



# Catering Menu

Corporate Catering  
Private Functions  
Birthdays  
Matric Dance Pre-Parties  
Bridal & Baby Showers  
Anniversaries  
Confirmations & Christenings  
Weddings  
Harvest Tables

021

528 7577



## HOW TO ORDER & WHERE TO COLLECT:

Orders may be placed via:

Email: [catering@villagio.co.za](mailto:catering@villagio.co.za)

WhatsApp message 073 977 8385

Online: [www.villagio.co.za](http://www.villagio.co.za)

Orders need to be placed at least 72 hours (3 days) in advance for Saturdays, Sundays and Mondays and 48 hours (2 days) in advance for Tuesdays to Fridays.

Orders need to be collected from Caffé Villagio in Sable Square, Milnerton. Whereas this is the minimum advance ordering time, some dates may be unavailable due to high volumes. Orders need to be collected within a 30 minute window from the time slot selected. For large orders or full catering services at our venue or yours, kindly contact us as early as possible. All catering subject to availability & some ingredients subject to season.

## HOW TO PAY:

Payment can be made online when ordering via our website.

Orders placed via WhatsApp or email need to be paid in full at least 48 hours before catering date.

An invoice is issued with our banking details. Payment may be made via EFT or SnapScan.

Proof of payment must be emailed to [catering@villagio.co.za](mailto:catering@villagio.co.za)

T's & C's apply



# Breakfast Catering

## Croissants per dozen:

- Plain served with preserve & butter R144
- Cheese R144
- Chocolate R144
- Smoked salmon cream cheese avo rocket R180
- Bacon cream cheese tomato rocket R180
- Ham cheese tomato R180
- Egg mayo spring onion bacon bits R180



## Muffins per dozen incl. butters, cheese & preserve: R180

- Double chocolate
- Bran
- Blueberry
- Banana
- Lemon & poppy seed



## Scones per dozen R144

incl. butters, cheese, cream & preserve



## Danish pastries per dozen R180

- Cinnamon
- Pain au chocolat
- Almond



## Breakfast scrambled egg wraps per dozen R180

choose one filling combination:

- smoked salmon cream cheese rocket
- ham mushroom spring onion
- bacon cheese tomato
- mayo feta spring onion bacon bits



## Breakfast kebabs per dozen: R180

- Beefer breakfast bebab with beef sausage, beef meatball, mozzarella & cherry tomato
- Porker breakfast kebab with pork chipolata, bacon roses, cherry tomato & cheddar
- bacon cheese tomato
- Vege breakfast kebab with halloumi, mushroom, cherry tomato & peppers

## French toast stackers per dozen: R144

choose one filling combination:

- bacon cheddar maple
- bacon banana honey
- cream cheese berry preserve



# Breakfast Catering

## Crumpet stackers per dozen: R120

select one of the following:

- bacon cheddar maple
- banana chocolate
- strawberry, cream cheese & preserve

## Mini frittatas per dozen: R108

select one of the following:

- ham mushroom spring onion
- smoked salmon spring onion tomato
- bacon feta grilled peppers
- spinach feta
- bolognese mince mozzarella onion

## Mini brekkie burgers per dozen: R180

select beef patty or chicken fillet:

topped with bacon, cheddar & soufflé egg

## Poached egg stackers on sourdough bruschetta per dozen: R180

select one of the following:

- aioli & smoked salmon
- basil pesto & bacon
- bolognese & cheddar

## Assorted croquettes per dozen: R120

- bacon & cheese
- 3 cheeses (cheddar feta mozzarella)
- mild jalapeno & cheese
- bacon jalapeno & cheese
- 1 spinach mozzarella & feta
- feta basil pesto mozzarella
- smoked salmon croquettes

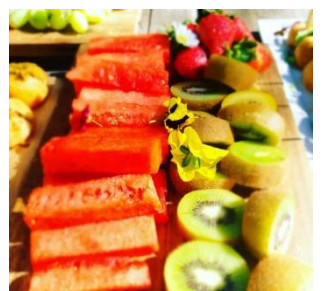
## Fruit kebabs per unit: R12

- 5 fresh seasonal fruit pieces on a skewer

## Fresh seasonal fruit platter:

- To serve 5: R300
- To serve 10: R500

## Granola, fruit, honey & yoghurt cups per unit: R15





# Platters: In a roll, sandwiched or wrapped

## Good old sarmie platter

- cheese tomato lettuce
- ham cheese tomato
- bacon feta mozzarella avo
- chicken aioli rocket carrots

R450 - 40 items (white/brown bread)



## Mini toasted panini platter

- mozz basil pesto sundried tomato
- smoked salmon mozz cream cheese peppadew
- roast lamb mozz tomato onion grilled peppers
- chicken bacon mozzarella tomato

R500 - 40 items R290 - 20 items



## Classic wrap platter salad leaves +

- tuna mayo cucumber tomato
- ham cheese tomato mayo
- bacon feta avo mozzarella aioli
- chicken aioli rocket carrots

R480 - 40 items R260 - 20 items



## Executive wrap platter salad leaves +

- smoked salmon tomato avo feta + aioli
- lamb tomato onion grilled peppers + tzatziki
- chicken bacon feta avo peppadews + yoghurt dressing
- chick peas sun-dried tomato mush avo feta butternut + hummus

R520 - 40 items R280 - 20 items



## Mini shwarma platter

- chicken tomato onion tzatziki
- lamb tomato onion tzatziki
- falafel cucumber tomato onion humus

R590.00 - 60 items R325 - 30 items



# Platters: In a roll, sandwiched or wrapped

## Mini classic burger platter

(choose beef patty or chicken fillet) with lettuce onion tomato & burger mayo  
R396 - 36 items R144 - 12 items

## Mini cheese burger platter

(choose beef patty or chicken fillet) with cheddar lettuce onion tomato  
R432 - 36 items R150 - 12 items

## Mini jalapeno burger platter

(choose beef patty or chicken fillet)  
bacon jalapeno cheddar mozzarella jalapeno mayo + lettuce onion tomato  
R486 - 36 items R180 - 12 items

## Mini Bacon & Brie burger platter

(choose beef patty or chicken fillet)  
bacon & brie, tomato, onion marmalade & lettuce  
R486 - 36 items R180 - 12 items

## Mini vegan burgers V

chick pea patty humus avo sun dried tomato gherkin  
lettuce tomato onion  
R180 - 12 items

## Mini fish burger platter

mini battered hake fillets & aioli slaw  
R486 - 36 items R180 - 12 items

## Mini lamb burger platter

lamb patties with tzatziki, tomato, cucumber, onion and lettuce  
R504 - 36 items R200 - 12 items

## Mini steak roll platter

mini prego beef fillet steaks, cheddar, caramelised onion, tomato & rocket  
R504 - 36 items R200 - 12 items





# Platters:

## Harvest, crudité, cheese & cold meat

### Harvest platter

- assorted luxury cheeses
- assorted charcuterie
- olives - preserve
- hummus - biltong pate – jalapeno pate
- dried fruit - crackers & sourdough slices
- fresh berries

R800 serves 8-10



### Cheese + dried fruit platter V

- camembert - blue cheese - brie
- cranberry cream cheese - fig cream cheese
- cream cheese + sweet chilli
- assorted dried fruit - crackers
- preserve - fresh berries

R800 serves 8-10



### Italian antipasti platter

- salami - coppa - chorizo - pancetta
- mozzarella - gorgonzola
- basil pesto mozzarella feta croquettes
- grilled artichokes - olives - basil pesto
- sun-dried tomato - mini pita breads

R800 serves 8-10



### Crudité platter V

- hummus duo: regular - beetroot
- sweet potato - baby corn
- cucumber strips - cherry tomatoes
- carrot strips - vege crisps
- broccoli florets - cauliflower florets

R700 - serves 8-10



# Platters: Finger Foods

## Vegan meze platter V

- falafel - dolmades - grilled artichokes
- vegan wraps (butternut hummus chick peas sundried tomato mushrooms)
- vege kebabs (carrot baby marrow aubergine cherry tomato)
- hummus - olives

R700 - 70 items R350 - 30 items

## Vegetarian meze platter V

- falafel
- feta basil pesto mozzarella croquettes
- dolmades - crumbed mushrooms
- spanakopita (spinach & feta pies)
- grilled artichokes - olives - sundried tomato
- tzatziki & hummus

R700 - 70 items R350 - 30 items

## Greek meze platter

- chicken souvlaki (kebabs)
- mini lamb shwarmas
- keftedes (traditional meatballs)
- crumbed calamari strips
- falafel (chick pea croquettes)
- spanakopita (spinach & feta pies)
- dolmades - tzatziki hummus

R700 - 70 items R350 - 30 items

## Homemade pastry platter

- spanakopita (spinach + feta phyllo triangles)
- chicken & mushroom pies
- beef sausage rolls
- beef samoosas
- veg spring rolls

R600 - 60 items R350 - 30 items

## Mini quiche platter

- ham mushroom spring onion
- smoked salmon spring onion tomato
- bacon feta grilled peppers
- spinach feta

R528 - 48 items R300 - 24 items





# Platters: Finger Foods

## Carnivale party platter

- mini cheese burgers
- meatballs
- jalapeno croquettes
- crumbed calamari strips
- samoosas
- crumbed cajun chicken strips
- sweet chilli mayo dipping sauce

R700 - 70 items R350 30 items



## Festival platter

- Mini chicken fillet burgers
- Beef meatballs
- 3-cheese croquettes
- Mini boerewors rolls
- Sausage rolls
- Chicken wings - Tomato sauce & mayo dipping sauces

R650 - 60 items



## Nothing but meat platter

- lamb meatballs
- beef meatballs
- lamb sausages
- mini beef fillets
- beef kebabs
- tzatziki + aioli

R800 - 80 items R380 - 30 items



## 'On the bone' chicken platter

- sticky Cajun chicken wings & drumsticks
- tzatziki + jalapeno mayo dipping sauce

R700 - 60 items



## All about chicken platter

- mini chicken schnitzels
- chicken kebabs in lime ginger & honey
- mini grilled chicken fillets
- mini chicken sausages - chicken meatballs
- aioli dipping sauce

R700 - 70 items R350 - 30 items





# Platters: Finger Foods

## Love local platter

- Mini bobotie quiches
- Chicken tikka masala kebabs
- Bacon jalapeno croquettes
- Beef samoosas
- Mini lamb rotis
- Mini vetkoek stuffed with savoury mince

R770 - 70 items



## Hot n spicy mexican platter

- jalapeno croquettes
- nachos shooters (little cups filled with guacamole, cream cheese, cheddar, tomato & nachos)
- spicy chicken kebab in lime ginger & honey
- mini jalapeno beef burgers with bacon & cheddar
- spicy beef meatballs
- sundried tomato & chilli sauce - jalapeno mayo

R770 - 70 items



## Seafood platter

- panko crumbed prawns
- crumbed calamari strips
- mini battered hake fillets
- salmon croquettes
- tuna mayo cucumber tomato wraps
- aioli dipping sauce & fresh lemon wedges

R850 80 items



## Phyllo pastry canapé platter

- prawn aioli cream cheese avo
- smoked salmon rocket tomato cream cheese
- biltong pate peppadew onion marmalade
- fig brie blueberry
- aubergine humus sun dried tomato & camembert

R500 - 36 items



# Canapes per 1/2 dozen

## Vegan & vegetarian

- Mini wrap filled with aubergine camembert feta sun dried tomato humus cashews R72
- Mozzarella basil pesto & feta panko crumbed cigars R72
- Aubergine phyllo baskets + beetroot hummus chick peas & pomegranate seeds (vegan) R72
- Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos R90
- Mild jalapeno, cream cheese, feta, cheddar panko crumbed cigars R72
- Caprese kebab with mozzarella cherry tomato fresh basil balsamic & basil pesto R96
- Roast colourful cherry tomato tartlet with feta & fresh oreganum R72
- Roast vegetable, portobellini mushroom & halloumi skewer R90
- Salad shooter with hummus avo cucumber cherry tomato & couscous (vegan) R90
- Fork food: lentil & chick pea curry on a bed of basmati rice & fresh coriander (vegan) R96

## Seafood

- Grilled calamari & chorizo kebabs with light chilli lemon zest & thyme R90
- Panko crumbed prawns & sweet chilli dip sauce R90
- Savoury cheesecake topped with avo, smoked salmon roses & caviart R96
- Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns R96
- Mini wrap filled with smoked salmon aioli baby tomato feta & micro herbs R96
- Mini 'fish n chips' baskets drizzled with aioli R108
- Spicy tabasco prawn sliders on brioche with tomato, feta, mayo & microgreens R108

## Meat & Chicken

- Beef fillet kebab with peppers & red onion R108
- Beef teriyaki kebab with cucumber radish & shredded spring onion R108
- Chicken kebab with lime ginger & honey R72
- Harissa-coconut chicken kebab R72
- Chicken tikka masala skewers & yoghurt sauce R72
- Pork belly canape bourbon-infused with crispy crackling on a bed of aioli R108
- Beef fillet slices on bruschetta, onion marmalade parmesan shavings & microgreens R108
- Savoury cheesecake topped with avo & pastrami roses R108
- Savoury cheesecake topped with bacon twists & maple syrup R108
- Mini tartlet with roast beef thyme camembert & colourful cherry tomato R72
- Fork food: chicken fillet in lime ginger & honey on a bed of couscous topped with pomegranate seeds & black sesame R108
- Fork food: thai chicken curry on a bed on jasmine rice & fresh coriander R108
- Fork food: mini paella with chicken prawn & chorizo on a bed of saffron rice R108
- Fork food: mild lamb curry on a bed of basmati rice & fresh coriander R108



# Deli

## Homemade patés & dips per 250ml

- regular humus (vegan)
- avo humus (vegan)
- beetroot humus (vegan)
- tzatziki
- jalapeno mayo
- 'nothing but chilli' sauce (vegan)
- sun-dried tomato & chilli sauce (vegan)
- R45ea

- biltong paté
- smoked salmon paté
- chicken liver paté
- olive tapenade (vegan)
- basil pesto
- R50ea

## Croquettes, falafel, keftedes, pastries per dozen

- bacon & cheese croquettes R120
- 3 cheeses (cheddar feta mozzarella) croquettes R120
- mild jalapeno & cheese croquettes R120
- bacon jalapeno & cheese croquettes R120
- spinach mozzarella & feta croquettes R120
- feta basil pesto mozzarella croquettes R120
- smoked salmon croquettes R120
- falafel balls R95
- mini spanakopita triangles R96
- keftedes R96

# Cheesecake, sweets & pastries

## Homemade phyllo pastries:

mini choc-nut baklava ½ dozen R72

mini apple strudel ½ dozen R60

mini galaktoboureko pouches (phyllo pastry milk tart) ½ dozen R54

whole galaktoboureko (phyllo pastry milk tart) 26cm 10-12 slices R300

## Mini sweet treats:

nothing but chocolate brownie (nut free) ½ dozen R72

gluten free chocolate brownie (nut free) ½ dozen R78

vegan chocolate brownie (nut & egg free) ½ doz R78

mini custard tartlets topped with mixed berries ½ dozen R72

mini custard tartlets topped with kiwi mango passion fruit R72

mini peppermint crisp tartlets ½ dozen R72

dessert in a glass: mini panna cotta chai vanilla coconut meringue ½ doz R84

dessert in a glass: mini panna cotta white chocolate topped with mixed berries ½ doz R84

dessert in a glass: mini panna cotta dark chocolate topped with choc candies ½ doz R84

dessert in a glass: peppermint crisp ½ doz R84

dessert in a glass: lemon lime cheesecake ½ doz R84

dessert in a glass: white chocolate salted caramel cheesecake ½ doz R84

## Cheese cupcakes:

white chocolate salted caramel cheese cupcakes ½ dozen R84

mixed berry ginger biscuit cheese cupcakes ½ dozen R84

lemon & lime cheese cupcakes R84

## Whole baked cheesecake:

baked cheesecake 8-10 slices 23cm, decorated with edible flowers, candies & other suitable items **R490**

flavours:

white chocolate salted caramel

mixed berry & ginger biscuit

lime & lemon



# Harvest Tables

We can all agree that food plays one of the most important roles in any successful event. Book a Caffè Villaggio® harvest table for your next special occasion, wedding or corporate event. We come out to your home/office/venue. We provide all display equipment included in the price. You just need provide us table space. Delivery and collection charge is extra and subject to area. Our harvest tables are for a minimum of 30 guests and a maximum of 120 guests.

Types of harvest tables:

- Continental Breakfast & Brunch
- The High Tea
- Cheese, Charcuterie & Canapés
- Love Local
- Surf & Turf
- Healthy Lunch
- The Med
- Vegan & Vegetarian
- Dessert

Pricing:

R180pp 30 guests

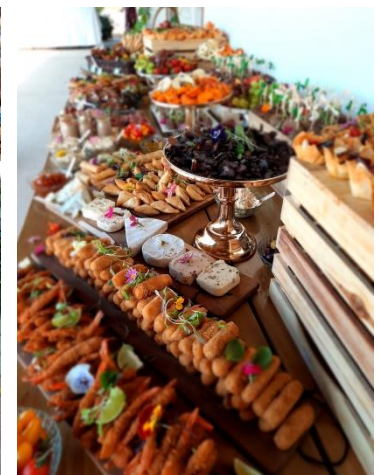
R160pp 60 guests

R140pp 90 guests

R130pp 120 guests

Themed & tailor-made options to be quoted.

Combo harvest tables also possible.





# Wedding catering

Contact Caffe Villagio for good, colourful & plentiful wedding food, set up at your own venue! We offer harvest tables, plated meals, feast-to-table and buffets, as well as desserts. Speak to us today for a quotation and menus tailored to your needs.

Here are some of the foods we offer for the main meal, but not limited to these. These meals can be incorporated with our harvest tables and canapés and sweet treats. We can also cater for other dietary requirements for any of your guests such as vegetarian, vegan and gluten free. We will just adapt the menu accordingly.

## Meats:

- Roast pork belly in bourbon gravy topped with crispy crackling
- Roasted & deboned Greek-style leg of lamb
- Grilled lamb loin cutlets
- Roast beef fillet in creamy mushroom & garlic sauce
- Harissa coconut chicken pieces
- Sirloin roast in rosemary gravy
- Moroccan beef stew infused with chick peas, dates & cumin (boneless)
- Mild lamb curry (boneless)
- Homemade chicken, leek & mushroom pie
- Homemade lamb & vegetable pie

## Sides:

- Basmati rice
- Jasmine rice
- Pilaf rice infused with cashews, dill & cinnamon
- Pumpkin fritters
- Roast rustic potato wedges in rosemary & garlic
- Roast baby potatoes in paprika butter
- Artichoke, broccoli & potato puree
- Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)
- Roasted root vegetables
- Creamed spinach with a hint of nutmeg
- Roasted butternut with a hint of cinnamon
- Roast vegetable & tomato tartlet

## Salads:

- Greek salad with cucumber & tomato slices, red onion, feta, olives, pomegranate seeds, couscous & fresh oregano
- Colourful coleslaw with roasted nuts, spring onions, sprouts with lemon-sunflower oil
- Diced sambal salad

