

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.**

Types of harvest tables:

- Continental Breakfast & Brunch
- The High Tea
- Cheese, Charcuterie & Canapés
- Love Local
- Surf & Turf
- Healthy Lunch (gluten & carb free)
- Mamma Mia
- The Vegetarian & Vegan
- Havana Nights

Themed & tailor-made options to be quoted. Combo harvest tables also possible. Dessert tables can be set up and are tailor made.

Please view our photo gallery at the end of the package menu.

We provide all display equipment and set up included in the price. You just need to 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.

Harvest tables need to be booked well in advance to ensure availability.

Terms & conditions of booking:

R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill. Guest count needs to be confirmed 1 week before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. Only EFT payments are accepted. ***No cash payments and no payments at our store. Please do not make interim payments as no monies will be refunded if there is a cancellation. Upon receipt of our final invoice, then final payment is due.***

Any losses or breakages to our equipment, stands or platters, incurred by you or your guests, will be charged to your account.

Should you wish to proceed with a booking, please contact us to check availability of the date and then complete the booking form at the end of the package menu. Kindly send it back to us.

Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.

The Continental Breakfast & Brunch

Assorted luxury cheeses
Assorted charcuterie
Smoked salmon
Preserves
Basil pesto
Bountiful butter
Fresh fruit
Assorted danishes
Bagels
Plain croissants
Chocolate croissants
Mini crumpets
Mini brekkie burger with bacon, cheese & souffled egg (beef or chicken)
Mini spinach & feta frittatas
French toast stackers with bacon cheddar & maple
Assorted cheese croquettes
Assorted mini quiches
Muesli, yoghurt & honey cups

The harvest table is decorated with greenery, flower petals, microgreens & edible flowers.

Pricing:

R190pp 30 guests
R170pp 60 guests
R150pp 90 guests
R130pp 120 guests

PLEASE SEE OUR DESSERT LIST AT THE END OF THE MENU SHOULD YOU WISH TO ADD SWEET ITEMS TO YOUR HARVEST TABLE.

PLEASE VIEW OUR PHOTO GALLERY AT THE END OF THE MENU.

The High Tea

Sweet list: choose 5

Mini white chocolate salted caramel cheese cake (gluten free on request)
Mini berry-ginger biscuit cheese cake (gluten free on request)
Mini lemon-lime cheese cake (gluten free on request)
Mini custard tarts topped with mixed berries
Mini Greek milk tart pouches
Mini chocolate brownies (gluten free or vegan on request)
Mini apple strudels
Mini carrot cakes
Mini red velvet cakes
Mini strawberry cakes
Mini peppermint crisp in a glass (gluten free on request)
Scones with jam & cream
Mini panna cotta chai vanilla coconut (vegan & gluten free)
Mini panna cotta white chocolate topped with mixed berries (gluten free)
Dessert in a glass: chocolate mousse topped with choc candies (gluten free)
Dessert in a glass: granadilla mousse topped with granadilla coulis (gluten free)
Dessert in a glass: strawberry mousse topped with fresh strawberries
Fruit kebabs (vegan & gluten free)
Mini crumpet stackers with strawberries & cream cheese

Savoury list: choose 9

Spinach & feta quiches (gluten free on request)
Smoked salmon spring onion tomato quiches (gluten free on request)
Ham mushroom & spring onion quiches (gluten free on request)
Mini tartlet filled with roast beef onion marmalade & baby tomato (gluten free on request)
Mini tartlet filled with fig, brie and blueberry jelly (gluten free on request)
Mini tartlet filled with camembert, roast baby tomato, feta & thyme (gluten free on request)
Mini spinach & feta phyllo triangles
Savoury cheese cake topped with avo & smoked salmon roses
Smoked salmon croquettes (gluten free on request)
Feta basil pesto mozzarella croquettes (gluten free on request)
Mild jalapeno croquettes with cream cheese cheddar feta (gluten free on request)
Mini beef or chicken fillet sliders (vegan on request)
Mini steak rolls with onion marmalade, cheddar, rocket & tomato
Mini fish burgers with battered hake & aioli coleslaw
Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns
Wrap with butternut feta mushroom sundried tomato chick peas avo hummus
Wrap with smoked salmon feta aioli tomato avo
Wrap with chicken feta avo peppadew yoghurt dressing
Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos (gluten free on request)
Sandwich triangles cucumber tomato cheese
Sandwich triangles chicken aioli rocket
Caprese kebabs with mini mozzarella balls fresh basil cherry tomato (gluten free)

Pricing:

R180pp 30 guests
R160pp 60 guests
R140pp 90 guests
R120pp 120 guests

You may change the ratio of sweet and savoury to make up the total offering of 14. The harvest table is decorated with greenery, flower petals, microgreens & edible flowers.

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Love Local

Biltong pate – chicken liver pate - luxury crackers & sourdough slices – dried fruit – biltong – droëwors – melon preserve – bountiful butter

Mini boboties

Mini lamb curry rotis

Mini chicken bunny chows

Mild jalapeno, cream cheese, feta, cheddar croquettes

Fish n chips cones with aioli drizzle

Chicken & mushroom pot pies

Chicken sosaties with masala spice & apricot drizzle

Mini vetkoek with curry mince & melted mozzarella

Mini cheese burgers

Mini masala steak rolls with caramelised onion & cheddar

Pork belly bites in bourbon sauce with crispy crackling

Sticky chicken pieces topped with fresh coriander

Beef samoosas

Frikadelletjies

The harvest table is decorated with greenery, flower petals, microgreens & edible flowers.

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R130pp 120 guests

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Surf & Turf

Biltong pate – smoked salmon pate - luxury crackers & sourdough slices – aioli – tzatziki – sweet chilli mayo – fresh lemon & lime wedges – bountiful butter

Smoked salmon wraps

Mini fish burgers with aioli slaw

Fish & chips baskets

Crumbed calamari strips

Panko crumbed prawns

Smoked salmon croquettes

Chicken kebab in sweet chilli & sesame seeds

Prego beef fillet kebabs

Beef fillet bruschetta with onion marmalade & topped with parmesan shavings

Sticky chicken wings

Mini chicken shwarmas

Mini lamb burgers

Pork belly bites in bourbon sauce with crispy crackling

Smokey pork spare ribs

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Cheese, Charcuterie & Canapés

assorted luxury cheeses - assorted charcuterie - olives – preserve – dried fruit - crackers & sourdough slices - fresh fruit – bountiful butter

Choose 14 canapes:

Mini tartlet filled with roast beef onion marmalade & baby tomato
Mini tartlet filled with fig, brie and blueberry jelly
Mini tartlet filled with camembert, roast baby tomato, feta & thyme
Mini spinach & feta phyllo triangles
Savoury cheese cake topped with avo & smoked salmon roses
Smoked salmon croquettes
Feta basil pesto mozzarella croquettes
Mild jalapeno croquettes with cream cheese cheddar feta
Mini cheese burgers beef or chicken
Mini steak rolls with onion marmalade, cheddar, rocket & tomato
Fish & chips baskets
Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns
Wrap with butternut feta mushroom sundried tomato chick peas avo hummus
Wrap with smoked salmon feta aioli tomato avo
Wrap with chicken feta avo peppadew yoghurt dressing
Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos
Mini lamb shwarmas
Mini lamb burgers
Pork belly bites in bourbon sauce with crispy crackling
Mini boboties
Chicken, leek & mushroom pot pies
Sticky chicken pieces topped with fresh coriander
Chicken kebabs in lime ginger & honey
Beef kebabs with peppers & red onion
Caprese kebabs with mini mozzarella balls fresh basil cherry tomato

The harvest table is decorated with greenery, flower petals, microgreens & edible flowers.

R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill. Guest count needs to be confirmed 1 week before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests (with the minimum being 30). This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 1 week of the event. No refunds will be given. Delivery and collection charge is extra and subject to area.

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R170pp 60 guests
R150pp 90 guests
R130pp 120 guests

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The Vegetarian & Vegan Harvest Table

assorted luxury cheeses - olives – grilled artichokes – basil pesto - hummus – beetroot hummus - dried fruit – pita bread - fresh fruit – sundried tomatoes

Choose 14 canapes:

Mini tartlet filled with fig, brie and blueberry jelly

Mini tartlet filled with camembert, roast baby tomato, feta & thyme

Mini quiche with butternut, feta & leeks

Mini spinach & feta phyllo triangles

Savoury cheese cake topped with avo & colourful cherry tomato

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini vegan burgers (vegan)

Phyllo pastry basket filled with hummus, aubergine, camembert, sundried tomato

Aubergine phyllo baskets + beetroot hummus chick peas & pomegranate seeds (vegan)

Wrap with butternut feta mushroom sundried tomato chick peas avo hummus

Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos

Mini falafel in pita (vegan)

Dolmades (vegan)

Vegetable spring rolls (vegan)

Caprese kebabs with mini mozzarella balls fresh basil cherry tomato

Roast veg kebab with portobellini mushrooms, carrots, baby marrow, cherry tomato (vegan)

Salad shooters with couscous hummus diced cucumber & tomato, avo (vegan)

Fork food: lentil & chick pea curry on a bed of basmati rice & fresh coriander (vegan)

Pricing:

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R150pp 90 guests

R130pp 120 guests

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Mamma Mia Harvest Table

Olives, feta & chilli dip, pita bread, focaccia bread, hummus, tzatziki, basil pesto, aubergine & feta dip, taramasalata, fresh seasonal fruit

Assorted Mediterranean charcuterie

Grilled artichokes

Dolmades

Keftedes (greek beef meatballs)

Mini lamb shwarmas

Mini chicken souvlaki (kebabs)

Spanakopita (spinach & feta phyllo triangles)

Falafel

Mini lamb burgers with tzatziki, cucumber & tomato

Fish n chips basket with garlic dip

Caprese kebabs (mozzarella, cherry tomato & fresh basil)

Phyllo pastry canapés with aubergine, hummus, sundried tomato & gorgonzola

Roast vegetable, portobellini mushroom & halloumi skewer

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R170pp 60 guests

R150pp 90 guests

R130pp 120 guests

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The Healthy Lunch (gluten & carb free)

olives – grilled artichokes – basil pesto - hummus – beetroot hummus – fresh assorted crudites – sundried tomatoes

beef teriyaki kebab with cucumber radish & shredded spring onion

chicken fillet in lime ginger & honey on a bed of couscous topped with pomegranate seeds & black sesame

Harissa-coconut chicken kebab

lamb meatballs

spinach & feta crustless quiches

Caprese kebabs (mozzarella, cherry tomato & fresh basil)

Falafel (vegan)

Dolmades (vegan)

roast veg kebab with portobellini mushrooms, carrots, baby marrow, cherry tomato (vegan)

salad shooters with couscous hummus diced cucumber & tomato, avo (vegan)

smoked salmon, feta, aioli, tomato, cucumber, spring onion & avo gluten free wraps

beef fillet slices on gluten free bruschetta, onion marmalade parmesan shavings & microgreens

prawn gluten free bruschetta with aioli, black sesame seeds & rainbow slaw

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R190pp 30 guests

R170pp 60 guests

R150pp 90 guests

R130pp 120 guests

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Havana Nights

3-bean pate – white fish pate – spinach & artichoke dip – guacamole – luxury crackers, nachos & sourdough slices – fresh lemon & lime wedges

Spicy chicken kebabs in lime ginger & honey

Bacon, cheese & jalapeno croquettes

Pork belly bites in bourbon sauce with crispy crackling

Hot n spicy cajun chicken wrap with sweet chilli, avo, cheddar, tomato & lettuce

Mini beef burritos

Albondigas - meatballs seasoned with traditional Cuban spices in tomato sauce

Gambas al Ajillo (Spanish Garlic Prawn on a skewer)

Pipirrana (Spanish Summer Salad) in a glass dipped in salt with olives, cucumber, tomato, peppers & red onion

Mini toasted bruschettas with mozzarella basil pesto & sundried tomato

Beef empanadas (pies)

Fried calamari & paprika

Mini paella boats with chorizo, chicken & prawns

Black-eyed bean salad with yellow corn, red onion, lime juice, olive oil & fresh coriander

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Dessert & Sweets menu

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 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

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

dessert in a glass: chocolate mousse topped with choc candies ½ doz R84

dessert in a glass: granadilla mousse topped with granadilla coulis ½ doz R84

dessert in a glass: strawberry mousse topped with fresh strawberries 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 (gluten free upon 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 upon request):

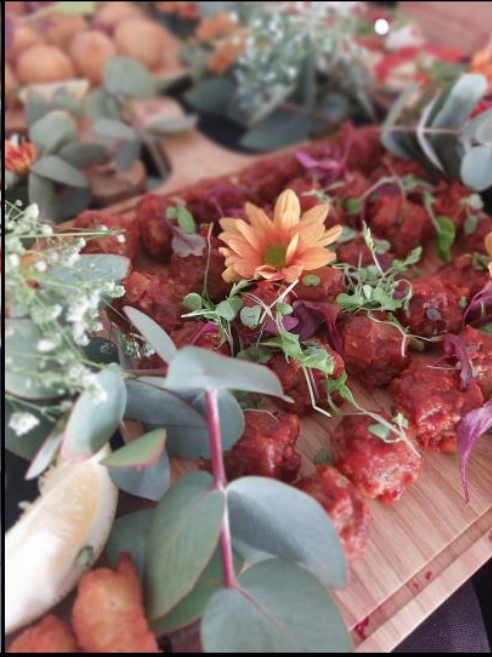
baked cheesecake 8-10 slices 23cm, decorated with edible flowers, candies & other suitable items R490

flavours:

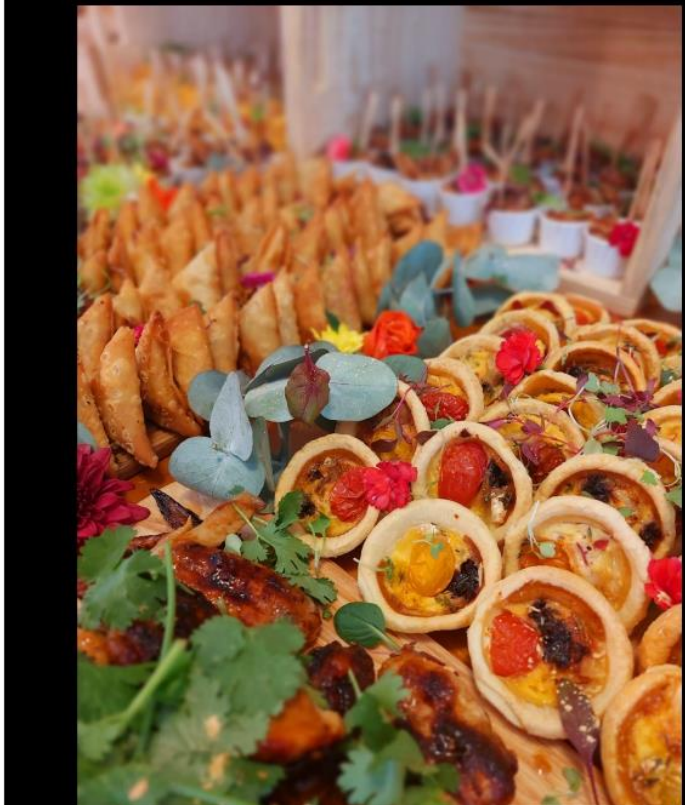
white chocolate salted caramel

mixed berry & ginger biscuit

lime & lemon













BOOKING FORM

Name & Surname: _____

Contact telephone number: _____

Email: _____

Date of function: _____

Address of function: _____

Harvest table chosen: _____

Number of guests (approximate): _____

Special dietary requirements: _____

Other notes: _____

With my signature, I acknowledge that I have read and understood the terms and conditions of the package I have chosen and that the function date will be confirmed upon receipt of the deposit. I also understand that the deposit is non-refundable.

Signature

Date

Banking details for deposit:

Caffe Villagio

ABSA Table View 632005

Cheque account: 406 582 5243

Amount: R1000

Reference: Date of function & your surname