

TASTE atelier

2022
MENUS





ABOUT TASTE ATELJEE

WHAT WE DO?

Drawing on the rich agricultural heritage of the surrounding Boland area, Taste Ateljee create lovingly-crafted dishes made from the freshest locally-sourced ingredients.

Based in Wellington in the heart of one of the most celebrated agricultural regions in the Southern Hemisphere, we serve a delectable selection of honest and wholesome dishes that allow the finely curated ingredients to do the talking.

OUR TEAM

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EXAMPLES OF MENU CONFIGURATIONS

We are super flexible to create and tweak any menu or dish based on your personal taste and preference. Nothing is off limits, so please get in touch to help us create the perfect menu for your special day. A few of our favourite menu styles:

- Canapés / Plated Starter / Plated Main / Plated Dessert
- Canapés / Harvest Table / Plated Main / Plated Dessert OR Dessert Display
- Food Stations / Plated Starter / Harvest Feast Mains / Plated Dessert OR Dessert Display
- Canapés & Food Stations / Plated Mains / Plated Dessert OR Dessert Display
- Food Stations ONLY / Bread Starter / Family Feast to the Table OR Plated Main / Plated Dessert OR Dessert Display



FLOATING CANAPES

vegetarian

- baby mozzarella, heirloom tomatoes and basil skewers with balsamic glaze
- grilled polenta, fig and gorgonzola with rosemary cream cheese
- wild mushroom arancini with truffle mayo
- spinach, feta and roasted cherry tomato rolls
- crispy chevin goat's bon-bons with red onion marmalade and oregano
- pea and sundried tomato pancakes, crushed peas, crème fraîche and biltong spice
- mini braaibroodjie pitas
- baby marrow rostis with grilled halloumi and tomato chutney
- seasonal greens rice paper rolls with asian dressing
- feta wrapped in kataifi pastry with candied pumpkin and thyme

meat

- mini pulled pork brioche sliders with red-onion chutney and wild rocket
- tomato and oxtail bredie croquettes with semi-dried tomatoes and smoked paprika and honey mayo
- panko crumbed camembert, bacon and jalapeño chutney
- spiced lamb neck on mini pitas with rosemary and lemon yoghurt
- panko crusted chicken thighs, mini waffles, japanese mayo and maple syrup
- cheese burger croquettes with Taste tomato relish and grilled cheese
- roasted sirloin, parmesan cream, aged balsamic on mosbolletjie toast
- mini boerie rolls with cherry tomato relish and whole grain mustard
- crispy pork belly with spring onion kimchi and kewpi mayo

seafood / fish

- mini salmon poké bowls with cucumber, sesame seeds, spring onions and togarashi mayo
- smoor snoek croquettes with caramelised onions and grape chutney
- flaked hake in sundried tomato mayo on squid ink crackers
- mini hake and chip parcels with brown vinegar reduction and tzatziki
- curried pickled fish cups with coriander and sultanas
- tempura tiger prawn skewers with wasabi mayo and chili flakes
- deep fried calamari and shoestring fry cones with turmeric mayo and lemon
- mini smoked salmon, dill cream cheese, pickled ginger and rocket pita pockets
- chorizo and octopus skewers with saffron mayo



HARVEST TABLE



TASTE HARVEST TABLE

- sourdough, mosbolletjies, ciabatta, tomato focaccia
- olive oil & farm butter
- classic hummus, biltong dip, pesto cream cheese, chicken liver pâté
- smoked chicken, chorizo, hickory ham, pastrami
- blue rock, camembert, brie, chevin goats cheese
- baby heirloom carrots, mange tout, baby corn, tenderstem broccoli, cherry tomatoes, cucumber
- homemade preserves, olives and nuts

ADD ON TO MAKE IT ELABORATE

- cheese breadsticks / artisan rolls
- flavoured farm butters
- mini savoury pastries
- parma ham / springbok carpaccio
- parmesan / fior di latte mozzarella
- tradional roosterkoeke with jam
- smoked salmon on cucumber and cream cheese

FOOD STATIONS

BRAAI STATION

- Sirloin steak kebabs with chimichurri
- Juicy and spicy Portuguese chicken and apricot skewers
- Cumin and coriander spiced tender and crispy lamb ribs
- Mushroom skewers dressed with garlic and sage
- Fire roasted corn on the cob served with popcorn butter
- Classic braaibroodjie triangles

WEST COAST POT & ROOSTERKOEK

- Taste Ateljee West Coast mussel potjie prepared with white wine and garlic
- Roosterkoek with farm butter syrup and jam

SLIDER BAR

- Asian glazed pulled pork
- Beef and Bonemarrow Patties
- Buttermilk fried chicken thighs
- Roasted flat mushrooms
- Greens / tomato
- Pesto mayo / classic mayo
- Taste Ateljee tomato sauce
- Sliced Cheddar



PLATED STARTERS

- artisan sourdough roll with whipped wild sage butter & truffled chicken liver pâté
- smoked snoek pâté with cream cheese filo pastry and caramelised red onion jam
- seared salmon with wild rocket, shaved fennel, garden herbs and wholegrain mustard
- crispy hake pieces with crispy potatoes, salad greens and homemade tartare sauce
- salad of garden greens, heirloom tomatoes, parmesan shavings, cucumber ribbons, toasted hazelnuts and balsamic vinaigrette
- springbok carpaccio with parmesan shavings, greens, caperberries and balsamic glaze
- tomato-and-fior-di-latte salad with fresh basil, garlic olive oil, pesto and toasted pinenuts
- smoked salmon pâté with rosemary breadsticks, pickled red onions and capers
- creamy artichoke-and-rosemary open filo tartlet with wild rocket
- crispy calamari, mussels and prawns with zucchini fries and garlic mayo
- brie, slow-roasted tomatoes and caramelised onion tart with garden greens
- duo of pumpkin fritters and pumpkin croquettes with grated parmesan, rosemary and truffle honey
- trio of pâtés (chicken-liver pâté, biltong pâté and roasted red-pepper hummus) with thyme bruschetta and micro herbs
- whole burrata with roasted heirloom beetroot, basil pesto and toasted hazelnuts
- creamy biltong & matured cheddar soup with toasted focaccia
- spiced butternut & coconut soup with toasted ciabatta
- curried mussel soup with coriander & a mini sourdough baguette



PLATED MAINS

ROSEMARY AND GARLIC LAMB SHANK

slow-cooked lamb shank with rosemary and garlic sauce
garlic butter crushed baby potatoes
green beans, caramelised onions and cherry tomatoes

ROASTED LAMB SHOULDER

deboned lamb shoulder stuffed with chopped herbs and feta served with red-wine jus roasted
sweet potato and potato wedges
roasted seasonal vegetables

GRILLED LAMB CHOPS

250g grilled lamb chops marinated in garlic, rosemary and lemon and served with salsa verde and capers
parmesan mash
mediterranean roasted vegetables

STEAK AND CHIPS

200g sirloin steak (medium)
twice-cooked chips with rosemary salt
sautéed green beans and roasted cherry tomatoes

FILLET AND POTATOES

200g beef fillet with bone-marrow sauce
potato-and-pesto croquettes
roasted green vegetables

CHICKEN DUO

grilled chicken with spinach and feta
deep fried chicken and mushroom croquette
roasted seasonal vegetables
buttery mashed potatoes with chives

CHICKEN ROULADE

chicken fillet stuffed with mushrooms & whipped feta
crispy wild sage & butter layered potatoes
parmesan crusted baby marrows

KINGKLIP AND BABY POTATOES

roasted kingklip in lemon and herb butter
dill and garlic roasted baby potatoes
seasonal greens

ROASTED BUTTERNUT, BABY SPINACH & FETA WELLINGTON (V)

butternut, baby spinach & feta wrapped in phyllo pastry
herbed mashed potatoes
roasted seasonal green vegetables

PORTOBELLO MUSHROOMS (V)

Portobello Mushrooms layered with Spinach and Mozzarella
Sundried Tomato and Herbed Risotto

RICOTTA RAVIOLI (V)

Ricotta Ravioli served with Creamy Wild Mushroom and Truffle Sauce



BUILD YOUR OWN HARVEST FEAST MAINS

HARVEST MAIN

OPTION ONE

- choose 2 proteins - 1 red & 1 white
- choose any 3 sides
- choose any 2 salads

OPTION TWO

- choose 4 proteins - 2 red and 2 white
- choose 3 sides
- choose 2 salads

CHICKEN

- chicken and apricot skewers with rosemary-and-honey glaze
- traditional chicken and mushroom pie
- roasted chicken leg supreme with rosemary, garlic and lemon
- chicken stuffed with feta and mushrooms in a creamy herb sauce
- cajun and coriander spiced chicken and mixed pepper skewers

LAMB

- mediterranean-style deboned and roasted leg of lamb with rosemary and feta crumb
- slow cooked lamb shoulder cooked in yogurt, lemon and garlic
- grilled lamb leg chops with chopped herb and caper dressing
- lamb meatballs in spiced tomato sauce

PORK

- roasted pork neck chops with apricot jam and thyme
- classic slow cooked gammon with crushed pineapple and orange glaze
- twice cooked pork belly with sticky asian dressing and sesame seeds
- panko crumbed pork-leg chops with apple and sage relish
- cajun spiced pork rashers
- slow roasted pork shoulder served with braising jus and chopped herbs and garlic

HARVEST FEAST MAINS CONTINUE

BEEF

- whole roasted sirloin with date-and-garlic jus
- traditional bobotie with brown and white sultanas
- pulled beef brisket and tomato pie
- traditional beef lasagna
- sliced roasted beef with classic gravy
- beef and oregano meatballs in tomato sauce
- shepherd's pie with roasted garlic mash
- roasted beef sirloin with chimichurri sauce





HARVEST FEAST MAINS

SIDES & SALADS

SIDES

- classic roasted potatoes with rosemary salt
- crushed baby potatoes with garlic and thyme
- creamy parmesan potato bake
- mashed potatoes with garlic butter
- crispy baby potatoes with deep fried onions and smoked paprika
- couscous with seasonal vegetables
- seasonal, green vegetables with almond dressing
- green beans with bacon bits, slow roasted cherry tomatoes and toasted hazelnuts
- roasted mediterranean vegetables
- roasted sweet potato with cinnamon and paprika
- traditional soet pampoen puffers with cinnamon sugar syrup
- brown butter roasted carrots with thyme and toasted pinenuts
- savoury rice with diced vegetables
- fragrant basmati rice

SALADS

- classic greek salad
- fresh garden greens with shaved seasonal raw vegetables
- roasted butternut salad with rocket, dried cranberries and toasted pumpkin seeds
- couscous, chickpea, roasted red peppers, feta, red onion and chive salad
- heritage tomatoes, basil, mint and mozzarella with aged balsamic
- rocket salad with watermelon, feta, mint, toasted hazelnuts and balsamic glaze
- roasted beetroot salad with baby leaves, orange segments and walnuts
- green bean salad with parmesan shavings and tomato and red onion salsa
- grilled broccoli with bacon bits and double cream yogurt
- cos salad wedges with croutons, creamy anchovy dressing & grated parmesan

DESSERT DISPLAY

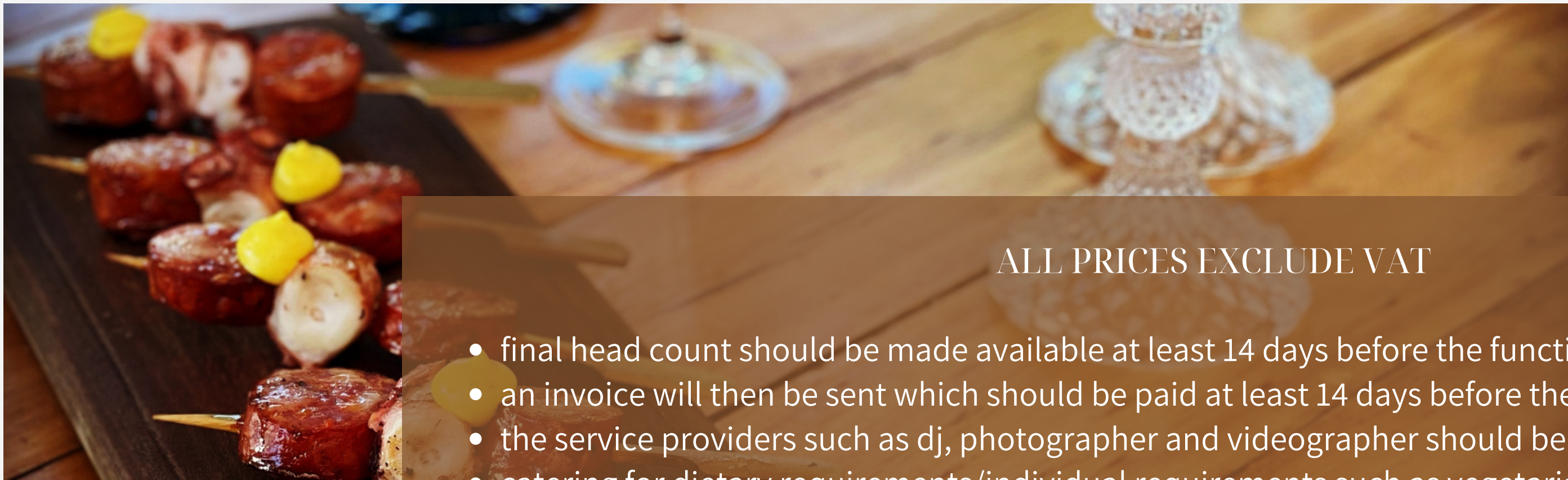
MINI DESSERTS

- mini lemon meringues
- chocolate and salted caramel tartlets
- milk tartlets
- rose marshmallow - pink or white rolled in coconut
- double chocolate brownies
- peanut butter and white chocolate blondies
- miso and dark chocolate blondies
- cheesecake squares with caramel popcorn
- creme patisserie tartlets with seasonal fruit
- creme patisserie tartlets with hazelnut praline
- cake popsicles
- macarons - variety of colours and flavours
- sweetie pie chocolate cupcakes
- pecan pie tartlets
- malva pudding squares with vanilla custard

ALL THE ABOVE DESSERTS CAN BE SERVED AS PLATED
DESSERTS



TERMS AND CONDITIONS



ALL PRICES EXCLUDE VAT

- final head count should be made available at least 14 days before the functions,
- an invoice will then be sent which should be paid at least 14 days before the date of function.
- the service providers such as dj, photographer and videographer should be included in guest total.
- catering for dietary requirements/individual requirements such as vegetarian, vegan, gluten-intolerant etc. can be arrange with our chef.
- no outsourcing of products/ food allowed to ensure high quality is maintained always.
- certain ingredients are seasonal and as we try to keep our ecological footprint
- as light as possible, we try to use only local produce and not any imported products, except where stated.
- menu and prices is subject to change without prior notice

SATISFACTION IS OUR BEST BUSINESS CARD