

HARVEST TABLES | BUFFETS | PLATED WEDDING MENUS | KITCHEN TEA MENUS

HARVEST TABLE PACKAGES

OPTION A: DELUX PACKAGE.

Harvest Table with Accompaniments (R289 per person)

The full yard harvest table.

With this option, we will supply you with a stunning range of cheeses – blue, brie, hard and soft cheeses along with cream cheese bowls for easy spreading, breads – rye, French loafs, ciabatta and seeded breads as well as Quiche slices and an assortment of crackers, crostini's, all the required preserves – gooseberry jam, fig preserve, dips – tza tziki, basil pesto, hummus, olive tapenade, tomato pesto and others, seasonal fruits and crudité selection cuts, breads, salted peanuts nuts and cashews, olives, whole pepper dews, gherkins whole, pickled onions, capers, jalapeno slices and pretzels, not to forget a selection of in season pates (Snoek, liver pate and other pates) as well as avo puree – we also select and add 7 different types of hams/beef slices/dried hams/pastramis including salami and add in mini cocktail sausages for an added extra.

Displayed and decorated on our stands and wooden boards – we will also add baked pretzels as well, to finish the look.

OPTION B: MID RANGE PACKAGE.

Harvest Table Combination with cold meats OR sweets (R250 per person)

A toned down version of the above menu. Compact.

Selection of the following homemade breads & mini butter portions:
Ciabatta, French loaf, Seeded Breads, Bread Sticks & Mini Rolls and crackers

Selection of the following: Dips & Condiments Olives & Feta,
Peppadews Fruits (in season), Tzatziki, Hummus, Balsamic vinegar &
olive oil, Fig jam.

Selection of the following: Cold Meats -hams, smoked chicken slices, Roast beef and olive loaf. Cheeses - Brie, Camembert, Cheddar, Blue Cheese

PLATED WEDDING MENU EXAMPLE:

ENTRÉE

Blackberry salmon, horseradish cream, spinach, feta and pipped mustard mash
Pressed pork, smoked tomato gel, green apple, crostini
Seared prawn, corn mousse, chorizo, black vinegar, cucumber pickle
Chicken croquette, cauliflower cream, red currant notes, sunflower crumble
Prawn salad, grapefruit variation, summer crisp
Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)
Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)
Duck breast, pinot savoy cabbage, parsnip whip, lentil glaze (GF)

CLEANSER

Lemon sorbet, Roselle sherbet

MAIN

Beef rump cap, pumpkin reduction, squash, beef jus
Forest mushroom rolled chicken, potato cream, roasted carrot, glaze
Baked salmon fillet, stir-fry, ponzu, steamed basmati and julienne veg in citrus reduction.
Braised Moroccan chicken, chickpeas, soaked date, pearl onion
White fish, potato gnocchi, caper, fired pimento, romesco sauce.
Formed lamb shoulder, cumin scented cauliflower, pickled figs, tomato jus
Stockyard Beef terres, green pea mousse, battered broccolini, jus
Soy salmon, minted zucchini beignets, edamame crush, spinach reduction
Chicken breast, thyme layered potato, saffron fennel, beetroot lift
Pan seared fillet cognac black pepper cream sauce pom Anne potatoes, with grilled wild mushrooms and root vegetables
Homemade fettucine pasta topped with oxtail sauce, parmesan and fresh herbs
Chicken tenderloin topped with creamy spinach sauce served on butternut mash potatoes topped with roasted vine tomatoes
Caprese stuffed chicken breast topped with creamy tomato based sauce served on oven baked creamy potato, with pan fried root vegetables
Moroccan spiced lamb chops served on mustard mash potatoes and sautéed wild mushrooms, accompanied by roasted winter vegetables & carrot puree
Marinated beef fillet medallions with rich red wine jus, creamed spinach puree, butternut dauphinoise potatoes, and baby stem carrots
Soy and honey glazed Pork belly with served on mustard mash potatoes and butter tossed baby carrot puree topped with caramelized red onion

DESSERT

Lavender crème Brule, almond biscotti and almond crumble
Dark mousse, orange carrot gel, fig mint
Milk chocolate sponge, drunken cherry, piped raspberry whip and crumble
Espresso financier, hazelnut mousse, crumble
Carrot sponge, carrot gel, crème cheese velvet ad candied carrots
White chocolate cheesecake served with a berry salad and edible flowers Berry panna cotta served in beautiful glass topped with strawberry compote and white chocolate chards. Individual tiramisu topped with chocolate dust Crème Brule topped with praline shards Chocolate mousse, edible flowers and dark chocolate shavings with mini chocolate brownie Mini berry panna cotta topped with fresh berries and mint

CONNECT WITH OUR CHEFS FOR SPECIALIZED CONSULTATIONS TAILORED TO YOUR WEDDING. PRE-ARRANGED CONSULTATIONS ARE CRUCIAL TO COMPREHEND YOUR PREFERENCES AND CREATE A CUSTOMIZED PACKAGE FOR YOUR SPECIAL DAY. EXPLORE OUR COMPLETE WEDDING MENU FOR ORDERS AND ADDITIONAL DETAILS.

TO CHAT CLICK [HERE](#). BACK TO THE SITE> [HERE](#).

KITCHEN TEA | HIGH TEA CATERING MENUS:

Breakfast Tea menu:

Vanilla yoghurt pots served with granola & granadilla puree (V) | Fresh seasonal fruit slices (V) | Zucchini and bacon quiche | Asparagus & feta quiche | Pancakes with cinnamon and brown sugar | savoury baked muffins.

Mini croissant with smoked leg ham & gruyere cheese | Mini croissant with tomato & gruyere cheese | Mini croissants, butter & strawberry jam. Pecan nut tartlets | cinnamon doughnuts | cheese cake berry.

Additional options:

Tea & coffee station | Cheese platter | Fresh rooibos ice tea arrival bar (lavender & orange, mint & lemon, berries & honey)

KITCHEN TEA MENU 1:

Sweet Baked Assorted mixed mini Danishes | Individually baked cheese cake rounds with fresh berry coulis.

Mini Pavlova topped with fresh fruits and whipped cream | Dark moist chocolate cake covered in a chocolate ganache with white chocolate and strawberries | Carrot cake covered in a cream cheese icing, crumbled walnut topping.

Savoury:

Mini puff pastry tartlets: mushroom Duxelle with white gouda / spanakopita

Assorted French loaf canapés / choose 3 items click [here](#) | Scones halves with cream cheese and gooseberry jam | assorted muffins – blue berry, chocolate and vanilla | Homemade assorted Thai Spring rolls.

KITCHEN TEA MENU 2:

FRENCH LOAF QUARTERS

Roast Chicken whole grain mustard mayo French loaf Sandwich | Roast Beef, Seeded Mustard, Mayo, Rocket & Tomato French loaf quarters | Smoked Salmon, Cream Cheese, rocket.

QUICHE SLICES:

Spinach, Feta | Mushroom & Feta (V) Bacon & Feta

PIES:

Chicken and mushroom Pie minis

PASTRIES

Classic Sausage Rolls | Spinach & Feta pies - spanakopita

SWEET TREATS:

Chocolate Éclair | Mixed Berry cheese cake | Apple Crumble Bake cups | Apple and custard Danish

Dark Choc mouse cups with strawberries

KITCHEN TEA MENU 3:

OPEN SANDWICHES

Smoked salmon with cream cheese and cucumber

Grilled sliced chicken and avocado with aioli on rye bread

Tomato and buffalo mozzarella on sourdough with basil oil

Egg mayo with cos lettuce on seeded roll

SAVOURY

Chicken and mushroom pies | Mini Bobotie tarts with chutney

SWEET

Éclairs chocolate | Fruit curd tartlets | Iced carrot cake | Lemon meringue cups meringue |
Chocolate ganache slices with white chocolate | Oven baked crème Brule | Scones with
jam and cream

Strawberries dipped in chocolate

KITCHEN TEA MENU 4

SAVOURY EATS

Roasted pumpkin, goats cheese, rocket & caramelised onion French loaf quarters (V) |
Rare roast beef, caramelised onion, mayonnaise & rocket French loaf quarters | Blinis with
smoked salmon and cream cheese | Egg mayonnaise or crust less cucumber sandwiches

SWEET TREATS

Red velvet cupcakes | Brownies with dark chocolate ganache | Cheesecake with
granadilla puree topping | Carrot cake squares and kook sisters.