

The Platter Café

.....SOUL FOOD

BBBEE LEVEL 1 SUPPLIER

Sandy – 078 320 8120

Lenny – 073 980 0827

369 Hampton Road, Glen Austin, Midrand

orders@theplattercafe.co.za

www.theplattercafe.co.za

Why The Platter Café-

- * Personal relationships with high quality, local suppliers
- * Bespoke menu design to suit all individual budgets and tastes
- * Clear and upfront costs with all quotations
- * Family run business with a close- knit staffing team
- * Full range of menus for any type of event, using the best ingredients
- * Menu tasting available, taste our reputation
- * No compromise in quality in any aspect of your event
- * Flexibility in our approach... leaving our clients free from worry



- Halaal platters and meals are outsourced, orders must be placed a minimum of two working days prior to delivery
- Halaal platters and meals can only be supplied as part of an existing order.
- All Half platters will be charged at 65% of full price

We deliver from Johannesburg through to Pretoria. Free delivery in midrand

PLATTERS FEED 8-10 PEOPLE – STANDARD SIZE LARGE PLATTER





BREAKFAST PLATTERS

Savoury Croissant Platter	Assortment of light and healthy fillings	450
Breakfast Platter	Mini croissants, 2 flavours of muffins, Scones, Danishes, cheese, jam and butter.	450
Breakfast Nibbler	Triangle sandwiches, savoury muffins, chicken and egg springrolls, cocktail sausages and fruit Kebaabs	450
Breakfast Tortilla Platter	Scrambled eggs dressed with yellow, green and red peppers rolled into health Tortillas – (with Salmon R520)	450
English Breakfast Platter	English Muffins with fried eggs, sausage patty with cheese and hashbrowns(2day notice)	450
Muffin Platter	Variey of Muffins served with jams	450
Fruit Medley Platter	Seasonal Fruits of the Forest	450
Scone Platter	Scones served with sweet and savoury toppings mini butter, jam and cheese	400
Breakfast Roll Platter	Bacon & Egg, Ham and Cheese, Beef & Mustard, Cheese & Tomatoe	450
Breakfast Sweets	Muffins, Scones, Carrot Cake and Banana Loaf with mini butter & jam	450
High Energy Breakfast	Museli & Yoghurt portions served in individual portions with Fruit Juice (10 servings)	450
Fruit and Yoghurt	Seasonal Fruits either sliced or kebabs served with Individual yoghurts	450

HOT BREAKFAST – served in chaffing dishes

Scrambled eggs, Bacon, Sausages, Braised Baked Beans, Grilled Tomatoe served with Toast and mini butters - R85pp (make up your own breakfast and we will quote you accordingly)

BREAD PLATTERS – can be used for Breakfast

Entertainers Platter	Egg Mayo, Cheese & Tomato, Tuna Mayo, Pastrami or Ham & Cheese and Chicken Mayo	390
Wrap Platter	Mince Curry, Chicken Mayo, Beef & Mustard, Grilled Veggies (all with salad)	450
French Loaf Platter	Selection of fresh fillings	450
Health Platter	Selection of light and delicious fillings in brown health rolls (2days notice)	450
Salmon on Rye Platter	Open sandwiches topped with fresh smoked salmon, cream cheese and greens	460
Slider Platter	Mini Beef Patties, Prego Chicken Fillet and Prego Steak (order required 2days notice)	450
Mini Pitta Platter	Prego Fillet, Beef & Mustard and veg with feta	450
Tramezinni Platter	Tuna Mayo, Ham & Cheese, Chicken Mayo, Savoury Mince and Cheese	450
Bruchettas	Salmon & Cream Cheese, Salami, Pesto & Cucumber, Pastrami and Mustard with salad	450
Mini Pizzaz	Magherita, Mince and Chicken	450
Cocktail Bunny Chows	Mince Curry or Chicken Fillet Curry	450

PASTRY PLATTERS

Savoury Platter	Sausage Rolls, Bacon Rolls, Chicken nuggets, Pies, Cheese & Onion Wheels, Cocktail sausages	425
Pastry Platter	Sausage rolls, Mini pizzas, , Pastry sausages, Mini Quiche, Tri Color Tarts	425
Samosas Platter	Chicken Mince, Beef Mince, Potatoe and Sweetcorn and cheese	450
Springroll & Samosas Platter	Chicken and Veg Springrolls and Mix of Samosas	450
Cocktail Pie Platter	Chicken, Beef and Veg Pies	450
Deluxe Platter	Sausage rolls, Bacon rolls, Quiches, Chicken nuggets, Assorted Mini pizzas and Beef pies	425
Cocktail Dip Platter	Spring rolls, Chicken nuggets, Chicken wings, Meatballs, Fish bites and Chilli bites.	425
Sausage Roll Platter	Cocktail Chicken and Beef Sausage Rolls	425
Roti Roll Platter	Chicken Curry, Beef Mince Curry and Potatoe Curry	450





MIX MEAT PLATTERS

South African Platter	Cocktail boerewors, Biltong strips & chunks, Dried wors, Meatballs, Chicken Drumsticks or Honey Chicken Wings and Vetkoek Curried Mince.	460
BBQ Chicken Platter	Golden grilled Chicken Wings and Drumsticks. (can also be prepared Peri Peri)	450
Snack Meal Platter	Cocktail Sausage rolls, Samosas, BBQ Chicken Wings & drumsticks and Meatballs.	450
Village Special Platter	Bacon rolls, Cheese blocks, Cold meats, Olives, Mini Chicken and Beef kebabs, Chicken drumsticks & wings, Surrounded by a pyramid of assorted sandwiches.	460
Finga Picka Platter	Meatballs, Spicy Chicken wings, Sausage rolls, Sandwiches.	450
Meat Platter	Spicy chicken wings, drumsticks, Meatballs, Beef Kebaabs, succulent spareribs	450
Chicken Platter	Spicy chicken wings, drumsticks, chicken kebaabs, chicken strips	450
Special Mix Platter	As per your special request	SQ
Rib & Chicken Platter	Succulent Pork Ribs, Sticky Wings and Drumsticks	450
Kebaab Platter	Beef Kebaabs, Chicken Kebaabs, Fish Kebaabs and Veg Kebaabs	470
Beef Platter	Beef Wraps, Meat Balls, Mini Wors, Beef Samosas, Beef Kebaabs	450
Grill Platter	Grilled wings, wors, ribs, drumsticks, served with garlic bread	460

CHEESE AND COLDMEATS

Cocktail Snack Platter	Cold meats, Cheese delights, Egg Copenhagen. Garnished with olives, gherkins and asparagus.	460
Cheese Board	Assorted Cheese (big or mini) Biltong and Biscuits. Served with Pickle Onions and Gherkins	470
Cheese & Coldmeats	Ham, Pastrami, Olive Loaf, Cheddar, Haloumi, Feta, Olives, Brie, Crackers.	460

VEGETERIAN PLATTERS

Vegetable Platter	Mini pizzas, Veg pies, Vegetable Samosa's, Spring rolls, Mini Vegetable quiches, Cheese & Onion wheels	440
Crudite Platter	Assorted Vegetables, Fruit, Cheese, Pickles, Olives and Cocktail Tomatoes and dip	440
Continental Veg Platter	Roasted Pesto Tomatoe Tarts, Crumbed Mushrooms, Tri Color Tarts, cheese potatoe balls, Fried Halloumi	440

SWEET PLATTER

Sweet Cake Platter	A mouth - watering selection of cakes and pastries	450
Iced Cup Cake Platter	With butter icing	450
Sugar Iced Cup Cake Platter	With butter icing and sugared décor as per your request	450
Biscuit Platter	A variety of biscuits - CapeCookies	380

SEA FOOD PLATTER – ON SPECIAL REQUEST ONLY

Sea Food Platter	Prawns, Mussels in Garlic butter, Calamari Rings. Crabsticks and Fish bites.	SQ
	Prawn Kebaabs, Calamari, fish nuggets, tuna Ciabatta melts	SQ

FINGER LUNCHES – minimum 5 – per person charge

Basic Finger Lunch	Consists of 8 savoury snacks per person and 1 sweet snack	150pp
Executive Finger Lunch	Consists of 10 savoury snacks per person and 1 sweet snack (cavier, salmon etc)	195pp

EXCLUSIVE EXECUTIVE CATERING (Platters or Finger-lunches) – Contact Sandy

INDIAN SPICY PLATTERS

Contact Sandy	Planned and Prepared on request	SQ
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MAIN MEALS

MINIMUM ORDER OF 6 PER MEAL *****

Main Meals and Finger Lunches are served in Chaffing Dishes.

Main Meals are served with either Rice/Mash/Pap or Rolls. Indian curries can be served with Roti on request as well. Cold drinks, Bottled Water and Juices are also available on request

BEEF

Beef Lasagna (s)	Served with Salad and breadrolls	R85
Beef Curry	Served with Rice and Salad	R85
Beef Stroganoff	Served with Savoury Rice and Salad	R85
Grilled Steak (s)	Served with Chips or Potatoe Wedges, Veggies, Sauce, Salad & Rolls	R85
Farmhouse Boerewors (s)	Served with Mash, Veggie, Gravy, Salad and Rolls	R85
Beef & Mixed Bean Hot Pot	Served with Breads and Salad	R85
Beef Cottage Pie (s)	Served with Salad and Rolls	R85
Beef & Onion Pastry Pie (s)	Served with Salad and Rolls	R85
Beef Kebaabs (s)	Served with mash, veg, salad and gravy	R85
Beef Roast with Rosemary (s)	Served with veggies, gravy. Salad and rolls (min 8 portions)	R85
Beef Teriyaki (s)	Served with roasted veggies, salsa, sauce and noodles	R85
Babotie (s)	Served with Rice and Salad	R85
Mince Curry with Peas and Potatoe	Served with Rice and Salad	R85
Beef Korma	Served with Rice and Salad	R85

CHICKEN

Chicken Lasagna (s)	Served with Salad and breadrolls	R85
Chicken Curry	Served with Rice and Salad (Boneless- additional R7pp)	R85
Chicken Breyani	Served with Dhall, Yoghurt Salad and Carrot Salad(MIN ORDER OF 10)	R85
Chicken & Prawn Curry	Served with Rice and Salad (Boneless Chicken) (minimum 10 portions)	R90
Chicken & Mixed Bean Hot Pot	Served with Breads and Salad	R85
Chicken Cottage Pie (s)	Served with Salad and Rolls	R85
Chicken ala King	Served with Rice and Salad	R85
Roast Chicken (s)	Served with Braised Rice, Gravy and Salad (lemon & Garlic, BBQ or Peri Peri)	R85
Chicken Tikka (s)	Served with Roti and Salad	R85
Chicken & Sweetcorn Pie (s)	Covered with Puff Pastry and served with Rolls and Salad	R85
Chicken Kebaabs (s)	Served with mash, veg, gray and salad	R85
Mediterranean Chicken (s)	Roasted chicken on a bed of flavoured rice served with Salad	R85
Chicken & Hake Paella	Served with Yogurt Salad and Garden Salad	R85
Grilled Chicken Breast with Herbs (s)	Served with Baked Potatoes, Salad and Roll	R85
Creamy Roast Chicken with Herbs (s)	Served with Ciabatta or Garlic Bread and Salad	R85
Sweet and Sour Chicken	Served with Noodles and Salad	R85
Red Thai Curry with Veg	Served with Chinese Rice and Salad	R85
Chicken Korma	Served with Rice and Salad	R95
Butter Chicken	Served with Basmati Rice, Roti and Sambals	R95
Chicken Bunny Chow (quarter)	Served with Salad	R85





PASTAS

Creamy Chicken (s)	Served with Linguini and Salad	R85
Creamy Beef & Cherry Tomatoe (s)	Served with Linguini and Salad	R85
Beef Lasagna (s)	Served with Salad and Rolls	R85
Chicken Lasagna (s)	Served with Salad and Rolls	R85
Spaghetti Bolognaise (s)	Served with Salad	R85
Beef or Chicken Cannelloni (s)	Served in a sauce with Mash, Salad and Roll	R85

LAMB – prices vary – client to be notified when order is placed

Lamb Curry	Served with Rice and Carrot Salad	R90
Lamb Breyani (min 10)	Served with Dhall, Yoghurt Salad and Carrot Salad	R90
Lamb Roast (min 10)	Served with Roast Potatoes, Veggies, Gravy, Salad and Rolls	R100
Lamb Chops (min 10)	Served with roasted potatoes and veggies, salad, gravy and rolls	R100
Lamb Stew & Dumplings	Served with Breads and Salad	R90
Italian Roast Lamb (min 10)	Served with sauteed potatoes, gravy, breads/rolls and salad	R110
Lamb Shanks (min 8)	Served with Mash/Roast Potatoes, Veg & Salad	R120
Lamb Bunny Chow (quarter)	Served with Salad	R95

FISH

Grilled Hake (s)	Served with Potatoe Wedges, Salad and Rolls	R85
Braaied Snoek (s)	Served with Rice/Rolls, Veggies, Lemon Butter Sauce and Salad	R85
Battered Fish (s)	Served with Chips, veggies, Salad and Rolls	R85
Fish Lasagna	Served with Salad and Roll	R90
Haddock Magheritta (s)	Served with roasted potatoes, stuffed butternut and salad	R90
Calamari Strips/Rings (s)	Served with Chips, Salad and Roll	R90
Fresh Fish Curry*availability	Served with Pap or Rice	R115
Fresh Fish Breyani *availability	Served with Dhall, Yoghurt Salad and Curry Salad	R115

VEG

Veg Lasagna (s)	Served with Salad and Rolls	R85
Veg Breyani	Served with Dhall, Yoghurt Salad and Carrot Salad	R85
Sugar Beans Curry	Served with Rice or Roti and Salad	R85
Bean and Squash Casserole	Served with Rice/Breads and Salad	R85
Chunky Mixed Veg Stew	Served with Rice/Breads and Salad	R85
Creamy Macaroni Casserole (s)	Served with Salad	R85
Beans Bunny Chow (quarter)	Served with salad	

SIDE DISHES

Roti		R9.50
Basmati Rice	If replaced for any of the above dishes at an additional	R7.50
Pap	Can be prepared with the Main Meals at no additional cost	



SPECIAL CATERING

Spit Braai's	Quote on request – Contact Lenny	SQ
Normal Braai's	Quote on request – Contact Lenny	SQ
3 Course Meals	Contact Sandy - 078 320 8120 or orders@theplattercafe.co.za	SQ
Executive Meals	Contact Sandy: 078 320 8120 or orders@theplattercafe.co.za	SQ
Budget Meals	Contact Lenny – 073 980 0827 or lenny@theplattercafe.co.za	SQ
Training Meals	Contact Lenny – 073 980 0827 or lenny@theplattercafe.co.za	SQ
Christmas Functions	Contact Lenny – 073 980 0827 or lenny@theplattercafe.co.za	SQ
Other Events/Functions	Contact Lenny – 073 980 0827 or lenny@theplattercafe.co.za	SQ



DESSERTS – Minimum order of 6 except*

Peppermint Fridge Tart		R30
Ice-Cream and Fruit Salad*	Minimum of 10 people	R42.50
Trifle*	Minimum of 10 people	R37.50
Cream Cheese Cake with Fruit*	Minimum of 10 people	R35
Tiramisu *	Minimum of 10 people	R35
Soji (Indian Dessert)		R25
Sago & Vermicilli (Indian Dessert)		R25
Chocolate / White Mousse		R25
Bread Pudding		R30
Malva Pudding & Custard*	Minimum 12 people	R42.50
Cheese Board	Serves 10 people	R485
Black Forest Gatteaux*	Minimum of 10 people	R42.50

Due to fluctuating product costs, the menu prices are subject to change without notice.

Please note there may be slight variations to all ingredients due to seasonal availability.

All photographs are for illustration purposes only.

Prices are VAT excluding

Profile on Platter Café

The Platter Café is a well-established family run catering company with a reputation second to none. Led by Lenny and Sandy who are committed to excellence!

Menus can be tailor made under the guidance of Sandy who has over 10 years' experience running corporate & hospitality events and private functions of all sizes.

The Company has built an enviable reputation as one of the leading caterers in and around Midrand.

The Platter Café's reputation is built on repeatedly delivering innovative menus using the best quality ingredients and providing attentive friendly and professional customer service.

Whether you are planning a small meeting, needing Executive Catering, a Continental Breakfast, a casual BBQ or succulent spit braai, private party, corporate event or a small private dining experienced in your own home, we offer bespoke menu design to suit all budgets and individual specifications – without ever compromising quality.

The Platter Café's can become as involved in your event as you would like us to be, whether you require a drop off buffet service to your chosen event location, or you need our experienced management and staffing team to help you coordinate the day.

The Platter Cafe is pleased to say that we receive many enquiries and bookings from clients who have experienced our catering first hand or who have had The Platter Café's catering recommended to them.

We can also offer hiring of equipment, cutlery, crockery, marquees for your event through our very own suppliers.

We are experts in all aspects of Corporate Catering from Budget Training Meals right through to Executive Catering.

Our sample menus can be viewed on our website and are created by Sandy, Lenny and our team. In consultation with you we will design specific menus to suit your taste, budget and any specific dietary requirements.

We prefer to use niche suppliers and local businesses wherever possible as this allows for traceability and the highest quality of produce used. This attention to detail allows the quality of our menus to stand out from our competitors.

All our food is prepared in our kitchen or when required brought to the location and cooked fresh on site – with no reheating of food, "Taste our Reputation".

We go the extra mile for you in taking care of all your dietary requirements and supply Halaal and Kosher Meals or Platters when required. We understand these religious beliefs and have suppliers that prepare these meals for you. We collect from our suppliers and deliver to you.

Trading Hours: Monday to Friday

Weekends and Public Holidays - Food/Platters can be prepared on request and availability of Lenny and Sandy

Always a pleasure
Sandy and Lenny Naidoo