

# Catering Bridal Portfolio 2020

Updated Dec 2020



35 Burger Street, Pietermaritzburg  
033 394 3924 | [weddings@chccatering.co.za](mailto:weddings@chccatering.co.za) | [www.chccatering.co.za](http://www.chccatering.co.za)



## Fabulous food is our passion.

We will listen to you and gently advise you, but mostly we understand that this is a celebration of love. We will do what it takes to ensure that you, along with your guests, can relax and enjoy great food and the perfect atmosphere. Bring us your expectations!

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 reception.



# Detailed Menus 1 to 5

## Menu 1

### Harvest Table Starter, Served Mains and Buffet Dessert

#### **On Arrival after the Ceremony**

Tea and Coffee

Chilled Tropical Fruit Punch

#### **Harvest Table as a Starter**

Chicken & Mushroom Liver Paté, Smoked Salmon Paté

Red Pepper Hummus, Cheese Dip with Gherkins

Continental Cold Meats

Scotch Eggs, Chipolatas in Bacon

Pork Pies and Mini Quiches

Midlands Cheeseboard with Preserves

Fresh, Dried and Preserved Fruit

Candied Nuts

Crudités and Pickles

Baker's Basket

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)*

Marinated Flame Grilled Fillet of Beef

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dijon Mushroom Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint Drizzle

And

Grilled Chicken Fillets 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

1 Starch Option

2 Seasonal Vegetables

**Buffet Dessert**

Freandese (Mini Bite Size Desserts)

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

Key Lime Tartlets, Chocolate Dipped Fruit, Koeksisters

**To End**

Tea and Coffee

**50 – 79 guests R455.00 per person (Vat Inclusive)**

**80+ guests R410.00 per person (Vat Inclusive)**



## Menu 2

### Traditional Buffet Menu

#### **Served on Arrival after the Ceremony**

Tropical Fruit Punch Cocktail

#### **Served Starter (Served during Cocktail Hour)**

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

#### **Main Course Buffet**

Roasted Barbeque Chicken Portions

Roasted Peri Peri Chicken Portions

Traditional Durban Mutton Curry with Trimmings

Pot Roasted Beef with Root Vegetables

Vegetable Breyani with Dhal

(Vegetarian / Vegan Alternative)

Steamed Rice

Creamed Spinach

Cinnamon Baked Butternut

Jeqe (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

#### **Dessert Buffet**

Vanilla Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Peppermint Crisp Tart

Fresh Fruit Salad



**On Each Guest Table**

Two Jugs of Mango/Orange Juice per table

**50 - 79 guests R425.00 per person (Vat Inclusive)**

**80+ guests R380.00 per person (Vat Inclusive)**



## Menu 3

### Three Course Served Meal with Buffet Dessert

#### **Served on Arrival after the Ceremony**

Tea and Coffee

Chilled Tropical Fruit Juice

#### **Served Starter (Client to Choose One Option)**

##### Hot Canapé Selection

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Mince Samosas, Potato Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Or

Cream of Butternut Soup and Pear Soup with Coriander and Coconut Milk

(other Soup Options Available at End of Portfolio)

Or

Potato Rosti, Topped with Micro Herbs

Danish Feta Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Micro Herbs

And Smoked Salmon with Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Garlic Bruschetta,

Resting on a Bed of Rocket and Topped with Roasted Balsamic Cherry Tomatoes,

with a Splash of Yoghurt Dressing

Or

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

Or

Camembert and Cranberry Phyllo Parcels with Herb Salad and Dressing

Or

Thai Spring Rolls (Chicken or Vegetable)

Sweet and Sour Sauce and Lemon Wedges

On Guest Tables:

Baker's Basket

**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)*

Marinated Flame Grilled Fillet of Beef

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dijon Mushroom Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint Drizzle

And

Grilled Chicken Fillets 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

1 Starch Option

2 Seasonal Vegetables

**Dessert Buffet**

Freandese Platters

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

Key Lime Tartlets, Chocolate Dipped Fruit, Koeksisters

Or

Freandes and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls,

Chocolate Brownies, Chocolate Dipped Fruit, Koeksisters

With





Midlands Cheeseboard with Pickles, Preserves

Savoury Biscuits

Or

Dessert in a Jar (Client to choose 4)

Peppermint Crisp Tart

Traditional Ouma's Milk Tart with a Twist

Fresh Fruit Salad with Gin Marinade

Amarula Chocolate Mousse

Crème Brûlée or Crème Caramel

Malva Pudding with Ultramel Custard

**To End**

Tea and Coffee

**50 - 79 guests R485.00 per person (Vat Inclusive)**

**80+ guests R440.00 per person (Vat Inclusive)**

## Menu 4

### Three Course Buffet Meal with Served Starter

#### **Served on Arrival after the Ceremony**

Tea and Coffee

Tropical Fruit Punch

#### **Served Starter (Client to Choose One Option)**

##### Hot Canapé Selection

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Or

Cream of Butternut and Pear Soup with Coriander and Coconut Milk

(Other Soup Options Available at End of Portfolio)

Or

Potato Rosti, Topped with Micro Herbs,

Danish Feta, Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Micro Herbs

and Smoked Salmon with Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Garlic Bruschetta,

Resting on a Bed of Rocket and Topped with Roasted Balsamic Cherry Tomatoes,

with a Splash of Yoghurt Dressing

Or

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

Or

Camembert and Cranberry Phyllo Parcels with Herb Salad and Dressing

Or

Thai Spring Rolls (Chicken or Vegetable)

Sweet and Sour Sauce and Lemon Wedges

On Guest Tables:

Baker's Basket

**Buffet Main Course**

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

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

Oven Roasted Rolled Lamb infused with Garlic and Rosemary

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

Chicken and Prawn Curry, Spit Roasted Barbeque Chicken

Crumbed Chicken Fillets with Spinach and Feta Filling with Cheese Sauce

Roasted Peri Peri Chicken Portions

Rare Roast Topside of Beef with Salt and Pepper Rub

Spit Roast Sirloin of Beef with Herb Crust

Traditional Durban Beef Curry with Trimmings

Cocoa and Cumin Rubbed Pork Loin, Spit Roast Loin of Pork

Roasted Pork Belly in Ginger Beer, Honey Glazed Gammon or Boston Butt

**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 2 Starch

2 Seasonal Vegetables

French Salad and Dressing

A Selection of Sauces and Gravies

**Buffet Desserts (Choice of Four Options)**

Fresh Seasonal Fruit Salad with Gin Marinade

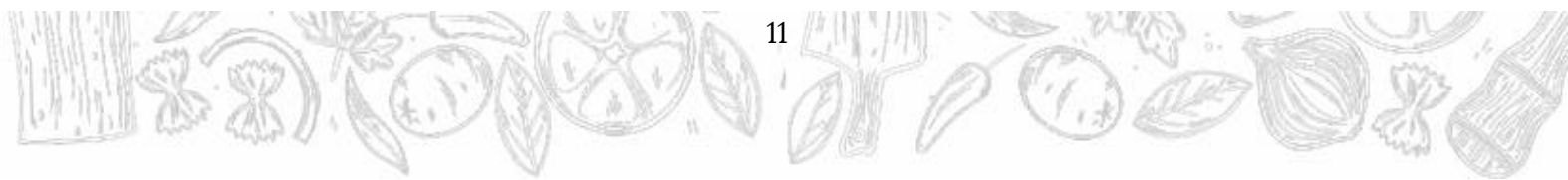
Farmhouse Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Amarula Chocolate Mousse



Baklava  
Key Lime Pie  
Ouma's Traditional Milk Tart  
Warm American Chocolate Brownies  
Custard Eclairs  
Peppermint Crisp Tart  
Eaton Mess (S/Q)  
Fresh Fruit Pavlova with Passion Fruit Coulis  
Cheesecake  
Lemon and Lavender Panacotta  
Crème Caramel / Crème Brûlée

Please Note: A popular trend 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

**50 – 79 guests R495.00 per person (Vat Inclusive)**

**80+ guests R450.00 per person (Vat Inclusive)**

# Menu 5

## Burger Buffet

### **Served after the Ceremony**

Tea and Coffee

Chilled Tropical Fruit Punch

### **Assorted Starter Canapés**

(Served During Cocktail Hour)

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

### **Main Course: Build a Burger Buffet**

**(2 Burgers per person)**

Homemade Beef Burger Patties

Grilled Chicken Fillet Patties

Vegan Patties

Seeded Buns

Sliced Gherkins, Caramelized Onion

Shredded Mixed Lettuce Leaves

Sliced Fresh Tomato

Guacamole, Cheese Slices

Braised Mushrooms, Grilled Bacon

“Slap” Chips or Paprika Potato Wedges

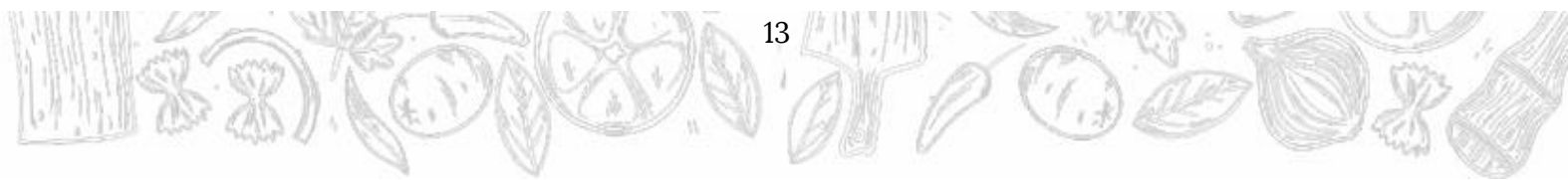
### **Accompaniments**

Spicy Tomato & Onion Relish

Barbeque Sauce

Mayonnaise, Thousand Island Sauce

Garlic and Chilli Sauce



**Buffet Dessert (Choice of Four Options)**

Fresh Seasonal Fruit Salad with Gin Marinade

Farmhouse Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Amarula Chocolate Mousse

Baklava

Key Lime Pie

Ouma's Traditional Milk Tart

American Chocolate Brownies

Custard Eclairs

Peppermint Crisp Tart

Eaton Mess (S/Q)

Fresh Fruit Pavlova and Passion Fruit Coulis

Assorted Cheesecakes

Lemon and Lavender Panacotta

Crème Caramel and Crème Brûlée

Please Note: A popular trend 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

**50 – 79 guests R420.00 per person (Vat Inclusive)**

**80+ guests R375.00 per person (Vat Inclusive)**





# Optional Menu Additions and Choices

## TRADITIONAL HARVEST / CHARCUTERIE TABLE

Chicken & Mushroom Liver Pâté, Smoked Salmon Pâté

Red Pepper Hummus, Cheese Dip with Gherkins

Assorted Continental Cold Meats

Scotch Eggs, Chipolatas in Bacon

Pork Pies and Mini Quiches

Midlands Cheeseboard with Preserves

Fresh, Dried and Preserved Fruit

Candied Nuts

Crudités and Pickles

Baker's Basket

Savoury Biscuits

## PUB STYLE HARVEST TABLE

French Fry Cones and Deep Fried Onion Rings

Mince or Potato or Sweetcorn Samosas

BBQ Riblets & Buffalo Wings

Cheese and Jalapeno Rissoles

Fish Goujons with Tartare Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

Dipping Sauces

## HIGH TEA HARVEST TABLE

Cocktail Cream and Jam Scones

Mini Meringues with Summer Fruit and Elderflower Cream

Coffee Eclairs

Chocolate Fridge Squares

Key Lime Tartlets

Cucumber and Mint Sandwiches

Ham and English Mustard Gentleman's Sandwiches

Toasts with Fillet of Beef, Caramelized Onions and Mustard Mayonnaise

Coronation Chicken Finger Rolls  
Welsh Rarebit Toast Fingers  
Salmon and Dill Tartlets  
Smoked Salmon and Cream Cheese Blinis with Micro Greens

**To have a Harvest Table after the Ceremony as a Canapé  
instead of the normal Hot Canape Option  
is an additional R40.00 pp**

### **HOT CANAPÉ SELECTION**

#### **Vegetarian**

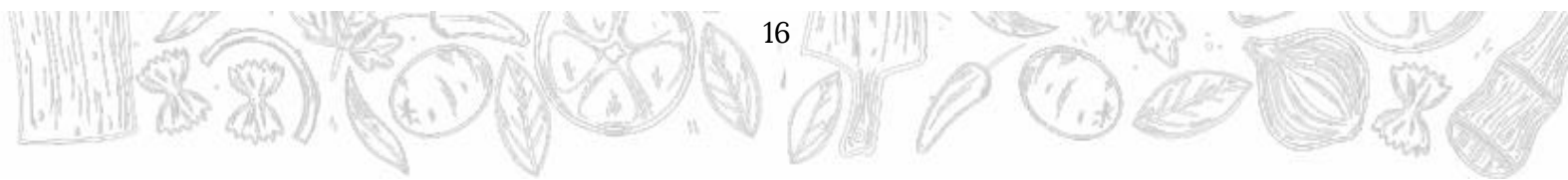
Vegetable Spring Rolls with Dipping Sauce  
Cheese and Jalapino Rissoles  
Caramelized Red Onion and Feta Tartlets  
Vegetarian Quiche  
Grilled Brown Mushrooms with Herb and Cheese Topping  
Spiced Carrot Soup Cups with Sour Cream and Fresh Coriander  
Potato or Cheese and Sweetcorn Samosas  
Roast Balsamic Cherry Tomatoes, Feta and Basil Tartlets

#### **Chicken**

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

#### **Beef/Pork**

Mince Samosas  
Cocktail Sausage Rolls  
Pepper Steak Mini Pies  
Devilled Meatballs  
Burgundy Beef Pies  
Pork Chipolata wrapped in Bacon with Mustard  
Mini Curried Mince Vetkoek



### **Fish**

Smoked Salmon Cakes with Sweet Chilli Sauce

Calamari Steak Goujons with Tartare Sauce

Traditional Kalk Bay Fishcakes with Mrs Balls Chutney

### **COLD CANAPÉ SELECTION**

#### **Vegetarian**

Cocktail Potato Rosti with Cream Cheese, Horseradish Cream and Micro Greens

Roast Pumpkin, Goat's Cheese and Sweet Chilli Tartlets

Roast Cherry Tomato, Basil and Feta Kebabs

Roasted Mediterranean Vegetable Tartlets

#### **Chicken**

Potato Mayo Chicken Cornets

Thai Chicken Cucumber Cups

Crumbed Chicken Strips

#### **Bruschetta**

Grilled Fillet on Bruschetta with Orange, Mint and Chilli Chocolate

Coronation Chicken

Smoked Salmon and Cream Cheese with Capers and Dill

Brie with Caramelized Onions

Caprice Bruschetta with Pesto Dressing

Rare Beef and Gherkin with Horseradish

#### **High Tea Selection**

Cream Cheese and Cucumber Sandwiches

Cocktail Cheese and Sweetcorn Scones

Health Bran Muffins

Petit Fours

Cocktail Cream and Jam Scones

#### **Canapé Selection Option**

**We suggest about 3 - 4 canapés as a portion to be served to guests,  
from a selection of five to six items.**



**3 Canapés per person R30.00**

**4 Canapés per person R40.00**

**S.A. ANTIPASTO PLATTER STARTER OPTION**

Smoked Salmon Blinis, Chicken Liver Paté, Hummus  
Pumpkin Fritters with Cinnamon, Smoked Drakensberg Trout Fillets  
Venison Terrine with Redcurrent Sauce  
Salami, Smoked Chicken  
Peppadews, Olives, Cubed Feta, Cucumber  
Cherry Tomatoes, Onion Marmalade  
Baker's Basket

**SOUPS**

Butternut and Pear Soup with Coconut Milk and Coriander  
Cauliflower and Camembert Soup  
Spicy Butter Bean and Roasted Red Pepper Soup  
Cream of Mushroom Soup  
Traditional Minestrone Soup

**MAIN COURSES : VEGETARIAN & VEGAN MEAL OPTIONS**

Vegetable Lasagna, Vegan Lasagna  
Brinjal Towers with Roast Cherry Tomatoes, Caramelized Onions, Feta and Cheese Sauce  
Mfino and Butternut Crêpes with Cheese Sauce  
Cauliflower and Broccoli Cannelloni with Crème Fraiche and Fresh Tomato Shebo  
Spicy Moroccan Butternut and Cherry Tomatoes with Baby Marrow Spaghetti  
Vegetable Breyani with Dhal  
Button Mushroom Curry and Basmati Rice

**MAIN COURSES : STARCH OPTIONS**

Roast Potatoes  
Potato Dauphinoise  
Parsley Butter New Potatoes  
Garlic and Herb New Potatoes  
Steamed Basmati Rice, Steamed Rice, Yellow Rice with Raisins

Wholegrain Mustard Mash  
Butter Mash  
Butternut and Potato Mash  
Sauté Potato with Braised Onions  
Potato Croquettes / Potato Rosti

### **MAIN COURSE : VEGETABLE OPTIONS (SEASON DEPENDENT)**

Steamed Medley of Vegetables  
Roast Mediterranean Vegetables  
Creamed Spinach, Traditional Mfino with Chilli  
Cauliflower and Broccoli au Gratin  
Steamed Broccoli with Toasted Almonds  
Steamed Broccoli Tenderstems  
Brinjal and Baby Marrow with Braised Onions and Tomatoes  
Roasted Butternut with Cinnamon and Brown Sugar  
Roasted Pureed Pumpkin with Thyme  
Pumpkin Fritters with Caramel Sauce  
Green Beans with Potatoes and Onions (Boereboontjies)  
Green Beans with Braised Onions and Feta  
Stir Fried Vegetables  
Sugar Glazed Carrots with Orange

### **ADDITIONAL MENU ITEMS**

#### **Cheese and Biscuits**

We suggest one or two platters 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.

Midlands Cheeseboard with Savoury Biscuits

Preserves, Nuts and Pickles

Sliced Biltong and Dried Wors

**Price per platter: R510**

#### **Late Night Bites**

Wors Rolls with Braised Onions and Sauces

Gammon Rolls with Mustard, Pizza slices, Beef and Chicken Sliders

**Price per person: R50.00 (VAT incl.)**

These will be set up and left on the Tea and Coffee Buffet for guests to enjoy.

### **CATERING FOR KIDDIES**

Children attending your wedding and eating off the Main Menu are charged for as follows:

1 to 3 years = No Charge

4 to 11 years = Half Price

12 years and over = Full Price

As an alternative to this, we offer a “Special Kiddies Menu”  
which we recommend for children aged 3 to 8 years.

This meal consists of

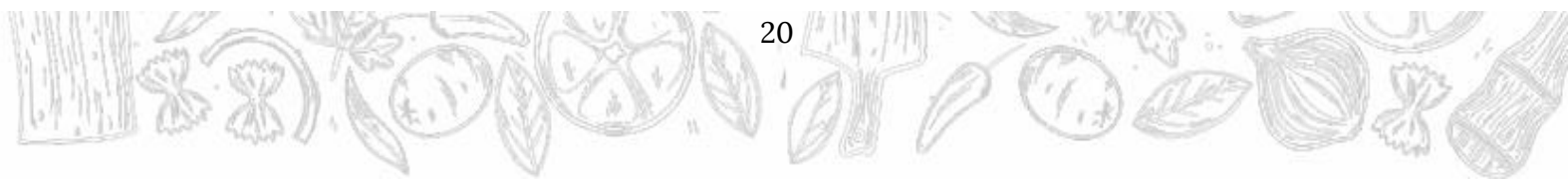
Mini Burgers, Hot Dogs, Chicken Pieces, Pizza Slices, and Ice Cream Cones.

Price: R130,00 per kiddie

### **CUSTOMISATION OF MENUS**

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

Please check with your guests and ensure that you advise us beforehand of any special meals required.





# Our Service To You

These listed items are Included in our Menu Prices **for 80 or more guests**. Where there are fewer than 80 guests, an additional staff and travel fee may apply

## **Included in The Service Provided:**

White, Cream, Grey, Black or Gold table linen and serviettes (Plain or Embossed)

Buffet linen, setup and displays (Where Applicable)

Cake table and linen for the cake cutting ceremony

High cocktail tables (4) and cloths for drinks after the Ceremony

Bridal skirting for the main table

Standard white crockery

Stainless steel Bistro cutlery

Cruet sets (salt and pepper)

All required heating equipment and serving utensils

Glasses and jugs if we are supplying punch (not table glasses)

Kitchen staff

Cake plates and forks

Cutting of the wedding cake and serving thereof

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 and 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 strictly employed to oversee the catering aspect of your wedding.

# Tastings and References

We have many client references on our Facebook Page from recent weddings. We feel these are the most important indicator of our food and service, as they reflect experiences of the bridal couple and their families on the wedding day.

If, however, you would like a tasting, we are happy to do so. Our tastings are for your Starter and Main Course options which can be prepared for one or two guests. We will discuss your requirements before the tasting and make a specific appointment for the occasion, to ensure you receive the attention you deserve. We limit tastings to Wednesday or Friday. From Saturday to Tuesday we are fully committed to our booked weddings and functions.

We usually finalise these details once we have a menu selected and your booking confirmed. If you would like a tasting before this, we charge R150 per head and limit the tasting to two people. We do credit this back against your account, should you go ahead and book our services.

# Making a Booking with CHC Catering

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 we are available on your wedding date. **In Order to Secure Your Date a Nominal Refundable Deposit of R10 000 is Payable.** Should you cancel your booking it becomes non-refundable, unless you cancel the booking more than six months prior to the wedding date, or if we are able to rebook another wedding on that day.

Should you employ us as the caterer for your wedding, these funds are held by us until after the wedding. We will then assess any breakages or damages and will invoice you for these, **refunding the balance of the R10 000 into your bank account two weeks after the wedding.** We require that you provide us your banking details after the wedding so this refund can be done. ***Please note that this R10 000.00 refundable deposit is not accounted for in your final food invoice.***

Should your wedding fall on a **Sunday or Public Holiday, there will be a R2000 surcharge** to cover our additional staff costs, as all wages on these days are on double time.

In addition to the catering cost of your wedding guests a **Staff Meal Fee of R690.00 will be added to your final account.** This meal is to feed personnel in attendance at your wedding and includes drivers, security, bar, venue and catering **staff up to a maximum of 15 persons.** This fee does not include professionals such as the DJ, photographer, videographer etc.

**Your total guest numbers need to be confirmed on email 30 days prior to the wedding day. We will then generate an invoice, based on these confirmed numbers, and email it to you with Proof-Of Payment being received no later than 21 days prior to the wedding.**