty Sticky Teriyaki Styled Yakitori Sauce Topped With Fresh Micro Coriander

## VEG

**CRUMBED CREAMY MAC AND CHEESE**
Balls Topped With Herbed Mayo And Baby Flowers

**CHEESE SAMOSAS**
Filled With Grilled Spinach Corn Three Cheese Blend Chopped Spring Onion And Humus Dipping Sauce

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# PLATED STARTER

## CHICKEN

Crispy Chicken Tempura, Served With A Crunchy Green Salad, Accompanied By A Chimichurri Mayonnaise

OR

Grilled Cocktail Flat Breads Topped With Grilled Fragrant Butter Chicken, Goats Cheese Peaks Topped With Chopped Red Onion And Coriander

## FISH

**HOT SMOKED SALMON TROUT**

Served On A Bed Of Crisp Rocket, Pomegranate Seeds, Toasted Croutes, Balsamic Roasted Baby Tomatoes, Cucumber Ribbons, Lemon Wedge Drizzled In Yoghurt Dressing

**FISH CROQUETTES WITH LEMON DILL AIOLI**

Served On A Bed Of Baby Leaves, Lemon Dill Mayo, Lemon Slices, Pickled Radish

## VEG

**MUSHROOM ARANCINI SALAD**

On a Bed of Baby Herbs, Grilled Rainbow Slaw, Grilled Mushrooms Dressed in a Lemon Herb Vinaigrette & Baby Flower

## VEGAN

**SPICED ROASTED HUMUS**

Topped with Grilled Cinnamon Butternut Wedges, Char Grilled Baby Tomatoes, Toasted Sunflower Seeds Drizzled With a Chimichurri Balsamic Glaze

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# PLATED MAIN

## RAMEN BOWL

**KARAAGE CHICKEN RAMEN**

Crispy Fried Chicken thigh | Soy-Ginger Broth
| Thinly sliced Scallion & Nori strips

Golden Japanese-style Karaage Chicken Nestled a Silky Soy-Ginger Chicken Broth with Ramen Noodles. Soft Boiled Egg, Wilted Spinach, Thinly Sliced Scallion, Toasted White Sesame , Drizzle of Crispy Onion and Coriander Sprig

## BEEF

**SEARED RIBEYE**

Rosemary & Garlic Served With Mash, Charred Baby Carrots, and Beef Jus

**GRILLED STICKY GLAZED BEEF STIR FRY**

Served on Ramen and Asian Broth, Pickled Ginger

**STEAK FRITES (BISTRO CLASSIC)**

Halaal Beef Sirloin with Hand-cut Fries, Chimichurri, and Rocket Salad

**GRILLED BEEF FILLET**

Topped with Chimichurri Butter Medallion, Twice Fried 7mm Potato Chips, Herbed Onions Rings

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# PLATED MAIN

## LAMB

**HARISSA LAMB RUMP**

Accompanied By Crushed Minted Peas, Garlic Fondant Potato,
And Lemon Herb Gremolata

## CHICKEN

**SUMAC CHICKEN SUPREME**

On a Bed of Bulgur Wheat Salad, Roasted Aubergine Purée,
and Pomegranate Glaze

## FISH

**PAN-SEARED HAKE**

With Preserved Lemon Risotto, Braised Fennel, and Lemon Oil

**GRILLED KINGKLIP**

Served on Mash, Grilled Baby Marrow Baton, Tomato, Red
Onion, Cucumber Olive Salsa

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# DESSERTS

**DEATH BY CHOCOLATE TART**

Chocolate Shell Filled With Salted Caramel, Topped With A Chocolate Ganache Topped With A Berry Coulis And Cinnamon Chocolate Mousse Accompanied By Fresh Berries

**LEMON MERINGUE TART**

With Bruleed Italian Meringue, Caramelised Lemon Slice, Berry Compote Fresh Berries, Lemon Turkish Delight Cubes With A Icing Sugar Dusting

**FLUFFY LEMON AND POPPY SEED SPONGE**

Drizzled In Lemon Simple Syrup Topped With Passion Fruit Cream Cheese, Passion Fruit Curd Sprinkle Of Poppy Seeds And Micro Basil Leaves Accompanied By Fresh Berries

**STICKY CARAMEL TOFFEE MALVA BAKE**

Topped With A Spiced Turkish Apricot Berry Stew Served With Cinnamon Custard And Fresh Berry Cube

**TIRAMISU CHOCOLATE FINGER**

Filled With Coffee Scented Crème Pate, Topped With A White Chocolate Mousse Dusted In Cocoa, Chocolate Crumbs And Berry Coulis On The Plate

**BAKED MANGO TART**

Sweet Pastry Shell Filled With Baked Mango Curd Topped With Chantilly Cream Peaks, Spiced Rasp Berry Coulis And Fresh Berries

# DESSERTS

**DUO OF GLAZED COCKTAIL DOUGHNUT POPS SKEWER**

-topped with Biscoff crème pat

-topped Lemon curd pate

**CRÈME BRULEE CHEESECAKE**

Baked Cheese Cake Crème Brulee Drizzled In Berry Coulis And Fresh Berries

## VEGAN

**POACHED PEAR**

Aniseed, Cinnamon, Cardamon Pod Poached Pears Served On A Bed On Coconut Reduction, Vegan Gluten Free Shortbread Crumble, Fresh Berries Dusted In Gold

**VERY BERRY MIX**

One Pot Gluten-Free Vegan Berry Mixed Berry Spiced Compote Topped Oat Crumble And Whipped Coconut Cream

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# PRICE LIST

**2 COURSE (STANDARD)**
5 canapés + 1 starter or dessert + 1 main
R650 (per person)
Incl VAT · chefs included · R565.22 ex VAT

**2 COURSE (ENHANCED)**
7 canapés + 1 starter or dessert + 1 main
R690 (per person)
Incl VAT · chefs included · R600 ex VAT

**3 COURSE (STANDARD)**
5 canapés + starter + main + dessert
R780 (per person)
Incl VAT · chefs included · R678.26 ex VAT

**3 COURSE (ENHANCED)**
7 canapés + starter + main + dessert
R840 (per person)
Incl VAT · chefs included · R730.43 ex VAT

**4 COURSE**
8 canapés + starter + palate cleanser + main + dessert
R1 170 (per person)
Incl VAT · chefs included · R1 017.39 ex VAT

**KIDS (UNDER 16)**
Any 1 kids meal option
R110 (per child)
Incl VAT · chefs included · R95.65 ex VAT

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**ADDITIONAL REQUIREMENTS**

A seating chart before the day

**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 250g per person
Dessert 100 to 120g per person

**PRICE FOR EXTRA**

Choice on the night (surcharge): R170 per person, incl VAT (R147.83 ex VAT)

**Menu choices reach us 14 days before the event**
**A seating chart before the day**
**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.