



RENEGADE KITCHEN

Bruschetta Platter R360 per platter

Thinly slice sourdough bread grilled and topped with a selection of:
Salami, roasted tomatoes, butter bean hummus, rocket and feta
Babaganous, chargrilled zucchini, parmesan and pesto Roasted
tomatoes, caramelized onions, yogurt, balsamic reduction and rocket
Charred butternut, herbed cream cheese, rosemary and olive tapenade

Veggie Platter R375 per platter

Selection of vegetables served with trio of sauces - avocado yoyo, soy
sesame and garlic aioli
Roasted butternut and sweet potato skewers
Broccoli fries
Brinjal and haloumi skewers
Crudites of fresh seasonal vegetables



RENEGADE KITCHEN

Meat platter R425 per platter

Beef and apricot sausage rolls

Chicken skewers with lemon and herb marinade

Meatballs with parmesan and roasted tomato sauce

Honey and soy glazed chicken lollipops (mini wings)

Dessert Platter R495 per platter

Chocolate cake truffles

Mini profiteroles filled with custard and glazed with chocolate

Mini Vanilla salted caramel cheesecakes

Mini lemon curd strawberry tartlets



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Cheese Board R495 per platter

Gorgonzola, Emmenthal,

Sharp cheddar, brie and creamy chevin rolled in praline seed mix

Apple rosemary preserve and wholegrain dijon mustard

Fresh fruit and Honey Oat crackers, herbed breadsticks and fresh
potato and rosemary loaf

Seafood platter R595 per platter

Goujons of Coconut crumbed hake

Tuna and dill tart

Smoked Salmon blinis

Asian prawn cakes



RENEGADE KITCHEN

Breakfast Platter R595

Seasonal fruit skewers

Berry almond friands

Mini bacon butties with cheddar and mayo

Caramelised onion feta and roasted cherry tomato frittatas

Salmon pate toasts

Slider Platter R500

Beef sliders with cheddar, caramelised onions and pickles

Chicken peri peri prego sliders with hummus and avo

Falafel sliders with tzatziki, rocket and tomato



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CONTINENTAL BREAKFAST MENU

Yogurt pots

(Yogurt with honey and Seasonal fruits,
or Yogurt with Lemon Curd and Honey)

Berry and Almond Friand (Fancy Muffin)

Fruit Skewers

Mini Croissants with a selection of Preserves and cold meats

Mini Quiches

HOT BREAKFAST BUFFET

• Scrambled eggs • Maple Bacon, Pork Sausages • Roasted Cherry Tomato Vanilla balsamic and Caramelized onion • Sauteed Kale with garlic Mushrooms • Fresh Avocado / lime and salsa • Sauteed Sweet Potato and Chorizo • Cheesy Fritters •

Artisanal Toast

Baked Stone fruit & Berries with Thyme & Vanilla Syrup • Warm Oats with Lemon & Poppy Seeds • Buttermilk Pancakes



RENEGADE KITCHEN

HARVEST TABLE MENU 1

Harvest table vibes everything on platters down the centre of the table: Local South African cheese board – Cumin boerenkass, gorgonzola, Emmenthal, Indezi cheddar served with Glenwood bakery fresh breads, grissini and handmade sesame crackers

Artisinal preserves, locally sourced fresh honey-combe Selection of dips, pumpkin seed hummus, fresh pestos,

Coppa ham, Shaved Seared Rump, Salami, all served with homestyle pickles, brinjals, roasted peppers and artichokes

Vegetable crisps with Sezchuan seasoning

Fresh green salad of cucumber, mixed greens, feta, radishes and avocado yogurt dressing

Dessert station Mini macaroon Mini donuts classic glazed with sprinkles or sugar dusted Mini tartlets custard tarts topped with fresh fruit, Beautifully iced biscuits to fit the day



RENEGADE KITCHEN

HARVEST TABLE MENU 2

Platters of

5 spice pulled lamb with mint and garlic yogurt topped with pomegranate rubies
on a bed of fresh coriander and chickpeas

Roasted sweet potato and caramelised onions with feta and pumpkin seeds -
Pulled chicken, kale and barley salad with cranberries, feta and hazelnuts tossed
in a lemon olive oil vinaigrette

Rocket and parmesan salad with toasted cashew nuts and green pesto dressing -
Bowls of marinated olives & roasted peppers served with crostini



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HARVEST TABLE MENU 3

Platters are set out 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

Sauteed 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 cashew-aioli and spring onions



RENEGADE KITCHEN

HARVEST TABLE MENU 4

Local South African cheese board –
Boerenkass, gorgonzola, emmenthal, brie
served with

Glenwood bakery fresh breads, grissini and handmade sesame crackers
Artisinal preserves, apple and rosemary, cumin caramelised onions and
tomato ginger jam

Selection of dips, hummus, fresh pestos,
Selection of cured meats, all served with homestyle pickles,
roasted brinjal and peppers

Vegetable crisps with sezchuan seasoning



RENEGADE KITCHEN

Canape Menu 1

- Coconut fish and chip cones topped with tar tar sauce and served with lime wedges on the side
 - 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
- Pulled Beef tacos - beef rib rubbed with coffee and spices and slow cooked in orange juice topped with guacamole and sour cream
 - 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
 - Beef koftas served with garlic and mint tzatziki, fresh coriander and pomegranate

Desserts

- Chocolate cake truffles
- Mini donut peg board with bowls of creme patisserie, dark chocolate ganache, salted caramel and sprinkles



RENEGADE KITCHEN

Canape Menu 2

- Coconut fish and chip cones topped with tar tar sauce and served with lime wedges on the side
 - Zucchini fries – crispy shoe string zucchini fries served with sriracha mayo
- Mini peri peri chicken sliders(or falafel), hummus and avocado on fresh min portuguese buns
- Pulled Beef tacos - beef rib rubbed wth coffee and spices and slow cooked in orange juice topped with guacamole and sour cream
- Fresh and spicy prawn summer rolls – rice paper wraps filled with poached prawns, feta and fresh veg served with spicy nuoc cham dressing
 - Beef koftas served with garlic and mint tzatziki, fresh coriander and pomegranate

Desserts

- Chocolate cake truffles
- Mini donut peg board with bowls of creme patisserie, dark chocolate ganache, salted caramel and sprinkles



RENEGADE KITCHEN

Canape Menu 3

- Coconut fish and chip cones topped with tar tar sauce and served with lime wedges on the side
 - Crispy Fried Prawns
 - Zucchini fries – crispy shoe string zucchini fries served with sriracha mayo
- Mini peri peri chicken sliders(or falafel), hummus and avocado on fresh min portuguese buns
- Pulled Beef tacos - beef rib rubbed wth coffee and spices and slow cooked in orange juice topped with guacamole and sour cream
- Fresh and spicy prawn summer rolls – rice paper wraps filled with poached prawns, feta and fresh veg served with spicy nuoc cham dressing
 - Beef koftas served with garlic and mint tzatziki, fresh coriander and pomegranate
 - Lok Lak Beef Skewers – Asian style rump skewers

Desserts

- Mini eclairs – pistachio, chocolate, matcha green tea garnished with fresh berries and edible flowers
 - Chocolate cake truffles



RENEGADE KITCHEN

Set Menu 1

To Start

Bowls of marinated peppers and olives, heirloom tomato salad and griddled zucchini
Hummus, babaganoush, herbed pistou
Prosciutto, Salami and Salmon rilette
Grissini and fresh bread 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 glaze icing,
Gold dust, vanilla raspberry coulis, fresh creme patisserie custard



RENEGADE KITCHEN

Cocktails and Canapes 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 Prawncake

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

Sauteed 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 cashew-naissance 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 Artisanal breads and preserves



RENEGADE KITCHEN

Set Menu 3

Starters

Carpaccio, capers, parmesan shavings, wild rocket, soy sesame dressing

Wild Argentinian prawns, avocado mousse, marie rose aioli, crisp cos lettuce with cherry reduction

Figs, whipped brie and port reduction microgreens, shards of sourdough crisps

Mains

Pulled Persian Lamb, fondant potatoes, minted pea pesto & crispy leeks

Summer – courgette, carrot and pumpkin / Winter – Carrots, beans and radishes

Chicken Parma Roulade with date and nuts, buttered kale & matchstick fries

Summer – baba ganoush / Winter – cauliflower puree

Peppered Beef fillet, kale puree, sauteed sweet potato, confit mushrooms, courgette

Vegetarian option (numbers required in advance):

Winter - Roast pumpkin and 5 spice dumplings, rich mushroom broth, courgettes, watercress & parmesan

Summer – Aubergine steaks, topped with red onion confit, corn puree, grilled asparagus and smoked feta

Dessert

Summer Berries – raspberry champagne sorbet, tuile, port jelly, dark chocolate shards, berries

Vanilla yogurt panna cotta, rosewater jelly, pomegranate coulis, cherries and parisienne macaron

Lemon posset, almond shortbread, toasted coconut meringue, white chocolate ganache,

Dark chocolate pistachio financier, chocolate sauce, vanilla mousse and coffee maltser crumb



RENEGADE KITCHEN

Set Menu 4

Starters

Carpaccio, capers, parmesan shavings, wild rocket, soy sesame dressing

Wild Argentinian prawns, avocado mousse, marie rose aioli, crisp cos lettuce with cherry reduction

Figs, whipped brie and port reduction microgreens, shards of sourdough crisps

Mains

Spit Roast leg of lamb, persian marinade on the spit served with minted pea pesto, fondant potatoes/ sweet potatoes and roasted vegetables, pomegranate jus

Chicken Parma Roulade with herbed feta, buttered kale & matchstick fries

Baba ganoush, thyme and garlic reduction

Peppered Beef fillet, kale puree, sauteed sweet potato, confit mushrooms, courgette

Desserts

(Choice of 2)

Summer Berries – raspberry champagne sorbet, tuile, port jelly, dark chocolate shards, berries

Vanilla yogurt panna cotta, rosewater jelly, pomegranate coulis, cherries and parisienne macaron

Lemon posset, almond shortbread, toasted coconut meringue, white chocolate ganache,

Dark chocolate pistachio financier, chocolate sauce, vanilla mousse and coffee maltser crumb



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PICNIC BASKETS

Selection of Dips & Pates

Chicken Liver Pate

Smoked Mackerel Pate

Roast Onion Cream Cheese

Coriander lemongrass Pesto

Basil Cashew nut Pesto

Hummus

Baba Ganoush

Sweet Pepper cream

Cheese Selection of Crudites

House Made Crackers

Fresh Artisanal Breads – Baguettes, Wholemeal Sour dough, Potato Rosemary

Charcuterie

Cured Beef, Smoked Chicken, Salami and Ham

Pulled Pork

Roast Sweet Potato Salad with Sesame Peanut Dressing, Feta. Rocket & Pomegranate Fresh Green Salad with Toasted Coconut, Shaved Cucumber, Red Miso Dressing.

Dark Chocolate Kiffsicles

Cupcakes



RENEGADE KITCHEN

SA style food stations

Bunny Chow Station

Delicious Durban style mini bunny chows served with selection of salsa and chutneys

Roasted pineapple salsa/ carrot and orange salsa/ sweetcorn and coriander salsa

Mango chutney/ naartjie & pink peppercorn chutney/

Slider Station

DIY build a burger station (beef, chicken and lamb)

chakalaka/

Gatsby Station

Fries/ cheddar/ tomato onion gravy/ boerewors/ curry gravy

Shisa Nyama Station

Corn on the cob with chilli mint butter/ skinny spiced lamb chops/ lemon herb chicken wings

mini potato wedges served with selection of sauces

Vegetarian station

Selection of South African style vegetarian curries served with rice or naan breads in mini bowls with salsa

and chutneys

Halaal Station

selection of halaal options similar to the above served canape style for guests to help themselves to

Dessert Station

Koeksisters/ Mini milk tarts/ Triple chocolate brownies/ soft serve ice cream