



Menu Options

(Prices available upon request, menu can be designed according to client budget and taste)

Canapes

- Mustard roasted pear and goats cheese phyllo quiche topped with beetroot mayo
- Roast baby marrow, feta and coriander pesto phyllo quiches
- Creamy white wine mushroom, garlic and thyme phyllo quiche
- Brie, fig and cream cheese mini tartlets
- Roast cherry tomatoes, Kalamata olives, basil and mozzarella mini tartlets
- Spanish Gazpacho soup shots with chive emulsion and parmesan sticks
- Chili Con Carne samosas with fruit chutney
- Chinese vegetable spring rolls with sweet chilli dip
- Barbeque chicken skewers with satay sauce and toasted sesame seeds
- Roast chicken, peppadew and feta bruschetta
- Chicken and bacon Caesar bruschetta
- Platter of Caraway cheese straws, beef biltong and spiced nuts
- Blue cheese, roasted grapes and rosemary on bruschetta
- Asian beef stir fry, seasonal veg and soy phyllo cups
- Goats cheese, Gypsy ham and preserved fig phyllo quiche
- Roasted exotic tomato, feta and thyme phyllo quiche with vanilla balsamic reduction
- White balsamic marinated strawberries, black pepper and chevin goats cheese phyllo cups
- Caramelized onion, blue rock and origanum mini tartlets with plum chutney
- Mini prawn, tomato and chili cocktails with lime dressing
- Harissa prawn skewers with coriander, cucumber and pineapple salsa
- Hoisin beef filet with carrot and cucumber ribbons
- Mini sweet corn fritter with smoked trout mousse and a red onion and caper salsa
- Roast beef shavings, horseradish crème fraiche and chives on bruschetta
- Smoked trout, strawberry and blue cheese crostini
- Hot smoked salmon pate on spring onion blini with fresh fennel
- Platter of caraway cheese straws, beef biltong, Droëwors and spiced nuts





- Pulled duck and seasonal vegetable spring rolls with hoisin dip
- Slow cooked leg of lamb pitas with beetroot tzatziki
- Butternut and smoked paprika cigars with dark chocolate ganache

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Bread table

Please select 3 under the following:

- **Breads** – Ciabatta, Baguette, Breadsticks, Whole wheat loaf, plain and whole wheat wraps, Ciabatta/plain white/whole wheat buns, mini baguettes
- **Cheese** – Camembert, Brie, Blue Rock, White Rock with figs/mango and ginger/cranberries/apricots, chevin, Paneer, Mature Cheddar, Huguenot, Cambrieni
- **Butter and Pate** – Sundried tomato butter, Garlic and parsley butter, toasted almond and honey butter, boerewors butter, smoked butter, anchovy and caper butter, rooibos butter, chicken liver pate, Smoked snoek pate, bacon jam, smoked chicken pate, duck liver parfait
- **Jams and Preserves** – Strawberry jam, blueberry jam, green fig preserve, watermelon preserve, tomato and chili chutney, citrus marmalade
- **Selection of Biscuits, Local olives, pickled cucumber and fresh berries/fruit**
- **Meat** – Gypsy Ham, Pastrami, Salami, smoked chicken, roast black pepper beef

Cheese Stack Cake option also available, images available upon request.

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“Bowl food” / mini portions, Cocktail style – please choose 5

- Prawn cocktails with avocado (seasonal), tomato and radish chopped salad and toasted nuts
- Prawn Tikka Masala on sweet corn and coriander fritters with tomato and onion salsa
- Cape Malay – leg of lamb in spiced Cape Tawny sauce on sweet potato blinis with pineapple, tomato and coriander salsa
- Thai red chicken curry on egg noodles and stir-fried seasonal vegetables
- Shredded Italian pork belly on roasted seasonal veg and sweet tomato ragout
- Spanish-style Calamari and Chorizo with roasted peppers, olives and smoked mayo
- Seared White line fish with a parmesan crust on potato rostis and Remoulade sauce
- Beef fillet with soy, ginger and garlic dressing with toasted nuts and gruyere shavings
- Wild mushroom and truffle arancini with gruyere béchamel sauce and parmesan shavings
- Baby marrow spaghetti with pan fried red pepper, coconut cream and Chinese 5 spice

Plated menus:

Starters:

- Pear and sweet potato soup with blue cheese mousse, chives and garlic croutons
- Chunky butternut soup flavoured with leaf masala and served with crème fraiche and crostini
- Traditional Vichyssoise served with grilled spring onions and garlic bruschetta
- Smoked tomato soup with baked feta cheese and deep fried mozzarella
- Pan fried Spanish squid, oven roasted mixed peppers, crumbled chorizo, chili and lemon aioli and baby leaves
- Pane calamari salad with semi dried tomatoes, pickled cucumber, basil mayo, toasted nuts and mixed salad leaves
- Mushroom and gorgonzola (or feta) tartlet, sticky tomato/plum chutney and micro leaves
- Bacon, feta and poached pear tartlet with 85% dark chocolate ganache and micro leaves
- Smoked Franschoek trout, corn fritter, red onion and caper relish and dill crème fraiche
- Seared Norwegian salmon (Tuna if in season) in garlic, ginger and soya dressing, toasted nuts, baby leaves
- Beetroot cured gravlax, avocado mousse, chive oil and sesame-soya dressing
- Basil pesto and feta cheese soufflé, tomato chili compote, beetroot and micro leaves
- Sage and blue cheese soufflé with roasted butternut and burnt butter sauce

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Main courses:

- Thai red chicken curry with egg noodles and seasonal stir fry veg
- Coq Au Vin with caramelized onion mash and blanched green beans
- Chicken roulade with mushrooms, spinach and feta, parsley cream, crispy bacon/smoked chicken, pumpkin mash and pea puree
- Beef fillet medallions, mushroom, mustard and truffle cream, onion confit, potato cubes and grilled baby marrow slivers
- Beef roast with roasted potatoes, Yorkshire pudding, seasonal veg and red wine gravy
- Lemon risotto, blanched Asian greens, parmesan shavings and coriander cream
- Butternut, sage and feta risotto with sage burnt butter and smoked feta
- Slow cooked leg of lamb with smoked red wine reduction, creamed sweet potato mash and seasonal green veg
- Roasted rack of lamb on Italian herb mash with roasted seasonal veg and a wild mushroom veloute sauce
- Seared Norwegian salmon, dill and champagne beurre blanc, potato fondant, blanched seasonal vegetables and crispy salmon skin
- Pan fried white line fish with Mediterranean herb cous cous, seasonal buttered veg and roasted red pepper sauce

Buffet menus:

Main courses, served buffet-style along with:

Rosemary and paprika potato wedges

Or

New baby potatoes with spring onion and dill butter:

- Slow roasted leg of lamb with grilled cherry tomatoes, mint and lemon veloute cream
- Mediterranean poached chicken parcel with feta, ricotta and mature cheddar, herb pesto

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- Pan-fried white line fish with lemon and herbs, served with tomato, sultana and olive salsa
- Chicken escalope stuffed with mushrooms, spinach and Danish feta in garlic and parsley cream
- Grilled sirloin with mustard and peppercorn sauce, topped with caramelised white onions
- Seared fillet of beef with mushroom, thyme and brandy sauce
- Pulled pork belly with sweet tomato and basil ragout sauce
- Hot-smoked Norwegian salmon with pickled cucumber and dill crème fraiche

Warm and cold salad selection – please select 3 of the following:

- Grilled seasonal vegetable salad with herb pesto and smoked feta
- Pear, roasted beetroot and mint marinated feta
- Bobotie spiced roast vegetables on lemon and herb couscous
- Roast root vegetables in Asian ginger dressing with black sesame seeds and watercress
- Asian-style crispy coleslaw with red and green cabbage, carrot, red pepper and mange tout with a sweet Indonesian soy dressing
- Cinnamon roasted pumpkin, mustard roasted pears, feta and seasonal salad leaves with toasted nuts and caramelized honey vinaigrette
- Traditional Caesar salad with chive croutons, parmesan cheese and creamy anchovy dressing
- Green garden salad with cucumber, carrot ribbons, cherry tomatoes and a lemon and avocado dressing
- Wild rocket salad with julienne peppadews, parmesan cheese, toasted pumpkin seeds and confit avocado

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Plated Dessert, (choose 1 of the following)

- Watermelon and Lime sorbet with toasted coconut shavings and berry drizzle
- Chocolate and coffee fondant, caramel ice cream and seasonal berry compote
- Soft meringue, strawberry and rum mousse, vanilla cream and nut praline
- Eaton Mess with biscuits, caramel mousse, chocolate drizzle, whipped vanilla cream and seasonal berries
- Fig and nut crusted red velvet cheese cake with red velvet crumbs and strawberries
- Brownie and Victoria sponge bread and butter pudding with vanilla custard and chocolate ice cream
- Passion fruit curd tart with vanilla Italian meringue and dark chocolate drizzle

Mini dessert buffet

- Lemon mousse with passion fruit whipped cream and deep fried mint leaves
- Salted caramel brownies with roasted nuts
- Red Velvet cheesecake cupcakes with cream cheese frosting
- Vanilla and Almond flavoured milk tarts with toasted cinnamon and tuiles
- Chocolate tartlets with orange marmalade cream

Food Tastings – R600pp

- Food tasting includes 1 starter, 1 main and 1 dessert per person.
- If the client wishes to taste more dishes, 30% will be charged on the total amount per person.
- Minimum of 2 people per tasting, maximum 8 people.
- Food tasting is for quality purposes only and the caterer reserves the right to change/ replace any dish to his or her discretion at the wedding / function if a food item becomes unavailable.
- The total bill of the food tasting is to be settled in cash after tasting or if the tasting is done at The Team Café, card facilities are available.

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Terms and Conditions

- The price as quoted is based on current rates and is subject to change without prior notice.
 - The price as quoted excludes waiters / service.
 - The price as quoted excludes any cutlery and crockery.
 - ffrikkie is not responsible for any loss or damage of the property of venue.
- Any breakages, by client, invitees or venue on the hired items will be added onto the client's / venue's account.
 - 30% non-refundable deposit applicable upon confirmation of quotation.
 - A full amount is to be settled 30 days prior to the function.
 - All menu items subject to availability.
- If an item is not available, ffrikkie reserves the right to change or replace the item without prior notice.
- If a function/wedding is to be held on a public holiday / Sunday, a flat rate of R4500 will be charged for staff and transport.
- If the client decides to offer an option to their guests on the day of the wedding, a 30% surcharge will be charged on each menu item.
- If the client wants to change anything on the chosen menu, it should be done 2 weeks before date of function / wedding.

