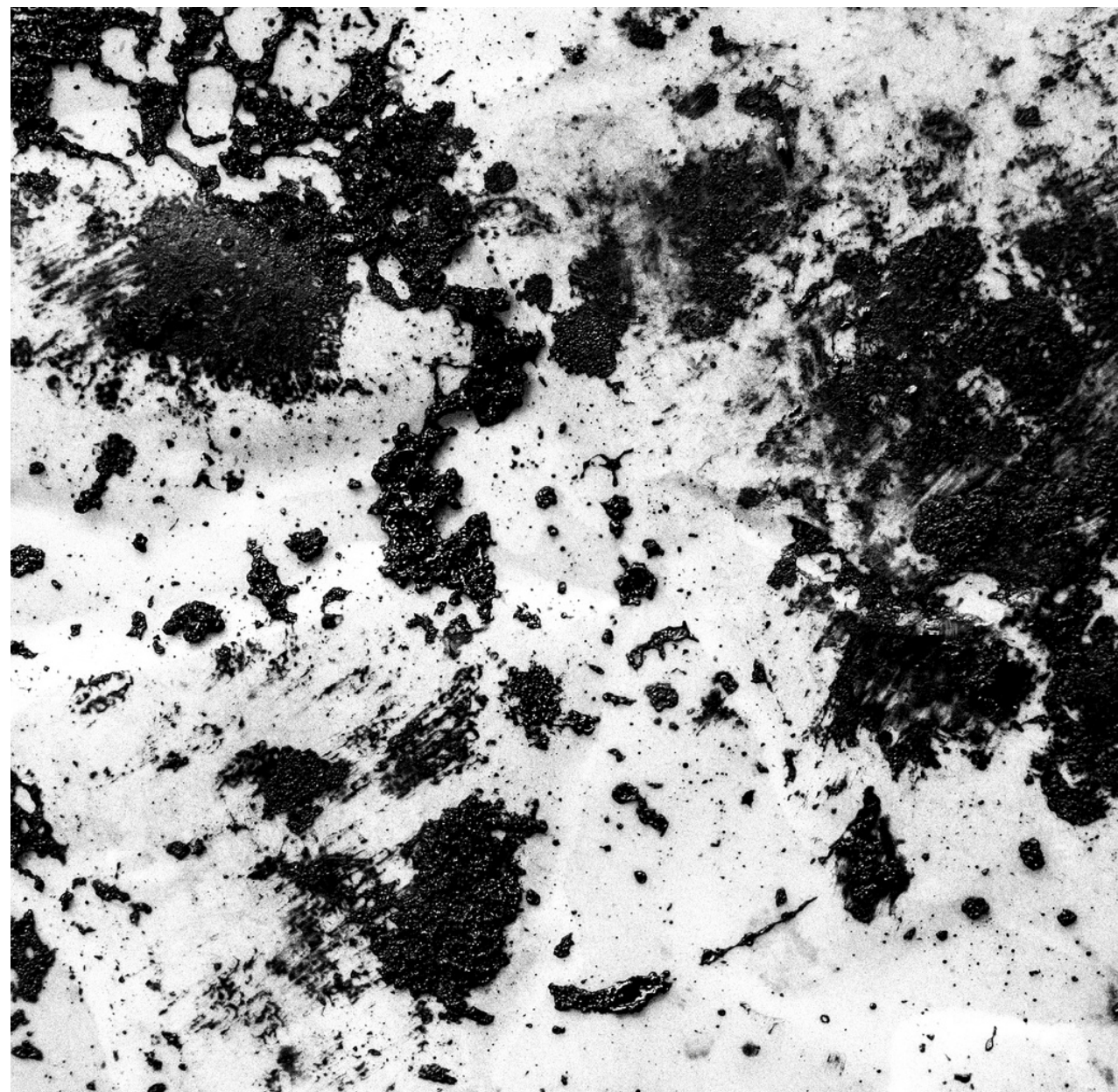


*taste.*  
ateljee  
WEDDINGS & EVENTS



Food is our  
forte.

People are our  
passion.

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# Canapes

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## 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
- crispy chevin bon-bons with red onion marmalade and oregano
- mini braaibroodjie pitas
- baby marrow rostis with grilled halloumi and tomato chutney
- panko crumbed camembert and jalapeño chutney
- seasonal greens rice paper rolls with asian dressing

## MEAT

- tomato and oxtail bredie croquettes with semi-dried tomatoes and smoked paprika and honey mayo
- 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
- mini boerie rolls with cherry tomato relish and whole grain mustard
- crispy pork belly with spring onion kimchi and kewpi mayo

## SEAFOOD

- mini salmon poké bowls with cucumber, sesame seeds, spring onions and togarashi mayo
- smoked haddock croquettes with caramelised onions and paprika hollandaise
- tempura tiger prawn skewers with wasabi mayo and chili flakes
- deep fried calamari and shoestring fries with turmeric mayo and lemon
- mini smoked salmon, dill cream cheese, pickled ginger and rocket pita pockets
- chorizo and octopus skewers with saffron mayo

all canapes R35 each

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# Canape *Sliders*

SESAME CRUSTED MILK BUN STUFFED  
WITH:

- BBQ pulled pork, slaw & rocket
- brisket burger, aged cheddar, tomato smoor & gherkin
- panko crumbed chicken thigh, crispy onion ring, kewpie mayo
- truffled mushroom, mozzarella & rocket (v)
- battered pollock, lemon cream cheese & tzatziki



all sliders R50 each

\*also available as late night snack

# harvest *table*



- ciabatta, focaccia, roosterkoeke
- bread sticks with parma ham
- olive oil & farm butter
- classic hummus, biltong dip, pesto cream cheese, chicken liver pâté
- selection of local charcuterie
- selection of cheese from fairview and zandam
- selection of crudites
- homemade preserves, olives and nuts

R150 per person

- add biltong & droewors

+R25 per person

- add smoked salmon & cream cheese on cucumber

+R25 per person



# Stations

## BRAAI STATION

- sirloin steak sosaties with chimichurri
- chicken and apricot sostaties
- spiced lamb riblets with cumin, lemon and parsley yogurt
- fire roasted corn on the cob with smoked paprika butter
- marinated haloumi & red pepper sosaties
- classic braaibroodjie triangles

R175 per person

R200 per person

## GREEK PITA STATION

- toasted pitas
- lemon & rosemary chicken kebabs
- roasted spiced lamb shoulder
- labneh, hummus & tzatziki
- tabouleh

# Plated Starters

|  |      |
|--|------|
| butter poached kinglip with wild rocket, seasonal greens, garden herbs and wholegrain mustard                              | R100 |
| crispy hake pieces with crispy potatoes, salad greens and bearnaise  | R90  |
| salad of garden greens, heirloom tomatoes, parmesan shavings, cucumber ribbons, toasted hazelnuts and balsamic vinaigrette | R90  |
| duo of pumpkin fritters and pumpkin croquettes with grated parmesan, rosemary and truffle honey                            | R90  |
| whole burrata with roasted heirloom beetroot & tomato, basil and hazelnuts   | R125 |
| springbok carpaccio with ricotta, greens, caperberries and balsamic glaze  | R100 |
| spiced butternut & coconut soup with toasted ciabatta  | R85  |
| curried mussel soup with coriander & a mini sourdough baguette   | R90  |

# Plated Mains

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|  |      |
|--|------|
| ROSEMARY AND GARLIC LAMB SHANK                             | R325 |
| slow-cooked lamb shank                                     |      |
| garlic butter crushed baby potatoes                        |      |
| green beans, caramelised onions and cherry tomatoes        |      |
| lamb jus   |      |
| ROASTED LAMB SHOULDER                                      | R325 |
| deboned lamb shoulder stuffed with chopped herbs and feta  |      |
| served with  |      |
| red-wine jus   |      |
| herbed potato puree  |      |
| mediterranean roasted seasonal vegetables                  |      |
| GRILLED LAMB CHOPS   | R350 |
| grilled lamb chops marinated in garlic, rosemary and lemon |      |
| salsa verde and capers                                     |      |
| parmesan mash  |      |
| mediterranean roasted vegetables                           |      |
| STEAK AND CHIPS  | R325 |
| sirloin steak  |      |
| twice-cooked chips with rosemary salt                      |      |
| sautéed green beans and roasted cherry tomatoes            |      |
| FILLET AND POTATOES  | R350 |
| 200g beef fillet with bone-marrow sauce                    |      |
| potato and pesto croquettes                                |      |
| roasted seasonal green vegetables                          |      |

|  |      |
|--|------|
| CHICKEN DUO  | R300 |
| grilled chicken with spinach and feta                              |      |
| deep fried chicken and mushroom croquette                          |      |
| roasted seasonal vegetables  |      |
| buttery mashed potatoes with chives                                |      |
| CHICKEN ROULADE  | R300 |
| chicken fillet stuffed with mushrooms & whipped feta               |      |
| butter poached potato with garden herbs                            |      |
| babymarrows, parmesan, rosemary                                    |      |
| KINGKLIP AND BABY POTATOES   | R325 |
| roasted kingklip in lemon and herb butter                          |      |
| dill and garlic roasted baby potatoes                              |      |
| seasonal greens  |      |
| ROASTED BUTTERNUT & FETA WELLINGTON (V)                            | R250 |
| butternut, baby spinach & feta wrapped in phyllo pastry            |      |
| herbed mashed potatoes   |      |
| salsa verde  |      |
| PORTOBELLO MUSHROOMS (V)   | R250 |
| Portobello Mushrooms layered with Spinach and Mozzarella           |      |
| Sundried Tomato and Herbed Risotto                                 |      |
| RICOTTA RAVIOLI (V)  | R275 |
| Ricotta Ravioli served with Creamy Wild Mushroom and Truffle Sauce |      |



# Build your own Harvest Feast Mains

## OPTION ONE R350.00

- choose 2 proteins
- choose any 4 sides or salads

## OPTION TWO R425.00

- choose 3 proteins
- choose 4 sides or salads

### CHICKEN

- butter chicken skewers
- traditional chicken and mushroom pie
- roasted chicken leg supreme with rosemary, garlic and lemon
- chicken and coconut curry

### PORK

- roasted pork neck 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
- cajun spiced pork rashers
- slow roasted pork shoulder with braising jus, chopped herbs and garlic

### BEEF

- biltong spiced fillet on the braai
- traditional bobotie with brown and white sultanas
- traditional beef lasagna
- sliced roasted beef with classic gravy
- beef and oregano meatballs in tomato sauce
- roasted beef sirloin with chimichurri sauce

### LAMB

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

### SEAFOOD

- cape malay seafood curry
- mussels in garlic, white wine and garden herbs
- baked hake with oregano, onion & creamy herbed sauce

# Harvest Feast Mains

## Salads & Sides

### 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
- potato gnocchi with nutmeg and parmesan
- 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
- fragrant basmati rice

### SALADS

- classic greek salad
- 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

# Dessert *Stación*

|  |        |
|--|--------|
| • mini lemon meringues                               | R30.00 |
| • chocolate and salted caramel tartlets              | R40.00 |
| • milk tartlets                                      | R30.00 |
| • rose marshmallow - pink or white rolled in coconut | R20.00 |
| • double chocolate brownies                          | R30.00 |
| • peanut butter and white chocolate blondies         | R30.00 |
| • miso and dark chocolate blondies                   | R30.00 |
| • cheesecake squares with caramel popcorn            | R30.00 |
| • creme patisserie tartlets with seasonal fruit      | R30.00 |
| • creme patisserie tartlets with hazelnut praline    | R30.00 |
| • cake popsicles                                     | R50.00 |
| • macarons - variety of colours and flavours         | R20.00 |
| • sweetie pie chocolate cupcakes                     | R40.00 |
| • pecan pie tartlets                                 | R30.00 |
| • malva pudding squares with vanilla custard         | R20.00 |

# Terms & Conditions

ALL PRICES EXCLUDE VAT

- all quotes are valid for 7 days only. A 50% non-refundable deposit is payable within 7 days to secure booking.
- final head count should be made available at least 14 days before the function.
- an invoice will then be sent which should be paid at least 7 days before the date of function.
- the amount of service providers such as dj, photographer and videographer should be sent to Taste Ateljee, so we can quote accordingly.
- catering for dietary requirements/individual requirements such as vegetarian, vegan, gluten-intolerant etc. can be arrange with us.
- no outsourcing of products/ food will be allowed.
- we try to keep our ecological footprint as light as possible, by only using local produce and not any imported products, except where stated.
- menu and prices are subject to change without prior notice.

SATISFACTION IS OUR BEST BUSINESS CARD