



Holiday Catering

On holiday, or planning your Cape Town get-away?
We would love to cater for you...

- Want to plan a night when you don't have to cook? Perhaps a **welcome meal** for the night of your arrival?
- Or are you **celebrating something** and would like a gourmet chef-cooked meal in your holiday home? Perfectly private, no need for a babysitter, and no-one needs to be the designated driver...

Soul Kitchen Cape Town is a catering-company owned by chef, and taste-obsessive, Olivier Vati. Originally from the French Caribbean paradise of Guadeloupe, Olivier created and previously ran his own popular, award-winning restaurant: **Soul Café & Restaurant**.

"Food is my passion. It is simple. I love to cook, to eat and to know that people enjoy my food. I am Caribbean but I have lived more than half my life outside of the Caribbean - in various European countries and South Africa. You can taste the influences of these cuisines in my food..."



*Chef & Owner of Soul Kitchen,
Olivier Vati*

So, what can we offer you?

We provide bespoke catering for your welcome meal or celebratory night. Here are some examples and prices, but please do discuss your requirements with us as we will always do our best to cater to your taste and budget.

V = Vegan, GF = Gluten-Free, DF = Dairy-Free

Canapés & Cocktails - start your night right!

Scrumptious canapé fillings:

- Caribbean Chicken
- Beetroot & Pesto vol au vents
- Smoked salmon blini
- Carpaccio of tuna with wasabi mayonnaise (GF)
- Baby croque monsieur
- Sticky pork belly with Hoisin sauce
- White asparagus, sweet potato & spinach pots (GF/DF/V)
- Diced steak with roast pepper creole sauce (GF/DF)
- Coconut & lime prawns (GF/DF)
- Mini salmon gravlax (GF/DF)
- Caribbean accra & dipping sauce...



Planteur

Traditional fruit cocktail rum punch

Jamaican Me Crazy

Coconut rum, passion fruit liqueur, pineapple & cranberry juice

Reggae Rum Punch

White & dark rum, orange & mango juice, grenadine

Pina Colada Paradise

Coconut cream, white rum, pineapple juice

Strawberry Daiquiri

Strawberry puree, white rum, triple sec, lime, served frozen

Iced Blue Sea

Blue curacao, white rum, coconut rum, pineapple & lime juice, served frozen

R1000 platter of 40 assorted canapés

R120 per individual cocktail

£180 for one cocktail & canapés (2 pieces/person)

Sharing-Platters

A popular choice for parties!

R220 per person or R1200 per giant platter

French platter: cheeses, cured meats, olives, grapes, crackers, pickles & chutneys

Caribbean platter: jerk chicken wings, sticky pork ribs, yam cakes, plantain & callaloo (GF/DF)

Vegan platter: red pepper hummus, guacamole, curried aubergine, antipasti nibbles served with toasted tortilla chips (&/or corn-chips for GF option)

Party platter: hand-made sausage rolls, mini quiches, onion bhajis, crisps, carrot & cucumber sticks, assorted dips & canapés

Seafood platter: calamari, fish goujons, sweet chili salmon, mussels, coconut/lime crevettes.

Sausage roll platter: Handmade jumbo sausage rolls: some with chilli, some with apple, some normal. R850 per platter of 30 rolls.

Dessert platter: assorted mini desserts & macaroons
R1000 platter (40 mini desserts)



Soul Kitchen Caribbean Fusion Menu

R500 for three courses, R350 two courses & R220 one course

*R100 supplement on selected dishes

Starters:

- Crab & sweet potato cakes with creole sauce (DF)
- Avocado, mango & salmon stack (GF/DF)
- Plantain cup with curried beef (GF/DF)
- Coconut & lime crevette (GF/DF)
- Porcini Paté served with olive focacia (V)
- Mini mozzarella risotto balls with a red pesto & chilli dipping sauce
- Duck & Champagne Terrine
- Gin-cured salmon with cucumber & wasabi emulsion (GF/DF)
- Pan Fried Scallops, pea purée, watercress & lime drizzle* (GF/DF)
- Soul vegetable Tempura served with a Caribbean Dipping Sauce (V)
- Wild mushroom with stilton & brioche toast
- Char-grilled Jerk chicken wings & pineapple salsa (GF/DF)
- Slow-cooked sticky pork ribs with jerk bbq sauce (GF/DF)
- Yam cakes with creole sauce (V)
- Tempura prawns with sweet chili sauce

Mains:

- Curried goat served with rice & beans (GF/DF)
- Caribbean Coconut Chicken, rice & salad (GF/DF)
- Local Beef Burger, chunky chips & salad (DF)
- Jerk Chicken, rice n peas, pineapple salsa (GF/DF)
- Caribbean Oxtail stew with rice (GF/DF)
- Beef bourguignon with mashed potato (GF/DF)
- Satay lamb with rice (or chicken, or veg option)
- Paella Royale: seafood, chicken & chorizo - or Vegan Paella (GF)
- Coconut seabass with stir-fried vegetables, rice & salad (GF/DF)
- Pan-fried parrotfish in lemon, garlic & fresh parsley, rice (GF/DF)
- Tomato & chill red Snapper with rice (GF/DF)
- Thai red prawn curry & sticky coconut rice (GF)
- Beetroot burger, sweet potato fries, creole sauce & salad (V)
- Vegan Jamaican: yam cakes, plantain, rice, salad, pineapple salsa (V)
- Vegan Gumbo: okra, pulses, tomato sauce, fresh coriander, rice (V)
- Breadfruit Curry with wild black rice (V/GF)
- Butternut & lentil Wellington (V)
- Slow-cooked duck breast, fondant potato, Chantenay carrots, whiskey & orange sauce* (GF)
- Beef tenderloin, crushed baby roast potatoes, roast asparagus, aubergine, red wine gravy* (GF/DF)

- Herb-crusted roast rack of lamb with Bordelaise sauce, potato fondant, heritage carrots & pea purée*
- Pork belly confit with star anise, served with dauphinoise potato & madeira jus (GF)
- Lamb shank, crushed potato, sprouting broccoli & red wine gravy* (GF)
- Rainbow trout fillet, beurre-blanc sauce, shallot purée, wild mushroom and tarragon risotto, topped with crispy pancetta* (GF)
- Pan-fried salmon with baby steamed spinach, leek puree, new potatoes & Prosecco cream sauce* (GF)
- Poached smoked haddock, celeriac puree, pea cream & black rice risotto* (GF)
- Grilled half-lobster with chili & lime, cous-cous with leafy green salad & creole sauce*
- Pear poached in red-wine & stuffed with gorgonzola & walnuts, quinoa pilaf & seasoned green beans (GF)
- Sweet potato, spinach & beetroot vegan wellington with celeriac & apple purée (V)
- Roast pumpkin gnocchi, red chard, kale & roasted garlic cream sauce (V)
- Asparagus risotto with broad beans & fresh peas, mint & basil (V)

Desserts:

- Sicilian lemon & mascarpone cheesecake (GF)
- Dark chocolate truffle torte
- Tropical tiramisu: mango, passion fruit, mascarpone cream & rum-soaked sponge
- Fresh fruit tartelette with crème patisserie
- Chocolate & coconut tart
- Raspberry & white chocolate brulee
- Millionaire's chocolate brownie tart
- Chocolate & cherry cheesecake (V/GF)
- Mango & passion cheesecake
- Tarte au citron
- Raspberry & rhubarb frangipane
- Pear, chocolate & almond tart
- Mini cheese board: four cheeses, crackers, olives & grapes





We suggest... Please do check out our website and social media for more photos of our food. We suggest selecting a maximum of 3 choices of starters, mains & desserts per party. A 20% deposit secures the booking with the full amount payable 2 weeks before the event. Please do let us know any special requests, allergies, or dietary requirements by this time. *We look forward to catering for you and wowing your taste buds!*



Contact details:

Chef Olivier vati

0715612423

olivier@soulkitchen-capetown.org

www.soulkitchen-capetown.org

Example menu for a Caribbean-themed night:

Canapes & welcome cocktail

- Acora with dipping sauce
- Planter – fruit cocktail rum punch

Starters

- Avocado, mango & salmon stack
- Plantain cup with curried beef
- Sticky jerk pork ribs, slow-cooked
- Crab & sweet potato cake with creole sauce
- Coconut & lime crevette

Mains:

- Pan-fried red snapper in tomato, chilli & fresh basil served with mango & passion fruit drizzle, rice n' peas
- Coconut seabass, rice & stir-fried vegetables
- Succulent slow-cooked curried goat, rice n' peas
- Vegan Jamaican: yam cakes, plantain, rice n' peas, creole sauce, salad

Desserts:

- Tropical tiramisu: layers of mango, passion fruit, mascarpone cream & rum-soaked sponge
- Fresh fruit tartelette with crème patisserie
- Chocolate & coconut tart

Children's menu:

- Starters: carrot & cucumber sticks with hummus
- Mains: Grilled chicken strips, chips & coleslaw
- Dessert: vanilla ice cream with fresh strawberries

Prices:

- Adults 3-course menu R500
- Adults canapes & welcome cocktail R180
- Children's menu R150

