



# 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. **NO ORDERS ACCEPTED AT OUR STORE.**

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

## 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)

No cash payments & no catering payments accepted at our restaurant.

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 R144

- Cinnamon
- Pain au chocolat



## Breakfast scrambled egg wraps per dozen R144

choose one filling combination:

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



## French toast stackers per dozen: R144 (gluten free on request)

choose one filling combination:

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



## Mini brekkie burgers per dozen: R180

select beef patty or chicken fillet:

topped with bacon, cheddar & soufflé egg



# Breakfast Catering

## Bagels with toppings per dozen: R144

select one of the following:

- Smoked salmon cream cheese avo rocket
- Bacon cream cheese tomato rocket
- Ham cheese tomato
- Egg mayo spring onion bacon bits

## Crumpet stackers per dozen: R120

select one of the following:

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

## Mini frittatas per dozen: R108 (gluten free)

select one of the following:

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



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

select one of the following (gluten free on request):

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



## Assorted croquettes per dozen: R144 (gluten free on request)

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



## Fruit kebabs per unit: R12 (gluten free)

- 5 fresh seasonal fruit pieces on a skewer

## Fresh seasonal fruit platter: (gluten free)

- 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 rocket
- roast lamb mozz tomato onion grilled peppers tzatziki
- chicken bacon mozzarella tomato mayo avo

R550 - 40 items R300 - 20 items



## Classic wrap platter salad leaves +

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

R504 - 42 items R280 - 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

R588 - 42 items R300 - 20 items

## Mini shwarma platter

Bite size pita breads filled with:

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

R600.00 - 60 items R350 - 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
- basil pesto - aioli - biltong butter
- 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

### Fresh crudité platter Vegan & Gluten Free

- hummus duo: regular - beetroot
- 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 lactose free (gluten free on request)

- vegan wraps (butternut hummus chick peas sundried tomato mushrooms)
- phyllo pastry canapes with aubergine, hummus, chick peas & carrots
- falafel - dolmades - grilled artichokes
- hummus - olives - sundried tomato

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

R770 - 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

R770 - 70 items R350 - 30 items

## Homemade pastry platter

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

R600 - 60 items R350 - 30 items

## Mini quiche platter (gluten free on request)

- 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
- Mini steak rolls
- Beef meatballs
- 3-cheese croquettes
- Sausage rolls
- Sticky chicken wings - Tomato sauce & mayo dipping sauces

R650 - 60 items



## Nothing but meat platter Gluten Free

- sticky sesame chicken kebabs
- beef meatballs
- lamb sausages
- mini beef fillets - prego beef kebabs
- tzatziki + aioli

R800 - 80 items R450 - 40 items



## 'On the bone' rib & wing platter Gluten Free

- sticky Cajun chicken wings & pork spare ribs
- tzatziki + jalapeno mayo dipping sauce

R750 - 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

R800 - 70 items R350 - 30 items



## The Gluten Free

- chicken kebabs in lime ginger & honey
- prego beef kebabs - sticky chicken wings
- spinach & feta gluten free quiche - dolmades
- falafel - feta mozzarella basil pesto croquettes
- tzatziki + hummus

R800 - 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

R800 - 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
- Albondigas - meatballs seasoned with traditional Mexican spices in tomato sauce
- mini jalapeno beef burgers with bacon & cheddar
- spicy beef burrito wraps with avo cream cheese corn & cheddar
- sundried tomato & chilli sauce - jalapeno mayo

R770 - 60 items



## Seafood platter

- panko crumbed prawns
- crumbed calamari strips
- battered hake medallions
- salmon croquettes
- prawn spring rolls
- smoked salmon, feta, aioli, tomato, cucumber, spring onion & avo wraps
- aioli dipping sauce & fresh lemon wedges

R900 80 items



## The 'Braai' platter

- boerewors pin wheels
- chicken wings
- chicken drumsticks
- lamb chops
- pork spare ribs
- jalapeno croquettes
- corn on the cob bites
- jalapeno mayo & tzatziki

R900 - 70 items

# Deluxe Platters & Canapes

## Phyllo pastry canapé platter

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

R500 - 36 items



## Deluxe Vegetarian platter

- Mini wrap filled with aubergine camembert feta sun dried tomato humus cashews
- Mozzarella basil pesto & feta panko crumbed cigars
- Aubergine phyllo baskets + beetroot hummus chick peas & pomegranate seeds
- Caprese kebabs (mozzarella, cherry tomato & basil)
- Roast colourful cherry tomato tartlet with feta & fresh oreganum
- Roast vegetable, Portobellini mushroom & halloumi skewer
- Basil pesto - hummus

R770 - 60 items



## Deluxe Seafood platter

- Grilled calamari & chorizo kebabs in light chilli lemon & thyme
- Panko crumbed prawns & sweet chilli dip sauce
- Savoury cheesecake topped with avo, smoked salmon roses & caviart
- Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns
- Mini wrap filled with smoked salmon aioli baby tomato feta & micro herbs
- Prawn spring rolls
- Aioli - sweet chilli mayo - lime wedges

R840 - 60 items



## Deluxe Meat platter

- Beef teriyaki kebab with cucumber radish & shredded spring onion
- Harissa-coconut chicken kebab
- Savoury cheesecake topped with avo & pastrami roses
- Beef fillet slices on bruschetta, onion marmalade parmesan shavings
- Mini wrap filled with lamb, tzatziki, red onion & tomato
- Mini tartlet with roast beef thyme camembert & cherry tomato

R840 - 60 items



## Vegan & vegetarian Canapes per half dozen

Mozzarella basil pesto & feta panko crumbed cigars R72

Mini wrap aubergine camembert feta sun dried tomato humus cashews 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 Canapes per half dozen

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 & caviar **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**

Prawn spring rolls with sweet chilli dipping sauce **R108**

## Meat & Chicken Canapes per half dozen

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)
- R50ea

- biltong pate R55
- smoked salmon pate R60
- chicken liver pate R55
- olive tapenade (vegan) R60
- basil pesto R55

## Croquettes, falafel, keftedes, pastries per dozen

- bacon & cheese croquettes R144
- 3 cheeses (cheddar feta mozzarella) croquettes R144
- mild jalapeno & cheese croquettes R144
- bacon jalapeno & cheese croquettes R144
- spinach mozzarella & feta croquettes R144
- feta basil pesto mozzarella croquettes R144
- smoked salmon croquettes R144
- falafel balls R108
- mini spanakopita triangles R108
- keftedes R108





# Cheesecake, sweets & pastries

## Homemade phyllo pastries:

mini choc-nut baklava ½ dozen R72 (vegan)

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

mini strawberry cheesecake donuts ½ dozen R72

mini salted caramel cheesecake donuts ½ dozen R72

dessert in a glass: mini panna cotta chai vanilla coconut vegan ½ doz R84 (gluten free)

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

dessert in a glass: chocolate mousse topped with choc candies ½ doz R84 (gluten free)

dessert in a glass: granadilla mousse topped with granadilla coulis ½ doz R84 (gluten free)

dessert in a glass: strawberry mousse topped with fresh strawberries ½ doz R84 (gluten free)

dessert in a glass: peppermint crisp ½ doz R84 (gluten free on request)

dessert in a glass: lemon lime cheesecake ½ doz R84 (gluten free on request)

dessert in a glass: white chocolate salted caramel cheesecake ½ doz R84 (gluten free on request)



## Cheese cupcakes (gluten free on request):

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 (gluten free on request):

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



# COOKED MEALS - R100 PER MEAL

Terms and conditions:

- Meals are individually boxed
- Minimum of 5 of same variant may be ordered
- Buffet set up may be arranged and will incur an extra charge of R25pp plus delivery charge
- Minimum pax for buffet set up is 20
- Tailor made menus for buffets can be put together to include more than one meat and more sides.  
Tailor made buffets to be priced according to items selected.

<b>Main Meal</b>	<b>Variation: Vegetarian</b>	<b>Variation: Vegan</b>	<b>Variation: Gluten free</b>	<b>Variation: Lactose free</b>
<b>Grilled chicken breast fillets in lime ginger &amp; honey served with jasmine rice &amp; seasonal veg</b>	Grilled large open brown mushroom served with jasmine rice & seasonal veg	Grilled large open brown mushroom served with jasmine rice & seasonal veg	Same as main meal	Same as main meal
<b>Beef fillet kebabs in teriyaki basting served with mashed potato &amp; seasonal veg</b>	Vege kebabs in teriyaki basting served with mashed potato & seasonal veg	Vege kebabs in teriyaki basting served with mashed potato & seasonal veg	Same as main meal	Same as main meal
<b>Chicken schnitzel served with roast potatoes, roast veg &amp; cheese-mushroom sauce</b>	Vegan schnitzel served with roast potatoes, roast veg & cheese-mushroom sauce	Vegan schnitzel served with roast potatoes, roast veg & cheese-mushroom sauce (plant-based)	Same as main meal (plain chicken breast with no crumbs)	Same as main meal (plain chicken breast no crumbs or egg & no sauce)
<b>Mild beef curry &amp; basmati rice</b>	Lentil & chick pea curry & basmati rice	Lentil & chick pea curry & basmati rice	Same as main meal	Same as main meal
<b>Thai chicken curry &amp; jasmine rice</b>	Green veg curry & jasmine rice	Green veg curry & jasmine rice	Same as main meal	Same as main meal
<b>Beef lasagne &amp; seasonal veg</b>	Vegetable lasagne	Vegetable lasagne (plant based milk substitute in béchamel & no cheese)	Same as main meal but with gluten free pasta	Same as main meal (plant based milk substitute in béchamel & no cheese)
<b>Chicken leek &amp; mushroom pie served with mashed potato &amp; seasonal veg</b>	Spinach & feta pie served with mashed potato & seasonal veg	Vegetable pie served with mashed potato & seasonal veg	Same as main meal, but crustless	Same as main meal
<b>Moroccan beef stew served with couscous &amp; roasted brinjal + peppers</b>	Moroccan veg stew served with couscous & roasted brinjal + peppers	Moroccan veg stew served with couscous & roasted brinjal + peppers	Same as main meal	Same as main meal
<b>Harissa-coconut chicken breast fillet served with jasmine rice &amp; green veg</b>	Harissa-coconut roast mushrooms served with jasmine rice & green veg	Harissa-coconut roast mushrooms served with jasmine rice & green veg	Same as main meal	Same as main meal
<b>Roast sirloin in creamy</b>	Roast plant-based	Roast plant-based	Same as main meal	Same as main meal



<b>mushroom-pepper sauce served with roast potatoes &amp; roast butternut</b>	substitute in creamy mushroom-pepper sauce served with roast potatoes & roast butternut	substitute in creamy mushroom-pepper sauce served with roast potatoes & roast butternut		
<b>'Friday' Fish n Chips served with handcut fries, lemon &amp; sweet chilli mayo</b>	Falafel served with handcut fries, lemon & hummus	Falafel served with handcut fries, lemon & hummus	Steamed hake fillet served with handcut fries, lemon & sweet chilli mayo	Steamed hake fillet served with handcut fries, lemon & sweet chilli
<b>Homemade cheese beef burger &amp; handcut fries</b>	Homemade cheese burger with vegan patty & handcut fries	Homemade cheese burger with vegan patty & handcut fries	Homemade cheese beef burger & fries (bunless)	Homemade beef burger & handcut fries (no cheese)
<b>Moussaka: layered bake with brinjal, beef mince, potato &amp; béchamel, served with green veg.</b>	Moussaka: layered bake with brinjal, potato & béchamel, served with green veg.	Moussaka: layered bake with brinjal, potato & béchamel (made with plant-based milk sub), served with green veg.	Same as main meal	Same as main meal (no cheese & with plant-based milk substitute)
<b>Roast leg of lamb served with roast potatoes, seasonal veg &amp; gravy</b>	Plant-based substitute served with roast potatoes, seasonal veg & gravy	Plant-based substitute served with roast potatoes, seasonal veg & gravy	Same as main meal	Same as main meal