



Catering

QUICHES

Our famous fabulous pastry crust quiche is glorious for a girlie party in the comfort of your own home or as a meal with salad.

- (V) Roasted veggie, feta and olives
- (V) Spinach, feta & red pepper
- (V) Sweet potato & emmenthaler cheese
- Bacon, gorgonzola & poached amarula pears
- Bacon, gruyere, rosa tomato, mushroom & feta
- Beetroot, red onion, goats cheese and walnut
- Crumbed chicken, bacon, cranberry with brie
- Harissa chicken, spinach, leek & feta
- Salmon, goats cheese, herbs & leeks

6-12 slice R348

**SEE OUR
PLATTER SELECTION
ON REVERSE!**

GODDESS CAKES

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| Goddess Carrot Macadamia Cream Cheese | R650 |
| Goddess Death By Chocolate Cake | R650 |
| Goddess Vanilla Lindt Cake / Red Velvet /Lemon Poppy Seed / Granadilla | R600 |
| Goddess Baked Lancewood Cheesecake | R650 |
| Goddess Almond Orange Gluten Free Cake | R650 |
| Goddess Rose Pistachio | R585 |
| Goddess Vegan Cake | R62 |

**ORDER
IN-STORE**

PLATTERS

ARABIC

A lovely vegetarian platter consisting of: Muhammara dip (Syrian red pepper dip made with walnuts and roasted red peppers), Baba ganoush (roasted smoky eggplant and tahini dip), Walnuts, Blueberries, Olives, Feta sticks, Pita breads and Sundried tomatoes.

(For 10 at R90 PP – R900) OR (For 20 at R80 pp – R1600)

BRUSCHETTA PLATTER

Choose a minimum of 10 per flavour. A 30-piece platter can have a maximum of 3 flavours: Fig & Brie | Feta, grape & walnut | Strawberry honey & feta | Salmon, cream cheese and mock caviar | Caramelized leek and ricotta | Apricot jam, hazelnuts and feta | Bacon, honey & feta | Caprese – basil, tomato, mozzarella and pesto **R480.00 / 30 PIECES**

CHARCUTERIE BOARD

A platter filled with Sourdough Bread Slices, Emmenthaler Cheese, Onion Marmalade, Danish Feta Balls, Rosa Tomatoes, Salami, Parma Ham, Melba Toast, Gherkins, Chicken Liver Pate, Caperberries, Creamy Herb Cream Cheese, Roasted Red Pepper Pate, Olives.

(For 10 at R110 pp – R1100) OR (For 20 at R100 pp – R2000)

CHEESE BOARD PLATTER

Grapes, Green Olives, Soft White Cheese, Pomegranate, Nuts, Salami, Biscuits, Parma Ham, Dried Fruit, Brie Cheese, Chocolate, Flavored Chevin Cheese & Emmenthaler Cheese

(For 10 at R100 PP – R1000) OR (For 20 at R90 pp – R1800)

DROP-DEAD-GORGEOUS CHARCUTERIE BOARD

A platter filled with Green and Red Marinated Olives, Pita Bread, Bruschetta, Nuts, Danish Feta Balls, Salami, Chopped Cheeses, Peppadews, Ham & Artichokes.

(For 10 at R110 PP – R1100) OR (For 20 at R100 pp – R2000)

GREEK PLATTER

1 x Lamb kebab stick per person, Chopped Tomato and Onion, Calamata Olives, Tzatziki, Green Olives, Greek Feta, Lemon Wedges, Pita Bread, Taramasalata, Skordalia, Dolmades

(For 12 at R130 PP – R1560) OR (For 24 at R120 pp – R2880)

ITALIAN MEZE PLATTER

Includes a fresh loaf of ciabatta, bread sticks, savoury biscuits, marinated olives, sundried tomatoes, figs, salami, biltong, Parma ham, nuts, grapes, roasted Rosa tomatoes, 3 Italian-style cheeses & onion marmalade.

(For 12 at R130 PP – R1560) OR (For 24 at R120 pp – R2880)

MEAT PLATTER

Sausage rolls, Samoosas, Lemon and chilli chicken wings, Sweet chilli boerewors, Chakalaka, Bread rolls.

R2160 Serves 24 – R90PP / R1140 Serves 12 / R95 PP

