

Green Cup Catering Price List



Item	Item Price	Unit
STARTERS		
Seared Scallops Served with a White Wine sauce on a Pea Puree	R95,00	Per Serving
Springbok Carpaccio Served with a Balsamic Reduction and Roasted Nuts	R95,00	Per Serving
Twice Baked Cheese Soufflé Served with a Fresh Tomato Salsa	R75,00	Per Serving
Vegetable Ravioli Served with Garlic Butter and Fresh Parsley	R75,00	Per Serving
Chicken, Peach and Walnut Salad Served with a Young Vinaigrette	R65,00	Per Serving
MAIN COURSE		
Fillet Medallions with Red Wine Reduction Served with Chunky Mashed Potato and Fresh Asparagus	R130,00	Per Serving
Peppadew and Feta Stuffed Chicken Breast with Herb Sauce Served on Paprika Potato Wedges and Fried Beans and Onions	R85,00	Per Serving
Herb Crusted Kingklip Served on Savoury Roast Vegetable Cous Cous with a Tartare Dressing	R112,50	Per Serving
Chicken or Vegetable Curry served with Basmati Rice and Tortilla Flat Breads	R87,50	Per Serving
Roasted Rump with Balsamic Reduction Served with Potato Gratin and Roast Vegetables	R80,00	Per Serving
DESSERT		
Crème Brule Served with Fresh Chantilly Cream	R65,00	Per Serving
Baked Chocolate Fondant Served with Vanilla Ice Cream	R80,00	Per Serving
Apple Crumble Pie served with Rum and Raisin Ice Cream	R60,00	Per Serving
Traditional Baked Cheesecake on Berry Coulis and Caramel Dust	R75,00	Per Serving
Duo of Lemon and Berry Sorbet	R45,00	Per Serving
OTHER		
Cheese Board and Crackers	R40,00	Per Serving
After Dinner Chocolate Selection	R35,00	Per Serving
Fresh Fruit Platter	R35,00	Per Serving
Private Chef service fee	R1 000,00	