

CONTACT : 0634001929  
info@withloveevents.co.za



# Catering Menu

2025

FULLY HALAAL



# Lunch / Dinner : Pricing Options

## OPTION 1 :

1X STARTER

1X MAIN DISHES

(CHICKEN / MEAT )

1X WARM SIDE DISH

1X SALADS

1X DESSERT

**R150-pp**

## OPTION 2:

1X STARTER

2X MAIN DISHES

(CHICKEN / MEAT )

2X WARM SIDE DISHES

2X SALADS

1X DESSERT

**R190-pp**

## OPTION 3:

2X STARTER

2X MAIN DISHES

(CHICKEN / MEAT )

2X WARM SIDE DISHES

2X SALADS

2X DESSERT

**R240- pp**

## OPTION 4 :

1X STARTER

2X MAIN DISHES

( 1X MEAT /CHICKEN 1X SEAFOOD DISH)

2X WARM SIDE DISHES

2X SALADS

1X DESSERT

**R280-pp**

## OPTION 5 :

1X STARTER

2X MAIN DISHES

( 2X SEAFOOD DISHES )

2X WARM SIDE DISHES

2X SALADS

1X DESSERT

**R299-pp**

(crayfish dishes additional R5.00 pp)

## OPTION 6 :

CUSTOMIZE YOUR MENU  
and we'll provide pricing  
based on your unique  
selections.

# Starters:

- Savoury Pastries

(vegetable Spring rolls , chicken samoosa)

- Crumbed Chicken Wings /Strips

- Smoked Chicken kebabs

- Creamy Chicken & Corn soup

(Served with garlic & herb croutons )

- Creamy Butternut soup

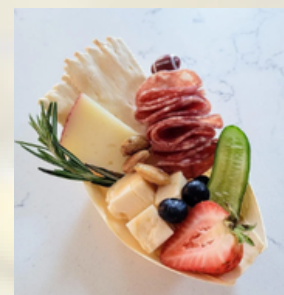
(Served with garlic & herb croutons )

- Smoked Salmon Canapés

(With dill cream cheese on a crisp base)

- Cucumber Bites with Creamy Chicken Filling

- Individual charcuterie boats





# Mains:

## CHICKEN DISHES :

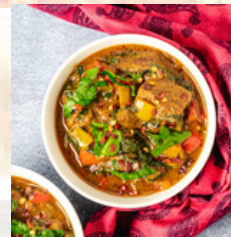
- Chicken Akni
- Chicken Biryani
- Butter Chicken
- Crumbed Chicken
- Roasted Chicken

(Peri-Peri/Lemon & herb/ BBQ / Honey Glazed )

- Grilled BBQ Chicken
- Sticky Chicken
- Chicken Alfredo

## MEAT DISHES :

- Mutton Akni
- Mutton Biryani
- Lamb Curry
- Beef Lasagne
- Creamy Steak
- Grilled Lamb Chops
- Spaghetti bolognese



## SEAFOOD DISHES :

- Grilled Lemon Butter Prawns
- Creamy Prawn Curry
- Pan-Seared Salmon
- Fried Hake Fillets
- Seafood Paella
- Crayfish Curry
- Grilled Lemon Butter Crayfish





# Side Dishes : (Served Warm)

- **Roasted Garlic & Herb Bay Potatoes:**

Perfectly golden baby potatoes infused with fragrant garlic and fresh herbs, roasted to crispy perfection.

- **Roasted Veggies with Béchamel Sauce:**

A medley of seasonal vegetables oven-roasted and topped with a rich, velvety béchamel sauce.

- **Creamy Spinach & Feta:**

Silky sautéed spinach blended with creamy feta cheese, a decadent and flavorful side.

- **Sweet Honey-Glazed Butternut, Pumpkin & Carrots:**

Tender chunks of butternut, pumpkin, and carrots caramelized in a luscious honey glaze.

- **Jeera Rice:**

Aromatic basmati rice infused with the earthy flavor of toasted cumin seeds.

- **Savoury Rice:**

A colorful blend of rice, vegetables, and subtle spices that's both hearty and flavorful.

- **Sweet Yellow Rice:**

Golden-hued rice sweetened with a touch of sugar and scented with warm spices.

- **Flaky Roti:**

Soft, buttery, and perfectly flaky flatbreads, great for scooping up every bite.

- **Garlic & Herb Butter Naan Bread:**

Warm, pillowy naan infused with garlic and herbs, brushed with melted butter.

- **Cocktail Rolls:**

Soft, golden dinner rolls baked to perfection, perfect for pairing with any dish.

- **Grilled Sweet Corn:**

Juicy sweet corn charred on the grill, bursting with smoky flavor.

- **Mashed Potatoes:**

Creamy, fluffy, and buttery mashed potatoes, the ultimate comfort food.

- **Creamy Potato Bake:**

Layers of tender potatoes baked in a rich, cheesy cream sauce with a golden, crispy top.

# Side Dishes : ( Served Cold )

- **Table Salad:**

A vibrant mix of crisp lettuce, juicy tomatoes, cucumbers, and other fresh seasonal veggies, dressed to perfection.

- **Pasta Salad:**

Tender pasta tossed with colorful vegetables and a tangy, flavorful dressing for a refreshing and satisfying side.

- **Veggie Stir-Fry:**

A chilled medley of perfectly sautéed veggies, lightly seasoned for a crisp and flavorful bite.

- **Potato Salad:**

Creamy potatoes combined with a tangy mayo-based dressing, herbs, and a touch of mustard for a classic favorite.

- **Marinated Bean Salad:**

A hearty mix of beans marinated in a zesty vinaigrette with fresh herbs and crunchy veggies.

- **Carrot & Pineapple Salad:**

Sweet shredded carrots paired with juicy pineapple chunks and a light, creamy dressing.

- **Pesto & Parmesan Pasta:**

Al dente pasta coated in fragrant basil pesto and sprinkled with savory Parmesan cheese.

- **Creamy Cucumber Salad:**

Crisp cucumber slices dressed in a light, tangy yogurt or sour cream dressing, perfect for cooling the palate.

- **Coleslaw:**

A crunchy blend of shredded cabbage and carrots tossed in a creamy, slightly tangy dressing for a refreshing crunch.

# Desserts

- **Carrot Cake Slice**

with Sweet Cream or Vanilla Ice Cream: Moist and spiced carrot cake topped with cream cheese frosting, served with a dollop of sweet cream or a refreshing scoop of vanilla ice cream.

- **Red Velvet Cake Slice**

with Sweet Cream or Vanilla Ice Cream: Velvety smooth red cake layered with cream cheese frosting, paired perfectly with sweet cream or a scoop of vanilla ice cream.

- **Malva Pudding & Custard:**

A traditional South African favorite—soft, caramelized sponge pudding served warm with creamy custard.

- **Traditional Trifle Pudding:**

Layers of sponge cake, custard, jelly, and whipped cream topped with a sprinkling of fruit for a timeless treat.

- **Chocolate Trifle Pudding:**

Decadent layers of chocolate cake, creamy mousse, and rich chocolate sauce—every chocoholic's dream.

- **Fruit Salad with Vanilla Ice Cream or Custard:**

A refreshing mix of seasonal fruits served with your choice of smooth vanilla ice cream or velvety custard.

- **Pavlova**

with Sweet Cream & Seasonal Fruits:

Light, airy meringue topped with sweet cream and a colorful array of fresh, seasonal fruits.

- **Assorted Fancy Cakes:**

A variety of elegant and indulgent cakes to satisfy every sweet tooth.

- **Brownie**

with Sweet Cream or Vanilla Ice Cream: Fudgy, rich chocolate brownie served warm with a dollop of sweet cream or a scoop of vanilla ice cream.

- **Assorted Mini Cheesecakes (Individually Served):**

Creamy, dreamy cheesecakes in a variety of irresistible flavors, served in individual portions.

- **Lemon Meringue Cups:**

Tangy lemon curd layered with a buttery crust and fluffy meringue, all served in a cute, personal cup.

- **Lotus Biscuit Caramel Cups:**

Layers of caramel and cream cheese filling topped with crushed Lotus biscuits, offering a perfect blend of crunch and sweetness.



# Vegetarian Menu Options

## STARTERS :

- **Vegetable Spring Rolls:**

Crispy rolls filled with stir-fried veggies, served with sweet chili dipping sauce.

- **Vegan Bruschetta:**

Toasted baguette slices topped with fresh tomato, basil, garlic, and olive oil.

- **Falafel Bites with Hummus:**

Crispy chickpea falafel served with creamy hummus for dipping.

- **Roasted Cauliflower Wings:**

Tender cauliflower florets coated in a spicy buffalo sauce, served with vegan dressing.

- **Vegan Sushi Rolls:**

Fresh rolls filled with cucumber, avocado, carrot, and seasoned rice, served with soy sauce.

## Mains :

- **Vegan Buddha Bowl:**

A nourishing bowl with quinoa, roasted sweet potatoes, chickpeas, kale, avocado, and a tahini drizzle.

- **Vegetable Coconut Curry:**

A creamy, spiced curry with seasonal vegetables, served over jasmine rice.

- **Vegan Paella**

A Spanish-inspired dish with saffron-infused rice, bell peppers, green beans, peas, and artichoke hearts.

- **Vegetable Stir-Fry**

Fresh vegetables sautéed in a soy-ginger sauce, served with jasmine or brown rice.

## DESSERTS :

- **Fruit Salad with Coconut Cream:**

A medley of fresh seasonal fruits served with a dollop of whipped coconut cream.

- **Vegan Banana Bread:**

Moist and sweet banana bread made without eggs or dairy.

- **Chia Seed Pudding:**

Creamy chia pudding made with almond milk, topped with granola and fresh fruit.

- **Vegan Brownies:**

Fudgy brownies made with plant-based ingredients and topped with a sprinkle of sea salt.



# Grazing Tables

PLATTER for +- 15 guests R1499.00

Semi full table for +- 30 guests R2999.00

FULL Table for +- 50 guests R4950.00

1.5 Filled Table +- 70 guests R7099.00

2 Filled Tables +- 100 guests R9500.00

## INCLUDES :

- a luxurious selection of Camembert, Brie, Gouda or Cheddar, and creamy, flavorful cheese dips.
- A variety of jams and honey for a sweet, decadent touch.
- An assortment of crackers, artisan breads, and crunchy breadsticks, perfect for pairing.
- A colorful array of seasonal fruits and vegetables, fresh and vibrant.
- Dried fruits and mixed nuts for a delightful mix of textures and flavors.
- An indulgent assortment of sweet treats, including Ferrero Rocher and Lindt chocolates, choc chip biscuits, and pretzels for sweet and salty balance.
- Olive, Dill pickles & figs for a touch of savory sophistication.
- A premium selection of cold meats and biltong bites for meat lovers.



# Cocktail Finger Foods

Minimum Order Quantity (MOQ): 10 per item

## **Fried & Baked Savories**

- Samosas: R7.00 each ( Chicken / Steak Mince / Cheese & Corn )
- Pies: R7.00 each ( Chicken / Steak / Steak Mince )
- Quiche: R7.00 each
- Mini Pizza: R7.00 each
- Half Moons: R7.00 each
- Mini Bobotie: R7.00 each
- Vienna Rolls: R7.00 each
- Sausage Rolls R7.00 each
- Mini Wraps: R7.50 each
- Spring Rolls: R7.00 each
- Mini Pitas: R7.00 each
- Mini Burgers: R15.00 each
- Snack Sandwiches: R15.00 each
- Mini Hot Dogs: R9.00 each

## **Meat & Specialty Items**

- Crumbed Chicken Strips: R12.00 each
- Crumbed Chicken Wings: R10.00 each
- Sticky Drumsticks: R20.00 each
- Steak Sandwiches: R20.00 each
- Mini Cheese Croissant Sandwiches: R18.00 each
- Full Wraps (Chicken/Steak): R45.00 each
- Half Wraps (Chicken/Steak): R20.00 each
- Full Chicken/Steak Bagels: R25.00 each