

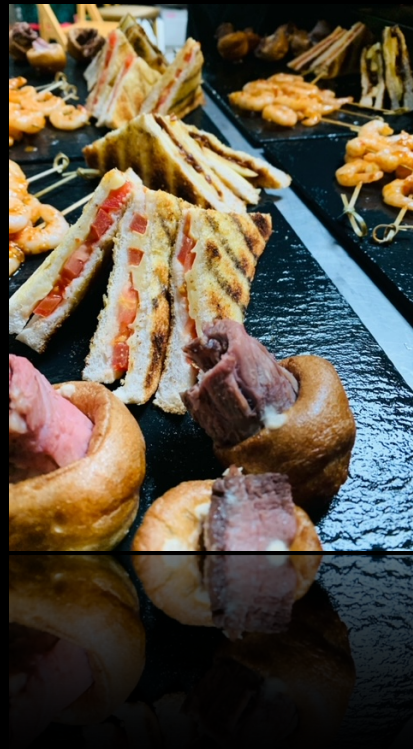


Sample Canapé Menu

Canapès – Prices Start at £8.65 per person (3 Canapès each) up to £14.40 per person (5 Canapès each).

Canapé Menu:

Minced Crab with **Lime, Garlic & Chilli** on **Crostini**;
Skewered Prawn in **Roast Chilli & Garlic and Lime**;
Chorizo, Black Pepper and Butternut Squash Skewers;
Roast Beef in **Mini Yorkshires** with **Horse Radish**;
Big 5 Pulled Pork on **Crostini**;
Roasted Glazed Pork Belly with **Caramelised Apple Skewers**;
Beef Burger Sliders with **Monkey Gland Sauce** (South African BBQ sauce with no monkeys or glands);
Blinis with **Ricotta & Pine Nuts** in a **Courgette Wrap (V)**;
Feta & Cucumber Bites (V);
Celery Bats with **Tapenade** and **Diced Tomato (V)**;
Smoked Salmon & Cream Cheese on **Crostini**;
Bacon & Guacamole on **Toasted Pumpernickel Bread**;
Char Grilled Asparagus in **Parma Ham Wrap**;
Char Grilled Asparagus with **Parmesan Cheese (V)**;
Assorted Quartered Braai broodjies (South African BBQ Toasted Sandwiches) -
Cheese & Apple with **Chutney (V)**; **Cheese & Tomato (V)**
Mini Fruit Kebabs (**Melon Balls, Strawberries/Kiwi Fruit** and **Blackcurrants**).





Sample Braai Menus

| Gourmet BBQ (Braai) Menus - Prices per Head | 80 Guests | 100 Guests | 120 Guests |
|--|-----------|------------|------------|
| Rhino Menu (three Meat items per person from the menu below PLUS two Salads) | £43.69 | £42.95 | £41.00 |
| Buffalo Menu (three Meat items per person, PLUS three Salads from the menus below) | £45.62 | £44.85 | £42.92 |
| Lion Menu Option 1 (two Meat items per person, PLUS two Salads and one Dessert from the menus below) | £43.75 | £43.70 | £42.04 |
| Lion Menu Option 2 (three Meat items per person, three Salads and two Desserts from the menus below) | £53.00 | £52.10 | £50.17 |

BBQ Menu: N.B.: If you choose three meats, the average meat portion size alone, per person, will be between 350g & 400g!

Handmade 1/4lb Beef Steak Burgers with Salad Garnish and Buns (cheese will be provided for those wanting cheese burgers);

*Handmade 1/4lb Buffalo Burgers with Salad Garnish and Buns (cheese will be provided for cheese burgers);

Boerewors Rolls (thick South African Beef and Pork sausage with herbs and spices) with Tomato & Onion Relish;

*Sticky Pork Ribs;

*Big 5 Lamb Chops marinated in Garlic, Lemon, Rosemary and Thyme Oil;

*Pork Chops with Big 5 Meat Seasoning;

*Skewered Peri-Peri Chicken Wings;

*'Maropeng' Chicken Drumsticks (sweet marinade with a slight zing);

*Spatchcock Chicken ("flatties" as they're called in South Africa) marinated in Lemon & Herb and/or Peri-Peri;

*A choice of Lamb/Beef/Pork **OR** Chicken Kebabs in a Cape Malay marinade;

*Butterfly Chicken Breast with Mango Chutney and BBQ'd Pineapple;

*Whole Chicken Leg seasoned with Big 5 Seasoning;

*Flat Iron Steak, seasoned with Big 5 Meat Seasoning, sliced and served on Ciabatta;

*Steak Ciabatta Rolls marinated in a roast garlic and chilli marinade and served with Onion Relish;

*Gluten free dishes (for the Steak Roll, we can supply Gluten free bread as well)

Vegetarian/Vegan Options: A choice of two of the following items per vegetarian/vegan:

Portobello Mushroom stuffed with Roasted Red Peppers and Halloumi Cheese or Spinach (Vegan);

Halloumi & Courgette Skewers marinated in a spicy, zesty and minty homemade marinade;

Handmade Sweet Potato & Potenta Burgers with Salad Garnish, Tomato Salsa and Buns (Vegan);

Mushroom & Peach Burger with Tomato & Mozzarella or without Mozzarella (Vegan);

Cauliflower Steak with Garlic & Herb and Big 5 Seasoning;

Stuffed Peppers with Cous Cous, Olives, Feta & Sun Dried Tomatoes or Red Onions instead of the Feta (Vegan).

Salad Menu:

Green & Grape Salad;

Curried Rice with Peaches, Green Peppers & Celery;

Caesar Salad;

Coleslaw;

Potato Salad with Olive Oil, Roast Garlic & Parsley;

Cape Potato Salad;

Spring Salad with Crunchy Almonds;

Greek Salad;

Roasted Butternut & Beetroot;

Roasted Peppers with Capers and Basil;

Roasted Aubergine & Peppers;

Curried Banana Salad;

Three Bean Salad;

'Grootbaas' Potato Salad with Biltong (Biltong is similar to Beef Jerky, but nicer!!).

Desserts:

Seasonal Crumble with Cream or Custard;

White Chocolate Cheesecake;

Milk Tart (popular cold South African dessert);

Malva Pudding (popular hot South African dessert – not too dissimilar from Sticky Toffee Pudding);

Baked Amarula Cheesecake (South African cream liqueur cheesecake).





Evening Food Menus

80 Guests 100 Guests 120 Guests

Evening Food Option 1 - Hog Roast

£1,160.00 £1,190.00 £1,235.00

Slow Roasted Hog prepared, cooked, carved and served in **Large Baps** in serviettes with **Handmade Roast Apple Puree Sauce, Handmade Sage & Onion Stuffing** and **Big 5 Zingy BBQ Sauce** (Tomato Sauce, Mustard & Seasoning included on the buffet table).

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.

Evening Food Option 2 - Boerewors Rolls

£855.00 £1,065.00 £1,280.00

150g Boerewors served with serviettes, in **rolls** with **tomato sauce, mustard, Big 5 Zingy BBQ sauce** and **tomato & onion relish**.

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.

Evening Food Option 3 - Bunny Chow (South African Curry in Bread Bowl – No Bunnies!!)

£840.00 £1,030.00 £1,225.00

Bunny Chow Options:

Durban Chicken Curry served in **Bread Bowl - Medium Spiced Tomato Based Curry served with Soured Cream;**

Cape Malay Potato & Chick Pea Curry served in **Bread Bowl - Vegan Friendly, Medium Spiced Fruity Curry served with Mango Chutney;**

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** in a sturdy, biodegradable bowl with serviettes and wooden forks.

Evening Food Option 4 - Large Bacon Baps

£645.00 £795.00 £950.00

BBQ'd Bacon served in **large baps** with **serviettes, Brown Sauce, Tomato Ketchup, Big 5 Zingy BBQ Sauce, Mustard and condiments**

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.



Notes

1. **Canapés** would be **served** to arriving guests by **Big 5 Staff**.
2. **Wedding Breakfast** would be prepared and cooked ready for **sharing platter service** to tables.
3. **Evening Food** would be prepared and cooked ready for **buffet service**.
4. **Evening Food prices** have been priced at a **discounted rate** on the basis that Big 5 Catering will provide the **Wedding Breakfast**.
5. **Prices include VAT, setting of plates, cutlery and serviettes (supplied by Big 5), meat platter boards, salad trays, serving utensils and clearing tables.**
6. **Buckingham crockery and Kings Dinner Knives & Forks are priced for in the above.**

Please note:

We use Namibian hardwood and charcoal to ensure authenticity and flavours you would expect from a South African braai.

We pride ourselves on using quality ingredients and use a local award winning butchers and local meat supplier (using Red Tractor approved and Farm Assured meats) for all our meats.

