



# Cathkin Caterers

Est. 1983

CK 1997/062105/23, Vat Reg. No. 4640202547

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[www.cathkincaterers.co.za](http://www.cathkincaterers.co.za)

## 2018 MENU SPECIALS (AUG – DEC)

### 1. TABLE SERVICE: (CHICKEN MAIN MEAL)

**R193.00 p/p Excl. VAT (R220.00 p/p Incl. VAT)**

- Tuscany Hall
- Round Tables & Chairs
- Table-cloths & Chair Covers
- Overlays & Tie-backs(if colour available)
- Smart Function Service Charge
- Coke (1.5L)
- Fruit Juice (Bottomless)
- Bottled Water (Bottomless)
- 1 Starter (Category A or B)
- 1 Main Meal( Category A)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

### 2. TABLE SERVICE: (LAMB OR BEEF MAIN MEAL)

**R210.53 p/p Excl. VAT (R240.00 p/p Incl. VAT)**

- Tuscany Hall
- Round Tables & Chairs
- Table-cloths & Chair Covers
- Overlays & Tie-backs(if colour available)
- Smart Function Service Charge
- Coke (1,5L)
- Fruit Juice (Bottomless)
- Bottled Water ( Bottomless)
- 1 Starter (Category A or B)
- 1 Main Meal (Category B1 or B2)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

### 3. TABLE SERVICE: (2 MAIN MEALS)

**R228.08 p/p Excl. VAT (R260.00 p/p Incl. VAT)**

- Tuscany Hall
- Round Tables & Chairs
- Table-cloths & Chair Covers
- Overlays & Tie-backs(if colour available)
- Smart Function Service Charge
- Coke (1,5L)
- Fruit Juice (Bottomless)
- Bottled Water (Bottomless)
- 1 Starter (Category A or B)
- 2 Main Meals (Category A1 & B1 or B2)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

Members: Z. Rawoot, S. Rawoot

*Tuscany*  
Home of Cathkin Caterers

#### 4. BUFFETS

**R254.39 p/p Excl. VAT (R290.00) p/p Incl. VAT)**

- Tuscany Hall
- Round Tables & Chairs
- Table-cloths & Chair Covers
- Overlays & Tie-backs(if colour available)
- Smart Function Service Charge
- Bottled Water (Bottomless)
- Coke (1,5L)
- Fruit Juice (Bottomless)
- 1 Starter (Category A or B)
- 1 Chicken Main Meal (Category A1)
- 1 Beef Main Meal (Category B1)
- 1 Lamb Main Meal (Category B2)
- 4 Accompaniments (Category B/C/D/E)
- 1 Salad (Category A)
- 1 Dessert (Category A)
- Tea & Coffee

#### 5. WITHOUT FOOD

**R144.74 p/p Excl. VAT (R165.00 p/p Incl. VAT) (Minimum Charge)**

Our Venue + Smart Function Service Charge

#### **SMART FUNCTION SERVICE CHARGE (Included in the packages)**

The following items and services are included:

- Waitrons dressed in our corporate colours which are white, black and green
- Arranging of tables and chairs
- Setting of the tables
- Cream / White/ Black/ Embossed Tablecloths
- Chair Covers: Cream, White, Black
- Colour coordinated overlays
- Plain white porcelain crockery
- Stemmed Glasses
- Stainless steel cutlery
- A decorative arch
- Colour coordinated 2-ply paper serviettes
- Diet cool drinks available on request.
- Sugar sachets on the tables if tea is part of the menu
- Lemon scented wipes
- Fruit juice and bottled water on the tables
- Ice
- Frills for the main and bridal tables
- Red carpets for the aisle and the stage (where applicable)
- Stage or bridal table backdrop
- Public Address system / Cordless Microphone
- Serving of the food
- Clearing of the tables
- One waitron per every two tables

#### 6. BOOKINGS & PAYMENTS

**A non-refundable, non-deductible booking fee of R1000.00 paid in cash, confirms the booking. A non-refundable down payment of R5000.00 is required 60 days before the function. Should the aforementioned payment not be made by the stipulated time, we reserve the right to immediately cancel your booking.**

**The final payment for the function can either be paid in cash fifteen (15) days prior to the function or via Electronic Fund Transfer**

**NB. Failure to make payment as stipulated above will result in immediate cancellation of the function.**

**NB. The prices quoted are subject to change without prior notification.**

**NB. The minimum number of guests we cater for on a weekend (Fri – Sun) & public holidays is 120 - 300 guests.**

## STARTERS

### Category A

**A1. Fresh Fruit Platter** - A selection of freshly sliced Cape fruit in season.

### Category B

**B1. Phyllo Platter** - A selection of oriental savouries such as samoosas, pies, quiche, pizzas & cheesy chicken bites served with a tangy dip.

**B2. Soups** - A hot or cold homemade soup, choice of Chicken & Corn, Vegetable, Mushroom, Seafood or Butternut Soup served with cocktail rolls and butter.

**B3. Chicken or Beef Shwarma** – Home-baked pita bread topped with greek yoghurt and salad

**B4. Pate Platter** - Health bread served with a selection of your favourite homemade pates - chicken liver pate, smoked snoek pate, egg pate, tuna pate, mushroom & dill pate, hummus (choose any three)

**B5. Mumbai Platter** - A selection of traditional vegetarian delights - potato balls, samoosas, chilli bites & springrolls

**B6. Grilled Chicken Salad** - A fresh garden salad topped with tender chicken fillets

**B7. Patta Bake** - Spicy patta served with creamstyle corn & white sauce topped with paaper bites

**B8. Grilled Fish & Salads or Mashed Potato**- Cajun style served with lemon-butter sauce

**B9. Thai Prawn Pasta** - served individually

**B10. Ravioli** – Trio of pocket pasta filled with butternut, spinach & thai chicken with a creamy garlic sauce

**B11. Grilled Chicken Skewer** - served with stir-fried vegetables **OR** side salad

**B12. Nachos** - Corn Chips, topped with a bean salsa & cheese

**B13. Pot Pie** - Creamed Chicken & Mushroom topped with pastry

**B14. Cottage Pie** - Beef Mince & vegetables topped with mashed potatoes

**B15. Trio of Wings / Beef Slider & Fries** – Served individually

**B16. Half Chicken Wrap & Fries**

**B17. Vegetarian Quiche** – Served with a side salad

### Additional charged starters

**B18. Beef Olive** – Served with mashed potato and blanched spinach on gravy (R10.00 excl VAT p/p)

**B19. Panko Prawns** – 3 Panko prawns served with fries and a tangy sauce (R12.00 excl VAT p/p)

## MAIN MEALS

### Category A1: Chicken Main Meals

**Butter & Rosemary Roast Chicken** – crispy chicken pieces oven roasted

**Tandoori Chicken** - marinated in a spicy yoghurt mixture

**Crumbed Chicken** - deep fried until golden brown

**Butter Chicken** - cooked in a rich coconut cream sauce

**Chicken Curry** - with lots of gravy and made with ground spices

**Chicken Kebaab** - meatballs cooked in a rich creamy tomato based sauce

**Chicken Biryani** - marinated chicken topped with basmati rice

**Garlic Lemon & Herb chicken** – Saucy, flame-grilled

**Saffron Chicken** - a saucy aromatic chicken dish

**Chicken Jalfrezi** - mildly spiced chicken with vegetables

**Chicken Korma** - in a thick cream based sauce

**Chicken Karahi** – Flame grilled chicken cooked in a creamy curried sauce

**Chicken Kilia** - in a thick yoghurt based sauce

**Chicken Achnee** - a khokni dish of chicken pieces mixed with masala rice

**Chicken-a-la-king** - cooked in a creamy herb sauce

**Chicken Stroganoff** - tender chicken strips served with mushroom sauce

**Chicken Paella** - a Spanish dish of saffron, rice & chicken

**Chicken Stirfry** - with crisp Chinese style vegetables

**Chicken Pasta** - an Italian dish of chicken strips & noodles

**Chicken Lasagne** - succulent chicken topped with pasta

**Grilled Chicken Breasts** - served with a creamy pepper sauce

**Chicken Pomedori** - Fillet Chicken rolled with spinach served in a creamy tangy sauce

**Creamy Garlic Chicken** – Chicken fillet cooked in a creamy garlic sauce with mushrooms and peppers

## Category B1: Beef Main Meals

**Roast Beef** - pot roasted and served with a gravy

**Beef Stroganoff** - tender beef strips with a mushroom sauce

**Braised Steak** - blocks / strips / slices of beef in an onion gravy

**Beef Ghema Curry** - with peas and potatoes

**Beef Kebaab Curry** - meatballs cooked in a creamy tomato based sauce

**Beef Bredie / Stew** - tomato / sugar beans / carrots & peas / green beans / cabbage -tender pieces of beef slow-cooked

**Steak Kilia** - in a thick yoghurt based sauce

**Steak Korma** - a rich cream based sauce

**Masala Steak**- tender steak cooked in a masala gravy

**Beef Mince Lasagne** - with herbs and a pasta topping

**Beef Mince Cottage Pie** - oven baked and topped with mashed potatoes

**Beef Chow Mein** - a Chinese dish of fried noodles and beef strips

**Pepper Steak Stirfry** - with crisp Chinese style vegetables

**Steak with Tomato** - tender steak in a tomato based sauce

## Category B2: Lamb Main Meals

**Lamb Curry** - with lots of gravy

**Lamb Kilia** - in a thick yoghurt-based sauce

**Lamb Penang Curry** - in a sweet chilli sauce

**Lamb Achnee** - a khokni dish of lamb cubes mixed with masala rice

**Lamb Pepper Curry**

**Lamb Casserole** - cooked slowly in the oven with vegetables

**Lamb Biryani** - marinated lamb pieces topped with Basmati rice

**Lamb Stew** - Greek style with feta cheese

**Lamb Korma** - in a rich cream based sauce

**Dhall Ghost** - lamb cubes in a lentil-based curry

## ACCOMPANIMENTS

### Category A: Salads

Tossed Salad  
Tropical Salad  
Grilled Butternut & Avo Salad (seasonal)  
Butternut, Sweet-potato and Beetroot Salad  
Noodle / Pasta Salad  
Beetroot Salad  
Coleslaw Salad  
Green Bean Salad  
Baked Bean Salad  
Four-Bean Salad  
Potato Salad  
Tomato & Onion Salad  
Greek Salad  
Jam & Onion Salad  
Parsley & Onion Salad  
Lemon & Onion Salad  
Indian Carrot Salad  
Roasted Pepper Salad  
Tomato, Onion & Cucumber Salad  
Tomato, Onion & Avocado Pear Salad  
Cous-Cous Salad

### Category C: Condiments

Mango / Lemon atchar  
Mixed vegetable atchar  
Dhanya chutney  
Lemon chutney  
Coconut chutney  
Dhay  
Pappadums/ Paaper  
Raita - cucumber & carrot/ banana & mint

### Category B: Warm Vegetables

Baby Onions - caramelized  
Corn - on the cob  
Potatoes - Spicy roasted/ herb roasted/ chips  
Mashed Potatoes  
Butternut – braised/ baked/ with peas  
Curried Potatoes – sautéed plain/ green peas/  
spinach/ chick peas  
Squash - baked with sweet corn/ boiled  
Dhall – mung/ channa/ oil/ red  
Baby Potatoes - garlic  
Mixed Vegetables –medley/ grilled  
Brinjals ( Aubergines) – masala/ Thai Chilli  
Potato Bake – served with a creamy sauce  
Vegetable Jalfrezi - Spicy veg in a curried sauce  
Spinach – creamed spinach with mushrooms  
Parmesan Potatoes – served with spinach  
Cauliflower & Broccoli - with cheese sauce  
Alfredo Pasta - creamy mushroom  
Pasta Recco - creamy tomato base  
Basil Pesto Pasta  
Arabiatta Pasta – roasted tomato base

### Category D: Breads Bread

Naan  
Rolls  
Health Bread  
Garlic Bread  
Rooti  
Lebanese/ Flat Bread  
Party Bread  
Focaccia

### Category E: Rice

Savoury  
Plain Basmati  
Pilaau  
Sweet Yellow  
Coconut/ Lemon Saffron

## DESSERTS

### Category A

**Trifle** - served with hot or cold custard

**Fresh Fruit Salad** - served with whipped cream or full cream ice-cream

**Mousse** - various flavours (strawberry, chocolate, vanilla) made with fresh cream

**Falooda Delight** - made with China grass and full cream milk

**Sliced Cape Fruit** - a display of fruit in season

**Berry Crème** – baked custard topped with berry compot

**Cakes & Pastry Platter**- Selection of cakes and pastries

**Malva Pudding** - served with hot custard

**Bread & Butter Pudding**

**Chocolate Brownie** - served with Ice Cream

**Banana Waffle** - served with Ice Cream

**Mango Mousse**

**Strawberries & Ice Cream** - Seasonal

**Choc Peppermint Delight**

**Hot Sago Pudding**

**Milk Tart**

### Additional Charges R18.00 p/p

**Cheesecake** – Baked / Fridge

**Chocolate Mud Pie**

**Mini Trio** – choose 3 of cheesecake, brownie, panna cotta, milktart, apple crumble

## ADDITIONAL CHARGES (prices exclude VAT)

All items listed on the menu specials price list for which an additional charge is levied, must be acquired from Cathkin Caterers. Items not listed on the menu specials price list may be outsourced by the client.

Centrepieces **From R50.00 each**

Tiffany Chairs (white) **R10.00 each**

Wedding Ceremony outside **R2,800.00**

Stage & Entrance Bouquets **R400.00 each**

Linen Napkins **R8.00p/p**

Tablecloths (for gift tables, candy tables, dessert buffet) **R50.00 per table cloth**

Silver & Gold Under-plates **R6.00p/p**

1.5 litre Coke **R30.00 per bottle**

1.25 litre Appletiser **R40.00 per bottle**

Canned Cool Drinks 200ml **R12.00p/p**

Less than 10 guests per table **Extra charge any additional tables cost R500.00 per table**

Set up of welcome drinks or snacks table (excl. drinks) **R300.00 per table**

1 Waiter per table **Extra charge**

Corkage fee **R15.00 per bottle**

