



Year-End Party Portfolio 2021



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Menus

Copper Menu

Cold Snack Platters

Crumbed Chicken Nuggets, Stuffed Eggs, Salami with Pickles

Cheese and Onion Bruchettes, Cold Meat and Potato Horns

Cocktail Hake Nuggets, Beef and Gherkin Rolls

Hot Snack Platters

Cocktail Sausage Rolls, Mince Samosas

Vegetable Samosas, Cocktail Pies, Chipolatas in Bacon

Vegetable Spring Rolls, Peri-Peri Drumsticks

Cheeseboard

A Selection of Local Cheeses

Savoury Biscuits, Assorted Breads and Rolls, Nuts

Dried, Fresh and Preserved Fruit

Pickles and Olives, Sweet Chilli Sauce

Pâté Board

Cheese Dip with Gherkins, Red Pepper Hummus

Brinjal Pâté (Baba Ghanoush), Chicken Liver

With Baker's Basket

21 - 40 people: R195 per person (Vat inclusive)

10 - 20 people: R240 per person (Vat inclusive)

Silver Menu without Starter

MAIN COURSE BUFFET

Rolled Turkey with Gravy Infused with Cranberries
Spit Roasted Rolled Sirloin of Beef with Mushroom Sauce

Roasted Potatoes or Baby Potatoes
Roasted Mediterranean Vegetables, Cauliflower Au Gratin
French Salad and Dressing

DESSERT BUFFET

Amarula Chocolate Mousse
Malva Pudding with Custard

21 - 40 people: R215 per person (Vat inclusive)

10 - 20 people: R260 per person (Vat inclusive)

Silver Menu with Starter

STARTER

Chicken Liver Pâté

Smoked Drakensberg Trout Pâté

Brinjal Pâté (Baba Ghanoush)

Ploughman's Cheese Pâté

With Baker's Basket

MAIN COURSE BUFFET

Rolled Turkey with Gravy Infused with Cranberries

Spit Roasted Rolled Sirloin of Beef with Mushroom Sauce

Roasted Potatoes or Baby Potatoes

Roasted Mediterranean Vegetables, Cauliflower Au Gratin

French Salad and Dressing

DESSERT BUFFET

Amarula Chocolate Mousse

Malva Pudding with Custard

21 - 40 people: R260 per person (Vat inclusive)

10 - 20 people: R305 per person (Vat inclusive)

Gold Menu

BUFFET STARTER

Cheese Dip with Gherkins, Red Pepper Hummus

Brinjal Pâté (Baba Ghanoush)

Mushroom Pâté

With Baker's Basket

MAIN COURSE BUFFET

Ricotta and Spinach Tortellini with Burnt Butter and Sage

Served With

Parmesan, Chilli, Garlic

French Salad and Dressing

DESSERT BUFFET

Amarula Chocolate Mousse

Mince Pies

21 - 40 people: R260 per person (Vat inclusive)

10 - 20 people: R305 per person (Vat inclusive)

Diamond Menu with Starter

BUFFET STARTER

Hot Canape 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

MAIN COURSE BUFFET BRAAI

Marinated Steaks with Garlic Butter

Chicken Kebabs

Traditional Farmhouse Boerewors

Stiff Pap with Shebo Gravy

Parsley Butter New Potatoes

Three Salads

Garlic Rolls

DESSERT BUFFET

Malva Pudding with Custard

21 - 40 people: R285 per person (Vat inclusive)

10 - 20 people: R330 per person (Vat inclusive)

Diamond Menu without Starter

MAIN COURSE BUFFET BRAAI

Marinated Steaks with Garlic Butter

Chicken Kebabs

Traditional Farmhouse Boerewors

Stiff Pap with Shebo Gravy

Parsley Butter New Potatoes

Three Salads

Garlic Rolls

DESSERT BUFFET

Malva Pudding with Custard

21 - 40 people: R230 per person (Vat inclusive)

10 - 20 people: R275 per person (Vat inclusive)

Platinum Menu

STARTER

Crumbed Chicken Wraps with Sweet Chilli Sauce

Garden Salad with Pesto Dressing

MAIN COURSE BUFFET

Spit Roast Rolled Leg of Lamb with Teriyaki Marinade

Honey Glazed Gammon with Pineapple and Cherries

Chipolatas with Glazed Cocktail Onions

Saute Potatoes with Braised Onions and Rosemary

Pumpkin Fritters with Caramel Sauce

Creamed Spinach with Cheese Sauce

Mint Sauce, Apple Sauce, Cranberry Sauce

Assorted Cocktail Rolls

DESSERT BUFFET

Apple Strudel with Custard

Ice Cream with Assorted Sauces

TO END

Assorted Teas and Coffee

Mince Pies

21 - 40 people: R315 per person (Vat inclusive)

10 - 20 people: R360 per person (Vat inclusive)

Looking For Something Different

Perhaps you are planning a themed function, a year end get together, or anniversary celebratory event. Whatever the occasion, we will design a menu based on your requirements and budget. We have been coordinating top quality functions for more than thirty years and are only too happy to share our expertise and insights with you. We'd like to be the professional team that you rely on to quietly make you a better host.

Delivery

The delivery fee for orders to be delivered outside of the greater Pietermaritzburg Municipal area will be quoted on with each order.

Included In Our Prices

Each order includes the appropriate crockery, cutlery, serviettes, glassware, a tablecloth for the 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. We also include buffet set up, displays buffet skirting, overlays and chafing dishes.

Excluded From Our Prices

The following are excluded from our price in this portfolio:

- cost of waitrons
- additional costs that may be incurred where catering is required outside of our normal working hours
- our transport and travel costs to any location outside the greater Pietermaritzburg Municipal area

Operating Hours

Our normal operating hours are 7:30am till 4:30pm Monday to Friday and 8:00am till 1:00pm on Saturdays. We are not open on Sundays and Public Holidays.



Making a booking with CHC Catering

At CHC Catering we want your function 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 function date. In order to secure your date a 50% deposit is payable. Should you cancel your booking it becomes non-refundable, unless you cancel the booking more than a month prior to the function date, or if we are able to rebook another function on that day.

Should your function 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.

Your total guest numbers need to be confirmed on email 7 days prior to the function 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 3 days prior to the function.