

J's Catering

LIGHT MEALS

**PLEASE SELECT YOUR OPTIONS FROM THE MENU BELOW AND SEND IT BACK TO janine@jscatering.co.za FOR A QUOTATION.
ALL PRICES INCLUDE THE CUTLERY, CROCKERY AND ALL EQUIPMENT NEEDED FOR OUR FOOD TABLE only.**

Name/Company: _____
Contact nr: _____
Email address: _____
Address of event: _____
The date of the event: _____
Total of people: _____
Total of adults: _____
Total of children: Under 5 _____ 6 – 12 years _____
Serving time: _____
Do you have tables available for the food? _____
What is the colour or theme of your event? _____
What is the occasion of your event? _____

YOUR OPTIONS:

- | | |
|--|--------------------------|
| Chicken ala king with white rice | <input type="checkbox"/> |
| Beef Lasagne | <input type="checkbox"/> |
| Chicken, butternut & feta lasagne | <input type="checkbox"/> |
| Marinated chicken portions/drumsticks | <input type="checkbox"/> |
| Curry & rice/samp (Chicken, Beef, Lamb) | <input type="checkbox"/> |
| Beef stroganoff with rice or mash potatoes | <input type="checkbox"/> |
| Pork & pineapple curry with white rice | <input type="checkbox"/> |
| Traditional Bobotie with yellow rice | <input type="checkbox"/> |
| Stir Fry (Chicken, Beef, veg) with white rice | <input type="checkbox"/> |
| Macaroni & Cheese with bacon | <input type="checkbox"/> |
| Chicken Schnitzels with mash potatoes/savoury rice | <input type="checkbox"/> |
| | <input type="checkbox"/> |

Beef/Chicken burgers with cheese & garnish

Beef/Chicken Prego rolls with cheese & garnish

Variety of cold meats with 3 salads

Quiche (Chicken/Spinach, mushroom & bacon/
Savoury)

Salad – Options

1. Beetroot salad
2. Beetroot & feta salad
3. French salad
4. Greek salad
5. Curry bean salad
6. Broccoli & cauliflower salad
7. Cauliflower corn & cucumber salad
8. Creamy cucumber pasta salad
9. Bacon, lettuce & tomato pasta salad
10. Rice salad
11. Coleslaw
12. Three bean salad
13. Tomato and onion
14. Tomato, basil, avocado & mozzarella salad
15. Curry noodles
16. Noodle mayonnaise
17. Sweet corn salad
18. Potato salad with egg
19. Potato salad with bacon
20. Curried potato salad
21. Carrot and pineapple
22. Banana salad – curry or with condensed milk
23. Watermelon (when in season)
24. Watermelon Feta salad
25. Curried carrots

VEGETABLES – OPTIONS

1. Roasted baby potatoes
2. Roasted baby potatoes with small onions
3. Garlic herbs roasted potatoes
4. Green beans with onions & potatoes mashed
5. Bacon & onion green beans
6. Fried green beans with garlic
7. Creamy spinach
8. Cauliflower creamed spinach
9. Sweet peas
10. Fried cabbage
11. Cabbage with onions & potatoes
12. Sweet pumpkin
13. Pumpkin pie

14. Sweet butternut
15. Butternut feta and tomato bake
16. Crispy butternut with garlic & parmesan
17. Stir fry
18. Cauliflower and cheese sauce
19. Cauliflower & broccoli with cheese sauce
20. Garlic roasted broccoli
21. Broccoli & cheddar baked potatoes
22. Mixed vegetables (corn, carrots, beans & peas)
23. Garlic butter roasted carrots
24. Roasted garlic parmesan zucchini squash & tomatoes
25. Cheesy zucchini bake
26. Gem squash with sweet corn and cheese
27. Sweet carrots
28. Potato Bake
29. Sweet potato and pumpkin
30. Sweet potato
31. Roasted vegetables
32. Pumpkin fritters with caramel sauce
33. Creamy tortellini vegetable bake

STARCH - Options

Cocktail bread Rolls with butter

Garlic bread,

White rice

Savoury rice

DESSERT - Options

1. *Ice cream with*
2. *Malva pudding & custard or*
3. *Tipsy tart with custard or*
4. *Apple caramel pudding or*
5. *Fresh fruit salad with custard or*
6. *Chocolate mousse or*
7. *Baked Chocolate pudding with custard*

Coffee/Tea/Juice

Additional equipment:

- *Table linen*
- *Glasses*
- *Décor*
- *DJ*
- *Waiters/barmen*
- *Flowers*
- *Kiddies entertainment*
- *Tables, chairs etc*