



Bring us your expectations

Braais Portfolio 2023 Menus/Prices

April 2023

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Bring Us Your Expectations...

CHC Catering is the leading caterer in the KZN Midlands. We offer a superior dining experience at the venue of your choice. We have an absolute passion for everything we do and have built a reputation based on our ability to produce a quality product, with service supported by senior supervision at all functions. As we coordinate all aspects of the function, you are able to relax, participate and enjoy your special event. We have a philosophy of commitment and a willingness to go the extra mile to get the job done.

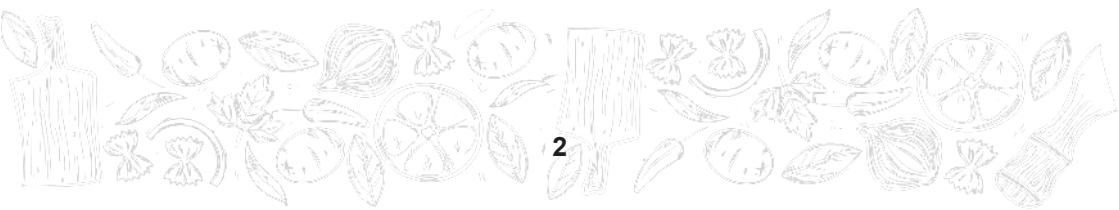
Our range of services is extensive, ranging from the delivery of snacks to the coordination and implementation of all the elements of large events. We understand that it is important for us to stay in touch with changing trends and to continue to provide the quality of food and service excellence that we have built our reputation on.

The Way We Do Things

This portfolio of popular menus and platters has been compiled to help make your catering decisions easier and inspire you, so that you have a convenient reference that outlines a range of options with prices at your fingertips.

These menus have been designed specifically for business and personal occasions and are not a suitable reference for weddings where so many other factors need to be taken into account.

There are times when you may want to create your own menu to suit a particular occasion. Should you prefer to compile your own menu, please contact us and we will present you with a quote based on your personal preference.



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 forty 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.

Minimum Order Value

Please note that a minimum delivery fee of R130 will be charged on each order. Depending on the location that the order is to be delivered to we reserve the right to change this fee and quote accordingly.

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

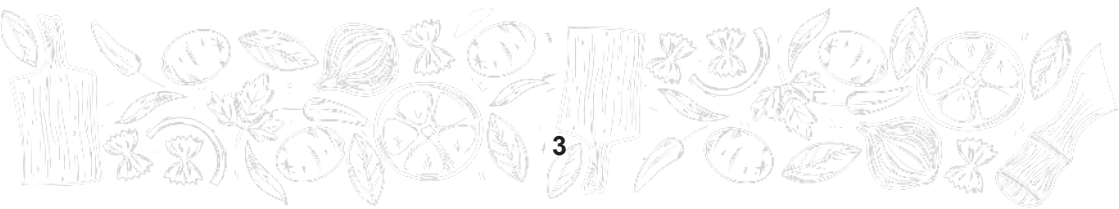
Included In Our Prices

With the exception of the pre-packed foods, 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.

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, Sundays and Public Holidays
- our transport and travel costs to any location outside the greater Pietermaritzburg Municipal area



Operating Hours

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

For full service functions these hours do not apply as additional hours would have been factored into the quoted price.

We Offer The Following Items For Hire At An Additional Charge *(Vat Inclusive)*

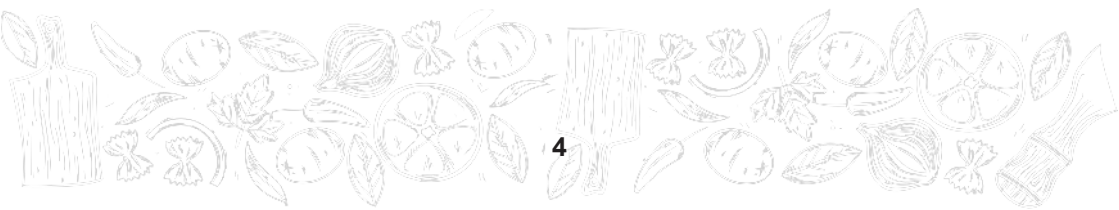
Pricing per item

White Tiffany Chairs	R30.00
Clear Tiffany Chairs	R30.00
White Wimbledon Chairs	R25.00
Patio Heaters	R1130.80
Round 10 Seater Tables	R52.80
8 Seater Trestle Tables	R39.59

We Offer These Additional Outsourced Services

Bar services
Draping and fairy lighting
Marquees and accessories
Furniture and equipment
Specialised linen

Chair covers
Glasses and accessories
Floral decor
Table decor



Braai Menus

While we can spit braai at CHC Catering and deliver pre-carved for your guests, we can also spit braai and carve at your premises. (There will be additional staff costs for the latter option).

We allow a 300g meat portion per person.

Salads and side dishes listed are examples only and may be altered to suit clients' personal preferences and budget.

Each order includes the appropriate crockery, cutlery, serviettes, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), setting and clearing of the food table, washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Traditional Braai

Minimum: 20 people
R240.00 per person (Vat Inclusive)

Lamb Braai Chops with Mint Sauce

Or

Marinated Steaks with Garlic Butter

Tandoori Chicken Portions, Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, French Salad and Dressing, Beetroot Salad
Fresh Rolls and Butter

Spit Braai

Minimum: 40 people
R240.00 per person (Vat Inclusive)

Teriyaki Spit Roast Deboned Leg of Lamb, Spit Roast Beef with Herb Rub
Sticky Spit Roast Chicken

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot Salad
Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter



Classic Braai

Minimum: 20 people
R240.00 per person (Vat Inclusive)

Lamb Chops with Mint Sauce
Marinated Steaks with Garlic Butter
Tandoori Chicken Portions, Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot
Greek Salad with Danish Feta and Olives, Hot Dog Rolls with Butter

Full House

Minimum: 20 people
R360.00 per person (Vat Inclusive)

Starters

Spring Rolls, Sausage Rolls, Samosas

Main Course Buffet

Teriyaki Spit Roast Deboned Leg of Lamb
Spit Roast Beef with Herb Rub
Sticky Spit Roast Chicken

Or

Lamb Chops with Mint Sauce
Marinated Steaks with Garlic Butter
Tandoori Chicken Portions
Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot Salad
Greek Salad with Danish Feta and Olives, Assorted Rolls with Butter

Dessert Buffet

Malva Pudding with Custard





trends

result

smoothly

delicious

hearty

quality

quickly

forty years

supervision

successful

run

quietly

passion

business-to-business

snack platters

asian fusion

everything

willingness

CHC Catering

commitment

service

generous

functions

fabulous