



PLATED MENU 2018

Breakfast Menus

Continental Breakfast Selection

Seasonal fruit kebabs

Baker's basket consisting of assorted pastries and muffin

Selection of local cheese with biscuits and grissini; a smoked salmon croissant; humus and crudité and a homemade muesli and yoghurt coupe

Hot Breakfast A

Sliced seasonal fruits

Baker's basket consisting of assorted pastries and muffin

Creamy scrambled egg with smoked salmon and spring onions wrapped in a crepe, served with Lyonnais potatoes, grilled mushrooms and sautéed spinach

Hot Breakfast B

Sliced seasonal fruits

Baker's basket consisting of assorted pastries and muffin

Omelette with potato rösti topped with mushroom, sautéed baby tomato and peppers

Hot Breakfast C

Sliced seasonal fruits

Baker's basket consisting of assorted pastries and muffin

Cheese omelette with grilled kippers, sautéed baby potatoes, mushrooms and grilled tomato

Hot Breakfast D

Sliced seasonal fruits

Baker's basket consisting of assorted pastries and muffin

French toast topped with apple compote and served with a berry sauce, chocolate ganache and golden syrup

Cocktail Breakfast

Seasonal fruit kebabs

Baker's basket consisting of assorted Danish and muffin

Scrambled egg and smoked salmon wrap with a vegetable kebab and potato triangles



# TOTALLY KOSHER

QUALITY CATERING SERVICES

11 Dublin Road, Bramley View, 2192  
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VAT: 4960224014

Under the supervision of the Johannesburg Beth Din



## Conference Packages includes the following:

The 3 course lunch of the day

### Early Morning

We vary these on a daily basis to avoid menu fatigue

### Mid-Morning

We vary these on a daily basis to avoid menu fatigue

### Afternoon

We vary these on a daily basis to avoid menu fatigue

### Cocktail Menu

These items will be plated per person at the chef's discretion.

Items may change according to availability

### Cold Snacks

Asian fish toasts

Crudit  and dip

Potato and mustard seed samosa

Mushroom duxelle vol au vent

Kataifi hake goujons

Vegetable quiche

### Hot Snacks

Apricot glazed cocktail sausages

BBQ buffalo chicken wings

Spinach stuffed baby potatoes

Chicken pinwheel yakitori

Crumbed chicken strips

Beef satays

Burger on a stick

### A Trio of mini Bowls

A trio of meats and vegetables served with starches.

The contents will vary according to what is available.

These are ideal for cocktail functions where something more than cocktail food is required.

They can also be used to replace a traditional main course if required.

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### Daily Set Menus

#### Set Menu 1

##### **Starter**

A citrus beef salad served with salad greens, coconut and dried mango

##### **Main Course**

Char grilled half chicken flavoured with Portuguese herbs  
and served with potato wedges and seasonal vegetables

##### **Dessert**

Bread pudding layered with chocolate and peanut butter ganache,  
topped with caramelised banana

#### Set Menu 2

##### **Starter**

Mediterranean minted cous cous tabbouleh salad  
served with a bouquetiere and olives

##### **Main Course**

Tender lamb neck curry with pilaff basmati rice, vegetables and roti

##### **Dessert**

Pecan nut baklava baked in phyllo and perfumed with a cinnamon syrup

#### Set Menu 3

##### **Starter**

Butternut and sweet potato rösti topped with smoked salmon roses  
and drizzled with a wasabi mayonnaise

##### **Main Course**

Slow roast braised beef with sweet potato croquettes and vegetables

##### **Dessert**

Chocolate brownie fingers topped with chocolate ganache and pistachio nuts  
and garnished with seasonal fruit

#### Set menu 4

##### **Starter**

Caramelised chicken and pineapple salad with a sweet and sour sauce and baby salad

##### **Main Course**

Grilled hake topped with a caper crust, complemented by basil mash,  
a vegetable melange and an almond and raisin tomato sauce

##### **Dessert**

A choux pastry gateaux filled with aniseed poached pear, chocolate mousse  
and smothered with a rich chocolate sauce



**Set Menu 5**

**Starter**

Asian fish toasts with a sesame crust, served with a sweet teriyaki sauce and crisp salad

**Main Course**

Roast lamb shank with an orange sauce, crushed spiced potato and seasonal vegetables

**Dessert**

Chocolate and vanilla mousse cake garnished with berry sauce

**Set Menu 6**

**Starter**

Salmon and spinach roulade served with a crisp salad with a tangy vinaigrette

**Main Course**

Pan fried chicken breast basted with a dark soya sauce,  
served with a coconut curried rice and stir fry vegetables

**Dessert**

Fluffy vanilla sponge layered with a cream kiwi fruit curd, berry sauce  
and topped with a chocolate sheet

**Set Menu 7**

**Starter**

Meze vegetables baked in puff pastry and served with a small salad

**Main Course**

Beef shin braised with aromatic vegetables and served with coconut rice and meze vegetables

**Dessert**

A carrot and nut square soaked with a light orange syrup and topped with Chantilly cream

**Set Menu 8**

**Starter**

A spicy chick pea ragout in a pastry shell with mixed nuts and salad greens

**Main Course**

Baked salmon with a herbed, citrus crust and complemented with carrot rösti and meze vegetables

**Dessert**

Home-made malva pudding with a creamy custard cream and garnished with toasted orange

**Set Menu 9**

**Starter**

Flaked salmon in a crisp corn taco with lettuce, tomato brunoise and a sweet onion marmalade

**Main Course**

Char grilled, fall off the bone beef spare ribs with BBQ potato wedges and grilled vegetables

**Dessert**

Citrus Jampon cake with fruit compote and garnished with fresh fruit



THE BELOW MENUS ARE FOR GUESTS THAT ARE EATING FOR NUMEROUS DAYS  
TO AVOID MENU FATIGUE

**Alternate Menu A**

**Starter**

Smoked salmon niçoise salad with steamed new potatoes,  
green beans, tomato, olives and a tangy dressing

**Main Course**

Teriyaki beef topped with sautéed peppers and spiced pilaff rice

**Dessert**

Crispy honeyed kunafi pastry flavoured with honey  
and layered with a duet of chocolate mousse and orange cream

**Alternate Menu B**

**Starter**

Fish goujons rubbed with dukka spice, deep fried in kataifi pastry and served with salad greens

**Main Course**

Braised chicken trinchado, served with steamed rice and sautéed vegetables

**Dessert**

Mini Eaton mess finished with whipped cream and a tart berry sauce

**Alternate Menu C**

Grilled chicken basted with sun dried tomato pesto  
and complemented by a lettuce and chick pea salad

**Main Course**

Pan fried hake set on brown mushrooms, served with almond sweet potatoes and a red pepper sauce

**Dessert**

Mini pecan pies served with whipped cream and chocolate garnish

We can also do menu matches providing they are permitted by Kosher Dietary law.  
These menus will cost more than normal, depending on the detail involved and quantities ordered

**Please inform the client that all the sauces are served separately in plastic ramekins.  
Please follow the heating instructions on the main course plate.**