



PRE-PACKAGED MENUS:

EVENTS. RETAIL INCENTIVES. ACTIVATIONS.

ENJOY OUR RANGE OF FRESH & BESPOKE FOOD & BEVERAGE OPTIONS, PRE-PACKAGED AND READY TO ENJOY FOR THE ULTIMATE EVENT EXPERIENCE.

✓ SAFE

✓ ECO-FRIENDLY

- ✓ INDIVIDUALLY SERVED
- ✓ CUSTOM BRANDING
- ✓ SELF-SERVICE SOLUTIONS
- ✓ KEEPING QUEUES TO A MINIMUM

[REQUEST A QUOTE: CLICK HERE](#) **DRINKS:**

COLD PRESSED JUICE



JUICES



MOCKTAILS



FUN DRINKS



CLICK HERE: [↓ ENQUIRE BOUT OUR DRINKS MENU](#)

COFFEE

COFFEE + HOT DRINKS



KEEP CUPS



BRANDED COFFEE



COLD BREW



CLICK HERE: [↓ ENQUIRE, FOR OUR COFFEE MENU](#)

FUN FOODS

CLICK HERE: [↓ ENQUIRE FOR OUR PRE PACKAGED TREATS](#)

FAIRY FLOSS



POPCORN



CANDY + CHOCOLATE



GIANT LOLLIPOPS



SWEET TREATS

CLICK HERE: [↓ SPEAK TO US ABOUT OUR PACKAGED PASTRIES](#)

DONUTS + BROWNIES



MUFFINS + CROISSANTS



CUSTOM COOKIES



PASTRIES - STUFFED



BREAKFAST & LUNCH MEALS: **ALL BOXED UP:**

Choose a salad, a fruit, a dessert and meal to make up your box:

SALAD CHOICES (CHOOSE 1):

- Roasted Pumpkin Salad with coos coos, chickpeas, feta, pumpkin seeds, thyme, rocket and red onions. Served with a creamy vinaigrette dressing**
- Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.**
- Cous Cous Tabbouleh with parsley, cherry tomatoes, cucumbers, grilled honey glazed carrots and baby marrow - tangy vinaigrette dressing.**
- Gorgonzola and Frappe Salad - Green Salad with Blue Cheese Dressing**
- Curried Couscous with Dried Sweet Cranberries – Cous cous salad with cranberries and dressing**
- Creamy Dijon Dill Potato Salad – Creamy potato salad with chives**
- Dang Cold Asian Noodles Salad – Soy noodle salad served cold**
- Romaine Summer Salad – Fresh summer salad with carrots and baby marrow**
- Greek Salad with Oregano Marinated Chicken - Traditional Greek salad with grilled sliced chicken breasts**
- Roasted Sweet Potato Salad with Chutney Dressing – sweet salad**

EASY TO EAT OPTIONS:

- Beef skewers – Red wine basted beef skewers**
- Chicken skewers Mediterranean styled**

Soy and honey glazed chicken pieces / lemon and herb chicken pieces
Spiced mince and apricot pies, served with mint yoghurt
Beef sliders with cheese and Tomato Relish
Mini vetkoek filled with spicy mince
Oriental beef and soy sauce, cucumber and spring onion wraps
Roast butternut, cherry tomato and mozzarella skewers
Chilli mayo Portuguese style Prego rolls with dark gravy
Chicken burgers with rocket, tomato salsa
Chicken and mushroom oven baked pies
Spiced chicken tikka mini pie with Smokey tomato relish
Bobotie tartlets with chilli chutney
Mini chicken shawarma with spicy mayo and tomato

WRAP/ CIABATTA/FRENCH LOAF QUARTERS:

Filling choices (choose 1):

Chicken breast, caramelised onion, mayo, cheese and greens
Honey grilled chicken, wrap with cream cheese, cucumber, carrots and lettuce
Coronation chicken, cucumber and greens and coronation sauce
Beef strips grilled, wholegrain mustard, cheese and tomato
Oriental beef, soy sauce, cucumber and spring onion wraps
Deep fried chicken strips, sweet chilling lettuce, carrots and feta
Egg and mayo with green onion and greens (V)
Pumpkin, feta, pesto cous cous with cream cheese (V)
Cucumber, herbed cream cheese and rocket (V)
Tuna Salad (mayo, carrot, lemon, coriander) and greens

PITAS POCKETS:

Greek style pita: Mince, cherry tomato, cos lettuce and yoghurt sauce or Greek chicken with tzatziki.

Health chicken pita: Avo, grilled chicken, cherry tomato, cheese and coriander.

Tuna pita: hearty tuna sandwiches. Flaky tuna and tender chick peas are coated with a bright and creamy, lemon herb dressing then added to whole wheat pita pockets along with fresh spinach and tomatoes.

Baked falafel pita: with cucumber creamy dressing and cream cheese with rocket

Beef & Caramelized onion pita: Tender seared beef strips, cream cheese, rocket, cucumber onion and caramelized onions

Boneless pork: bell peppers, mushrooms, red onion, balsamic vinegar and Italian seasoning

Tikka chicken: Tikka chicken, spicy mayo, tomato cucumber, lettuce and mozzarella

DESSERTS:

Cheese cake granadilla puree

- **French style lemon meringue or Milk tart slice**
- **Apple crumble and custard or malva & custard**
- **Sticky chocolate served with a dark chocolate sauce**
- **Chocolate mousse and dark chocolate shaving cup**
 - **Carrot cake slice**

FULL MEAL OPTIONS:

- Thai green curry with Jasmin rice
- Oven roasted mustard cream chicken pieces and mash
- Chicken pieces flame grilled with lemon and herb/peri peri
- Chicken korma style curry with rice
- Chicken a 'la King with rice
- Steak grilled served with creamy mushroom sauce
- Chicken thighs, gently braised in red wine with bacon and mushroom with rice
- Roasted leg of pork with rock salt and loads of crackling sliced and drizzled with honey Gravy sweet potato mash
- Creamy beef stroganoff with pepper mash or rice
- Lemon and herb crusted fish with pepper mash
- Beef strips in an Asian teriyaki sauce wok fried egg noodle
- Hake panko goujon deep fried with a lemon sauce with mash
- Beef stew mixed veg and potato cubes with rice
- Butternut lasagne or spinach lasagne.
- Vegetable Paella (medley of vegetables with rice)
- Roast beef with creamy mushroom sauce
- Sliced beef with red wine jus and with pepper mash
- Meat balls in a creamy Napolitano sauce with penne pasta
- Beef Lasagne
- Lemon herb chicken pieces oven roasted with wedges and beetroot salad
- Stuffed Chicken breast with tomato based sauce and mash

THANK YOU!