



Cathkin Caterers

Est. 1983

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

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2018 MENU SPECIALS (JANUARY – JULY)

1. TABLE SERVICE: (CHICKEN MAIN MEAL)

R175.44 p/p Excl. VAT (R200.00 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)

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 B1 or B2)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

3. TABLE SERVICE: (2 MAIN MEALS)

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)
- 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

R241.23 p/p Excl. VAT (R275.00 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

R131.58 p/p Excl. VAT (R150.00 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 Shawarma – 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
Foccacia

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 any 3: 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 R25.00 per bottle

1.25 litre Appletiser R35.00 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 table (excl. drinks) R300.00 per table

1 Waiter per table Extra charge

Corkage fee R15.00 per bottle