

TAMATIE STRAAT

COOKING SCHOOL & CATERING







CATERING

See sample menu's below:

- + Wedding
- + Canapé & Bowl Food
- + Italian Feast Birthday Party
- + Mexican Birthday Party
- + Corporate Event

Wedding




Canapes during Pre-dinner drinks: (choose 3)

-  Chorizo & Prawn Skewers with a Parsley Gremolata
-  Sweet Potato Fritters with a Smoked Snoek Pate & Red Onion Chutney
-  Angelfish Ceviche
-  Mini Duck & Hoisin Pancakes
-  Beef Tartare with Crispy Oven Baked Avo Fries
-  Mini filled Greek Tomatoes


Plated Starter:

-  Tamatiestraat Signature Prawn/Crayfish Salad with Crispy Parmesan Ciabatta, Pea Shoots and Petit Pois

Plated Main Course: (choose 1)

-  Herb Crusted Rib-Eye Steak served with a Garlic Pom Puree, Redwine Jus and Seasonal Oven Roasted Baby Vegetables
-  Milkstout Marinated Rack of Lamb served with a Goats Cheese Polenta & Roasted Cherry Tomato Tart and Seasonal Oven Roasted Baby Vegetables
-  Tequila Chicken Ballontine (filled with Chorizo , Sundried Tomatoes & Danish Style Feta) served on a Mexican Corn Puree with a Mexican Jus and Smoky Roasted Veggies

Cheese Course & Midnight Snacks:

-  Mini Croque Monsieurs, Pork Carnitas served on a Nacho Shell with a Mexican Street Salad

Canapé & Bowl Food Function (example of options)

- Slow Cooked Mexican Pork Carnitas with Mexican Street Salad served on Soft-Shell Tacos
- Grilled Calamari & Mango Salad served in a Bamboo Cone
- Caribbean Prawn & Fish Soup served in small cups
- Grilled Rib Eye, Portabellini Mushroom & Baby Potato Skewer served with a Café-de-Paris Butter
- Gosh Durbari Lamb Curry bowl served with Tandoori Carrots
- Middle Eastern Style Deboned Leg of Lamb served with Coriander & Chilli Hummus & Tsatsiki
- Spicy Prawn & Avo Bruschetta served with a Lime Dressing
- Chorizo & Prawn Skewers with a Parsley Gremolata
- Angelfish & Mango Ceviche
- Cauliflower & Blue Cheese Soup with Toasted Wallnuts & Red Wine Pears

Italian Feast Birthday Party (plated & platters to table)

- **First Course [Anti-pasta]:** Antipasta salad (artichokes, bocconchini, pitted olives, baby rosa tomatoes & basil pesto) with soft Italian bread {platters to table} **OR** Caprese Soup {plated} OR Melanzane Parmigiano
- **Second Course [Primo]:** Mushroom Risotto {plated} OR Caprese Gnocci
- **Third Course [Secondo]:** Tagliata (Rump/Sirloin in strips served with roasted mushrooms, peppers, onions, crispy garlic and capers) served with [Contoro] a Caprese Salad of ripe tomatoes, basil pesto and buffalo Mozzarella and soft Italian bread {platters to table} (If Caprese Soup is chosen for the First Course, the Contoro can be replaced by Ovenroasted Aubergines drizzled with Pesto and Pinenuts)
- **Fourth Course [Dolce]:** Spiked Crème Brulee **OR** Lemonchello Lemon Tart {plated} OR Chocolate Pana Cotta

Mexican Buffet Menu:

Arrival:

- 🍷 Frozen Margaritas on Tap

Starter:

- 🍷 Spicy Angelfish Ceviche

Mexican Buffet served with Crispy Tacos, Guacamole and Crème Fraiche

- 🍷 Tequila Chicken Skewers with Chorizo and a Spicy Pineapple Salsa
- 🍷 Slow Cooked Mexican Beef Brisket
- 🍷 Spicy Grilled Corn on the Cob
- 🍷 Smokey Black Beans
- 🍷 Crispy Mexican Street Salad

Sweet Bite:

- 🍷 Chilli Cacao Panna Cota with Cinnamon Churros

Corporate Event (Buffet Barbeque)

Meat

- 🍷 Tamatiestraat Deboned Monkeyland Chicken with Dill Cumber Salad and Cheezy Pitas with a Parsley Gremolata
- 🍷 Sticky Grilled Pork Rib Fingers with a Spicy Mango Salsa
- 🍷 Grilled Rib-Eye Steaks with a Café-de-Paris Butter
- 🍷 Middle Eastern Style Deboned Leg of Lamb served with Hummus, Tsatsiki and Pita Breads

Side Dishes:

- 🍷 Loaded Oven Baked Sweet Potato with Feta, Chilli, Spring Onions and Sour Cream
- 🍷 Spicy Half-Roasted Aubergines with Basil & Yoghurt
- 🍷 Rustic Greek Salad with Fried Feta