

Menus

Put your catering needs with the people who will make it their business to deliver. At The Business of Catering we understand that so often the organisation of catering takes up precious time that could be more productively invested.

We keep the disruption to your business to an absolute minimum by listening attentively, communicating promptly, planning efficiently and honouring our promises. Many projects require no more than a quote, comment and confirmation before delivery.

Planning a dinner party, birthday celebration or kitchen tea? We will make it our business to make your needs a reality. From simply dropping off food that you can serve as your own, to giving you advice on table settings, décor and serving your guests - let us help you create an event to remember.

Please note that all the menus on our website are a mere guideline and can be changed to suit your Budget and Pallet! We do not standardise - we will cater for 20 or 1000 people. You do not have to select a menu out of two or three standard menus; you can have whatever you want, wherever you want.

BREAKFASTS

For business meetings, seminars, get togethers, before tours or hikes ... etc.

FULL ENGLISH BREAKFAST - R55 per person

Eggs, bacon, sausage, mushrooms, tomato - with fresh toast, butter jams and marmalade. Tea, coffee and fruit juice.

HEALTH BREAKFAST - R45 per person

Home made muesli, fresh seasonal fruit, assorted yoghurts and bran muffins - served with tea, plunger coffee and fruit juice

CONTINENTAL BREAKFAST - R65 per person

An assortment of cold meats and fish, fresh seasonal fruit, butter croissants and farm style bread.

TEAS

Serve at conferences, seminars, business meetings, kitchen teas, morning clubs ... etc.

STANDARD TEA - R19 per person

Ceylon, Rooibos and Nescafe with sugars, sweeteners, 2% milk and coffee creamer served with assorted home-baked biscuits.

EXECUTIVE TEA - R29 per person

Assorted teas and Plunged filter coffee with sugars, sweeteners, 2% milk, cream and coffee creamer served with assorted home-baked biscuits.

INDULGENCE TEA - R 45per person

As the Executive, but including more luxurious sweet items such as Danish, cakes and tarts.

COLD LUNCHESES

QUICHE AND SALAD - R49 per person

Quiche Lorraine or roast sweet pepper quiche with a green herb salad and Mediterranean pasta salad.

SALAD MEDLEY - R59 per person

A combination of cherry tomato and basil salad, crisp coleslaw, and duck, orange and rocket salad - presented with fresh farmhouse bread and butter.

PLOUGHMANS LUNCH - R69 per person

A selection of cold meats served with creamy potato salad and a crisp herb salad accompanied by various pickles and mustards.



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HOT LUNCHES

All lunches served with two hot vegetables, a salad and starch - if relevant to choices.

LASAGNE - R49 per person

Beef, chicken or vegetarian.

CHICKEN A LA KING - R49 per person

Chunks of tender chicken breast in a creamy sauce with mushrooms.

FISHERMAN'S PIE - R59 per person

A combination of line-fish, mussels and calamari in a creamy sauce topped with mashed potato.

COTTAGE PIE - R59 per person

A hearty beef mince ragu topped with creamy mashed potato.

LAMB KNUCKLE CURRY - R69 per person

A traditional Indian style lamb curry, aromatic and mildly spicy.

TANZANIAN MANGO CHICKEN - R59 per person

Char grilled chicken breast finished in a mango, turmeric and coconut milk sauce.

VEGETARIAN BAKE - R49 per person

Layers of roast vegetables and tomato ragu topped with scalloped potatoes.

BEEF WITH TOMATO, ROSEMARY AND OLIVES - R69 per person

Slices of prime beef shin, slow roasted with tomatoes and olives with a hint of rosemary.