



# Event Catering

*Soul Kitchen,  
Cape Town*

Whatever your event  
We would love to cater for you...

We provide bespoke catering for any event: weddings, christenings, wakes, private parties, chef-experiences in your own home, business meetings and more. 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:

## Light bites:

Tea/coffee & sweet treats (from R100 pp)

Sandwich buffets (from R100 pp)

**Mixed canapé platter:** Scrumptious fillings include: Caribbean Chicken; Beetroot & Pesto vol au vents; Sticky pork belly with Hoisin sauce & cucumber; white asparagus, sweet potato & spinach pots; Diced steak with roast pepper creole sauce; Coconut & lime prawns...

From R100 pp for 3-5 canapes

## Sharing-Platters

A very popular choice for parties!

either priced R220 per person or per giant platter R1200

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

**Caribbean platter:** jerk chicken wings, sticky pork ribs, yam cakes, plantain & callaloo

**Vegan platter:** red pepper hummus, guacamole, curried aubergine, antipasti nibbles served with toasted tortilla chips

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

**Sausage roll platter:** Handmade jumbo sausage rolls: some with chilli, some with apple, some normal; R850 for 30 handmade rolls

**Seafood platter:** calamari, fish goujons, sweet chili salmon, mussels

**Dessert platter:** assorted mini desserts and macaroons - Mini cheesecakes, macaroons, chocolate tartlets, choux praline, pistachio squares, tangerine tartlets, chocolate eclairs, coffee eclairs, raspberry tartlets, opera squares, lemon tartlets; R1000 for 40 mini desserts

## Hot Buffets from R220 pp

Jerk Chicken, rice n peas, pineapple salsa (GF/DF)

Coconut seabass, stir-fried veg & rice (GF/DF)

Breadfruit Curry with wild black rice (V/GF)

Curried goat, rice n peas (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)

Tomato & chill red Snapper with rice (GF/DF)

Butternut & lentil Wellington (V)

Paella Royale: seafood, chicken & chorizo - or Vegan Paella (GF)

Caribbean Coconut Chicken with rice (GF)

## Champagne or Prosecco receptions:

weddings, anniversaries, Christmas parties, hen-dos... a brilliant way to get any party started!

5 canapés & glass of bubbly from R250 pp

## Sit-down meals

We suggest offering your guests choice of three starters, three main meals, three desserts by advance pre-order: R220 main meal only, R350 two courses, R500 three courses. Waitress service optional. We are more than happy to cater for specific requests but prices may vary.

## Starters:

Char-grilled Jerk chicken wings & pineapple salsa (GF/DF)  
Sticky pork ribs with jerk bbq sauce (GF/DF)  
Yam cakes with creole sauce (V)  
Tempura prawns with sweet chili sauce  
Crab & sweet potato cakes with garlic mayonnaise

## Mains:

Curried goat served with rice & beans (GF/DF)  
Coconut seabass with stir-fried vegetables, rice & salad (GF/DF)  
Pan-fried parrotfish in lemon, garlic & fresh parsley, rice (GF/DF)  
Caribbean Coconut Chicken, rice & salad (GF/DF)  
Local Beef Burger, chunky chips & salad (DF)  
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)  
Jerk Chicken, rice n peas, pineapple salsa (GF/DF)  
Breadfruit Curry with wild black rice (V/GF)  
Caribbean Oxtail stew with rice (GF/DF)  
Beef bourguignon with mashed potato (GF/DF)  
Satay lamb with rice (or chicken, or veg option)  
Tomato & chill red Snapper with rice (GF/DF)  
Butternut & lentil Wellington (V)

## Desserts:

Caramel & apple pie with cream (GF)  
Chocolate & cherry cheesecake (V/GF)  
Honeycomb charlotte  
Mango & passion cheesecake  
Toffee & profiterole cheesecake  
Tarte au citron  
Raspberry & rhubarb frangipane  
Pear, chocolate & almond tart

# Fine-Dining Menu

Ideal for Weddings or Private Chef hire at home or in your holiday home!  
We suggest offering your guests choice of three starters, three main meals, three desserts by advance pre-order: R700 for three courses. Waitress service included. We are more than happy to cater for specific requests but prices may vary.

## Starters:

- 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)

## Main:

- Slow-cooked duck breast, fondant potato, Chantenay carrots, whiskey and orange sauce (GF)
- Beef tenderloin, crushed baby roast potatoes, roast asparagus, aubergine, red wine gravy (GF/DF)
- Rainbow trout fillet, beurre-blanc sauce, shallot purée, wild mushroom and tarragon risotto, topped with crispy pancetta (GF)
- Herb-crusted roast rack of lamb with Bordelaise sauce, potato fondant, heritage carrots & pea purée
- Pear poached in red-wine and stuffed with gorgonzola and walnuts, quinoa pilaf and seasoned green beans (V/GF)
- Sweet potato, spinach & beetroot vegan Wellington with celeriac and apple purée (V)

## Desserts:

- Belgian chocolate & cherry brandy terrine
- Sicilian lemon & mascarpone cheesecake (GF)
- Dark chocolate truffle torte
- Raspberry & white chocolate brulee
- Clementine tart with dark chocolate drizzle
- Millionaire's chocolate brownie tart
- Mini cheese board: four cheeses, crackers, olives & grapes

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



## Contact details:

Chef Olivier vati

0715612423

[olivier@soulkitchen-capetown.org](mailto:olivier@soulkitchen-capetown.org)

[www.soulkitchen-capetown.or](http://www.soulkitchen-capetown.or)