



Our Commitment ...

We at Fork and Nice Catering approach every event, from our fine ingredients to your final mouthful with our core values of focusing on providing impeccable service and lip-smacking cuisine. We guarantee to work with you every step of the way, bringing with us our expertise and professionalism. We strive to achieve long-lasting relationships with our clients, based upon trust and mutual reward. We specialize in private event catering and corporate catering alike. Whether you are planning to have a wedding, host a dinner party, or organizing a corporate event, with us the fundamentals still stay the same. We are deeply committed in delivering our creativity, and expertise to ensure that long after the lights have been switched off, your event will not just be a day filled with fun and laughter, but a long lasting memory as well. Special attention is given from the first communication and extended till the last person leaves, too ensure that each and every event receives the attention to detail that it deserves.



Our Corporate Events ...

No more excuses to go outdoors! We would love to pack up and bring the outdoors indoors. But wait!!! We won't just stop there. Our events management team is ready to coordinate with you and discuss any entertainment, décor needs and so much more. Planning an elegant dinner? We will assist and custom build a complete package according to your needs that will not just be cost effective but also an extravagant affair. With us we create natural settings that is blissful and so much more.

Private Events ...



Celebrate your special event and let us create a beautiful atmosphere for you. With exquisite & creative cuisine, a friendly atmosphere and highly professional staff, we make your special day beautiful & enjoyable. When we think of our most memorable experiences, it is our memory of past events, leaving us with the feeling that we had the opportunity in time, to be apart of the creation or moment that shaped and defined our clients experience. Although we can rarely pinpoint the specific events and details that triggered those feelings, we know that combining all the elements in a tasteful manner made each and every moment and experience picture perfect.



Weddings ...

One of the most exciting events we catered was Mia & David's wedding that occur in the autumn of 2021 We have provided a full package service, including flower arrangements, fairy lights, draping, photo booth, 3 course plated meal and service staff which included, a functions Co-Ordinator, waiters and barmen.

Mia & David decided to have their celebration in a Lapa, with an amazing view on of the Stellenbosch mountains.

Fork and Nice Catering (PTY) Ltd
 Registration No : 2020 / 098565 / 07
 HQ ~ 3 Vleiland Crescent, Sonkring, Brackenfell ~ Cell # 060 697 0906
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 or visit us at www.forkandnice.co.za



Choose Fork and Nice Catering for a culinary experience that transcends the ordinary and elevates your event to extraordinary heights. Contact us today to discuss your upcoming event, and let us bring our expertise and passion to your table. Your guests deserve nothing less than the best, and here at Fork and Nice Catering, we deliver an experience that leaves a lasting impression.



Packages for groups from 30 people up to 750 people

- ✂ Please note that all packages are customizable in order to meet our clients requirements
- ✂ **Please note that "Terms & Conditions" apply to all Packages,**



Basil Package : R 800 per person

- ✂ These packages are build for smaller events. Feel free to add on to these packages should you wish too.

Rosemary Package : R 1200 per person

- ✂ [Please refer to the rosemary package breakdown](#)
- ✂ We require a site inspection to service these packages



Lemongrass Package : R 1600 per person

- ✂ [Please refer to the lemongrass package breakdown](#)
- ✂ We require a site inspection to service these packages



Sage Package : R 1800 per person

- ✂ [Please refer to the sage package breakdown](#)
- ✂ We require a site inspection to service these packages

Thyme Package : R 2400 per person

- ✂ [Please refer to the thyme package breakdown](#)
- ✂ We require a site inspection to service these packages



BASIL PACKAGE @ R 800 PER PERSON

A MINIMUM OF 30 PEOPLE

FOOD

3 course plated menu

For the plated menu option refer to page 8

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 4 hours only

DÉCOR

We will do a mock up for you on the décor of your choice

Typical décor consists of the following :

Tables, chairs, table cloths, napkins
cutlery, crockery, glasses, and
minimal table décor

*** PLEASE NOTE :

A suitable kitchen must be provided
If no kitchen is available, we can provide a
kitchen at an additional cost

**TERMS AND CONDITIONS APPLY ON ALL
PACKAGES *****

A MINIMUM OF 30 PEOPLE

FOOD

3 Course buffet menu

For the buffet menu option refer to page 9

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 4 hours only

DÉCOR

We will do a mock up for you on the décor of your choice

Typical décor consists of the following :

Tables, chairs, table cloths, napkins
cutlery, crockery, glasses, and
minimal table décor

*** PLEASE NOTE :

A suitable kitchen must be provided
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kitchen at an additional cost

**TERMS AND CONDITIONS APPLY ON ALL
PACKAGES *****





ROSEMARY PACKAGE @ R 1200 PER PERSON

A MINIMUM OF 50 PEOPLE

FOOD

3 Course GOURMET PLATED menu

For the plated menu option refer to page 10

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 4 hours only

THEMED PARTY DÉCOR

We will do a mock up for you on the décor of your choice

Typical décor consists of the following :

Tables, chairs, table cloths, napkins
cutlery, crockery, glasses, candles
table décor, furniture, carpets, flowers

***** PLEASE NOTE :**

A suitable kitchen must be provided
If no kitchen is available, we can provide a kitchen at an additional cost

TERMS AND CONDITIONS APPLY ON ALL PACKAGES ***

A MINIMUM OF 50 PEOPLE

FOOD

3 Course GOURMET BUFFET menu

For buffet menu options refer to page 11

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 4 hours only

THEMED PARTY DÉCOR

We will do a mock up for you on the décor of your choice

Typical décor consists of the following :

Tables, chairs, table cloths, napkins
cutlery, crockery, glasses, candles
table décor, furniture, carpets, flowers

***** PLEASE NOTE :**

A suitable kitchen must be provided
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TERMS AND CONDITIONS APPLY ON ALL PACKAGES ***



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LEMONGRASS PACKAGE @ R 1600 PER PERSON

A MINIMUM OF 100 PEOPLE

FOOD

3 Course GOURMET PLATED menu
For plated menu option refer to page 12

SERVICE AMBASSADORS

Chefs & waiters to serve your every need
*** Staff are booked for 6 hours only

THEMED PARTY DÉCOR

As per the rosemary package

PHOTOGRAPHER OR PHOTO BOOTH OR 360 CAMERA

For 2 hours only

DJ FOR THE EVENT

DJ, speakers, party lights, mic, stage, dance floor
For 4 hours only

BAR SERVICE

Bar setup
Barmen, glasses,

*** Bar tab is not included

TERMS AND CONDITIONS APPLY ON ALL
PACKAGES ***

A MINIMUM OF 100 PEOPLE

FOOD

3 Course GOURMET BUFFET menu
For buffet menu option refer to page 13

SERVICE AMBASSADORS

Chefs & waiters to serve your every need
*** Staff are booked for 6 hours only

THEMED PARTY DÉCOR

As per the rosemary package

PHOTOGRAPHER OR PHOTO BOOTH OR 360 CAMERA

For 2 hours only

DJ FOR THE EVENT

DJ, speakers, party lights, mic, stage, dance floor
For 4 hours only

BAR SERVICE

Bar setup
Barmen, glasses,

*** Bar tab is not included

TERMS AND CONDITIONS APPLY ON ALL
PACKAGES ***



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SAGE PACKAGE @ R 1800 PER PERSON

A MINIMUM OF 100 PEOPLE

FOOD

3 Course GOURMET PLATED menu
For plated menu option refer to page 14

SERVICE AMBASSADORS

Chefs & waiters to serve your every need
*** Staff are booked for 6 hours only

THEMED PARTY DÉCOR

As per the rosemary package

PHOTOGRAPHER OR PHOTOBOOTH & 360 CAMERA

For 3 hours only

DJ FOR THE EVENT

DJ, lights, speakers, mic, stage, dance floor
For 4 hours only

VENUE / MARQUEE / BEDOIUN TENT

We can provide this service at an additional
cost

BAR SERVICE - 4 hours only

Bar setup, barmen, glasses,

*** Bar tab of R100 per person included

TERMS AND CONDITIONS APPLY ON ALL
PACKAGES ***

A MINIMUM OF 100 PEOPLE

FOOD

3 Course GOURMET BUFFET menu
For buffet menu option refer to page 15

SERVICE AMBASSADORS

Chefs & waiters to serve your every need
*** Staff are booked for 6 hours only

THEMED PARTY DÉCOR

As per the rosemary package

PHOTOGRAPHER OR PHOTOBOOTH & 360 CAMERA

For 3 hours only

DJ FOR THE EVENT

DJ, lights, speakers, mic, stage, dance floor
For 4 hours only

VENUE / MARQUEE / BEDOIUN TENT

We can provide this service at an additional
cost

BAR SERVICE - 4 hours only

Bar setup, barmen, glasses,

*** Bar tab of R100 per person included

TERMS AND CONDITIONS APPLY ON ALL
PACKAGES ***



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THYME PACKAGE @ R 2400 PER PERSON

A MINIMUM OF 100 PEOPLE FOOD

3 Course GOURMET PLATED menu

For plated menu option refer to page 14

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 8 hours only

THEMED PARTY DÉCOR

As per the sage package

PHOTOGRAPHER OR PHOTOBOOTH & 360 CAMERA

For 4 hours only

DJ FOR THE EVENT

DJ, lights, speakers, mic, stage, dance floor

For 6 hours only

VENUE / MARQUEE / BEDOIJN TENT

Up to the value of R 45000 included

BAR SERVICE - for 4 hours only

Bar setup, barmen, glasses,

***** Bar tab of R150 per person included**

**TERMS AND CONDITIONS APPLY ON ALL
PACKAGES *****

A MINIMUM OF 100 PEOPLE FOOD

3 Course GOURMET BUFFET menu

For buffet menu option refer to page 15

SERVICE AMBASSADORS

Chefs & waiters to serve your every need

*** Staff are booked for 8 hours only

THEMED PARTY DÉCOR

As per the sage package

PHOTOGRAPHER OR PHOTOBOOTH & 360 CAMERA

For 4 hours only

DJ FOR THE EVENT

DJ, lights, speakers, mic, stage, dance floor

For 6 hours only

VENUE / MARQUEE / BEDOIJN TENT

Up to the value of R 45000 included

BAR SERVICE - for 4 hours only

Bar setup, barmen, glasses,

***** Bar tab of R150 per person included**

**TERMS AND CONDITIONS APPLY ON ALL
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BASIL PACKAGE PLATED MENU

[Please choose 1 starter , 1 main course & 1 dessert option]

STARTERS

Caesar salad croquettes

Served with parmesan shavings, anchovy dressing, parsley aioli and a garlic crouton

Or

Deep fried camembert

Set upon an avocado puree, cream cheese frosting, roasted beetroot and a pineapple salsa

Or

Smoked snoek fish cakes

Complimented by a caper aioli, grape compote, paprika dust, and a tomato & red onion salsa

MAIN COURSE

Feta & peppadew stuffed chicken breast accompanied by a biltong & potato puree, seasonal vegetables, and a rosemary jus

Or

Slow roasted beef brisket

Served with a truffle and potato puree, seasonal vegetables, roasted crab apples, and a thyme jus

Or

Pan fried line fish

Draped over a seafood risotto, served with seasonal vegetables, beetroot onions, and a lemongrass velouté

DESSERT

Warm sticky toffee pudding,

Accompanied by a minted ice cream, seasonal berries, and a butterscotch sauce

Or

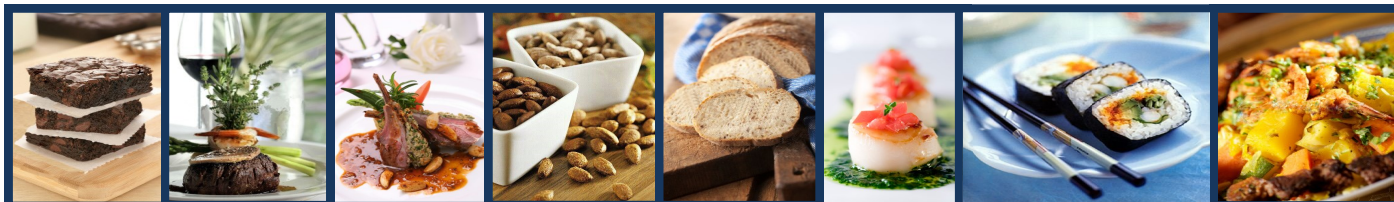
Lemongrass brulee

Served with a ginger streusel, wafer biscuit, and a homemade Turkish delight ice cream

Or

Brussels waffles

Served with strawberry ice cream, tuile biscuits, strawberry dust, and white chocolate sauce



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BASIL PACKAGE BUFFET MENU

Starters

Mexican style chickpea salad

Beetroot, butternut, and spinach salad with pumpkin seeds

Bread display with a selection of pate's

Main Course

Classic style beef lasagne

Cape Malay style butter chicken

Oven baked lemon butter hake with
Seasonal vegetables, garlic butter roasted potatoes, fragrant basmati rice

Dessert

Warm malva pudding with crème anglaise

Starters

Roasted chickpea, corn & cucumber salad

Moroccan style cous-cous salad

Bread display with a selection of pate's

Main Course

Classic style beef cottage pie

Italian style chicken cacciatore

Oven baked hake with a lemongrass velouté with
Seasonal vegetables, rosemary roasted potatoes bake, fragrant basmati rice,

Dessert

Sticky toffee pudding with crème anglaise





ROSEMARY PACKAGE PLATED MENU

[Please choose 1 starter, 1 main course & 1 dessert option]

STARTERS

Wild field mushroom potstickers

Served with sauteed shimeji mushrooms, truffle aioli, smoked paprika dust, and parmesan crisps

Or

Bobotie spring rolls

Set upon an avocado risotto, draped with tomato & red onion salsa, and dusted with dukkha spice

Or

Deep fried Thai mussel ragoons

Complimented by a wasabi & potato puree, soy jelly, and a coconut mousse

MAIN COURSE

Biltong & chorizo stuffed chicken breast

Complimented by a sundried tomato & parsley risotto, seasonal vegetables, and a thyme jus

Or

Grilled Sirloin

Served with fondant potato, butternut puree seasonal vegetables and rosemary jus

Or

Oven roasted kingklip

Draped over a smashed garlic potato, served with a pea puree, seasonal vegetables and sauce vierge

DESSERT

Baked white chocolate cheesecake

Complimented by a strawberry coulis, mint pesto, roasted baby apple, and edible flowers

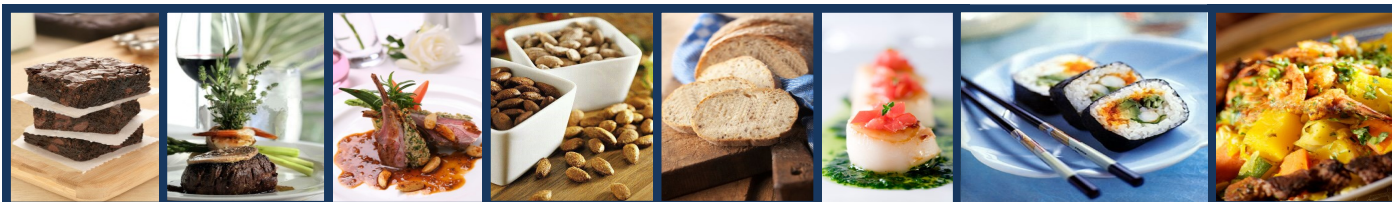
Or

Passionfruit panna cotta

Served with a raspberry coulis, mixed berry compote, and tuile biscuits

Or

Belgium dark chocolate brownies, set upon dark chocolate soil, white chocolate sauce, seasonal berries and A strawberry cream





ROSEMARY BUFFET MENU OPTIONS

Starters

Mediterranean Pasta

Garden salad with lemon vinaigrette

Bread display with a selection of pate's

Main Course

Rosemary & garlic roasted silverside

Cape Malay style beef curry

Oven baked lemon butter hake

**Seasonal vegetables,
garlic butter roasted
potatoes,
fragrant basmati rice**

Dessert

Warm Apple de Lin with crème anglaise

Lemon meringue pies

Red velvet cupcakes

Starters

Smoked chicken pasta salad

Moroccan cous-cous salad

Bread display with a selection of pate's

Main Course

Slow roasted honey & soy roasted topside

Mediterranean beef potjie

Oven baked hake with a lemongrass velouté

**Seasonal vegetables,
rosemary flavored
potatoes bake,
fragrant basmati rice,**

Dessert

Chocolate pudding with crème anglaise

Greek style milk tartlets

Red velvet cupcakes





LEMONGRASS PACKAGE PLATED MENU OPTIONS

[Please choose 1 starter, 1 main course]

ARRIVAL SNACKS

Please refer to page 18 + 19 and choose 8 canapés from our selection

STARTERS

Pulled lamb salad

Served with crisp lettuce, feta, peppadew, avocado, roasted beetroot, and a mango aioli

Or

Crispy phyllo prawns

Set upon an avocado risotto, draped with tomato & red onion salsa, and dusted with dukkha spice

Or

Harvest platters

MAIN COURSE

Biltong & chorizo stuffed chicken roulade

Complimented by a sundried tomato & parsley risotto, seasonal vegetables, and a thyme jus

Or

Grilled Beef fillet

Served with wild field mushroom risotto, biltong quenelle, beetroot onions, seasonal vegetables and rosemary jus

Or

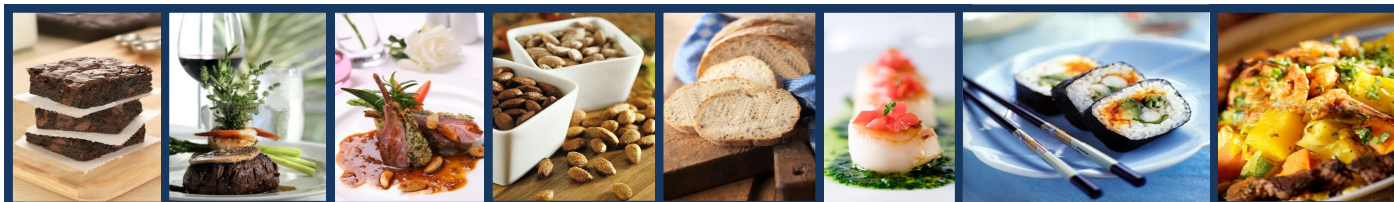
Seared Norwegian salmon

Draped over a potato gnocchi and wild rocket ragout, blistered tomatoes, and served with a wasabi and chenin blanc velouté

DESSERT

Mini cocktail dessert buffet with

Lemongrass brullee's, dark chocolate brownies, strawberry cheese cakes, red velvet cupcakes



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LEMONGRASS PACKAGE BUFFET MENU OPTIONS

Arrival snacks

Please choose 8 canapes
Please refer to page 18 + 19 to make your
canapé selection

Starters

Sweet potato & lentil salad
Mediterranean chickpea salad
Harvest platters

Main Course

Slow roasted rare sirloin
Cape Malay style lamb knuckle curry
BBQ roasted chicken
Seasonal vegetables, truffle oil roasted
potatoes, fragrant basmati rice

Mini Dessert Selection

White chocolate & strawberry cheesecakes

White velvet cup cakes

Dark chocolate mouse shots

Lemon & poppy seed sponge cake with
crème anglaise

Arrival snacks

Please choose 8 canapes from our
Please refer to page 18 + 19 to make your
canapé selection

Starters

Greek style pasta rice salad
Mexican chicken salad
Harvest platters

Main Course

Slow roasted rare sirloin
Mediterranean leg of lamb potjie
Lemon & herb roasted chicken
Seasonal vegetables, truffle oil roasted
potatoes , fragrant basmati rice,

Mini Dessert Selection

Passionfruit cheesecakes

Chocolate velvet cupcakes

Espresso brulee's

Blueberry sponge cake & crème anglaise





SAGE & THYME PACKAGE PLATED MENU

ARRIVAL SNACKS

Harvest platters

STARTERS

Bobotie spring rolls

Set upon an avocado risotto, draped with tomato & red onion salsa, and dusted with dukkha spice
Or

Prawn & feta stuffed calamari

Complimented by a courgette and tomato ragout, prawns chips, fried capers and onion salsa

MAIN COURSE

Grilled rack of lamb

With a potato and truffle oil puree, seasonal vegetables, and a rosemary jus
Or

Seared Norwegian salmon

Draped over a wasabi and potato puree, served with sauteed Asian greens and laced with a Honey-ginger velouté

DESSERT

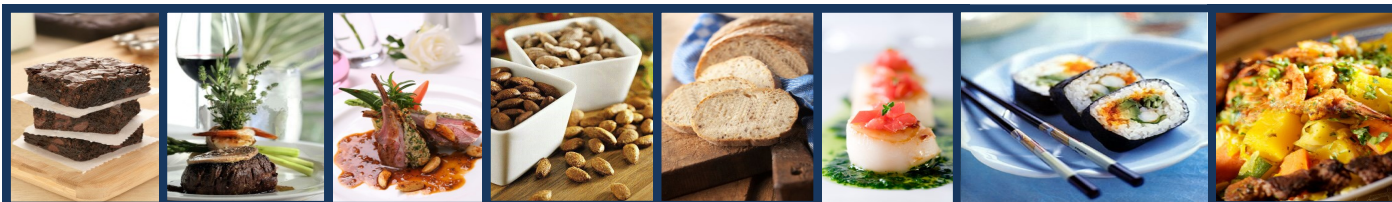
Baked Belgium white chocolate cheesecake

Complimented by a strawberry coulis, white chocolate honey comb, tuile biscuits,
And pistachio nut ice cream

Or

Frozen honey nougat

served with a toasted cashew nut compote, seasonal berries
mini carrot cake and mint pesto



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SAGE & THYME BUFFET MENU OPTION

Harvest table

Starters

A selection of cold meats with mustard olives, cherry tomatoes, gherkins,

A selection of winelands cheese with savoury biscuits and preserves

A selection of dried goods with biltong, droëwors, pretzels, mix nuts and dried fruits

From the bakery & deli selection of breads with a variation of pates

Main Course

Beef & chicken sosaties, caprese skewers, grilled vegetable skewers, cocktail burgers, cocktail boerewors rolls, sushi selection, bobotie spring rolls, prawn & feta arancini, 4 cheese tartlets,

Warm Main course

Chicken & cashew nut with fried rice

Dessert

Seasonal fruit skewers drizzled with Belgium chocolate, Greek milk tartlets, red velvet Cupcakes, Belgium dark chocolate brownies, lemongrass brulee's, strawberry cheesecakes White chocolate eclairs,





BRAAI & SPIT BRAAI MENU'S

Braai menu ~ minimum 30 people

R 295.00 per person

Starters

Potato salad
Garden salad
Summer noodle salad

Main course

1 x Lamb chop
1 x Boerewors
1 x Lemon & herb chicken

Sides

Braai broodjie
Truffle roasted potatoes

Dessert

Blueberry sponge cake with
crème anglaise

To add extra dishes

Please choose from our selection
On the next page



Spit braai menu ~ minimum 30 people

R 295.00 per person

Starters

Potato salad
Garden salad
Summer noodle salad

Main course

Whole lamb on the spit

Sides

Braai broodjie
Truffle roasted potatoes
Garlic bread

Dessert

Blueberry sponge cake with
crème anglaise

To add extra dishes

Please choose from our selection
On the next page





BRAAI & SPIT BRAAI EXTRAS

Add Meat **

Chicken	R 25.00
Boerewors [100g]	R 25.00
Chicken sosaties	R 35.00
Sirloin	R 50.00
Beef sosaties	R 50.00
Lamb chops	R 60.00

Add Salads **

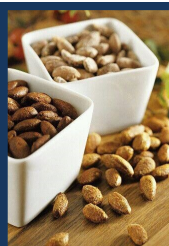
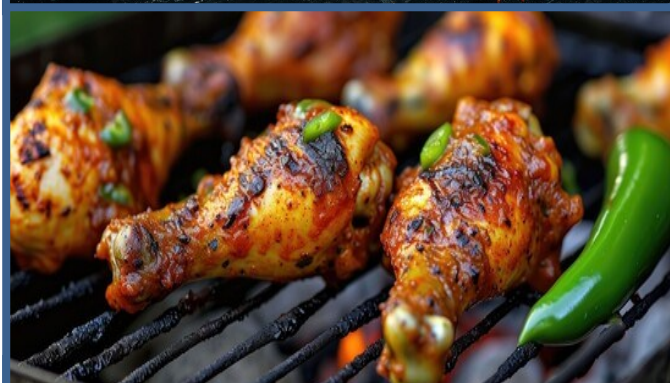
3 Bean salad	R 20.00
Beet root salad	R 20.00
Roasted sweet potatoes salad	R 20.00
Roasted butternut	R 20.00
Cauliflower & broccoli	R 30.00
Garlic & rosemary potatoes	R 20.00
Seasonal vegetables	R 35.00
Creamed spinach	R 45.00

Add Bread **

Garlic bread	R 10.00
Toasted ciabatta	R 15.00

Add Dessert **

Sticky toffee pudding	R 45.00
Baked Apple de Lin	R 45.00
Chocolate mousse	R 45.00
Fridge Cheesecake	R 45.00
Baked Cheesecake	R 65.00



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Vegetarian Canapes

Vietnamese style spring roll
Rice paper, julienne vegetables, hoisin sauce, lemongrass, sesame oil

4 Cheese tartlet
Phyllo pastry, 4 cheeses, tomato concassè, basil chiffonade

Wild field mushroom pot sticker
Wonton pastry, wild mushrooms, truffle oil, vegan aioli

Caramelized onion tartlet
Tortilla shell, caramelized onion, balsamic reduction, pea shoots

Caprese skewer
Bocconcini, cherry tomatoes, basil leaves, balsamic reduction

Roasted butternut, feta spinach tart
Feta, pumpkin seeds, raw maple syrup, micro greens

Mediterranean vegetable parcel
Phyllo pastry, julienne vegetables, olives, sundried tomatoes, feta, basil pesto

Meaty Canapes

Bobotie Spring Roll
minted yoghurt, grape compote

Cajun chicken & feta samoosa
With avocado puree, tomato salsa

Roasted leg of lamb wrap
BBQ sauce, humus, coriander salsa

Middle eastern lamb tartlet
coriander, chilli, cumin, mint, humus

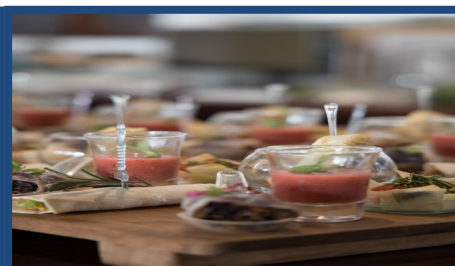
Smoked chicken wrap
Avocado, red onion, tomato, cream cheese

Cocktail beef cheeseburger
Rosemary, tomato smoor, cucumber, cheddar

Pulled BBQ chicken spring roll
Preserved fig, hoisin sauce, espresso reduction

Biltong arancini
Dijon mustard aioli, pea shoots

Chicken satay with a peanut sauce
Teriyaki chicken breast, coriander, peanut sauce





Seafood Canapes

Smoked salmon vol au vent
Puff pastry, smoked salmon mousse,
blueberries, thyme sprigs

Smoked snoek fish cake
Smoked snoek, tartar sauce, grape compote,

Prawn & feta arancini
prawns, risotto, feta, dill, bread crumbs

Thai style mussel ragoon
wonton pastry, red Thai curry, harissa paste,
coriander, coconut milk

Prawn devilled egg
Tiger prawns, mascarpone, dill aioli,
black caviar

Coconut crusted prawn
prawns, coconut, pea puree, cocktail sauce
Crayfish tail, dill aioli, parsley, salmon caviar,
micro greens

Smoked salmon tartlet
Baked phyllo pastry, chopped dill, crème
fraiche, micro greens

Dessert Canapes

Lemongrass brulee

Belgium dark chocolate brownie

Lemon meringue

Milk tart

Strawberry cheesecake .

Espresso brulee

Fruit skewer

Dark chocolate mousse

Strawberry & white chocolate eclair

Mini doughnut

Mini carrot cake

Baked cheesecake

Velvet cup cake

Strawberry pavlova





CONCLUSION

WE THANK YOU

In conclusion, Fork and Nice Catering is not just a catering service, We are your partners in creating memorable culinary experiences.

Whether you are planning a corporate event, private celebration or a wedding, our team is dedicated to making your vision come to life.

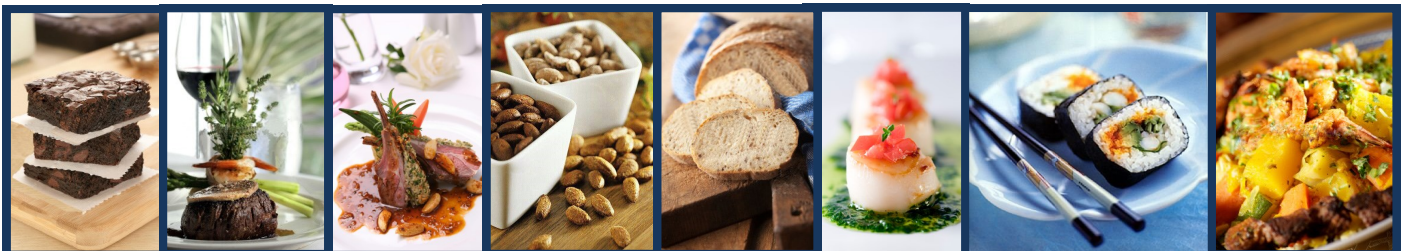
From exquisite menu's and tailored service to seamless event planning and unparalleled presentation, we are committed to exceeding in your expectations.

Choose Fork And Nice Catering for a culinary journey that transcends the ordinary and elevates your event to extraordinary heights.

Contact us today to discuss your upcoming event, and let us bring our expertise and passion to your table.

Your guests deserve nothing less than the best, and at Fork and Nice Catering, we deliver an experience that leaves a lasting impression.

Regards
The Fork and Nice Catering Team



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Booking:

- ✂ Your booking date will only be confirmed once we have received the quotation agreement, along with the proof of deposit payment.
- ✂ Final number of guests must be confirmed 15 working days prior to your event / function

Deposit:

- ✂ A deposit of 75% will secure your booking and the outstanding balance of 25% is due 14 days prior to your function
- ✂ Please use the quotation number provided as your reference for payment confirmation. Payment must reflect in bank account to secure booking

Cancellations:

Should a cancellation take place 14 days prior to event function no deposit will be refunded. In the event of a cancellation 1 month or more prior to your event \ function date, an amount of 50% will be withheld.

Our payment methods:

- ✂ You can pay with ease using one of the following:
- ✂ Secure online payment link
- ✂ Card
- ✂ EFT

For all other enquiries:

- ✂ For all other enquiries please feel free to contact us, and we will revert back to as soon as possible
- ✂ **No booking will be confirmed, without our signed service level agreement.**