

# Open Fire options:

## Meats:

Portuguese style espetada cooked on a bay leaf stick with coarse salt & Flame grilled lemon and herb or piri piri chicken.

200g Sirloin or rump steak, Lamb chops 150g Chops / 200g Chops and a chicken sosatie with tzatziki sauce.

Beef potjie – Slow cooked traditional beef potjie.

120g Boerewors, 150g Beef Skewer basted in BBQ sauce & a pork chop.

Chicken Thigh & Prawn skewer, lemon and herb flame grilled chicken pieces & 150 g Beef sosatie.

Pork ribs and chicken pieces in lemon and herb or piri piri.

180g Burger Pattie (includes bun and Gourmet garnishes) or 180g Beef Prego (includes bun and Gourmet garnishes)

## Salad selection:

Greek salad, Oven roasted butternut and beetroot salad with, feta and rocket, Caesar salad, Waldorf salad, Crunchy celery, apple & beetroot salad, Summery pasta salad, Tabbouleh couscous salad, New potato salad with a creamy mustard mayo, New potato salad with chives OR Grilled Mediterranean vegetable with creamy dressing.

## Starch:

Jacket potatoes with chive cream & cheese, Perfect roast baby potatoes, Pap tert layered with fresh tomato & cheese, Creamy cheese, Potato bake, Fluffy rice with fresh herbs, Creamy mashed potato or Arrabiata(Tomato penne) pasta

## Vegetables selection:

cauliflower and broccoli bake, vegetable bake creamy cheese sauce, Stir fry Julienne vegetables, Butternut wedges with honey, cinnamon & cumin, Sweet corn on the cob with a cheddar sauce or Roasted butternut crumbled feta and pumpkin seeds.

### Dessert selection:

Chocolate sticky pudding with custard, Milk tart slices, Apple crumble Classic malva pudding & custard or Apple bake and custard.

## Spit Braai - options:

*Please select salad, starch and dessert from the above menus:*

### OPTIONS:

#### A Whole lamb based in our traditional sauces:

BBQ or red wine based sauce Mint or Mediterranean herb

#### A Spit Sossatie Rolls option - Variety of meats on a Spit:

Spit braai Giant Kebab – De-Boned Rolled Lamb & Beef and Roast Chicken

Meat with the bone removed taken out and cooked on the spit. Think giant skewered meats turning and roasting to perfection. The imagination box catering company offers a spit braai experience for you and your guests. Simply choose from one of our unique catering menus below and we will accommodate your request:

### An Effective Spit braai

Sliced lamb served on Portuguese rolls with all the sauces

### A Whole Yard option:

This option has the starters attached to it – start off with an easy to eat starter made on an open fire.

### Choose two:

BBQ Buffalo wings, Cheese Grillers, braai breads, Thai peanut based chicken skewers, pork rashers, Caprese bruschetta with flame grilled beef strips, garlic button mushrooms, braai beef burgers as minis, riblets, mini pork and pepper skewers in honey sauce.

### PLUS

Traditional Whole Lamb on the spit basted in our unique basting sauce

### OR

Spit braai Giant Kebab – De-Boned Rolled Lamb & Beef and Roast Chicken

*The  
Imagination Box*

## Themed events:

### Greek Feast

Whole Lamb on the Spit (basting- lemon Juice/ Garlic / Rosemary / Red Wine Vinegar) sliced off the bone and served as slices and or as below:

Pita Breads: stuffed with lamb topped with sliced onion

Olives, Danish cubed feta

Dips: hummus, tzatziki, basil pesto and olive tapenade

Lettuces, Tomato, Cucumber & Feta Salad with Greek dressing

Baby Garlic & Rosemary Potatoes

## Portuguese Feast Menu

Whole Lamb on the Spit, espetada on open fire & braai open fire  
Chickens

Portuguese Chicken Liver Starter served with a mini Portuguese roll

Chorizo Spicy Rice Portuguese Rolls with Mini Butter

Rosemary and coarse salt baby potatoes



# *The Imagination Box*

THE IMAGINATION BOX CATERING COMPANY IN JOHANNESBURG OFFERS OUR CLIENTS A WIDE VARIETY OF CATERING AND SPIT BRAAI CATERING OPTIONS: FEEL FREE TO CONTACT US IF YOU ARE IN NEED OF ANY OTHER CATERING SERVICES OR WISH FOR US TO CREATE A CUSTOM CATERING MENU FOR TERING AND SPIT BRAAI CATERING OPTIONS: FEEL FREE TO CONTACT US IF YOU ARE IN NEED OF ANY OTHER CATERING SERVICES OR WISH FOR US TO CREATE A CUSTOM CATERING MENU FOR YOUR NEXT EVENT: CATERING COMPANY BASED IN JOHANNESBURG.