



# Business Portfolio 2011

# Bring us your expectations...

CHC Catering is the leading caterer in the KZN Midlands. We offer a superior dining experience at the venue of your choice. We have an absolute passion for everything we do and have built a reputation based on our ability to produce a quality product, with service supported by senior supervision at all functions. As we take control of all aspects of the function, you are able to relax, participate and enjoy your special event. We have a philosophy of commitment and a willingness to go the extra mile to get the job done.

Our range of services is extensive, ranging from the delivery of snacks to the co-ordination and implementation of all the elements of large events. We understand that it is important for us to stay in touch with changing needs and to continue to provide the quality of food and service excellence that we have built our reputation on. We are the professional team that you can rely on to quietly make you a better host.

We are rated as a Level 4 BEE Contributor and so all purchases from CHC Catering will qualify at a procurement recognition level of 100%. For a copy of our certificate please visit [www.chccatering.co.za](http://www.chccatering.co.za)

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# The Way We Do Things

This portfolio of popular menus and platters has been put together to help make your catering decisions easier and inspire you, so that you have a convenient reference that outlines a range of options with prices at your fingertips. However, should you prefer to compile your own menu, please contact us and we will present you with a quote based on your choices.

## Included In Our Prices

Should you have 50 guests or more for a function we will also include table linen and overlays, we will set the guest tables, a function manager will oversee the function and the price includes waitrons for a maximum of 3 hours service. Should your function extend beyond the 3 hours, an additional hourly rate will apply.

## Excluded From Our Prices

An hourly rate applies for waitrons where the function is for fewer than 50 guests.

Travelling outside the greater Pietermaritzburg Municipal area

## Operating Hours

Our normal operating hours are 7:00am till 4:30pm Monday to Friday and 8:00am till 1:00pm on Saturdays. For the full service functions these hours do not apply as additional hours will be individually quoted on.

## Additional Services

Bar services (Outsourced)

Marquees and accessories (Outsourced)

Specialised linen, organza, taffeta etc.

Glasses and accessories

Silver cutlery

Draping (Outsourced)

Furniture and equipment

Chair covers

Patio heaters

Noritake or square crockery

# Breakfasts

Each order includes the appropriate crockery, cutlery, serviettes, glassware, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area. Should you have 50 guests or more for a breakfast, we will also provide guest table linen and overlays, setting of guest tables and waitrons for the breakfast period (to a maximum of 3 hours service).

Please note breakfast is available from 7:30 am unless prior arrangements have been made.

## English Breakfast

Minimum: 20 people  
R72.00 per person (Vat Inclusive)

Fresh Fruit Salad, Yoghurt, Muesli  
Grilled Bacon, Grilled Sausages  
Scrambled Eggs, Poached Eggs  
Pan Fried Mushroom with Thyme  
Grilled Tomato and Onions, Hash Browns  
Tomato Sauce, HP Sauce, Tabasco  
White and Brown Toast, Bran Muffins  
Scones, Grated Cheese, Jam, Butter  
Whipped Cream, Fresh Fruit Juice  
Tea and Coffee

## Continental Breakfast

Minimum: 20 people  
R72.00 per person (Vat Inclusive)

Breakfast Cocktail (*Fruit Salad, Yoghurt Muesli*), Continental Cold Meat Platters  
Full Cheese Board, Bran Muffins, Scones  
Assorted Rolls, Butter, Jams, Whipped Cream, Assorted Hot Snacks  
(*Sausages Rolled in Bacon, Sausage Rolls Vegetarian Quiche, Scotch Eggs (Pork) Meatballs, Fish Nuggets*)  
*Sesame Crumbed Chicken Nuggets*  
Fresh Fruit Juice, Tea and Coffee

## Light Finger Breakfast

Minimum: 20 people  
R60.00 per person (Vat Inclusive)

Assorted Breakfast Hot Snacks  
(*Sausages Rolled in Bacon, Sausage Rolls Quiche, Meatballs, Fish Nuggets, Mini Pies Vol au Vents with Mushroom Fillings Crumbed Chicken Nuggets Cheese and Onion Pinwheels*)  
Assorted Muffins, Butter, Cheese Platters  
Fresh Fruit Juice

## Simple Breakfast

Minimum: 20 people  
R60.00 per person (Vat Inclusive)

Grilled Bacon, Grilled Sausages  
Scrambled Eggs, Poached Eggs  
Pan Fried Mushroom with Thyme  
Grilled Tomato and Onions, Hash Browns  
Tomato Sauce, HP Sauce, Tabasco  
White and Brown Toast, Butter  
Fresh Fruit Juice  
Tea and Coffee

# Teas

Each order includes the appropriate crockery, cutlery, serviettes, glassware, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Should you have 50 guests or more for a tea, we will also provide guest table linen and overlays, setting of guest tables and waitrons for the tea period  
(To a maximum of 3 hours service).

## Morning Break

Minimum: 10 people  
R18.00 per person (Vat Inclusive)

Tea and Coffee  
Assorted Homemade Biscuits

## American Break

Minimum: 10 people  
R23.00 per person (Vat Inclusive)

Tea and Coffee  
Assortment of Brown and White  
Closed Sandwiches (1 round per person)

## English Break

Minimum: 10 people  
R20.00 per person (Vat Inclusive)

Tea and Coffee, Bran Muffins (1/2 per person)  
Cream and Jam Scones (1/2 per person)

## Single Items

Tea and Coffee: R10.00 per person  
(Vat Inclusive)  
Chilled Fruit Punch: R16.00 per litre  
(Vat Inclusive)

## Notes

*"Wow! Thank you so much for everything you did for the launch last night. My afternoon went pear-shaped and I was so grateful that I did not have to stress about the food & set-up... I was blown away - The table layout was fabulous and the food amazing. Also really appreciate that you took the time & care to find out our corporate colours and just did it!! I know everyone was very impressed and it made the Marriage meander look great!..."*

*Nikki Sinclair  
Marriage Meander  
15.09.10*

# Lunch Ideas

Each order includes the appropriate crockery, cutlery, glassware, serviettes, tablecloth for food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

## Ready-To-Eat Braai

Minimum: 20 people  
R75.00 per person (Vat Inclusive)

**Please Choose 2 of the Following**

### 3 Meat Options:

Chicken Portions **Or**

Farmhouse Boerewors **Or**

Lamb Chops

Served with Stiff Pap, Shebo Gravy

Coleslaw

Buttered Hot Dog Rolls

## Traditional Foods

Minimum: 20 people  
R80.00 per person (Vat Inclusive)  
(To Be Ordered 1 Day in Advance)

Traditional Black Tripe

Traditional Pot Roast Beef, Roast Chicken

Portions with Savoury Gravy

Stiff Pap and Shebo

Madumbis (SQ), Mielies

Sweet Patats, Butternut

Mfino, Jeqe and Butter

Fresh Fruit Portions

## Finger Foods

Minimum: 20 people  
R55.00 per person (Vat Inclusive)

### Hot Snack Platter

Crumbed Drumsticks, Fish Nuggets, Beef Curry Pies, Vegetarian Quiche  
Cheese and Jalapino Rissoles, Lamb Kebabs with Apricots

### Cold Snack Platter

Fruit Kebabs, Cheese and Onion Niblets, Chicken Loaf with Potato Salad  
Roast Beef and Gherkin Rolls, Potato Curry Bruchettes, Scotch Eggs (*Pork*), Mince Samosas

### Sandwich Platter

Assorted Fillings Including: *Chicken Mayonnaise, Egg Mayonnaise*  
*Beef, Lettuce and Tomato, Cheese and Tomato, Cucumber and Cream Cheese*

Fruit Juice and Ice

# Food on the Move

These pre-packed foods are popular for field trips and outings, travel lunches, conferences, school lunches and mass gatherings. Each pack includes the disposable cutlery and a paper serviette.

## Breakfast Pack

Minimum: 10 people for Delivery

Minimum: 5 people when Client Collects  
R40.00 per person (Vat Inclusive)

Fruit, Yoghurt, Muesli  
Buttered Muffin, 100% Fruit Juice  
Cheese and Tomato Sandwich

## Quick Budget Lunch Pack

Minimum: 10 people for Delivery

Minimum: 5 people when Client Collects  
R40.00 per person (Vat Inclusive)

Cheese and Tomato or  
Chicken Mayonnaise Sandwich  
(Other Sandwich Varieties  
Can Be Requested)  
Chicken Drumstick

**Or**

Crumbed Chicken Wrap

**Or**

Two Standard Hot Dog Rolls  
(Two Assorted Fillings)

Fruit, 100% Fruit Juice

## Notes

...I would like to extend a heartfelt thank you for your contribution to the success of the Women of The Real World Ball 2010. The food was absolutely delicious and your time and effort in preparing the meal, the setting up and your quiet manner on the night was greatly appreciated. I look forward to working with you again."

Tarryn Woodroffe  
Women of the Real World Coordinator  
The Wykeham Collegiate  
28.07.10

# Executive Lunches

Each order includes the appropriate crockery, cutlery, serviettes, tablecloth for food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

## Classic 1:

### Loin of Pork

Minimum: 8 people

R80.00 per person (Vat Inclusive)

Roast Rolled Loin of Pork with Apple Sauce  
Roast Potatoes  
Seasonal Vegetables  
Savoury Gravy  
Salad & Rolls

## Classic 2:

### Kleftico

Minimum: 8 people

R110.00 per person (Vat Inclusive)

Oven Baked Lamb Shanks  
with Oregano and Lemon  
Red Wine Demi Glace and Mint Sauce  
New Potatoes and Seasonal Vegetables  
Greek Salad with Yoghurt Dressing

## Classic 3:

### Fillet Monte Christo

Minimum: 8 people

R110.00 per person (Vat Inclusive)

Grilled Beef Fillet Filled with Mussels  
Shrimps and Mozzarella  
Topped with a Blue Cheese and  
White Wine Sauce  
Sauté Potatoes  
Seasonal Vegetables  
Greek Salad and Yoghurt Dressing

## Classic 4:

### Leg of Lamb

Minimum: 8 people

R90.00 per person (Vat Inclusive)

Roast Rolled Leg of Lamb with Mint Sauce  
Roast Potatoes  
Seasonal Vegetables  
Savoury Gravy  
Salad & Rolls

## Please Note :

Should your order be placed late (i.e. on the day that the meal is required) we will do our utmost to get your order to you by the time that it is required.

# Daily Meals

Each order includes the appropriate crockery, cutlery, serviettes, glassware, tablecloth for food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

**Minimum: 8 people**

**The Daily Meal Package Includes:**

**Fruit Juice, Main Course (From The Menu Options), Starch (Where Applicable)  
Bread Rolls and Butter, Two Seasonal Vegetables,  
Sambals and Chutney (Where Applicable)**

## Beef

R65.00 per person (Vat Inclusive)

- Beef and Beer Casserole
- Beef Stew with Dumplings
- Beef Stroganoff
- Beef Curry
- Beef Lasagne
- Traditional Bobotie
- Pastisio (Macaroni Cheese with Mince)
- Hearty Shepherds Pie
- Cottage Pie
- Pepered Steak Pie
- Beef Bourguignon
- Beef Schnitzel with Cheese Sauce

## Chicken

R62.00 per person (Vat Inclusive)

- Chicken and Mushroom Pie with Gravy
- Chicken a la King
- Mediterranean Roast Chicken
- Chicken Breast with Bacon and Peppers, Served with Cheese Sauce
- Chicken Breyani
- Chicken Lasagne
- Chicken Stir Fry
- Lemon and Herb Chicken
- Honey and Mustard Chicken
- Roast Chicken with Savoury Gravy
- Sweet and Sour Chicken
- Chicken, Mushroom and Ham Tagliatelle
- Chicken El Greco with Cheese Sauce
- Grilled Chicken Fillets with Tzatziki Sauce
- Chicken Schnitzel with Cheese Sauce
- Chicken Curry

## Lamb

R73.00 per person (Vat Inclusive)

- Lamb Stew with Dumplings
- Lamb Casserole with Mustard and Thyme
- Minty Lamb Pie
- Lamb in Caper Sauce
- Mutton Curry
- Mutton Hot Pot with Braised Potatoes and Onions
- Mutton Breyani

## Notes

## **Fish**

R65.00 per person (Vat Inclusive)

- Crispy Fish with Spicy Sauce
- Fish and Chips with Lemon and Tartare Sauce
- Fishcakes (2pp) with Tomato and Onion Relish
- Pan Grilled Linefish with Coriander Chilli Sauce or Lemon and Caper Butter

## **Vegetarian**

R55.00 per person (Vat Inclusive)

- Vegetable Lasagne
- Macaroni Cheese with Peppers and Onions
- Vegetable Curry
- Vegetable Breyani
- Spinach and Feta Phyllo Pastry Pie
- Mushroom Ragout in Phyllo Pastry with Cheese Sauce
- Vegetarian Quiche
- Cannelloni Stuffed with Cauliflower & Broccoli with Cheese
- Butternut and Spinach Crepes with Cheese Sauce

## **Desserts**

R25.00 per person (Vat Inclusive)

- Apple and Cream Bake with Custard
- Traditional Trifle
- Chocolate Mousse
- Malva with Whipped Cream
- Sticky Chocolate Pudding
- Fruit Jelly and Custard
- Ice Cream and Chocolate Sauce
- Creme Caramel
- Tiramisu
- Cape Brandy Tart with Custard

## **Optional Extras**

- Assorted Cooldrinks
- Bottled Still and Sparkling Waters
- Canned Fruit Juice
- Liqui Fruits
- Apple and Grapetisers

## **Please Note:**

1. There is no reduction in price should you choose not to have any of the items included in the daily meal package price.
2. The menus listed are suggestions only. You may wish to offer a combination of two or three different meals to be able to offer your guests a choice, provided each selection is for 8 guests or more.
3. Vegetarians are catered for separately. Single portions are available provided that they form part of an order for 8 or more guests.
4. Should your order be placed late (i.e. on the day that the meal is required) we will do our utmost to get your order to you by the time that it is required.

# Snack Platters

Each order includes the serviettes, side plates, a tablecloth for the food table, serving utensils, heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

## Cold Snack Platter

**One Platter Serves 10 Guests**

**R360.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R180.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Cocktail Sausages, Fried Hake Nuggets, Sesame Crumbed Chicken Nuggets  
Stuffed Eggs, Salami with Pickles, Cocktail Meatballs, Cheese and Onion Bruchettes  
Cheese and Pickle Niblets, Chicken Loaf with Potato Salad, Fruit Kebabs  
Thai Fish Balls, Pineapple with Cream Cheese and Toasted Nuts, Potato Curry on Croute

## Hot Snack Platter

**One Platter Serves 10 Guests**

**R360.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R180.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Cocktail Sausage Rolls, Cocktail Fish Balls, Mince or Potato Samosas, Assorted Pies  
Vol au Vents, Crumbed Chicken Nuggets, Crumbed Drumstick, Chipolatas in Bacon  
Marinated Spare Ribs, Vegetarian Quiches, Cheese and Jalapino Rissoles  
Cheese and Onion Pinwheels, Scotch Eggs (*Pork*)

## Toasted Sandwich Platter

**R300.00 per Platter (Vat Inclusive) (80 Quarters)**

**R150.00 per ½ Platter (Vat Inclusive) (40 Quarters)**

Assorted Fillings including:

*Cheese and Tomato, Potato Curry with Coriander, Spicy Chicken with Coriander  
Glazed Gammon and Sweet Mustard, Bacon and Egg, Braised Steak and Onions*

## Sandwich Platter

**R260.00 per Platter (Vat Inclusive) (80 Quarters)**

**R130.00 per ½ Platter (Vat Inclusive) (40 Quarters)**

Assorted Fillings including:

*Cheese and Tomato, Ham and Mustard, Tuna and Onion, Egg Mayonnaise, Roast Beef  
Ham, Lettuce and Tomato, Chicken Mayonnaise, Potato Curry*

## **Cold Vegetarian Snack Platter**

**One Platter Serves 10 Guests**

**R320.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R160.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Fruit Kebabs, Cheese and Onion Pickles, Cheese and Onion on Croute  
Potato Curry on Bruchettes, Stuffed Peppadews, Marinated Mushrooms  
Potato Croquettes, Baby Potatoes with Cream Cheese, Stuffed Baby Marrows

## **Hot Vegetarian Snack Platter**

**One Platter Serves 10 Guests**

**R320.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R160.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Cheese and Onion Pinwheels, Vegetable Samosas, Crumbed Mushrooms  
Mushroom Vol au Vents, Grilled Haloumi and Apricots Soya Kebabs  
Vegetarian Pizza, Asparagus Quiches, Potato Croquettes, Cheese and Jalapino Rissoles

## **Cheese Platter**

**One Platter Serves 10 Guests**

**R450.00 per Platter (Vat Inclusive)**

**R225.00 per ½ Platter (Vat Inclusive)**

A Selection of Six Local and Imported Cheeses, Savoury Biscuits, Assorted Breads and Rolls  
Peanuts, Dried, Fresh and Glace Fruit, Pickles and Olives, Sweet Chilli Sauce

## **Wrap Snack Platter**

**One Platter Serves 10 Guests**

**R350.00 per Platter (Vat Inclusive) (48 Wraplets)**

**R175.00 per ½ Platter (Vat Inclusive) (24 Wraplets)**

Sliced Wraps with Fillings of:

*Braised Chicken with Pineapple and Sweet Chilli, Braised Beef and Onion*

*Smoked Salmon and Cream Cheese, Chicken and Avocado*

*Potato Curry with Vegetable Pickle, Cheese and Tomato, Bacon, Lettuce and Tomato*

## **Hot Chicken and Rib Platter**

**One Platter Serves 10 Guests**

**R420.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R210.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Marinated Spare Ribs (Pork or Beef), Peri Peri Drumsticks

## **Low GI Sandwich Platter**

**R300.00 per Platter (Vat Inclusive) (80 Quarters)**

**R150.00 per ½ Platter (Vat Inclusive) (40 Quarters)**

Assorted Sandwiches with Lite Margarine and Fresh Low GI Bread:

*Grilled Chicken Fillets with Lite Mayonnaise, Cucumber and Cream Cheese*

*Smoked Salmon and Shredded Lettuce, Mozzarella Cheese and Tomato*

*Boiled Egg and Mixed Watercress Salad with Cracked Pepper Eggplant*

*Capsicum and Rocket Salad with Crumbed Feta, Tuna Salad with Spring Onion and Celery*

## **Hot Health Snack Platter**

**One Platter Serves 10 Guests**

**R350.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R175.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Grilled Brown Mushrooms with Spinach Stuffing, Grilled Fish Nuggets with Sesame Seeds

Chicken Kebabs with Soya Marinade, Vegetable Kebabs with Grilled Haloumi

Chicken Jalapino Rolls in Light Phyllo Pastry, Meatballs with Herbs and Peppers

Spinach and Pumpkin Quiches Served with Assorted Sauces and Dips

## **Cold Health Snack Platter**

**One Platter Serves 10 Guests**

**R350.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R175.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Fruit Kebabs with Yoghurt Dip, Pan Grilled Chicken Fillets with Pesto

Low GI Bread Roundels with Cream Cheese and Herbs, Cocktail Tuna and Salad Rolls

Baby Potatoes with Stir Fried Vegetable Filling, Chicken and Tomato Roulade

Cucumber Cups with Thai Beef Stir Fry, Cocktail Pita Breads with Assorted Fillings

## **Canape Snack Platter**

**One Platter Serves 10 Guests**

**R180.00 per Platter (Vat Inclusive) (26 Canapes)**

**R90.00 per ½ Platter (Vat Inclusive) (13 Canapes)**

A Selection of Open Sandwiches on French Baguettes with Toppings of:

*Smoked Chicken and Apricot, Rare Roast Beef with Gherkin and Horseradish*

*Cheese and Tomato, Coronation Chicken, Ham, Lettuce and Tomato with Mustard*

*Smoked Salmon with Cracked Pepper and Lemon*

## **Bar Snack Platter**

**One Platter Serves 10 Guests**

**R400.00 per Platter (Vat Inclusive)**

**R200,00 per ½ Platter (Vat Inclusive)**

Wafer Chips, Pretzels, Cocktail Peanuts, Olives, Pickles, Sliced Biltong, Dry Wors, Savoury Cheese Dip, Rich Liver Pate with Melba Toast, Cocktail Sausage Rolls

## **Sushi Platter**

**One Platter Serves 10 Guests**

**R230.00 per Platter (Vat Inclusive) (36 Sushi)**

**R115.00 per ½ Platter (Vat Inclusive) (18 Sushi)**

An Assortment of Western Sushi with Fillings of: *Smoked Salmon, Crab Sticks, Smoked Trout Chives, Capsicum, Cabbage, Carrots, Cucumber, Celery Served with Wasabi, Pickled Ginger Soya Sauce and Sweet and Sour Sauce*

## **Pate Snack Platter**

**One Platter Serves 10 Guests**

**R270.00 per Platter (Vat Inclusive)**

**R135.00 per ½ Platter (Vat Inclusive)**

Chicken Liver Pate, Baba Ghanoush (*Brinjal Pate*), Smoked Trout Pate  
Assorted Savoury Biscuits, Health Bread, Hummus

## **Hot Meaty Snack Platter**

**One Platter Serves 10 Guests**

**R420.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R210.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Crumbed Drumsticks, Marinated Spare Ribs, Beef Kebabs, Chicken Nuggets  
Lamb Kebabs, Devilled Frikkadels, Cheese-grillers

## **Crudite Platter**

**One Platter Serves 10 Guests**

**R170.00 per Platter (Vat Inclusive)**

**R85.00 per ½ Platter (Vat Inclusive)**

A Selection of Crisp Garden Vegetables in Season:  
*Carrots, Cucumber, Cauliflower, Broccoli, Celery, Cherry Tomatoes, Marinated Mushrooms Peppers, Pineapple Sticks, Olives, Cream Cheese Dip*

## **Ploughman's Snack Platter**

**One Platter Serves 10 Guests**

**R450.00 per Platter (Vat Inclusive)**

**R225.00 per ½ Platter (Vat Inclusive)**

Gouda, Cheddar, Camembert, Brie, Assorted Savoury Biscuits, French Baguettes  
Portuguese Rolls, Sweet Mustard, Horseradish, Picallili, Sliced Gherkins, Tomatoes  
Cucumber, Pickled Onions, Thin Slices of Rare Roast Beef, Honey Glazed Gammon  
Smoked Chicken Fillets, Scotch Eggs (*Pork*), Cherry Tomatoes

## **Cocktail Bread Roll Platter**

**One Platter Serves 10 Guests**

**R260.00 per Platter (Vat Inclusive) (36 Rolls)**

**R130.00 per ½ Platter (Vat Inclusive) (18 Rolls)**

Assorted Fillings including:

*Cheese and Tomato, Ham and Mustard, Tuna and Onion, Egg Mayonnaise, Roast Beef  
Ham, Lettuce and Tomato, Chicken Mayonnaise, Potato Curry*

## **Freandes Platter**

**(Finger Desserts)**

**One Platter Serves 10 Guests**

**R300.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R150.00 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

Lamingtons, Caramel Cups, Danishes, Amarula Mousse Cups, Cream and Custard Eclairs  
Truffles, Date Balls, Chocolate Brownies, Koeksisters, Milk Tartlets

## **Fresh Fruit Platter**

**One Platter Serves 10 Guests**

**R250.00 per Platter (Vat Inclusive)**

**R125.00 per ½ Platter (Vat Inclusive)**

A Selection of Sliced Fresh Fruit in Season with Yoghurt Dips

## **Please Note:**

- The items listed are examples of those included on our platters and change on a daily basis. If specific items are required for your order, please check with us to see if they are available. If you would prefer NON RETURNABLE platters, please let us know and we will endeavor to accommodate your request.

# Buffet Menus

Each order includes the appropriate crockery, cutlery, serviettes, glassware, tablecloth for the food buffet, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), setting and clearing of the food table, washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Should you have 50 guests or more, we will also provide guest table linen and overlays, setting of guest tables and waitrons.  
(To a maximum of 3 hours service.)

## Two Course Buffet Menu

Minimum: 20 people  
R125.00 per person (Vat Inclusive)

Tropical Fruit Punch

### Main Course Buffet

Chicken El Greco with Cheese Sauce  
Lamb Hot Pot  
with Braised Potatoes and Onions  
Savoury Rice, Two Seasonal Vegetables  
French Salad and Dressing  
Assorted Cocktail Rolls and Butter

### Dessert Buffet

Vanilla Ice Cream and Assorted Sauces  
Apple and Cream Bake With Custard

### To End

Tea and Coffee

## Three Course Buffet Menu

Minimum: 20 people  
R165.00 per person (Vat Inclusive)

Tropical Fruit Punch

### Starter

Chicken Liver Pâte, Smoked Salmon Pâte  
Brinjal Pâte, Hummus  
Assorted Cocktail Rolls  
French Baguettes, Butter

### Main Course Buffet

Roast Chicken with Stuffing, Savoury Gravy  
Roast Topside of Beef  
Mutton Curry, Sambals and Chutney  
Rice, Roasted Potatoes  
Two Seasonal Vegetables  
French Salad and Dressing  
Assorted Cocktail Rolls and Butter

### Dessert Buffet

Ice Cream with Assorted Sauces  
Fresh Fruit Salad  
Malva Pudding with Custard

### To End

Tea and Coffee

## Notes

## **VIP Three Course Buffet Menu**

Minimum: 20 people

R190.00 per person (Vat Inclusive)

Tropical Fruit Punch

### **Starter**

Spinach and Feta Phyllo Parcels with Dill Sauce  
Garden Salad and Yoghurt Dressing

### **Main Course Buffet**

Roast Deboned Leg of Lamb with Mint Sauce  
Roast Topside of Beef with Herb Crust  
Red Wine Demi Glace  
Grilled Chicken Fillets Wrapped in  
Bacon with Assorted Fillings  
Cheese Sauce

Potato Bake with Cream Cheese and Mushrooms  
Three Seasonal Vegetables  
Greek Salad with Danish Feta and Olives  
Foccacio Breads  
Assorted Rolls with Butter

### **Dessert Buffet**

Apple Strudel with Apricot Sauce  
Lemon Infused Panacotta with Passion Fruit Coulis  
Ice Cream with Mocca Sauce  
Fresh Fruit Salad, Crème Caramel

### **To End**

Tea and Coffee  
Truffles

### **Please Note:**

- All listed foods are examples only and may be altered to suit clients personal preferences and budget.

# Braai Menus

Each order includes the appropriate crockery, cutlery, serviettes, tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), setting and clearing of the food table, washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

## **Traditional Braai**

Minimum: 40 people  
R90.00 per person (Vat Inclusive)

Lamb Braai Chops with Mint Jelly

**Or**

Marinated Steaks with Garlic Butter

Tandoori Chicken Portions, Traditional Farmhouse Boerewors, Potato Bake with Cream Mushrooms and Chives, Stiff Pap with Shebo Gravy, French Salad and Dressing  
Buttered Hot Dog Rolls

## **Spit Braai and Salads**

Minimum: 40 people  
R110.00 per person (Vat Inclusive)

Spit Roast Deboned Leg of Lamb with Egyptian Dukka, Spit Roast Beef with Herb Rub  
Spit Roast Chicken with Sosatie Marinade or Peri Peri Marinade

Potato Bake with Cream, Mushrooms and Chives  
Stiff Pap with Shebo Gravy, Citrus Coleslaw, Chakalaka  
Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter

## **Classic Braai and Salads**

Minimum: 40 people  
R110.00 per person (Vat Inclusive)

Lamb Chops with Mint Jelly  
Marinated Steaks with Garlic Butter  
Tandoori Chicken Portions, Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives  
Stiff Pap with Shebo Gravy, Coleslaw, Chakalaka  
Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter

## **Full House**

Minimum: 40 people

R160.00 per person (Vat Inclusive)

### **Starters**

Wafer Chips with Dip, Chilli Bites, Salted Peanuts and Raisins

### **Main Course Buffet**

Spit Roast Deboned Leg of Lamb  
with Egyptian Dukka

Spit Roast Beef with Herb Rub

Spit Roast Chicken with Sosatie Marinade or  
Peri Peri Marinade

### **Or**

Lamb Chops with Mint Jelly

Marinated Steaks with Garlic Butter

Tandoori Chicken Portions

Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives

Stiff Pap with Shebo Gravy, Coleslaw, Chakalaka

Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter

### **Dessert Buffet**

Ice Cream and Chocolate Sauce

Fresh Fruit Salad

Tipsy Tart with Custard

Chocolate Mousse

### **To End**

Tea and Coffee

### **Please Note:**

- While we can spit braai at CHC Catering and deliver pre-carved for your guests, we can also spit braai and carve at your premises. (There will be additional staff costs for the latter option).
- We allow a 300g meat portion per person.
- Salads listed are examples only and may be altered to suit clients personal preferences and budget.

# Finger Foods

Each order includes the appropriate crockery, cutlery, serviettes, tablecloth for food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), setting and clearing of the food table, washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area. We also include buffet set up, displays, buffet skirting, overlays and chaffing dishes.

## Finger Foods

Minimum: 30 people

R75.00 per person (Vat Inclusive)

Cocktail Sandwiches  
Wafer Chips with Sweet Chilli Dip  
Cocktail Peanuts and Raisins

### Cold Snack Platters

Asparagus Rolled in Cold Meats  
Beef & Gherkin Rolls  
Stuffed Eggs

Sesame Crumbed Fish Nuggets  
Cheese and Onion Bruchettes  
Crumbed Chicken Roulade

### Hot Snack Platters

Cocktail Sausages with Mustard  
Cocktail Sausage Rolls  
Meatballs with Fruit Chutney  
Vol au Vents with Assorted Fillings  
Thai Fish Cakes  
Assorted Cocktail Quiches  
Cheese and Onion Pinwheels

### Cheeseboard

South African Cheeses  
Liver and Mushroom Pâte  
Hummus  
Cheese Dip  
Assorted Savoury Biscuits  
Assorted Dried and Glace Fruit  
Assorted Pickles and Olives  
A Selection of Breads and Rolls

## Classic Finger Foods

Minimum: 30 people

R95.00 per person (Vat Inclusive)

### Cold Snack Platters

Cocktail Hot Dogs with Braised Onions  
Cocktail Burgers with Relish and Pickles  
Mielie Bread with Peppadews, Scotch Eggs  
Rare Roast Beef and Gherkin Rolls  
Spinach and Feta Phyllo Parcels  
Cheese and Onion on Croute, Potato Curry  
Bruchettes, Fruit Kebabs with Yoghurt Dip

### Hot Snack Platters

Minted Lamb Kebabs, Vegetarian Quiches  
Crumbed Chicken Drumsticks  
Pepper Steak Pies, Fish Nuggets  
Vegetable Kebabs, Crumbed Mushrooms

### Canapé Platters

Smoked Chicken and Apricot  
Rare Roast Beef with  
Gherkin and Horseradish  
Cheese and Tomato, Coronation Chicken  
Ham, Lettuce, Tomato with Mustard  
Smoked Salmon with  
Cracked Pepper and Lemon

### Cheeseboard

Midlands Cheeses, Hummus  
Liver and Mushroom Pâte, Cheese Dip  
Assorted Savoury Biscuits  
Assorted Dried and Glace Fruit  
Assorted Pickles and Olives  
A Selection of Breads and Rolls

## **VIP Finger Foods**

Minimum: 30 people

R125.00 per person (Vat Inclusive)

### **Cold Snack Platters**

Asparagus in Pastrami, Gherkins in Cold Meats

Hummus with Celery Stix

Liver Pâte on Croute, Smoked Salmon on Rye

Smoked Salmon Roulade, Stuffed Eggs

Pineapple with Toasted Nuts, Spicy Potato Curry

Bruchettes, Cheese and Pickle Kebabs, Fruit Kebabs

### **Cheeseboard**

Selection of Local and Imported Cheeses

Savoury Biscuits, Assorted Breads and Rolls

Peanuts, Dried, Fresh and Glace Fruit

Pickles and Olives, Sweet Chilli Sauce

### **Hot Snack Platters**

Mince Samosas, Potato Samosas

Vegetarian Quiche

Mini Vegetable Curry Pies, Jalapino and Cheese Rissoles

Camembert in Phyllo Pastry with Cranberry Sauce

Vol au Vents with Creamed Mushrooms

Chicken Drumsticks with Peri Peri Sauce

Beef Kebabs with Monkeygland Sauce

Chicken Kebabs with Garlic Sauce

Kingklip with Tartare Sauce

Crumbed Calamari with Green Goddess Sauce

### **To End**

Chocolate Mousse Cups, Decadent Chocolate Brownies

Truffles and Date Balls

Lemon Cheesecakes

Chocolate Dipped Fruit

Apple and Custard Danishes

# Looking For Something Different...

There are times when you will want to develop your own menu to suit a particular occasion. Perhaps you are planning a themed function, a year end get together, or aniversary celebratory event. Whatever the occasion, we will design a menu based on your requirements and budget. We have been coordinating top quality functions for twenty seven years and are only too happy to share our expertise and insights with you.

We'd like to be the professional team that you rely on to quietly make you a better host.

Email us on [c.h.c@mweb.co.za](mailto:c.h.c@mweb.co.za) if you would like a copy of our "Organising List and Tips."

## Notes

# Meeting Expectations

“...thank you for a delicious Christmas lunch! I appreciate how I “bring you our expectations” and you not only deliver, but exceed our expectations! Your food is scrumptious, your staff go the extra mile and your professional consistency makes it a pleasure to have you cater for our functions...”

Reshnee Beekrum

Marketing: Client Services Manager

Pietermaritzburg Medi-Clinic & Howick Private Hospital

02.02.11

“I was at the PCB lunch today and I just wanted to say thank you for the lunch - it is great to sit down and enjoy a meal from starters to the end... I echo Andrew’s words, one would have to go far, to meet a group such as yours !”

Marcel Sandells

Venn Nemeth & Hart Attorneys

03.12.10

“A big thank you from us all for a fantastic Women in Business Luncheon. The good food, service, the decor, the staff I just cannot fault you all and you just do it all in your stride . It really makes my side so much easier and it is such a pleasure to work with you all...”

Lorna Jones

PCB

18.08.10

“Very many thanks for your excellent service and best quality food on our Leadership Course Conference and Certificate Awards Ceremony... Our students, staff and guest really enjoyed, they said your food was divine. I was so delighted to work with service providers who had such a good service, the waitrons were friendly, the food was there on time and everything that we asked for was there.“

Sphindile Ndlovu

University of KwaZulu- Natal

14.10.10

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