

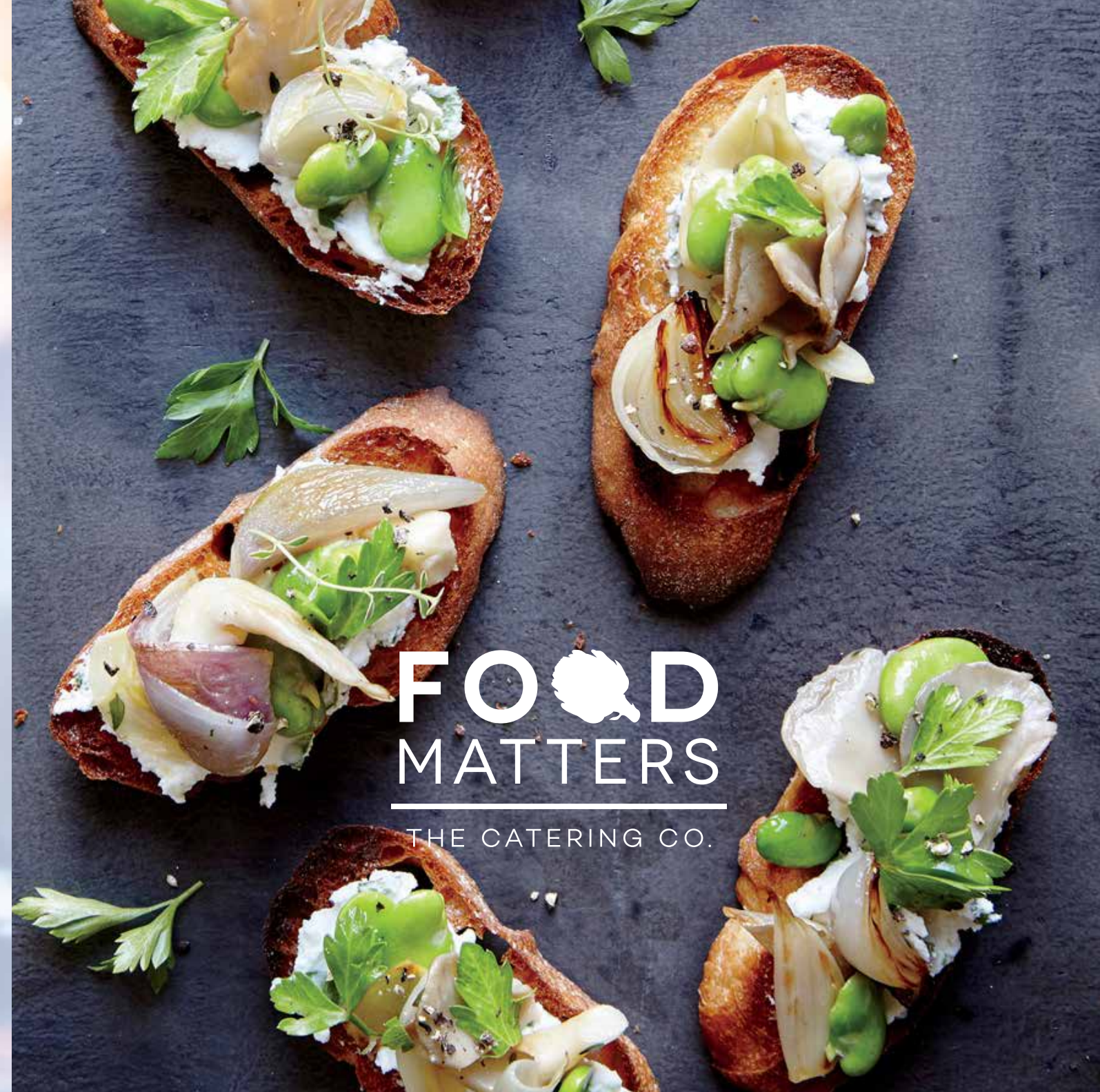


**FOOD**  
MATTERS  
THE CATERING CO.

## OUR PARTING SHOT?

Avoid disappointment - hire a catering company that understands what it means to serve up quality fare that doesn't break the bank and makes a lasting impression.

HIRE FOOD MATTERS. Call: (032) 946 3173 or Visit: [www.foodmatters.co.za](http://www.foodmatters.co.za)



## WHAT'S ON THE FOOD MATTERS MENU?

A MENU TO MARK THE OCCASION? RIGHT THIS WAY...





## FOR STARTERS WHO ARE WE?

Full-service custom catering company  
Creators of bespoke menus  
Experts in flawless delivery  
Believers in quality relationships



## WHO'S AT THE STOVE? JACQUI REY

Experienced chef with local and international training, the talented Jacqui Rey is supported by a passionate, creative team – we love what we do and it shows!



## DRINKS, ANYONE?

Customised drinks  
on request



## DESSERT... BECAUSE WHAT'S LIFE WITHOUT CAKE?

Cheese towers, layer cakes, cupcake delights... Whatever the occasion, we can whip up (and set up) a slice (or ten) of cake heaven to add that something special to your event.



## CHERRY ON THE TOP?

Food Matters is about top notch, unique food-based experiences that will have you and your guests coming back time and again. And, it won't cost you the earth – just flip the page for a taste of our sample menus (our prices are as diverse as our menus are unique).



## NIBBLES TO NIGHT CAPS OUR GUESTS SAY WHAT?

"Everyone raved about the food."

"Outstanding service - professional and excellent in every respect."

"The food was magnificent."

"Our guests thoroughly enjoyed every course!"

"The food blew us away! Guests said it is without exception the best food they have ever tasted."

"The menu was just what we had hoped for - the food itself could not have been better."

"Presentation most tastefully and decoratively carried out - really mouth-watering."

"The wait staff carried out their duties with grace and smiles."

## INVITED TO THE TABLE?

Anyone who wants a full service catering experience, from making to serving whatever your menu requires. From corporates looking for gourmet food experiences to private clients celebrating those special moments, no event is too big or small for our experienced team.



## SERVED WITH EVERY DISH?

Highest quality ingredients  
Fresh ideas

Theme-driven menus  
Head chef involvement

Sophisticated service  
Flawless delivery

# SAMPLE MENUS

TRY ONE OF OUR FIRM FAVOURITES OR WORK WITH US TO CREATE YOUR OWN...

## SAMPLE MENU 1

### ARRIVAL SNACKS

(6 per person)

Crisp pretzel bagel topped with cream cheese, avocado & pepperdews

Crisp wonton topped with hoisin beef fillet garnished with spring onions

Crumbed prawn tails with Marie Rose sauce

Chilli chicken pops with pineapple

### PLATED STARTER

Twice baked cheese soufflé, baby gem, apple & walnut salad with mustard dressing

### MAIN COURSE

Seared fillet of beef napped with red wine sauce, served on a pea & leek Summer rice pilaff garnished with roasted Rosa tomatoes & fresh green asparagus

### PLATED DESSERT

Vanilla panna cotta with mixed Summer berries and berry coulis with pistachio biscotti

**TOTAL: R455pp**

## SAMPLE MENU 2

### FINGER SNACKS

(5 per person)

Crostini topped with sundried tomato pesto, fresh tomato & basil

Tikka masala marinated grilled chicken kebab with yoghurt & mint dressing

Grilled beef fillet kebabs with chimichuri sauce

Vegetable spring rolls with plum sauce

Potato & mince samosa selection

### PLATED STARTER

Tartlet of roasted pumpkin, caramelized onion & feta in a pecan nut short crust pastry garnished with rocket & parmesan, with a spring onion & pecan dressing

### PLATED MAIN COURSE

Slow roasted pork neck with fennel seed & lemon served on sweet potato mash with spring onion & parsley, tender stem broccoli, apple & cider gravy, & crackling

### FINGER DESSERT BUFFET

(4 per person)

Salted caramel-topped profiteroles filled with vanilla cream

Philadelphia apple pie

Macaroons

Dark chocolate & walnut brownie

**TOTAL: R475pp**

## SAMPLE MENU 3

### ARRIVAL SNACKS

(3 pieces per person)

Potato & spring onion crumpets topped with smoked salmon & dill crème fraiche

Thai chicken kebab with mint, dhania & lemon grass with wasabi & sesame mayonnaise

Battered hake & rustic fries in bamboo cones with tartare sauce

### HARVEST TABLE

(served as both canapés & starter)

### LOCAL & IMPORTED CHEESES

Fontina (Parmesan & Emmental mix), Mild Gouda, French Brie, Creamy Gorgonzola, Mature Cheddar - served with preserved figs, fresh seasonal fruit, savoury biscuits, French loaves & sourdough bread

### CHARCUTERIE

Bresaola, Coppa ham, Salami selection; Marinated olives; Cucumber pickle; Stuffed pepperdews; Rosa tomatoes; Green olives & artichoke salsa; Roasted pepper & cashew nut pesto; Grilled artichokes with lemon & Parmesan; Roasted red peppers with olive oil, garlic & herbs; Grilled brinjals marinated with garlic, olive oil & balsamic vinegar; Hummus; Skordalia; Chicken liver, apple & brandy pate topped with brown sage butter; Date & apple chutney

### BUFFET MAIN COURSE

Roasted deboned leg of lamb with garlic, rosemary, Dijon mustard, balsamic vinegar & honey

Avondale chicken cooked with lemon, tarragon, mustard and cream and topped with breadcrumb and almond crust

Rustic potatoes with butter, parsley & mint

Melange of fresh seasonal vegetables (broccoli, cauliflower, carrots, courgettes, patty pans, mange toute, sugar snap peas, butternut)

### VEGETARIAN OPTION:

Lentil & butternut babotie with harissa cream & toasted cashew nuts; mixed brown, wild & basmati rice

### DESSERT BUFFET

Baked vanilla cheesecake with strawberry topping

Pear, amaretto biscuit & almond tart

Sticky toffee pudding & custard

**TOTAL: R530pp**

## SAMPLE MENU 4

### COCKTAIL PARTY FINGER SNACKS (8 pieces per person)

French bread toasted with brie & cranberry jelly

Crostini topped with cream cheese & smoked salmon, garnished with dill, capers, red onion & lemon

Pretzel bagel topped with chipotle chicken mayonnaise, pickled fennel & pomegranate seeds

Spicy cheese puffs with Parmesan, black pepper & herbs

Panko crumbed prawn tails with sweet chilli & dhanian mayonnaise

Bang bang peanut butter chicken in phyllo cases

Lamb bobotie spring rolls with mango & chilli chutney

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**TOTAL: R190pp**

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## SAMPLE MENU 5

### BREAKFAST

### TEA & COFFEE STATION

Selection of teas with sugar, sweetener, honey, sliced lemon, sliced ginger, ground cinnamon

Filter coffee

Hot & cold milk, soya & almond milk

### FRUIT JUICES

Cloudy apple juice, Fresh orange juice, Berry bliss, Water

### FINGER FOOD

#### COLD

Mini croissants with ham, sundried tomato pesto & cream cheese

Sweetcorn fritters with seasoned sour cream and smoked salmon

Fresh fruit skewers

Fresh mango, papaya & granadilla with Greek yoghurt and granola

Health muffins with carrot, zucchini, apple, nuts & bran

#### HOT

Grilled chicken sausage, mushroom, onion & red pepper kebab with chunky tomato dipping sauce

French toast with roasted apple, lemon, vanilla & cinnamon compote

Spicy frittata with dhanian, tomatoes, chilli and spring onions

Mini fish cakes with Hollandaise sauce

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**TOTAL: R255pp**

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## SAMPLE MENU 6

### FINGER SNACKS (3 per person)

Tikka masala marinated grilled chicken kebab with yoghurt & mint dressing

Crumbed prawns

Potato samosas

### PLATED STARTER

Salmon and cucumber mousse served with Melba toast

### PLATED MAIN COURSE

Grilled deboned chicken thighs with Romesco pesto sauce, black olive & basil mash potato, grilled artichokes, olives, fresh green asparagus, roasted Rosa tomatoes, and lemon & parsley drizzle

### FINGER DESSERT BUFFET

Vanilla ice cream

Dark chocolate & walnut brownies

Salted caramel sauce

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**TOTAL: R230pp**

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## SAMPLE MENU 7

### FINGER SNACKS & BOWL FOOD

Grilled brinjals & Romesco pesto wrapped around fresh Mozzarella

Spinach & cream cheese roulade topped with smoked salmon & salmon caviar

Tikka masala marinated grilled prawns with yoghurt & mint dressing

Beef fillet kebabs with hoisin sauce, spring onions, fresh coriander & sesame seeds

Chicken Shashik (yoghurt, ginger, garlic, turmeric, cumin) cucumber salad

Pumpkin & ricotta ravioli with a creamy walnut sauce topped with diced roasted butternut, rocket, Parmesan & walnuts

Moroccan harissa lamb - date, saltana, almond, roasted red pepper, courgette, onion, mint, parsley, spring onion & couscous

Grilled pork sausages on gorgonzola & chive mash with onion gravy

### FINGER DESSERT

Deep fried 3 cheese ravioli with honey & thyme

Dark chocolate topped éclairs

Almond tart

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**TOTAL: R315pp**

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