



**Personal Portfolio 2011**





## 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 The Service Provided

- Function Coordinating ( if required )
- White, cream or black table linen
- Standard colour overlays
- Bridal skirting for the main table
- Cake table, linen and knife
- Table numbers
- Buffet display
- Cutting of the wedding cake
- Ashtrays if required
- Cruet sets (salt and pepper)
- Washing of the dishes
- Leaving the kitchen as CHC Catering found it
- Travelling in the greater Pietermaritzburg Municipal area
- Setting up of the function venue
- Senior personnel
- Standard crockery and cutlery
- Linen serviettes
- Waitrons

## Excluded From The Service Provided

- Tables and chairs
- Tiffany chairs
- Flowers and candles
- Delivery and collection of the furniture
- Candelabras
- Flower bowls or vases
- Cakes and confetti baskets
- Travelling outside the greater Pietermaritzburg Municipal area (This will be individually costed according to venue and numbers, each catering cost includes the setting of the venue the day before the function, catering and staff transport on the day, and collecting of linen and left over items the day after the function)
- Cleaning of the venue (excluding the kitchen) before and after the reception
- Glasses and accessories
- Accommodation (If applicable for venues further than two hours from Pietermaritzburg)

## Operating Hours

Our normal operating hours are 7:00am till 5:00pm 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

# Braais

Each order comes with 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

R82.50 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

## **Ready-To-Eat Braai**

Minimum: 20 people

R71.50 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

French Salad and Dressing

Beetroot and Onion Salad, Coleslaw

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, Three Bean Salad, Citrus Coleslaw, 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, Three Bean Salad, Citrus Coleslaw, Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter

# Executive Menus

Each order comes with 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:

### Scallopino Romano

Minimum: 8 people

R110.00 per person (Vat Inclusive)

Fillet and Bacon with Sherry Sauce  
Served with Wholegrain Mustard Mash and  
Seasonal Vegetables  
Greek Salad with Yoghurt Dressing

## 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:

### Grilled Kingklip

Minimum: 8 people

R110.00 per person (Vat Inclusive)

Pan Grilled Kingklip Fillets  
with Lemon Caper Sauce  
Sauté Potatoes  
Stir Fried Vegetables  
Lemon Wedges  
Greek Salad and Yoghurt Dressing

## 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.

# Snack Platters

Each order comes with 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

**R330.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R165.00 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 Crouste

## Hot Snack Platter

One Platter Serves 10 Guests

**R330.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R165.00 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

**R275.00 per Platter (Vat Inclusive) (80 Quarters)**

**R137.50 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

**R240.00 per Platter (Vat Inclusive) (80 Quarters)**

**R120.00 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**

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

**R150.00 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**

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

**R150.00 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**

**R410.00 per Platter (Vat Inclusive)**

**R205.00 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**

**R330.00 per Platter (Vat Inclusive) (48 Wraplets)**

**R165.00 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**

**R385.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R192.50 per ½ Platter (Vat Inclusive) (+/- 35 Items)**

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

## **Low GI Sandwich Platter**

**R275.00 per Platter (Vat Inclusive) (80 Quarters)**

**R137.50 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**

**R330.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R165.00 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**

**R330.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R165.00 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**

**R165.00 per Platter (Vat Inclusive) (26 Canapes)**

**R82.50 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**

**R365.00 per Platter (Vat Inclusive)**

**R182.50 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**

**R220.00 per Platter (Vat Inclusive) (36 Sushi)**

**R110.00 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**

**R255.00 per Platter (Vat Inclusive)**

**R127.50 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**

**R385.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R192.50 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**

**R160.00 per Platter (Vat Inclusive)**

**R80.00 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**

**R420.00 per Platter (Vat Inclusive)**

**R210.00 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**

**R240.00 per Platter (Vat Inclusive) (36 Rolls)**

**R120.00 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**

**R275.00 per Platter (Vat Inclusive) (+/- 70 Items)**

**R137.50 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.

## Classic Served Menu

### Served after the Church Service

Wedding Cake (Supplied by Client)  
(Cake Cutting Ceremony after the Service), Teas and Filter Coffee

### A Choice of 1 of the Following:

Tropical Punch with Fruit Ice **Or:** Cold Homemade Lemonade

### On the Tables

Bakers Basket

### Served Starter A Choice of 1 of the Following:

Chicken Liver Pate, Smoked Salmon Pate, Brinjal Pate, Hummus (*Chick Pea*)

**Or:**

Creamy Carrot and Orange Soup

**Or:**

Stir Fried Chicken Wraps with Sweet Chilli, Garden Salad with Dressing

**Or:**

Smoked Trout and Crab Mousse, Dill Sauce, French Salad and Dressing

### Served Main Meal

#### Guests Have 3 Options:

Grilled Gruyere Chicken Fillets with Mushroom and Leek Sauce

**Or:**

Spinach and Butternut Crepes with Cheese Sauce

**Or:**

#### Client to Choose from Either:

Roast Leg of Lamb with Red Wine and Peppercorn Demi Glace

**Or:**

Flame Grilled Fillet Steak **Or:** Roast Sirloin of Beef with Mushroom Sauce

Served with Sweet Potato Mash, Roasted Medley of Vegetables, Greek Salad Platters with Dressing

### Served Dessert

Two Tier Chocolate Mousse Gateau Served with Vanilla Ice Cream, Amarula Fudge Sauce

### To End

Tea and Coffee, Chocolate Truffles

Price per person R180.00 (Vat Inclusive)

## Classic Buffet Menu

### Served after the Church Service A Choice of 1 of the Following:

Tropical Punch with Fruit Ice, Ice Cold Homemade Lemonade  
Assorted Teas and Coffee

**On the Tables:** Bakers Basket

### Served Starter A Choice of 1 of the Following:

Chicken Liver Pate, Smoked Salmon Pate, Brinjal Pate, Hummus (*Chick Pea*)

**Or:**

Creamy Carrot and Orange Soup

**Or:**

Stir Fried Chicken Wraps with Sweet Chilli, Garden Salad with Dressing

**Or:**

Smoked Trout and Crab Mousse, Dill Sauce, French Salad and Dressing

### Main Course Buffet A Choice of 3 of the Following:

Sticky Chicken Portions with Chutney and Orange, Flame Grilled Portuguese Peri Peri Chicken, Grilled Kassler Chops with Pineapple, Spit Roast Leg of Pork, Rare Roast Topside of Beef, Traditional Durban Beef Curry with Trimmings, Greek Spinach and Lamb Pie with Feta, Chicken El Greco, Roasted Lamb with Masala and Cumin

Three Seasonal Vegetables, Apple Sauce, Horseradish, Mustards  
Savoury Gravies and Sauces (where applicable)

### A Choice of 1 of the Following Vegetarian Options:

Vegetarian Cannelloni, Pasta Arrabiata, Roasted Aubergine with Tomato, Onion, Feta and Pesto, Curried Button Mushrooms with Coriander

### A Choice of 2 of the Following Starches:

Roasted Potatoes, Moroccan Cous Cous, Steamed Basmati Rice  
New Potatoes with Garlic and Chives, Country Mustard Mash, Spicy Lentils

### Dessert Buffet A Choice of 4 of the Following:

Cape Brandy Pudding with Custard, Decadent Tiramisu, Apple Crumble with Whipped Cream, Sherry Trifle, Fruit Salad, Chocolate Mousse, Chocolate Brownies, Milk Tart, Chocolate Eclairs, Vanilla Ice Cream with Assorted Sauces, Homemade Crème Caramel

**To End**

Tea and Coffee, Chocolate Truffles

Price per Person R175.00 (Vat Inclusive)

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