



Fork and Nice Catering Experiences

Fork and Nice Catering (PTY) Ltd, Registration No : 2020 / 098565 / 07
HQ ~ 2 Swan Street, Sonkring, Brackenfell ~ Cell # 060 697 0906
info@forkandnice.co.za

Fork and Nice Catering is a registered VAT Vendor with VAT # 4380321523
or visit us at www.forkandnice.co.za



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 2024. We provided an all-Inclusive package, with 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 requires that a suitable kitchen facility is provided to facilitate your event / function. If there is no suitable kitchen, a kitchen setup can be hired from Fork and Nice Catering at an additional cost, thus ensuring that Fork and Nice Catering can provide an event / function of culinary delight and service. All prices quoted are inclusive of VAT unless otherwise stated. Additional staffing, equipment, logistics and travel charges may apply where applicable



Canapé Collection

- ✂ Canape menu from R 245.00 per person
- ✂ Individual canapés priced at R35 per canapé

Fire Collection

- ✂ The Heritage Spit Experience @ R325.00 p/person
- ✂ The Winelands Braai Experience @ R375 p/person
- ✂ The Fires Of Africa Spit Experience @ R540 p/person
- ✂ The Fire & Tide Experience @ R595 p/person
- ✂ The Cape Coast Seafood Braai @ R695 p/person

Harvest Collections

- ✂ Classic Grazing Experience @ R 325.00 p/person
- ✂ City Escape Harvest Experience @ R 540.00 p/person
- ✂ The Grand Harvest Experience @ R750.00 p/person

The Plated Collection

- ✂ Starters selections from R95.00 p/person
- ✂ Main course selections from R225.00 p/person
- ✂ Pinnacle Dessert Options from R105.00 p/person
- ✂ 5 Course Food & Wine Pairing Menu @ R 1250.00 p/person

The Buffet Collection

- ✂ Thyme Buffet Experience @ R 325.00 p/person
- ✂ Rosemary Buffet Experience @ R495 p/person
- ✂ Basil Buffet Experience @ R 825.00 p/person

Candy Cart, Bubble Waffle, Crepe & Live Cooking Stations

- ✂ Candy Cart from R 95.00 pp - (+/- 200g of Sweets)
- ✂ Ice Cream Bar @ R 65.00 pp - (3 x Gourmet Flavors)
- ✂ Bubble Waffles or Crepe Station @ R 55.00 pp
- ✂ Live Cooking Stations - From R180.00 p/p - min 3 Station

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Garden Collection

A selection of elegant vegetarian and plant-forward canapés

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

Steamed Boa buns

Vegetable Boa bun, smashed cucumber Salad

Artisan Collection

Premium meat canapés showcasing locally sourced ingredients.

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 Boa Buns

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



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Coastal Collection

Fresh seafood-inspired canapés celebrating the flavours of the Cape

Smoked salmon macaron
Macaron, smoked salmon mousse,
blueberries, thyme sprigs

Crab potsticker
Sauce vierge, micro greens, sprouts

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

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

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

Panko crusted prawn
prawns, panko crumbs, cocktail sauce

Mussels on Crostini
Mussels, saffron aioli, parsley, trout caviar,
micro greens

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

Patisserie Collection

Beautiful handcrafted dessert canapés to complete your experience.

Flavoured crème brûlée

Belgium dark chocolate brownie

Lemon meringue

Pasteis De Nata

Strawberry cheesecake

Espresso brûlée

Styled Macarons

Dark chocolate mousse

Strawberry & white chocolate éclair

Mini doughnut

Mini carrot cake

Baked cheesecake

Velvet cup cake

Strawberry pavlova



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THE HERITAGE SPIT EXPERIENCE AT R325.00 P/P

Arrival Bites

Mini Roosterkoek Sliders With Caramelised Onion
& Smoked Paprika Butter
Caramelized-Spiced Nuts & Dried Fruit Cones
Chilli Jam & Cheddar Tartlets With Flaky Pastry
Mini Butternut & Feta Samosa's With Mint
Yoghurt Drizzle

Main Spit Feature

Whole Lamb On The Spit
(Please Choose Either)
Moroccan BBQ Sauce
Or
Lemon Zest & Rosemary

Charred Garlic & Herb Chimichurri
Red Wine Jus or Minted Yogurt Sauce

Side Grazing Table

Zesty Summer Noodle Salad With Julienne
Vegetables & Sesame Dressing
Roasted Butternut, Feta & Toasted Seed Salad
Greek Village Salad With Heirloom Tomato,
Cucumber, Olives & Feta
Smoked Paprika Potato Salad With Creme Fraiche

From the Fire

Roasted Ciabatta Filled With Preserved Fig,
Brie Cheese, Red Onion, and Smoked Paprika

Crispy Seasonal Vegetables With Thyme &
Smoked Rock Salt

Dessert Table Delights

Malva Pudding With Creme Anglaise
Passionfruit Pavlova's
Belgian Chocolate Brownie Bites
Mini Key Lime Tartlets

To add extra dishes

Please choose from our selection
On "The Braai & Spit braai
extra page "



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THE WINELANDS BRAAI EXPERIENCE AT R375 P/PERSON

The Grazing Salads

Baby Potato Salad Tossed With Creamy Basil Pesto Mayonnaise and Spinach Leaves

Fork & Nice Garden Bowl Baby Leaves, Cucumber Ribbons, Cherry Tomatoes, And A Herb Vinaigrette

Summer Noodle Salad Tossed With Crisp Julienne Vegetables, Finished With Our Home-Made Dressing

From the Flames

Karoo Lamb Chop Flame-Grilled With Rosemary, Lemon Zest & Maldon Salt Crackle

Locally Made Boerewors, With a Fork & Nice Mustard Drizzle On The Side

Lemon & Herb Chicken Sosatie Marinated Overnight, Flame-Roasted To Golden Perfection

Accompanied by:

Smoked Tomato Relish
Fire-Honey Mustard Dip

Sides to Share

Signature Braai Broodjie Slab Filled With Mature Cheddar, Tomato, And Onion Jam — Toasted Over Open Flame,

Fire-Roasted Seasonal Veg
Pap & Smoked Tomato Smootjie

The Sweet Finish

Warm Sticky Toffee Pudding
Served With Creme Anglaise

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THE FIRE AND TIDE BRAAI EXPERIENCE R595.00 P/PERSON

Fire & Graze Arrival Canapés

Mini Skewered Prawns With Pineapple Glaze
Truffle Pap & Cheese Croquettes ,
Mini Smash Burgers With Smoked Tomato Jam
Boerewors Rolls With Caramelised Onions,
Bacon & Sweet Chilli Wrapped Chicken Poppers
Served On Skewers (Halaal Version: Roasted Mini
Peppers With Feta & Herb Crumb)
Smoked Tomato & Goat's Cheese Crostini With
Basil Oil Drizzle,
Charred Seasonal Veg Skewers (E.G. Baby
Marrow, Peppers, Mushrooms) With Lemon Aioli

Surf & Turf Station

Garlic Plankie Steak Flame-Grilled & Sliced,
Cajun-Spiced Calamari Tubes & Tentacles With
Lemon Zest Butter Splash
Black Mussels, Cooked In A Garlic, White Wine,

Braaiied

Garlic Loaves Baked Over Coals & Brushed With
Herb Oil,
Fresh Flat Breads Grilled On Open Flames & Topped
With Prawn Scampi With Gremolata
Chickpea Smash With Pickled Onions & Dukkah (V),
Smoked Chicken & Charred Corn Salsa
Grilled Vegetables & A Honey-Chilli Dressing With
Rocket & Toasted Cashews (V)

Signature Sides & Salads Bar

Charred Corn & Jalapeno Salad With Lime Crema &
Coriander, Crispy Potato Wedges Tossed In
Parmesan Dust & Rosemary Salt, Miso-Glazed
Roasted Butternut With Toasted Pumpkin Seeds
Grilled Broccoli & Green Beans With Sesame
Dressing & Crispy Shallots, Rainbow Slaw With
Peanut Dressing & Herbs,

Condiment & Garnish Bar

Pickled Onions, Citrus Wedges, Whipped Feta,
Fresh Chillies, House Sauces: Smoked Chimichurri,
Spicy Peri-Peri, Lemon-Herb Aioli, Sticky BBQ
Glaze, Avo-Coriander Dip

Braai Skewer Theatre

Pulled Lamb Shoulder & Rosemary Bites
Pork Belly Cubes With Sticky Soy & Sesame Crunch,
Chicken, Apricot & Red Pepper Skewers
Seafood Skewers With Sauce Vierge

The Sweet Escape

Crepe Station
Mini Koeksister Bites With Spiced Syrup Drizzle,
Espresso Brownie Squares With Salted Caramel
Seasonal Fruit With Edible Flowers



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THE CAPE TO COAST SEAFOOD EXPERIENCE AT R695.00 P/P

Gourmet Small Plates & Luxe Bites

Prawn & Feta Arancini Balls With Lemon Aioli ,
Smoked Salmon Terrine With Herb Cream,
Mini Bobotie Spring Rolls With Mango Chutney
Smoked Chicken Wrap Rounds
Four-Cheese Tartlets With Thyme And Onion
Pulled Lamb Tartlets With Minted Creme
Caramelised Onion Taco,
Crispy Mushroom Wontons

Charcuterie & Fromage Table

Curated Cold Meats Selection
Winelands Cheese Board
Preserves, Savory Biscuits & Crackers
Biltong, Droë Wors, Caramelised Nuts

Artisan Breads & Spreads

Hand-Cut Sourdough, Ciabatta, And French
Loaf Slices,
Trio Of Gourmet Spreads: Chicken Liver
Pate With Onion Marmalade, Smoked Snoek
Pate With Citrus Zest, Creamy Balsamic Onion
& Cream Cheese

Whole Braai Broodjie Station

Ciabatta Filled With Garlic, Capers, Cream
Cheese, Dill, And Spring Onion, Lemon Zest
& Herb Butter

Harvest Accompaniments

Charred Baby Potato Roasted Over The
Fire With Rosemary, Garlic, And Sea Salt Cape
Citrus Slaw With Fennel, Orange Segments,
Toasted Almonds & Citrus Dressing

Heirloom Tomato Salad with Whipped Feta
Grilled Mediterranean Vegetables

From the Fire

Fresh Line Fish Fillets With Lemon Butter
Black Mussels in a Creamy White Wine Sauce
Spanish Style Seafood Paella
BBQ Beef Sosaties
Mozambican Peri Peri Chicken

A Selection of Home Made Sauces

Tartare Sauce,
Cape Herb Chimichuri
Smoked Peri Peri Butter

Fork & Nice Dessert Bites

Mini Chocolate Mousse Cups, Peppermint
Crisp Tins, Milk Tart Crumble Jars, Mini Key
Lime Pies, Salted Caramel Popcorn Cones,
Rosewater Turkish Delight Pavlova



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BRAAI & SPIT BRAAI EXTRAS

Add Meat ****Per Person**

Chicken	R 20.00
Boerewors [100g]	R 25.00
Chicken sosaties [100g]	R 35.00
Pork Belly [+/-125g]	R 50.00
Beef sosaties [100g]	R 50.00
Lamb chops [125g]	R 60.00

Add Salads ******

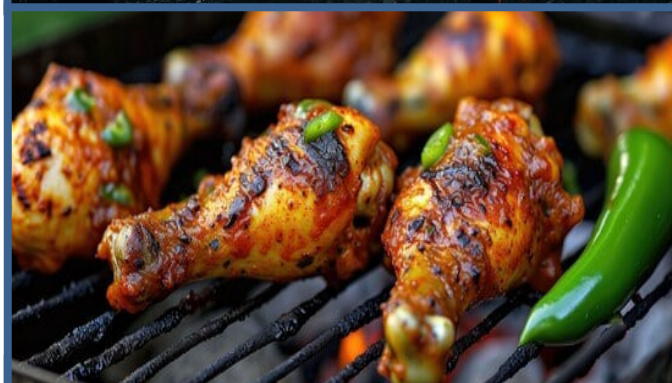
3 Bean salad	R 20.00
Beet root salad	R 20.00
Roasted sweet potatoes salad	R 20.00
Roasted butternut	R 20.00
Cauliflower & broccoli	R 30.00
Garlic & rosemary potatoes	R 20.00
Seasonal vegetables	R 35.00
Creamed spinach	R 45.00

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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R325 PER PERSON GRAZING TABLE

Charcuterie Nibbles & Cheese Affair

A Trio Of Cold Cuts – Peppered Beef pastrami & Cold Smoked Chicken Slices, Shaved Ham slices
Marinated Mustard Olives, Pickled Gherkins & Cherry Tomato Confetti, Winelands Cheese Duo – Mature Cheddar & Creamy Brie With Savory Biscuits, Fruit Preserves & Seeded Flatbreads

Breads & Spreads & Graze Bar

Sliced Sourdough, Ciabatta & Health Bread
House made Chicken Liver Pâté, Smoky Aubergine Spread, And Whipped Herb Butter
Mini Pretzel Twists, Peanuts & Raisin Shooter Glasses, And A Selection Of Dried Fruits

Signature Seasonal Salads

Roasted Butternut & Toasted Almond Salad With A Hint Of Cinnamon & Microgreens
Sesame-Ginger Noodle Salad With Colourful Slaw & Spring Onion Curls

Warm Harvest Bites

Beef Satay Skewers With Coconut-Peanut Dipping Drizzle, Chargrilled Vegetable Skewers With Balsamic Glaze, Aromatic Butter Chicken In Creamy Tomato Masala, Fragrant Basmati Rice

Petite Sweet Endings

Chocolate Velvet Cupcakes, Mini Crème Brûlées
Mini Strawberry Mousse Cups



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CITY ESCAPE HARVEST MENU AT R540 P/PERSON

Gourmet Small Plates & Luxe Bites

Prawn & Feta Arancini Balls with lemon aioli & parsley dust, Smoked Salmon Terrine with herb cream and cucumber ribbons, Mini Bobotie Spring Rolls with mango chutney drizzle, Smoked Chicken Wrap Rounds with rocket and honey-mustard crème, Four-Cheese Tartlets with thyme and onion jam, Pulled Lamb Tartlets with minted crème fraîche, Caramelised Onion & Mozzarella Taco Bites, Crispy Mushroom Wontons with sesame-soy dipping glaze

Charcuterie & Fromage Table

Curated Cold Meats Selection with pickled vegetables & mustards, Winelands Cheese Board – Brie, Emmenthaler, Mature Cheddar & Blue, served with: Seasonal Preserves, Savory Biscuits & Crackers
Biltong, Droë Wors, Caramelised Nuts, and Dried Fruits

Artisan Breads & Spreads

Hand-cut Sourdough, Ciabatta, and French Loaf slices, Trio of gourmet spreads: Chicken Liver Pâté with onion marmalade, Smoked Snoek Pâté with citrus zest, Creamy Avocado & Lemon Pâté

Whole Braai Broodjie Station

Sourdough Braai Broodjie with Emmenthaler, basil pesto, tomato & red onion, Ciabatta Braai Broodjie with green fig preserve, caramelized onion & brie

Garnishes, Fruit & Condiment Station

Seasonal Fruit Skewers, Marinated Black & Green Olives, Cherry Tomato Mix, Selection of House made Sauces & Condiments

From the Fire – Warm Harvest Favorites

Mandarin & Honey Sticky Chicken Wings, Mini Lemon & Herb Chicken Kebabs, Grilled Peppered Beef Fillet Slices, Cocktail Cheese Grillers with mustard glaze

Trio of Artisan Mini Pizzas:

BBQ Pulled Lamb, Regina (Mushroom & Ham), Californian (Avocado, Rocket, Feta)

Fork & Nice Dessert Bites

Mini Gelato Cones, The Sugar Lounge, Milk Tart Crumble Jars, Mini Key Lime Pies, Salted Caramel Popcorn Cones, Rosewater Turkish Delight Fingers



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THE GRAND HARVEST EXPERIENCE AT R750 PER PERSON

Welcome Canapés

Mini Prawn Tacos, Smoked Salmon Macarons, Bobotie Phyllo Rolls, Beetroot & Goat Cheese Macarons, Teriyaki Chicken Skewers, Pulled Lamb Sliders, Caprese Skewers, Biltong Arancini Balls, Crispy Mushroom Wontons With Soy Dip

The Grazing Station

A Variation Of Cold Meats, Winelands Cheese Board, Preserves, Savory Biscuits, Seeded Crackers, Biltong, Droë Wors, Salami Sticks, Caramelized Nuts, Dried Fruits

Artisan Breads & Spreads

Sliced Ciabatta, Sourdough, And French Loaf, With House Made Spreads, Roasted Pepper & Whipped Feta, Green Pea & Mint, Roasted Butternut & Toasted Seed Pumpkin Seed, Spiced Carrot & Cashew Nut, Green Herb & Sunflower

Braai Broodjie Bar

Sourdough With Emmentaler, Basil Pesto, Tomato & Red Onion, Ciabatta With Green Fig Preserve, Caramelized Onion & Brie Cheese

Trio Of Mini Pizzas

Moroccan Lamb, Sicilian Chicken, Roasted Butternut, Feta And Spinach

Harvest From The Fire

Sticky Chimichurri Chicken Drumettes, Tandoori Style Chicken Kebabs, Sticky BBQ Beef Ribs, Grilled Coffee Crusted Beef Fillet Slices, Mini Beef Koftas With Minted Yoghurt

Warm Bowl Food And Harvest Favorites

Mediterranean Lamb Potjie, Slow-Braised Beef Short Rib With Thyme & Red Wine Jus, Mushroom & Thyme Risotto With Olive Oil & Microgreens, Za'atar-Roasted Sweet Potato Wedges With Dukkah Dust.

Seasonal Salad Spread

Moroccan-Spiced Fusilli Pasta Salad With Roast Veg & Herbs, Greek Village Salad With Feta, Olives & Oregano Vinaigrette, Brown Rice Salad With Cranberries, Toasted Seeds & Lemon Dressing

Fork & Nice Sweet Finish

Belgian Dark Chocolate Brownies, Mini Crème Brûlés, Mini Strawberry Cheesecake Domes, Lemongrass & Passionfruit Panna Cotta, Red Velvet Petal Cupcakes, Crepe Station, Ice Cream Bar



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PLATED STARTER EXPERIENCES

| **Burnt Butternut With Miso & Feta** | R105

Fire-Roasted Butternut Glazed In Miso And Cape Honey, Set Over Whipped Feta With Toasted Seeds, Crispy Sage And A Punchy Chilli-Brown Butter Dressing. (Vegetarian)

| **The Four Cheese** | R115

Our Signature Four-Cheese Tartlet Filled With Klein River Gruberg, Mascarpone, Parmesan And Ricotta, Topped With Tomato Concassé, Basil Chifande, Cracked Black Pepper And A Parmesan Crisp. (Vegetarian)

| **Cauliflower , Tahini & Dukkah Stack** | R105

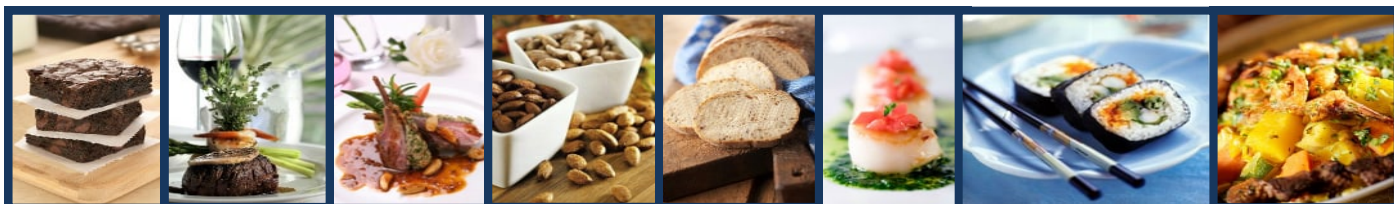
Charred Cauliflower Resting On Silky Tahini Yoghurt With Cape Malay-Spiced Chickpeas, Toasted Dukkah, Coriander And Preserved-Lemon Dressing.

| **Mushroom Wontons** | R125

Crisp Wild-Mushroom Wontons Laced With Truffle Aioli, Parmesan Crisps, Macha Dust And Dressed Rocket.

| **Steamed Sticky Chicken Bao Bun** | R95

Steamed Asian Bread Roll Filled With A Asian Style Sticky Fried Chicken, Set Upon Marinated Cucumber Ribbons, Homemade Kimchi & Kewpie Mayo, And A Hoisin Sauce.



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PLATED STARTER EXPERIENCES

| Bobotie Spring Rolls | R145

Golden, Crisp Cape Malay-Spiced Beef Spring Rolls Served Over Silky Cauliflower Purée, With Apricot Chutney Gel, Pickled Sultanas, Toasted Almonds And A Coriander Yoghurt Dressing.

| Moroccan Pulled Arancini | R155

Crisp Risotto Spheres Folded With BBQ Pulled Lamb, Mixed With Moroccan Spice And Finely Shaved Biltong, Set Over A Italian Truffle Oil And Potato Puree, Pickled Shimeji Mushrooms And Rosemary Jus.

| Crispy Phyllo Prawns | R185

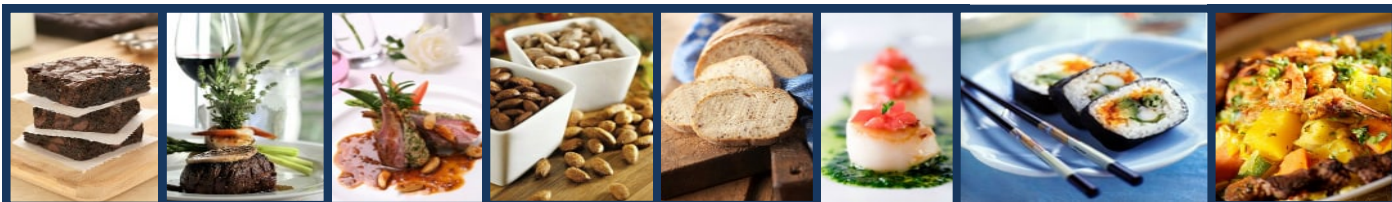
Butterflied Vannamei Prawns Wrapped In Delicate Phyllo Pastry, Served With Avocado Risotto, Charred Pineapple And Smoked Tomato Salsa, Toasted Dukkah And A Vibrant Chilli-Lime Dressing.

| Prawn & Feta Stuffed Calamari | R165

Patagonian Calamari Tubes Filled With Prawns, Feta, Chopped Dill Set Upon Whipped Lemon Crème Fraîche, Pickled Cucumber Ribbons, Charred Sweetcorn And Cape Gooseberry Chutney, Finished With Dill Oil And Crisp Sourdough.

| Seared Tuna & Sesame | R195

Sesame-Crusted Tuna Served Pink With Avocado And Wasabi Purée, Compressed Cucumber, Pickled Ginger, Edamame Beans, Sriracha Mayonnaise And A Glossy Soy, Lime And Sesame Dressing.



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PLATED MAIN COURSE EXPERIENCES

| Peppadew & Feta Stuffed Chicken Breast | R225

Free-Range Chicken Breast Rolled Around Peppadew, Feta And Spinach, Served With Parmesan Potato Galette, Charred Tenderstem Broccoli, Roasted Pepper Purée And Chive Beurre Blanc.

| Asian BBQ Chicken | R285

Sticky Asian-Glazed Chicken Supreme With Ginger And Sesame Potato Fondant, Wok-Charred Greens, Pickled Cucumber, Spring Onion And A Glossy Soy, Honey And Chilli Reduction

| Duck, Citrus & Star Anise | R325

Pan-Seared Duck Breast Served Blushing Pink Over Orange-Scented Sweet Potato Purée With Glazed Baby Fennel, Beetroot Textures And A Star-Anise And Cape Port Reduction.

| Crisp Pork Belly & Apple | R245

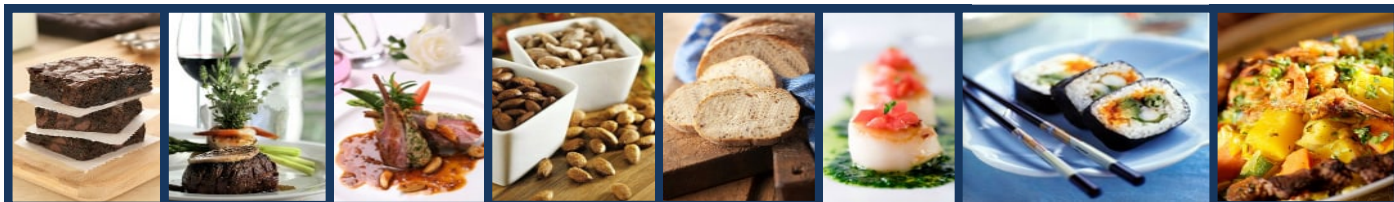
Slow-Roasted Pork Belly With Glass-Like Crackling, Wholegrain Mustard Potato Purée, Cider-Glazed Baby Apple, Seasonal Greens And A Rich Thyme And Apple Jus.

| Confit Pork Belly | R265

Served With Cauliflower Puree, Crispy Mini Potato Vetkoek, And Sultana & Caper Salsa Verde,

| Kingklip, Sauce Vierge & Chive Beurre Blanc | R295

Roasted Kingklip Set Over Crushed Garlic Baby Potatoes With Pea Purée, Seasonal Greens, Warm Tomato And Caper Sauce Vierge And A Delicate Chive Beurre Blanc.



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PLATED MAIN COURSE EXPERIENCES

| Beef Fillet, Biltong & Wild Mushroom | R295

Chargrilled Beef Fillet Served Over Creamy Wild Mushroom Risotto With A Quenelle Of Biltong Mousse, Glazed Beetroot Petals, Charred Seasonal Greens And A Glossy Rosemary And Red-Wine Jus.

| Coffee-Crusted Beef Sirloin | R245

Pepper And Coffee-Crusted Beef Sirloin, Carved Over Smoked Potato Fondant With Caramelised Onion Purée, Seasonal Greens, Red-Wine Shallots And A Deeply Reduced Cape Red-Wine Jus.

| Slow-Braised Beef Short Rib | R265

Red-Wine Braised Beef Short Rib, Falling From The Bone, Served With Parmesan Potato Purée, Glazed Baby Carrots, Charred Onion Petals And Roasted Garlic Jus.

| Karoo Lamb & Rosemary | R355

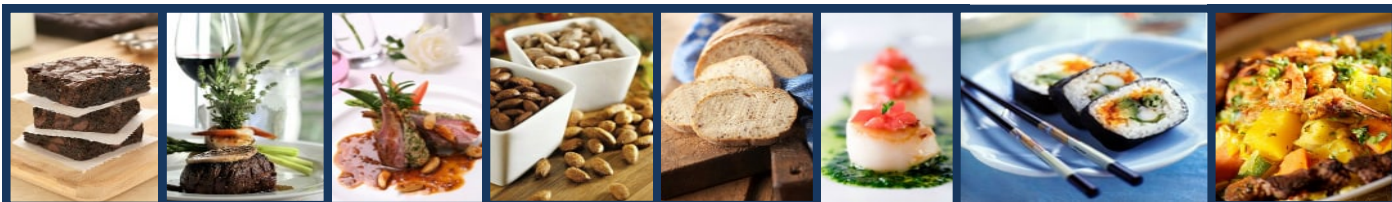
Rosemary And Garlic-Roasted Lamb Loin With Potato Pavé, Smoked Aubergine Purée, Confit Tomato, Seasonal Greens And A Rosemary, Mint And Red-Wine Jus.

| Moroccan Lamb Shank | R335

Fall-Off-The-Bone Lamb Shank Slow-Braised With Tomato, Cumin And Warm Moroccan Spices, Served Over Saffron Potato Purée With Charred Aubergine, Roasted Baby Tomatoes And Rosemary-Mint Jus.

| Greek Lamb Stew | R325

Lamb Goulash Glazed In Aromatic Spices, Slow-Braised With Sundried Tomato, Courgettes, Aubergine, Accompanied By With Potato Gnocchi, Feta, Olives, And Served With A Warm Mediterranean Pasta Rice.





PLATED MAIN COURSE EXPERIENCES

| Seared Norwegian Salmon | R335

Crisp-Skinned Norwegian Salmon Over Potato Gnocchi And Wild Rocket Ragout With Blistered Cherry Tomatoes, Courgette Spears And A Wasabi-Chenin Blanc Velouté.

| Cape To Coast Line Fish | R325

Pan-Roasted Sustainable Line Fish Over Saffron Potato Fondant With Charred Courgette, Mussels, Tomato Confit And Herb Oil, Finished With A Fragrant Seafood And Preserved-Lemon Velouté.

| Mozambican Prawns | R395

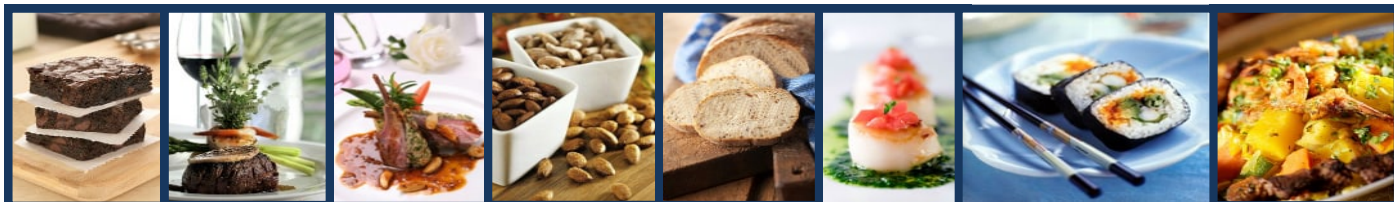
Flame-Seared King Prawns Brushed With Garlic, Lemon And Peri-Peri Butter, Served With Coconut And Coriander Risotto, Charred Sweetcorn, Avocado Purée And A Roasted Shellfish Bisque.

| Wild Mushroom, Truffle & Parmesan | R275

Wild Mushroom And Parmesan Risotto Crowned With Charred King Oyster Mushrooms, Truffle Cream, Crispy Leeks, Parmesan Tuile And Herb Oil. (V)

| Warm Red Quinoa Salad | R245

Warm Red Quinoa Tossed With Basil Pesto, Accompanied By Fire-Roasted Vegetables, Blistered Cherry Tomatoes, Wilted Rocket, And Deep Fried Feta. (V)



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PINNACLE DESSERTS

| Rooibos & Rosewater Malva | R145

Warm Rosewater Malva Pudding With Burnt White-Chocolate Crèmeux, Rooibos Ice Cream, Dark Chocolate Soil, Berry Gel And Seasonal Berries.

| The Cape Milk Tart | R135

A Contemporary Interpretation Of The South African Classic: Silky Cinnamon Milk-Tart Custard, Crisp Pastry Shards, Cinnamon Crumble, Vanilla-Bean Ice Cream And Burnt Honey Caramel.

| Belgian Chocolate & Salted Caramel | R155

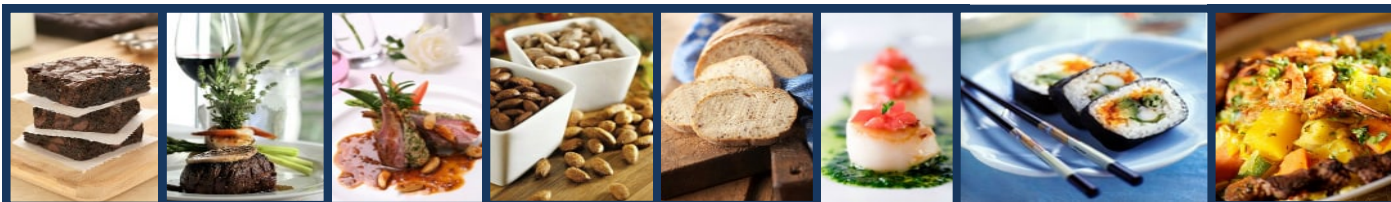
Dark Belgian Chocolate Crèmeux With Espresso Brownie, Salted Caramel, Hazelnut Praline, Cocoa Soil And Vanilla-Bean Ice Cream, Finished With A Fine Chocolate Shard.

| Lemon Meringue | R135

Sharp Lemon Curd, Buttery Biscuit Crumble And Torched Italian Meringue With Lemon Gel, Vanilla Mascarpone And A Refreshing Lemon-Basil Sorbet.

| Passionfruit & Coconut | R145

Silken Passionfruit Panna Cotta With Toasted Coconut Crumb, Mango Gel, Raspberry Coulis, Coconut Tuile And Tropical Sorbet.



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PINNACLE DESSERTS

| **Burnt Basque Cheesecake** | R145

Caramelised Baked Cheesecake With Macerated Cape Berries, Strawberry Gel, Vanilla-Bean Crème Fraîche And Pistachio Praline.

| **Cape Brandy Sticky Toffee** | R145

Warm Date And Cape Brandy Pudding With Butterscotch Sauce, Caramelised Pecans, Apple Textures And Vanilla-Bean Ice Cream.

| **White Chocolate, Strawberry & Basil** | R155

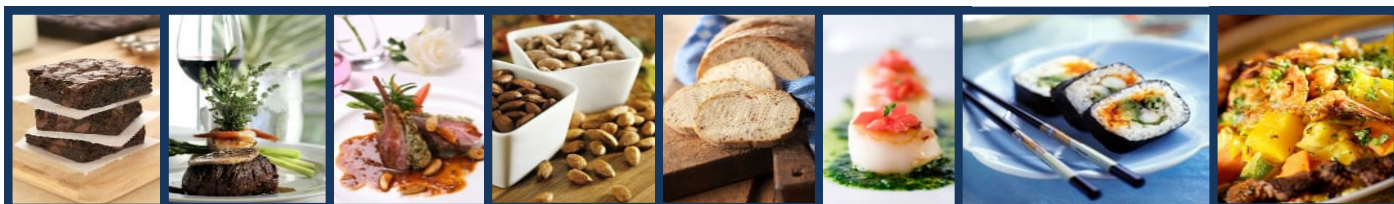
White-Chocolate Mousse With Strawberry Crèmeux, Macerated Berries, Basil Gel, Pistachio Crumb And Strawberry Sorbet Beneath A Delicate Sugar Tuile.

| **Amarula Dark Chocolate** | R155

Dark Chocolate Delice Layered With Amarula Crèmeux, Espresso Soil, Caramelised Macadamia Nuts And Vanilla Ice Cream, Finished With Glossy Chocolate Ganache.

| **Koeksister, Honey & Rooibos** | R135

Warm Spiced Koeksister With Rooibos Crème Anglaise, Honeycomb, Orange Gel And Vanilla-Bean Ice Cream — A Playful Fine-Dining Celebration Of A South African Favourite.



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THE THYME BUFFET MENU AT R325 P/PERSON

Thyme 1 — Cape Table A Little Something To Start

Please Choose Starter & Main or Main and Dessert

Fire-Roasted Butternut & Feta Salad
Cape Honey Dressing, Toasted Pumpkin Seeds, Baby Spinach & Crispy Onion

...

Roasted Beetroot & Whipped Feta
Toasted Walnuts, Baby Leaves & Balsamic Dressing

...

Creamy Wild Mushroom Soup
Roasted Garlic, Thyme & Crisp Ciabatta Crumb

...

From The Kitchen

Red Wine & Rosemary Braised Beef
Slow-Cooked Beef, Caramelised Onion & Roasted Garlic Jus

...

Cape Malay Roast Chicken
Apricot Glaze, Toasted Almond & Coriander Yoghurt

...

Lemon Butter Line Fish
Oven-Roasted Line Fish, Tomato & Olive Relish, Herb Butter

...

The Good Stuff On The Side

Garlic & Thyme Roasted Baby Potatoes
Fragrant Basmati Rice
Fire-Roasted Butternut, Cauliflower & Green Beans
Toasted Seeds & Herb Dressing

The Sweet Finish

Malva & Rooibos
Warm Cape Malva Pudding With Rooibos Crème Anglaise

Thyme 2 — Mediterranean Table A Little Something To Start

Please Choose Starter & Main or Main & Dessert

Charred Broccoli & Feta Salad
Toasted Sunflower Seeds, Roasted Peppers & Lemon-Herb Dressing

...

Mediterranean Chickpea Salad
Tomato, Cucumber, Olives, Feta & Oregano Vinaigrette

...

Roasted Tomato & Red Pepper Soup
Basil Oil & Parmesan Ciabatta

...

From The Kitchen

Slow-Braised Beef & Tomato Ragu
Rigatoni Pasta, Parmesan Béchamel & Herb Crumb

...

Tuscan Roast Chicken
Sundried Tomato, Spinach, Roasted Peppers & Garlic Jus

...

Mediterranean Line Fish
Oven-Roasted Line Fish, Tomato, Olive, Caper & Preserved-Lemon Butter

...

The Good Stuff On The Side

Rosemary & Parmesan Potato Bake
Herbed Basmati Rice
Charred Courgette, Peppers & Cauliflower
Garlic, Herbs & Olive Oil

...

The Sweet Finish

Sticky Toffee Pudding
Warm Butterscotch Sauce & Vanilla Crème Anglaise



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THE ROSEMARY 3 COURSE BUFFET AT R495 P/PERSON

Rosemary 1 — Winelands Table

The Grazing Start

Roasted Beetroot, Goat's Cheese & Walnut Salad
Baby Leaves, Balsamic Onion & Toasted Walnuts

...

Biltong, Green Fig & Mature Cheddar Salad
Baby Spinach, Pickled Onion & Mustard Dressing

...

Artisan Bread Table

Sourdough & Ciabatta With Whipped Herb Butter And A
Trio Of Pates

From The Kitchen

Coffee & Pepper-Crusted Beef Sirloin
Carved With Caramelised Onion & Cape Red-Wine Jus

...

Garlic, Lemon & Thyme Roast Chicken
Roasted Garlic Cream & Herb Jus

...

Cape Coast Line Fish
Oven-Roasted Sustainable Line Fish With Tomato, Caper
& Preserved-Lemon Butter

The Good Stuff On The Side

Parmesan & Rosemary Potato Gratin

...

Roasted Butternut, Cauliflower & Green Beans
Cape Honey, Toasted Seeds & Thyme

...

Fragrant Basmati Rice
Lemon, Parsley & Roasted Almond

The Sweet Table

Malva & Rooibos
Warm Malva Pudding, Rooibos Crème Anglaise

...

Belgian Chocolate Brownie
Salted Caramel & Chocolate Crumble

Rosemary 2 — Spice Route Table

The Grazing Start

Cape Malay Roasted Cauliflower Salad
Chickpeas, Almonds, Coriander Yoghurt & Lemon

...

Charred Sweet Potato & Feta
Baby Spinach, Toasted Seeds & Cape Honey Dressing

...

Artisan Bread Table

Ciabatta & Sourdough With Smoked Aubergine,
Whipped Feta And Herb Butter

From The Kitchen

Cape Malay Lamb Shoulder
Slow-Braised Lamb, Warm Cape Spices, Apricot &
Toasted Almonds

...

Sticky Asian Bbq Chicken
Ginger, Sesame, Soy, Honey & Spring Onion

...

Lemon & Herb Line Fish
Oven-Roasted Line Fish, Tomato, Capers & Herb Butter

The Good Stuff On The Side

Garlic & Rosemary Roasted Baby Potatoes

...

Coconut & Turmeric Basmati Rice

...

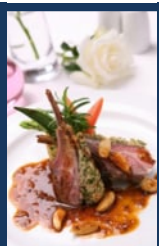
Miso-Roasted Butternut & Cauliflower
Toasted Sesame & Spring Onion

The Sweet Table

Mini Milk Tart Crumbles
Silky Custard, Buttery Crumble & Cape Honey

...

Dark Chocolate & Espresso Pudding
Warm Chocolate Pudding With Espresso Caramel &
Vanilla Crème Anglaise



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THE BASIL BUFFET MENU OPTION 1 R825 P/PERSON

Basil 1

The Grand Cape Table

Arrival Bites

...

Bobotie Spring Rolls
Apricot Chutney & Coriander Yoghurt

...

Prawn & Feta Arancini
Lemon Aioli & Herb Oil

...

Biltong Croquettes
Dijon Aioli & Crispy Onion

The Grazing Table

Winelands Cheese & Charcuterie

Curated Cold Meats, Mature Local Cheeses, Biltong,
Droëwors, Olives, Preserves, Toasted Nuts & Artisan
Crackers

...

Artisan Breads & Spreads
Sourdough, Ciabatta, Whipped Herb Butter, Smoked
Snoek Pâté & Roasted Pepper-Feta Spread

Garden & Graze

Roasted Beetroot & Goat's Cheese
Walnuts, Baby Leaves & Balsamic Dressing

...

Charred Broccoli & Green Beans
Sesame Dressing, Crispy Onion & Toasted Seeds

...

Cape Citrus Slaw
Cabbage, Fennel, Toasted Almond & Citrus Dressing

Basil 1 Continues

The Main Event

Whole Peppered Beef Sirloin
Carved With Cape Red-Wine & Rosemary Jus

...

12-Hour Rosemary & Garlic Lamb Shoulder
Slow-Roasted With Caramelised Onion & Lamb Jus

...

Garlic Butter Chicken
Lemon, Thyme & Salsa Verde

...

Cape Coast Line Fish
Tomato Confit, Capers, Olives & Preserved-Lemon Butter

The Good Stuff On The Side

Parmesan & Truffle Potato Gratin

...

Fire-Roasted Butternut & Cauliflower
Whipped Feta, Cape Honey & Toasted Seeds

...

Fragrant Herb & Almond Basmati Rice

The Sweet Table

Malva & Rooibos Pots

...

Belgian Dark Chocolate & Salted Caramel Brownies

...

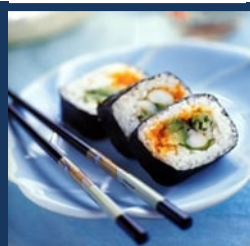
Milk Tart Crumble Jars

...

Passionfruit & Coconut Panna Cotta

...

Crêpe Station
Prepared Fresh With A Selection Of Fillings, Sauces &
Toppings



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THE BASIL BUFFET MENU OPTION 1 R825 P/PERSON

Basil Option 2 — Fire, Spice & Coast

Arrival Bites

Crispy Prawn Phyllo
Chilli-Lime Dressing

...

Cape Malay Lamb Croquettes
Apricot Chutney & Coriander Yoghurt

...

Sticky Chicken Bao
Pickled Cucumber, Kewpie & Hoisin

The Grazing Table

Mediterranean Cheese & Charcuterie Table
Cold Meats, Local Cheeses, Marinated Olives, Roasted Peppers, Preserves, Nuts & Artisan Crackers

...

Whole Braai Broodjie Station
Fire-Toasted Ciabatta And Sourdough With Two Fork & Nice Fillings

...

Artisan Breads & Spreads
Smoked Aubergine, Whipped Feta, Herb Butter & Roasted Garlic Cream Cheese

Garden & Graze

Charred Sweet Potato & Feta
Toasted Seeds, Baby Spinach & Cape Honey Dressing

...

Mediterranean Tomato & Olive Salad
Feta, Cucumber, Herbs & Oregano Vinaigrette

...

Sesame-Ginger Noodle Salad
Crisp Vegetables, Spring Onion & Toasted Sesame

Basil Option 2 Continues

From Fire & Kitchen

Coffee-Crusted Beef Sirloin
Cape Red-Wine Jus & Charred Onion

...

Cape Malay Lamb Shoulder
Apricot, Toasted Almond & Coriander

...

Sticky Asian Bbq Chicken
Ginger, Soy, Sesame & Chilli

...

Mozambican Prawns
Flame-Seared With Garlic, Lemon & Peri-Peri Butter

...

Sustainable Line Fish
Tomato, Olive, Caper & Herb Butter

The Good Stuff On The Side

Crispy Garlic & Parmesan Potatoes

...

Miso-Roasted Butternut & Cauliflower
Sesame & Spring Onion

...

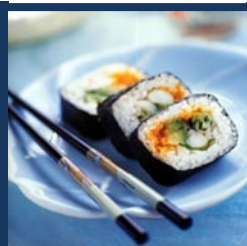
Coconut, Coriander & Lime Basmati Rice

The Sweet Experience

Peppermint Crisp Tins
Dark Chocolate & Espresso Mousse
Mini Milk Tart Crumble Jars
Passionfruit Pavlovas
Salted Caramel Popcorn Cones

Bubble Waffle Station

Fresh Bubble Waffles With Sauces, Toppings & Whipped Cream



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OUR VARIOUS STATIONS

Whimsy & Wonder Candy Cart From R95.00-R150.00 Per Person

(150g - 200g Per Guest)

Step Into A Sugar-Kissed Dreamscape With Crafted Sweets, Pastel Jars, And Ribboned Scoops. This Cart Is All About Childhood Memories With Grown-Up Style.

Styled In Boutique Jars, Glass Apothecaries And Candy Cones,

Your Guests Can Scoop Their Own Mix Of Fizzy, Chewy, Soft And Crunchy Favourites.

Think Sour Worms, Rose Turkish Delight, From Marshmallows To Melt-in-Your-Mouth Fudge Nibbles, Chocolate Dragées, Strawberry Laces

And Whatever Else Makes Your Inner Child Grin.

This Is A Sugar-Coated Décor Piece !!!

The Frozen Fantasy Bar R65.00 Per Person

3 Gourmet Flavours to Choose

A Wonderland Of Creamy Delight Awaits. Enter A Sweet Escape Where Ice Cream Scoops Shimmer Like Stardust And Flavours Dance Like Fairytales, Where Imagination Melts On Your Tongue.

Italian Vanilla Bean Gelato

French Rocky Road With Dark Chocolate & Marshmallow Fluff

Rose Petal & Pistachio Cream

Butternut & Black Pepper Caramel Swirl

Espresso & Burnt Orange Ripple

Served In Vintage Cups,

Waffle Cones Or Bowls With Toppings Like Crushed Honeycomb, Berry Compote, And Candied Nuts.

The Ultimate Summer Wedding Crowd-Pleaser !!!



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OUR VARIOUS LIVE STATIONS

Bubble Waffles Or Crêpe Station **R55.00 Per Person**

Fresh Off The Griddle — Soft, Warm, Pillowly Bubble Waffles

Or

Delicate French Crêpes, Folded With Flair And Filled With Whatever Your Guests Are Vibing For.

Choose From Fillings And Toppings Like:

Nutella & Banana
Lemon Curd & Crushed Meringue
Strawberry Compote & White Chocolate Drizzle
Biscoff Caramel Whip
Roasted Apple & Cinnamon Crumble

All Served With A Trio Of Homemade Sauces And Fruit Coulis,
Plus Powdered Sugar, Toasted Nuts, And Whipped Cream.

Interactive, Stylish, And Straight-Up Delicious.

Live Cooking Stations **From R180.00 Per Person, Per Station**

Bring The Theatre To Your Event With Fork & Nice's Immersive, Chef-Led Live Stations.

Each Setup Includes Styling, Ingredients, And Chef Flair — Plated Hot And Fresh In Front Of Your Guests.

A Variety Of Stations To Choose From
Pan-Asian Station – Wok-Tossed Chicken Cashew Stir-Fry With Ginger, Soy, And Garlic, Served Over Fragrant Fried Rice
French Market Station – Sautéed Veal Or Chicken In A Classic Glace De Viande Reduction With Buttery Pommes Purée And Seasonal Greens

Taco Or Nacho Fiesta Station – Smoky Pulled Beef Or Spiced Beans, Pico De Gallo, Corn Salsa, Sour Cream & Guac — Served Diy-Style

Italian Cacciatore Corner – Tuscan-Style Chicken Simmered With Tomato, Olives & Herbs, Dished Up With Soft Polenta Or Garlic Linguine

Charcuterie Build-A-Board
Curated Cold Cuts, Cheeses, Pickles, Jams, Grapes And Artisan Bread Styled For Grazing

The Ultimate Summer Wedding Crowd-Pleaser !!!



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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 14 working days prior to your event / function

Deposit:

- ✂ A deposit of 75% will secure your booking and the outstanding balance of 25% is due 2 weeks 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 21 days prior to your event \ function date, a non refundable 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.**