



Bring us your expectations

General Portfolio 2023 Menus/Prices

April 2023

35 Burger Street, Pietermaritzburg
033 394 3924 | orders@chccatering.co.za | www.chccatering.co.za

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.

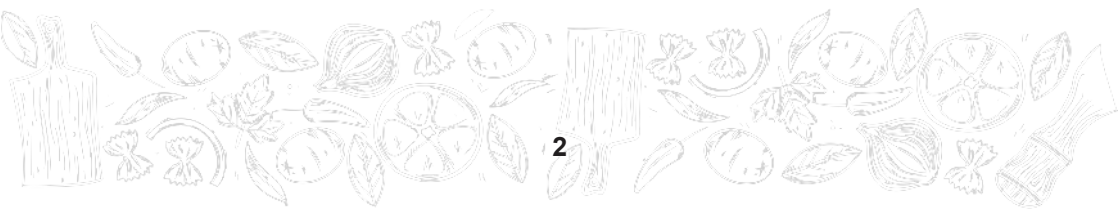
Our range of services is extensive, ranging from the delivery of snacks to the coordination and implementation of all the elements of large events. We understand that it is important for us to stay in touch with changing trends and to continue to provide the quality of food and service excellence that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

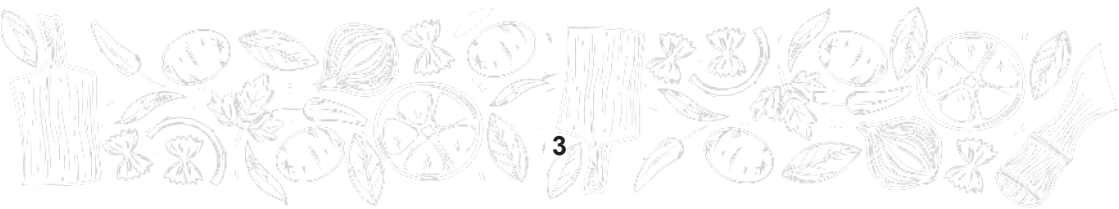
Included In Our Prices

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)*

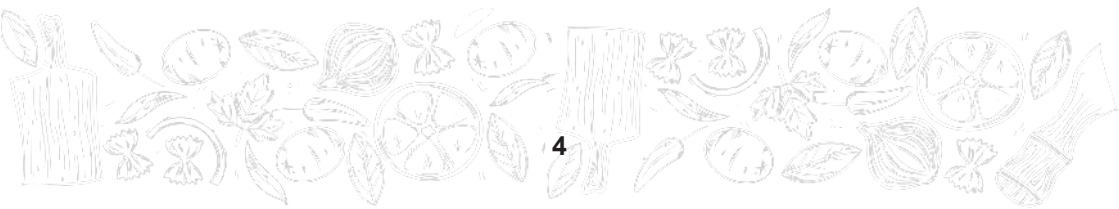
Pricing per item

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







Snack Platters

Each order includes serviettes, side plates, a tablecloth for the food table, serving utensils, heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

If specific items are required for your order, please check with us to see if they are available. If you would prefer NON RETURNABLE platters, please let us know and we will endeavour to accommodate your request.

Cold Snack Platter

One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R990.00 per Large Platter (Vat Inclusive) (+/- 70 Items)
R495.00 per Standard Platter (Vat Inclusive) (+/- 35 Items)

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 Platter

One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R990.00 per Large Platter (Vat Inclusive) (+/- 70 Items)
R495.00 per Standard Platter (Vat Inclusive) (+/- 35 Items)

Cocktail Sausage Rolls, Mini Fish Cakes
Mince Samosas, Cocktail Pies, Chipolatas in Bacon
Crumbed Buffalo Wings, Cocktail Meatballs

Toasted Sandwich Platter

One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R880.00 per Large Platter (Vat Inclusive) (80 Quarters)
R440.00 per Standard Platter (Vat Inclusive) (40 Quarters)

Assorted Fillings including:
Cheese and Tomato, Chicken Mayonnaise
Bacon and Egg, Braised Steak and Onions, Potato Curry

Sandwich Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R770.00 per Large Platter (Vat Inclusive) (80 Quarters)
R385.00 per Standard Platter (Vat Inclusive) (40 Quarters)*

Assorted Fillings including:
Cheese and Tomato, Cold Meat with Mustard, Tuna and Onion
Egg Mayonnaise Chicken Mayonnaise, Potato Curry

Cold Vegetarian Snack Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R825.00 per Large Platter (Vat Inclusive) (+/- 70 Items)
R412.50 per Standard Platter (Vat Inclusive) (+/- 35 Items)*

Fruit Kebabs, Cheese and Onion Pickles, Cheese and Onion on Croute
Potato Curry on Bruchettes, Stuffed Peppadews, Marinated Mushrooms
Potato Croquettes, Baby Potatoes with Cream Cheese

Hot Vegetarian Snack Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R825.00 per Large Platter (Vat Inclusive) (+/- 70 Items)
R412.50 per Standard Platter (Vat Inclusive) (+/- 35 Items)*

Cheese and Onion Pinwheels, Vegetable Samosas
Crumbed Mushrooms, Mushroom Vol au Vents, Vegetarian Pizza
Vegetable Quiches, Chunky Vegetable Curry Pies

Cheese Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R990.00 per Large Platter (Vat Inclusive)
R495.00 per Standard Platter (Vat Inclusive)*

A Selection of Local Cheeses,
Savoury Biscuits, Assorted Breads and Rolls, Nuts
Dried, Fresh and Preserved Fruit
Pickles and Olives, Sweet Chilli Sauce

Wrap Snack Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R550.00 per Large Platter (Vat Inclusive) (50 Wraplets)
R275.00 per Standard Platter (Vat Inclusive) (25 Wraplets)*

Sliced Wraps with Fillings of:
Sweet Chilli Chicken, Braised Beef and Onion, Potato Curry
Cheese and Tomato, BLT

Hot Meaty Snack Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R1155.00 per Large Platter (Vat Inclusive) (+/- 70 Items)
R577.50 per Standard Platter (Vat Inclusive) (+/- 35 Items)*

Crumbed Drumsticks, Marinated Spare Ribs, Beef Kebabs
Lamb Kofta, Tandoori Chicken Kebabs, Devilled Frikkadels
Cheese-grillers Wrapped in Bacon

Fresh Fruit Platter

*One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.
R715.00 per Large Platter (Vat Inclusive)
R357.50 per Standard Platter (Vat Inclusive)*

A Selection of Sliced Fresh Fruit in Season with Yoghurt Dip



Cocktail Bread Roll Platter

(1/2 Brown and 1/2 White)

One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.

R693.00 per Large Platter (Vat Inclusive) (36 Rolls)

R346.50 per Standard Platter (Vat Inclusive) (18 Rolls)

Assorted Fillings including:

Cheese and Tomato, Cold Meat with Mustard,

Tuna and Onion, Egg Mayonnaise

Chicken Mayonnaise, Potato Curry

Freandes Platter

(Finger Desserts)

One Large Platter Serves 10 Guests. One Standard Platter Serves 5 Guests.

R770.00 per Large Platter (Vat Inclusive) (+/- 70 Items)

R385.00 per Standard Platter (Vat Inclusive) (+/- 35 Items)

Lamingtons, Caramel Cups, Chocolate Mousse Cups

Cream Eclairs, Truffles, Date Balls, Chocolate Brownies

Koeksisters, Milk Tartlets

See Page 22 for Our Banting Daily Meals



Lunch Ideas

Each order includes the appropriate crockery, cutlery, glassware, serviettes, 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.

Ready-To-Eat Braai

Minimum: 20 people
R253.00 per person (Vat Inclusive)

Chicken Leg Quarter
Farmhouse Boerewors (100g)
Lamb Chop

Stiff Pap, Shebo Gravy
French Salad and Dressing
Beetroot Salad
Buttered Hot Dog Rolls

Finger Lunch

Minimum: 20 people
R154.00 per person (Vat Inclusive)

Hot Snack Platter

Crumbed Drumsticks, Fish Nuggets, Beef Curry Pies
Meatballs, Sausage Rolls, Samosas

Cold Snack Platter

Cheese and Onion Bruchettes, Cold Meat Horns
Beef and Gherkin Rolls, Cucumber Cups, Stuffed Eggs, Chicken Wraps

Sandwich Platter

Assorted Fillings Including:
Coronation Chicken, Egg Mayonnaise
Cold Meat with Lettuce and Tomato, Cheese and Tomato
Curried Potato, Tuna with Onion

Chilled Fruit Juice



Executive Lunches

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), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Classic 1: Grilled Kingklip

Minimum: 20 people
R275.00 per person (Vat Inclusive)

Grilled Kingklip (150g) with
Lemon and Herb Sauce
Or
Tartare Sauce
Baby Potatoes in Garlic Butter
Roasted Mediterranean Vegetables
French Salad and Dressing
Fresh Rolls with Butter

Classic 2: Beef Fillet

Minimum: 20 people
R275.00 per person (Vat Inclusive)

Grilled Beef Fillet (200g)
Topped with a Mushroom Sauce
Sauté Potatoes
2 Seasonal Vegetables
Greek Salad and Yoghurt Dressing
Fresh Rolls with Butter

Classic 3: Lamb Shank

Minimum: 20 people
R275.00 per person (Vat Inclusive)

Lamb Shank
Wholegrain Mustard Mash
2 Seasonal Vegetables
Mint and Orange Gravy
French Salad and Dressing
Fresh Rolls with Butter



Daily Meals

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.

Minimum: 20 people

The Daily Meal Package Includes:

*Fruit Juice, Main Course (From The Menu Options), Starch (Where Applicable)
Bread Rolls and Butter, Two Seasonal Vegetables or Two Salads,
Sambals and Chutney (Where Applicable)*

Beef

R155.00 per person (Vat Inclusive)

- Beef Stroganoff
- Beef Curry
- Beef Lasagne
- Pepper Steak Pie with Gravy
- Beef and Beer Casserole
- Beef Pinotage

Lamb

R175.00 per person (Vat Inclusive)

- Lamb Stew with Dumplings
- Lamb Curry
- Lamb Hot Pot with Braised Potatoes and Onions
- Lamb Breyani
- Roast Lamb and Mint Pie

Chicken

R143.00 per person (Vat Inclusive)

- Chicken and Mushroom Pie with Gravy
- Chicken a la King
- Chicken Breyani
- Chicken Lasagne
- Lemon and Herb Chicken
- Honey and Mustard Chicken
- Roast Chicken with Savoury Gravy
- Sweet and Sour Chicken
- Chicken El Greco with Cheese Sauce
- Chicken Schnitzel with Cheese Sauce
- Peri-Peri Chicken
- Butter Chicken

Fish

R143.00 per person (Vat Inclusive)

- Crispy Fish with Spicy Sauce
- Fish and Chips with Lemon and Tartare Sauce

Vegetarian

R126.50 per person (Vat Inclusive)

- Stuffed Roasted Butternut
- Vegetable Lasagne
- Macaroni Cheese with Peppers and Onions
- Vegetable Breyani
- Spinach and Feta Phyllo Pastry Pie
- Butternut and Spinach Crepes with Cheese Sauce
- Vegetable Spring Rolls with Sweet and Sour Sauce

Desserts

R66.00 per person (Vat Inclusive)

- Apple and Cream Bake with Custard
- Traditional Trifle
- Chocolate Mousse
- Malva Pudding with Whipped Cream
- Sticky Chocolate Pudding
- Cape Brandy Tart with Custard

Vegan Meal Options Are Available On Request

Optional Extras

(Vat Inclusive)

300ml Assorted Cooldrinks	R24.20 each
500ml Bottled Still Valpré Waters	R24.20 each
500ml Tusa Still Water	R18.15 each
330ml Canned Fruit Juice	R30.80 each
1L Liqui Fruit	R68.20 each

Please Note:

1. There is no reduction in price should you choose not to have any of the items included in the daily meal package price.
2. The menus listed are suggestions only. You may wish to offer a combination of two or three different meals to be able to offer your guests a choice, provided each selection is for 10 guests or more.
3. Vegetarians and Vegans are catered for separately. Single portions are available provided that they form part of an order for 20 or more guests.

Banting

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.

Hot Meals

Minimum: 20 people
R165.00 per person (Vat Inclusive)

- Beef Bourguignon
- Baked Butter and Wine Chicken
- Cottage Pie with Cauliflower Mash
- Fish Bake in Spicy Tomato Sauce
- Grilled Peri-Peri Chicken

All served with:
Cauliflower Mash (w/a), Banting Vegetables

Snack Platters

Each order includes serviettes, side plates, a table cloth for the food table, serving utensils, heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Hot Snack Platters

One Large Platter Serves 10 Guests.
One Standard Platter Serves 5 Guests.
R1045.00 per Large Platter
(Vat Inclusive) (+/- 70 Items)
R522.50 per Standard Platter
(Vat Inclusive) (+/- 35 Items)

Peri-Peri Drumsticks, Lamb Kofta
Chipolatas in Bacon,
Crustless Vegetable Quiches,
Steak and Tomato Kebabs,
Grilled Coconut Fish, Grilled
Mushrooms with Creamed Spinach
and Cheese

Cold Snack Platters

One Large Platter Serves 10 Guests.
One Standard Platter Serves 5 Guests.
R990.00 per Large Platter
(Vat Inclusive) (+/- 70 Items)
R495.00 per Standard Platter
(Vat Inclusive) (+/- 35 Items)

Stuffed Eggs, Assorted Cold Meats
Cheese and Olives and Pickles
Meatballs, Assorted Nuts
Crudités and Cream Cheese



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



Cocktail Functions

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. We also include buffet set up, displays, buffet skirting, overlays and chaffing dishes.

Menu 1

Minimum: 20 people
R253.00 per person (Vat Inclusive)

Cold Snack Platters

Cold Meat Horns, Salami Pickle
Beef and Gherkin Rolls, Stuffed Eggs
Sesame Crumbed Fish Nuggets
Crumbed Chicken Roulade

Hot Snack Platters

Chipolatas in Bacon, Cocktail Sausage Rolls
Pepper Steak Pies
Vegetable Samosas, Mince Samosas
Vegetable Spring Rolls, Peri-Peri Drumsticks

Cheeseboard

Local Cheeses, Assorted Savoury Biscuits
Assorted Dried and Preserved Fruit
Assorted Pickles and Olives
A Selection of Breads and Rolls

Pâte

Chicken Liver, Hummus, Brinjal, Cheese Dip
with selection from Baker's Basket



Menu 2

Minimum: 20 people
R302.50 per person (Vat Inclusive)

Cold Snack Platters

Cocktail Hot Dogs with Braised Onions
Cocktail Burgers with Relish and Pickles
Stuffed Eggs, Rare Roast Beef and Gherkin Rolls

Hot Snack Platters

Vegetable Samosas, Mince Samosas
Spicy Meatballs, Roast Pumpkin Tartlets
Crumbed Calamari, Chicken Spring Rolls
Peri-Peri Chicken Drumsticks, Pepper Steak Pies
Fish Nuggets, Lamb Kofta

Canapé and Wrap Platters

Assorted Fillings including:
Crumbed Chicken and Sweet Chilli
Rare Roast Beef with Gherkin and Horseradish
Caprese Salad, Coronation Chicken
Bacon, Lettuce, and Tomato with Mustard
Smoked Salmon with Cracked Pepper and Lemon
Camembert and Red Current

Cheeseboard

Local Cheeses, Assorted Savoury Biscuits
Assorted Dried and Preserved Fruit
Assorted Pickles and Olives
A Selection of Breads and Rolls

Pâte

Chicken Liver, Hummus, Brinjal, Cheese Dip
with selection from Baker's Basket





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