

Build a Burger Bar

Full menu R160p.p

Fresh hamburger buns

Choice of Burger patties:

- Chicken breast fillets 100% Beef
- Sweet potato, falafel and corn patties (All 150g patties)

Accompaniments

(choice of 6)

- Lettuce
- Rocket
- Coriander
- Fresh sliced tomato
- Caramelised onions
- Cucumber Pickle
- Olive Tapenade
- Pineapple Salsa
- Guacamole with lime and coriander
- Marinated and roasted peppers
- Feta
- Cheddar Grilled haloumi

Condiments

- Garlic Mayonnaise
- Tomato Ketchup Brown Sauce Peri Peri sauce Tzaziki
- Sriracha
- Bourbon BBQ Sauce

This includes all serving implments, set up and table layout including matching the colour detail to your theme.

Retro Revival

Full menu R350p.p.

Choice of 12 - R250

2 dessert options
2 seafood options

Choice of 8 including - R175

2 dessert options
1 seafood option

- Devilled Eggs
- Mini Jacket potatoes with sour cream and chives
- Chicken and Waffle on a stick
- Avocado spoons
- Prawn scampi with tar tar sauce
- Crudite served with a selection of
- Rollmops with creamed horseradish
- Smoked salmon cream cheese vol au vents
- Blue cheese and leek quiches
- Cherry bacon sticks
- Steak skewers and parmesan cream sauce
- Cheesy Choux puffs
- Potato Skins served with trio of sauces, spicy tomato, creamy blue and sour & cream lime
- Tuna Mousse cups with beetroot and cucumber pickle
- Deep Fried mac and chees balls

Dessert Options

- Chocolate mousse cup
- Pineapple upside down cupcakes with glaze cherries
- Mini macaroons
- Mini Donuts with shot glasses of salted caramel or berry sauce
- Vanilla cream profiteroles with dark chocolate glaze

Canape menu

Full menu below - R250p.p

Choice of 10 items - R200p.p

2 dessert items

- Coconut fish and chip cones topped with tar tar sauce and served with lime wedges on the side
- Salmon Blinis topped with caviar and lemon cream cheese
- Crispy chicken topped waffles with creamy blue cheese sauce
- Bruschetta of babaganoush and pickled artichoke hearts with fresh micro herbs
- Bruschetta of seared rump (or grilled zucchini) and roasted tomatoes with yogurt, caramelised onions and rocket
- Mini peri peri chicken sliders(or falafel), hummus and avocado on fresh min portugese buns
- Mini cheese burgers with tomato relish and pickles
- Mini prawn cocktail buns – wild argentinian prawns tossed in a marie rose sauce and served in a mini hot dog bun with fresh lettuce and micro herbs
- Mini asian street salads served in miniature chinese take out boxes
- Asian style BBQ beef meatballs

Desserts

- Mini berry pavlovas with vanille bean whipped cream and candied flowers
- Mini macaroons
- Mini vanilla salted caramel cheeseacakes

Taco Bar Menu

Full menu R150p.p.

Soft Shell Tacos

with a selection of fillings

- Pulled pork with BBQ sauce and sriracha
- Pulled chicken with tomato chilli jam
- Coffee rubbed beef asado

- Slaw/ shredded lettuce and cucumber/
- Refried beans
- Mint yogurt raita
- Guacamole
- Sour cream
- Shaved toasted coconut

Sauces

- BBQ sauce
- Spicy Tomato sauce

Salsas

- Mango, cucumber, coconut
- Jalepeno and tomato
- Pineapple salsa
- Salsa Verde
- Pica de galo salsa

Set Menu

3 course - R250p.p

2 course - R190p.p

To Start

- Bowls of marinated peppers and olives, heirloom tomato salad and griddled zucchini
- Hummus, babaganoush, herbed pistou
- Prosciutto, Salami and Salmon rillete
- Grissini and fresh bread from Glenwood Bakery along with handmade flatbread

Mains

- Summer Salad of fresh micro greens and herbs, toasted seeds and nuts dressed in a soy sesame dressing
- Lentil and feta salad with roasted pumpkin and nuoc cham dressing
- Platters of Seared rump sliced and tossed in pan juices
- Ricotta and herb chicken roulade with rainbow tomato concasse and parmesan au gratin
- Rainbow dauphinois – sweet potato, potato and butternut and beetroot baked in a creamy herb bake with toasted almond crust
- Light seasonal vegetables, blanched and pan fried in butter served with spicy crunchy onion bits

Dessert Table

- Banoffee Jars – layers shortbread, caramel, sliced banana and vanilla and coffee flavoured cream topped with sugared almonds Raspberry Pie with creme anglaise

OR

- Donut dipping station - Lightly dusted/sugared donuts tied on strings and hung across a table filled with bowls of dipping sauces and toppings

- Hazelnut praline, chopped pistachios, dark chocolate ganache, rosewater galce icing, Gold dust, vanilla raspberry coulis, fresh crème patisserie custard

Set Menu 2

Menu R300p.p

Cocktails and Canapés on arrival:

Selection of 4 of the below list:

- Prawn Summer Rolls
- Cauliflower and Blue Cheese Soup shots
- Bruschetta Verde
- Mini zucchini and parmesan tartlets
- Deep fried olives
- Pulled Chicken Tacos
- Mini gourmet burgers
- Sweet potato rostis with Gravadlax and lemon cream
- Goujons of beer battered hake with straw fries
- Mini Prawn cake spoons with

Palate Cleanser of watermelon and mint sorbet served in old style champagne flutes with silver spoons or mini ice cream paper cups with wooden spoons

Harvest table Dinner

Platters are set out on a buffet table for guest to help themselves.

- Whole baked Norwegian salmon – baked on the braai. Infused with fennel and citrus
- BBQ Slow cooked Brisket and gremolata

Sides

- Sautéed kale with olive oil
- Roasted baby onions and pecan nuts with thyme
- Vanilla balsamic infused cherry tomato and red onion salad
- Zucchini carpaccio with capers, green olives, rocket, parmesan
- New potato salad with cashewnaise and spring onions

Dessert Bar

- Mini Blueberry apple pie
- Mini dark chocolate and raspberry torte
- Shortbread towers with salted caramel and chocolate dipping sauces

- Selection of local cheeses with artiginal breads and preserves

PICK A MENU



RENEGADE
KITCHEN