



Bridal Portfolio 2018



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Introduction

We have created this portfolio of popular menus based on the weddings at which we have recently catered. We are hoping that this will make it easier for you to choose a menu to complement your wedding.

The menus included in the portfolio assume that you will be hosting 100 or more guests.

Providing that you are catering for at least 100 guests, the cost of transporting the food and waiters to your venue is included if it is in the **Pietermaritzburg Area**.

Customised Menus

Should you prefer to compile your own menu we are more than happy to compile a menu from your personal choices and family favourite's that you may want.

We will be happy to discuss menus and payment terms in order to try assist you in meeting your requirements on the day in terms of budget and menu, there is after all life after the wedding !! and we can give you options and alternatives to suit your needs.

Services

Included in the service provided:

White or cream table linen (Plain or Embossed)

Buffet Linen, setup and displays (Where Applicable)

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

High cocktail tables (4) and cloths for drinks on arrival after the Church Service

Bridal skirting for the main table

Standard crockery

Cutlery

Cruet sets (salt and pepper)

All required heating equipment and serving utensils

Glasses and Jugs if we are supplying Punch or Lemonade (not table glasses)

Kitchen Equipment

Kitchen Staff

Cutting of the wedding cake and putting on platters (if required). *We do not supply cake plates and cake forks.*

Setting up of the function venue (the day before the wedding)

Washing of the dishes

Leaving the kitchen as CHC Catering found it

A Function Catering Manager who will be present from two hours before the ceremony time
Waitrons for 10 hours of service, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of R60.00 per waiter per hour will be applicable.

Please note that our waiters are for FOOD SERVICE only. We are not able to serve drinks or clear bar glasses etc as we are doing our own preparation for the catering aspect of your event.

Excluded from the service provided:

Tables and chairs
Flowers and candles
Table Glasses and accessories
Candelabras
Flower bowls or vases
Cake and confetti baskets
Cleaning of the venue (excluding the kitchen) before and after the reception
Plates and forks for Wedding Cake

Any venue located beyond the Greater Pietermaritzburg area will attract an additional transport cost, unless the Portfolio received is for the correct venue in which case the transport is included. This cost includes the delivery and collection of the catering service as well as setting up of the venue and travel costs for waitrons.

Optional Extra Services (Outsourced Services)

Specialized linen, organza, taffeta etc.
Chair covers
Patio heaters
Silver cutlery
Noritake or Square Crockery
Furniture and equipment
Bar services
Draping
Marquees and accessories
Decor

Please Note: We ONLY set up items we include in our service or from our Optional Extra Services list, where you hire from us. Items hired from a third party or brought to the venue by family and friends are EXCLUDED and you are responsible for the setting up.

TIFFANY AND WIMBLEDON CHAIRS

CHC Catering can provide White or Clear Tiffany Chairs at R33.00 each (Vat Inclusive) or the White Wimbledon Chairs @ R17.50 each (Vat Inclusive).

A transport fee which will vary depending on venue will also be charged in addition to the chair price for the delivery and collection of the chairs. .

Menu 1 – Harvest Table / Served Mains / Buffet Dessert

Served on Arrival After the Church Service

Tea and Coffee

Homemade Lemonade with Mint and Sliced Lemon

HARVEST / CHARCUTERIE TABLE (AS A STARTER)

Chicken Liver Pate / Smoked Trout Pate

Hummus / Bhaba Ghanoush

Assorted Cold Meats and Salami

Scotch Eggs, York Ham, Smoked Chicken

Chipolatas in Bacon / Pork Pies

Assorted Cheeses and Preserves, Brandied Figs

Sweet Chilli, Fruit and Nuts

Crudities, Olives, Feta, Peppadews

Focaccia, French, Seed Breads

Assorted Rolls and Butter / Savoury Biscuits

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Savoury Gravy

OR

Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta

Three Cheese Sauce

OR

**A Vegetarian Option is Available on Request. See the Selection at The End
of The Portfolio and Advise if You Require**

Served with

Starch Option

Seasonal Vegetables

Buffet Dessert

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi

Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters

To End

Tea and Coffee

Menu 2 - Simple Served Wedding Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Served Starter (Client to Choose One Option)

Chicken Liver Pâté, Smoked Trout Pâté

Brinjal Pâté, Hummus

With

Assorted Breads and Melba Toast

Or

Butternut Soup with Coconut Milk and Coriander

Cape Seed Loaf

Served Main Course

Crumbed Chicken with Spinach and Feta Filling

Three Cheese Sauce

Or

Vegetable Lasagne (Vegetarian Option)

Wholegrain Mustard Mash

Seasonal Vegetables

French Salad Platters with Dressing

Served Dessert

Mississippi Mud Pie

Whipped Cream and Chocolate Ganache

To End

Assorted Teas and Coffee

Menu 3 - Simple Traditional Wedding Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Snack Platters (Starters for Guests Served in Garden Area)

Samosas, Meatballs
Chicken Pies, Fish Nuggets
Cheese and Jalapino Rissoles
With
Assorted Dips and Sauces

Main Course Buffet

Roast Chicken Portions with Savoury Gravy
Traditional Beef Curry

Steamed Rice
Creamed Spinach with Cheese Sauce
Steamed Butternut

Jeque (Zulu Bread) with Butter
Coleslaw
Beetroot Salad
Sambals
Chutney

Dessert Buffet

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

Apple Juice on the Tables (2 Jugs per Table)

Menu 4 - Traditional Buffet Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Served Starter (Served in Garden Area with Drinks on Arrival)

Crumbed Chicken Nuggets

Battered Fish Nuggets

Assorted Cocktail Pies

Mince and Potato Samosas

Vegetable Spring Rolls

With

Assorted Dips and Sauces

Main Course Buffet

Roast Chicken Portions with Herb Rub

Mutton Curry

Pot Roast Beef with Root Vegetables

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Jeqe (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

Dessert Buffet

Vanilla Ice Cream with Assorted Sauces

Malva Pudding with Custard

Tiramisu

Fresh Fruit Salad

On Each Guest Table

Two Jugs of Apple Juice per table

Menu 5 - Three Course Served Meal

Served on Arrival After the Church Service

Tea and Coffee

Homemade Lemonade with Mint and Sliced Lemon

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Flame Grilled Fillet of Beef with Worcester and Dijon Marinade

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dark Chilli Chocolate Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint

And

Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta

Three Cheese Sauce

**A Vegetarian Option is Available on Request. See the Selection at The End
of The Portfolio and Advise if You Require**

Served with
Starch Option
Seasonal Vegetables

Served Dessert (Client to Choose One Option)

Mississippi Mud Pie
with Vanilla Ice Cream and Amarula Fudge Sauce
Or

Lemon and Passionfruit Cheesecake
Served with Chantilly Cream and Berry Coulis
Or

Chocolate Lava Puddings with Rich Chocolate Ganache
Vanilla Ice Cream or Whipped Cream
Or

Red Velvet Gateaux with Chantilly and Strawberry Coulis
Or

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi
Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters
Or

Freandese and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls, Chocolate Brownies
Chocolate Dipped Fruit, Koeksisters

With
Assorted Midlands Cheeses, Pickles and Olives, Savoury Biscuits

To End

Tea and Coffee

Menu 6 - Three Course Buffet Meal

Served on Arrival After the Church Service

Tea and Coffee

Homemade Lemonade with Mint and Sliced Lemon

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Buffet Main Course

(Choice of Three Meat Main Course Options, and One Vegetarian Option if Required)

Spit Roast Teriyaki Lamb with Tzatziki Dip, Durban Mutton Masala Curry

Greek Spinach and Lamb Pie, Roast Rolled Lamb infused with Garlic and Rosemary

Mojito Chicken (With Lemon and Rum), Grilled Chicken Fillets Wrapped In Bacon

Peri Peri Chicken, Chicken Curry

Crumbed Chicken Fillets with Spinach and Feta Filling, Cheese Sauce

Roast Chicken Portions with Bread Stuffing

Rare Roast Topside Of Beef With Pepper and Coarse Salt

Spit Roast Sirloin of Beef with Herb Crust

Pepper Steak Pie with Savoury Gravy, Beef Curry

Cocoa and Cumin Rubbed Pork Loin, Spit Roast Loin of Pork with Apple Sauce

Honey Glazed Gammon

**A Vegetarian Option is Available on Request. See the Selection
at The End of The Portfolio and Advise if You Require)**

Served with Choice of Two Starch
Seasonal Vegetables
French Salad and Dressing

Savoury Gravy
All required Sauces as per Menu Selection
Mint Sauce, Horseradish, Mustards, Apple Sauce
Sambals and Chutney, Spiced Poppadoms, Bananas in Coconut (with Curry Options)

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad
Ice Cream with Chocolate and Caramel Sauce
Malva Pudding with Cream and Custard
Apple and Cream Bake with Custard
Decadent Chocolate Brownies
Chocolate Mousse
Baklava
Lemon Meringue Pie
Milk Tart
Warm Chocolate Brownies with Chocolate Ganache
Cream and Custard Chocolate Eclairs
Peppermint Crisp and Caramel Tart
Eaton Mess (sq)
Fresh Fruit Pavlova and Passion Coulis
Assorted Cheesecakes
Lemon and Lavender Panacotta
Crème Caramel

A popular choice these days is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End
Tea and Coffee

Menu 7 - Three Course Served Meal with Arrival Canapés

Served on Arrival After the Church Service

Assorted Teas and Coffee
Homemade Lemonade with Mint and Sliced Lemon

Assorted Canapés (Suggestions Only, May be Varied as Required)

Thai Spring Rolls with Sweet and Sour Sauce
Cheese and Jalapino Rissoles
Chipolatas in Bacon
Pepper Steak Pies
Smoked Salmon Blinis with Dill Sauce
Vegetarian Blinis with Cream Cheese and Cucumber

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk
Or
Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté
Or
Potato Rosti, Topped with Rocket, Goats Cheese
Grilled Brown Mushrooms and Pesto
Or
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle
Or
Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing
Or
Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing
Or
Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Slow Roast Kleftico Style Lamb Shanks with Oregano, Lemon and Garlic
Red Wine Jus
Or
Flame Grilled Fillet of Beef with Chive and Mozzarella Filling
Dijon Mushroom Sauce
Or
Fillet of Beef
with
Dark Chilli Chocolate Sauce

and
Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta
Three Cheese Sauce

Or
Crumbed Chicken Fillets with Spinach and Feta Stuffing
Three Cheese Sauce

**A Vegetarian Option is Available on Request. See the Selection
at The End of The Portfolio and Advise if You Require**

Served with
Starch Option and Seasonal Vegetables

Served Dessert (Client to Choose One Option)

Mississippi Mud Pie
with Vanilla Ice Cream and Amarula Fudge Sauce

Or
Lemon and Passionfruit Cheesecake
Served with Chantilly Cream and Berry Coulis

Or
Chocolate Lava Puddings with Rich Chocolate Ganache
Vanilla Ice Cream or Whipped Cream

Or
Red Velvet Gateaux with Chantilly and Strawberry Coulis

Or
Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi
Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters

Or
Freandese and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls, Chocolate Brownies
Chocolate Dipped Fruit, Koeksisters

With
Assorted Midlands Cheeses, Pickles and Olives, Savoury Biscuits

To End
Tea and Coffee

Menu 8 - 3 Course Buffet Meal with Canapés on Arrival

Served on Arrival After the Church Service

Assorted Teas and Coffee
Homemade Lemonade with Mint and Sliced Lemon

Assorted Canapés (Suggestions Only, May be Varied as Required)

Thai Spring Rolls with Sweet and Sour Sauce
Cheese and Jalapino Rissoles
Chipolatas in Bacon
Pepper Steak Pies
Smoked Salmon Blinis with Dill Sauce
Vegetarian Blinis with Cream Cheese and Cucumber

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk
Or
Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté
Or
Potato Rosti, Topped with Rocket, Goats Cheese
Grilled Brown Mushrooms and Pesto
Or
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle
Or
Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing
Or
Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing
Or
Camembert and Cranberry Parcels, Herb Salad and Dressing

Buffet Main Course

(Choice of Three Meat Main Course Options, and One Vegetarian Option if Required)

Spit Roast Teriyaki Lamb with Tzatziki Dip
Durban Mutton Masala Curry, Greek Spinach and Lamb Pie
Slow Roast Lamb Shanks (Kleftico Style)

Mozambican Mojito Chicken (with Lemon and Rum)
Grilled Chicken Fillets Wrapped In Bacon with Assorted Fillings
Peri Peri Chicken, Chicken Curry
Crumbed Chicken Fillets with Spinach and Feta Filling, Roast Chicken Portions with Bread Stuffing

Rare Roast Topside Of Beef With Pepper and Coarse Salt
Spit Roast Sirloin of Beef with Herb Crust, Pepper Steak Pie with Savoury Gravy
Beef Curry

Cocoa and Cumin Rubbed Pork Loin, Roast/Spit Roast Loin of Pork with Apple Sauce

Venison Potjie with Pinotage and Baby Vegetables

Venison Pinotage Pie

A Vegetarian Option is Available on Request. See the Selection at The End of
The Portfolio and Advise if You Require)

Served with (Choice of Two Starch)

Two Seasonal Vegetables

French Salad and Dressing

Savoury Gravy

All required Sauces as per Menu Selection

Mint Sauce, Horseradish, Mustards, Apple Sauce

Sambals and Chutney, Spiced Poppadoms, Bananas in Coconut (with Curry Options)

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad

Ice Cream with Chocolate and Caramel Sauce

Malva Pudding with Cream and Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Chocolate Mousse

Baklava

Lemon Meringue Pie

Milk Tart

Warm Chocolate Brownies with Chocolate Ganache

Cream and Custard Chocolate Eclairs

Peppermint Crisp and Caramel Tart

Eaton Mess (sq)

Fresh Fruit Pavlova and Passion Coulis

Assorted Cheesecakes

Lemon and Lavender Panacotta

Crème Caramel

Fresh Fruit Pavlova and Passion Coulis

A popular choice these days is to do your dessert selection on a buffet but all made in
Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End

Assorted Teas and Coffee

Menu 9 - Burger Buffet

Served After the Church Service

Homemade Lemonade with Mint and Lemon

Assorted Starter Canapés

Homemade Vegetable and Chicken Spring Rolls with Sweet and Sour Sauce

Cheese and Jalapino Rissoles

Pepper Steak Pies

Chicken Pies

Vegetable Quiche

Main Course Buffet

100% Beef Burger Patties

Grilled Chicken Fillet Patties

With

Seeded Buns / Portuguese Rolls

Sliced Gherkins

Caramelised Onion

Rocket, Shredded Mixed Leaf Lettuce

Sliced Tomato

Braised Mushrooms

Grilled Bacon

Fresh Chips or Paprika Potato Wedges

Assorted Salads

Greek Salad with Yoghurt Dressing, Olive Oil and Balsamic

French Bean, Mangetout, Roast Hazelnut and Orange Zest Salad

Beetroot and Roast Butternut Salad with Rocket and Feta

Sauces

Tomato Shebo Relish

Barbecue

Mayonnaise

Garlic and Chilli Sauce

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad
Ice Cream with Chocolate and Caramel Sauce
Malva Pudding with Cream and Custard
Apple and Cream Bake with Custard
Decadent Chocolate Brownies
Chocolate Mousse
Baklava
Lemon Meringue Pie
Milk Tart
Warm Chocolate Brownies with Chocolate Ganache
Cream and Custard Chocolate Eclairs
Peppermint Crisp and Caramel Tart
Eaton Mess (sq)
Fresh Fruit Pavlova and Passion Coulis
Assorted Cheesecakes
Lemon and Lavender Panacotta
Crème Caramel

A popular choice these days is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End

Assorted Teas and Coffee

HARVEST / CHARCUTERIE TABLE (AS A STARTER)

Chicken Liver Pate / Smoked Trout Pate
Hummus / Bhaba Ghanoush

Assorted Cold Meats and Salami
Scotch Eggs, York Ham, Smoked Chicken
Chipolatas in Bacon / Pork Pies

Assorted Cheeses and Preserves, Brandied Figs
Sweet Chilli, Fruit and Nuts
Crudities, Olives, Feta, Peppadews

Focaccia, French, Seed Breads
Assorted Rolls and Butter / Savoury Biscuits

**The cost to have the Harvest Table after the service as a starter instead
Of the normal starter options is an additional R25.00 pp**

SELECTIONS / OPTIONS

Canapés Served on Arrival and “Add Ons” for Menus 1 and 3

HOT CANAPÉ SELECTION

Vegetarian

Mediterranean Vegetable Spring Rolls with Pesto Dipping Sauce
Cheese and Jalapino Rissoles
Caramelised Red Onion and Feta
Crustless Vegetarian Quiche
Grilled Brown Mushrooms with Herb and Cheese Topping
Spiced Carrot Soup Cups with Sour Cream and Fresh Coriander
Crisp Potato, Cheese and Sweetcorn Samosas
Roast Balsamic Cherry Tomatoe Tarts with Feta and Basil

Chicken

Chicken and Mushroom Pasties
Chicken Nuggets with Garlic Aioli
Tandoori Chicken Mini Pizzas with Tzatziki
Flame Grilled Honey and Mustard Chicken Drummettes
Crunchy Thai Chicken and Peanut Cakes with Sweet Chilli Dipping Sauce

Beef/Pork

Mince, Potato or Sweetcorn Samosas
Cocktail Sausage Rolls
Pepper Steak Mini Pies
Devilleed Meatballs
Burgundy Beef Pies
Pork Chipolatas wrapped in Bacon with Assorted Dips
Mini Vetkoek with Curried Mince

Fish

Smoked Salmon Cakes with Thai Sweet Chilli
Calamari Steak Goujons

COLD CANAPÉ SELECTION

Vegetarian

Cocktail Potato Rosti with Cream Cheese, Horseradish Cream and Rocket
Caramelized Onion Tartlets with Feta and Thyme
Roast Pumpkin Tartlets with Goats Cheese and Sweet Chilli
Roast Cherry Tomato Cups with Basil and Feta
Roasted Mediterranean Vegetable Tartlets with Feta

Chicken

Chicken Loaf Cornets with Potato Salad
Cucumber Cups with Thai Chicken

Beef

Grilled Chateaubriand Fillet Bruschette with Orange, Mint and Chilli Chocolate
Roast Beef and Gherkin Rolls

Assorted Bruschette

Coronation Chicken
Smoked Salmon with Capers and Dill
Brie with Caramelized Onions
Caprice Bruschette with Pesto Dressing
Rare Beef and Gherkin with Horseradish

High Tea Selection

Assorted Finger Sandwiches
Cream Cheese and Cucumber Sandwiches
Health Bran Muffins
Cocktail Cream and Jam Scones, Cocktail Cheese and Sweetcorn Scones

Selection of Five (Three Items per Person)

ANTIPASTO PLATTER STARTER OPTION

Smoked Salmon Blinis
Pumpkin Fritters with Cinnamon, Smoked Drakensberg Trout Fillets
Venison Terrine with Redcurrant Sauce
Thai Chicken Wraps, Salami, Smoked Chicken

Crudités

Peppadews , Olives, Cubed Feta , Cucumber
Cherry Tomatoes, Roast Onions

Greek Salad Platters with Calamata Olives and Feta
Yoghurt Dressing

Breadsticks, Assorted Focaccias
Cocktail Rolls, Mielie Breads

SOUPS

Butternut and Coriander Soup with Coconut Milk
Cauliflower and Camembert Soup
Butter Bean and Roast Pepper Soup
Spicy Butter Bean and Roast Pepper Soup
Wild Mushroom Soup

MAIN COURSES: VEGETARIAN MEAL OPTIONS

Vegetarian Moussaka
Vegetable Lasagne
Brinjal Towers with Roast Cherry Tomatoes, Caramelised Onions, Feta and Cheese Sauce
Spinach and Butternut Crepes
Cauliflower and Broccoli Cannelloni with Crème Fraîche and Fresh Tomato Sauce

MAIN COURSES: STARCH OPTIONS

Roast Potatoes
Potato Dauphinoise
Parsley Butter New Potatoes
Garlic and Herb New Potatoes
Steamed Basmati Rice, Steamed Rice, Yellow Rice and Raisins
Wholegrain Mustard Mash
Butter Mash
Butternut and Potato Mash
Sauté Potato with Braised Onions
Potato Croquettes

MAIN COURSES: VEGETABLE OPTIONS (SEASON DEPENDENT)

Steamed Medley of Vegetables
Roast Mediterranean Vegetables with Balsamic Vinegar and Olive Oil
Creamed Spinach
Cauliflower and Broccoli au Gratin
Steamed Broccoli with Toasted Almonds
Baby Marrow with Braised Onions and Tomatoes
Roast Cinnamon Butternut
Roast Pumpkin
Pumpkin Fritters with Caramel Sauce
Green Beans with Potatoes and Onions
Green Beans with Braised Onions and Feta
Stir Fried Vegetables
Sugar Glazed Carrots

ADDITIONAL MENU ITEMS

Cheese and Biscuits

We suggest one or two per 100 Guests if served in addition to a dessert, if used as canapés then you would need to have about One platter per 20 guests.

Full South African Cheeseboard with Savoury Biscuits
With
Fig Preserve, Watermelon Preserve, Nuts, Pickles, Olives
Sweet Chilli Sauce, Biltong, Dried Wors

Late Night Bites

Wors Rolls
With Braised Onions, Tomato Sauce, Chilli Sauce, Mustards
(These will be set up and left on the Tea and Coffee Buffet for guests to enjoy as required)

Other Options available if required, please discuss with us.

Included in the service provided: (Minimum of 100 Guests)

If a venue supplies some of these items then we have taken this into account in our pricing and do not supply !

White or cream table linen (Plain or Embossed)

Buffet Linen, setup and displays (Where Applicable)

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

High cocktail tables (4) and cloths for drinks on arrival after the Church Service

Bridal skirting for the main table

Standard crockery

Cutlery

Cruet sets (salt and pepper)

All required heating equipment and serving utensils

Glasses and Jugs if we are supplying Punch or Lemonade (not table glasses)

Kitchen Equipment

Kitchen Staff

Cutting of the wedding cake and putting on platters (if required). *We do not supply cake plates and cake forks.*

Setting up of the function venue (the day before the wedding)

Washing of the dishes

Leaving the kitchen as CHC Catering found it

A Function Catering Manager who will be present from two hours before the ceremony time

Waitrons for 10 hours of service, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of R60.00 per waiter per hour will be applicable.

Please note that our waiters are for FOOD SERVICE only. We are not able to serve drinks or clear bar glasses etc as we are doing our own preparation for the catering aspect of your event.

CHC CATERING WEDDING TERMS AND CONDITIONS

Providing that you are **catering for at least 100 guests**, the cost of transporting the food and waiters to your venue is included, unless quoted separately for an out of town wedding. However, if your guest numbers are fewer than 100 there will be an additional fee for transport.

Should you be looking to have your wedding on a Sunday or public holiday, there will be a R1000 surcharge to cover our additional staff costs as all wages on this day are at double time.

At CHC Catering we want your wedding to be everything you have dreamed of and more. It is our experience that to achieve this it is essential that the following terms and conditions be read and understood.

You will want to be sure that the caterer is available on your wedding date. Popular dates are booked six to twelve months in advance so **IN ORDER TO SECURE THE DATE A NOMINAL DEPOSIT OF R5 000 IS PAYABLE.**

Should you employ us as the caterer for your wedding, these funds are held until after the wedding. We will then assess any breakages or damages and will invoice you for these, refunding the balance of the R5 000 into your bank account.

Availability is only confirmed on receipt of deposit and strictly subject to availability at time of booking, even if a quote has been given previously.

GUEST NUMBERS AND ADDITIONAL GUESTS POLICY.

We supply generous portions of freshly prepared food for your wedding and to achieve this we need **ACCURATE guest numbers.**

At most venues we are not equipped to be able to make additional food and it reflects poorly on both the host and the caterer if the food runs out! We need to order the stock, plan the preparation and cooking and this all takes time. To this end we need you to supply the final guest numbers two weeks prior to the wedding day.

Please ensure that this final catering number includes all meal requirements i.e. to include:

- Photographers / Videographers
- Djs / Barmen / Function co-ordinator's
- Basically if we are required to serve any meals then these need to be accounted for in your numbers and this must include any professionals and service providers on the day.

KITCHEN AREA

Whilst we do not require an equipped kitchen to work in, we do insist on an area that is suitable for food preparation and service. If we are given an area that is not suitable then we reserve the right to decline to cater at any particular venue.

PAYMENT TERMS

It is essential that full payment be received and cleared into our account, 10 days before the wedding day.

Please email us proof of payment once made, and include your name, venue and date of wedding in order for us to secure the date for you.

Bank:	FNB
Branch Name:	Boom Street
Branch Code:	Branch Code 221325
Account Number:	Account No: 622 460 60454
Account Name:	Account name: Catering and Hire Centre CC
Reference:	Your name, date and venue

Wedding Details:

Brides Name / Contact Details: _____

Grooms Name / Contact Details: _____

Ceremony time: _____

Ceremony duration: _____

Expected number of Guests / Professional etc. that require meals: _____

Number at Main table: _____

Number of Guest tables: _____

Linen requirements / Linen Colour: _____

Accepted by: (Full Name) _____

For booking at (venue): _____ on the _____

Dated: _____ Signature: _____