

- CORPORATE AND PRIVATE FUNCTIONS -
- PLATTERS AND CANAPÉS -
- CAKES, CUPCAKES, COOKIES AND DESSERT -
- FRESH, HOMEMADE MEALS TO FREEZE -
- HALAAL-FRIENDLY CATERING -



CONTACT US
 EMAIL: INFO@PRETTYLITTLETHINGS.CO.ZA
 WWW.PRETTYLITTLETHINGS.CO.ZA
 CALL PIA: 021 712 7373 OR 079 083 5241

FULL CATERING LIST

FRESHLY MADE MEALS TO ORDER, READY-TO-BAKE, RE-HEAT OR FREEZE

MADE WITH THE BEST QUALITY INGREDIENTS, FRESH AND FREE-RANGE PRODUCE

NO ADDITIVES OR PRESERVATIVES ADDED
PRICES INCLUDE VAT

ENTERTAINING / CORPORATE CATERING (SERVES 8)

PASTA DISHES

- TRADITIONAL BEEF LASAGNE ***R575**
- ROAST CHICKEN, MUSHROOM AND MIXED PEPPER LASAGNE ***R585**
- CREAMY CHICKEN AND MUSHROOM LASAGNE with tarragon ***R590**
- ROAST BUTTERNUT, FETA, SPINACH AND CARAMELISED ONION LASAGNE ***R520**
- LAYERED VEGETABLE LASAGNE with roasted vegetables in a tomato basil sauce, layered with creamed spinach and feta ***R545**
- BUTTERNUT, SPINACH AND FETA RAVIOLI with leeks, sun dried tomatoes, broccoli and sage butter **R685**
- SWEET POTATO AND PECORINO GNOCCHI with creamy lemon chicken, mushrooms, spinach and thyme **R685**
- SPINACH & RICOTTA CANNELLONI with a creamy mushroom sauce and napolitana ***R540**
- SWEET POTATO AND PECCORINO GNOCCHI with butternut, caramelised leeks, spinach and cherry tomato cream sauce **R760**

BEEF DISHES

- MINCE AND VEGETABLE COTTAGE PIE ***R490**
- TRADITIONAL BOBOTIE **R460**
- TRADITIONAL BOBOTIE SALOME with banana chutney sambal **R720**
- BEEF STROGANOFF slow cooked in a mushroom and paprika sauce **R970**
- BRAISED BRISKET AND MUSHROOM HOTPOT gratinated with sliced buttery rosemary potatoes ***R970**
- BRAISED BRISKET AND TRUFFLE CASSEROLE topped with caramelised brussel sprouts & gnocchi gratinated in the oven with a mushroom truffle sauce ***R950**

- BRISKET & MUSHROOM STEW
 Slow cooked brisket in a rich exotic mushroom sauce w/ celery, carrots, thyme & rosemary **(NEW)**

- SPICY MEXICAN MINCE AND BEAN ENCHILADA BAKE with sour creams

- BEEF STROGANOFF STYLE PHYLLO PIE

- BEEF MINCE AND VEGETABLE PIE with puff pastry base topped with sweet potato mash **(NEW)**

- HONEY, SOYA, CHILI AND GINGER BEEF with broccoli and sesame seeds

- BEEF FRIKKADEALS with cherry tomato smoor

- BRAISED BEEF SHORT RIB with carrot, green beans and peas **(NEW)**

- CITRUS BAKED OXTAIL marinated in grape juice and cooked tender with shallots and baby potatoes **(NEW)**

- CARNE GUISADA (Spanish beef stew) A hearty beef stew with tomato, carrots, bell peppers & green olives **(NEW)**

LAMB DISHES

- GREEK LAMB MOUSSAKA lamb mince layer between aubergine, sliced potatoes and a cheese sauce

- GREEK LAMB YOVETSI cooked in our homemade tomato sauce with parmesan cheese & orzo pasta

- MOROCCAN LAMB MEATBALLS slow cooked in a tagine pot with aromatic spices, cherry tomatoes and chickpeas.

- LAMB TAGINE (lamb on the bone) slow cooked in a tagine pot with almonds, apricots and prunes

- LAMB MADRAS OR VINDALOO (lamb on the bone) hot Indian fragrant curry

- LAMB KORMA (deboned lamb) cooked in a tomato cardamom curry

R850 - LAMB TOMATO BREDIE (lamb on the bone) Slow cooked in our homemade tomato sauce with baby potatoes **R1025**

***R475** - MEDITERRANEAN STYLE SLOW ROAST LAMB SHANKS (350g) made with juniper berries, cherry tomatoes, olives & garlic, slow cooked till tender **(NEW)** **R225 (each)**

***R630**

CHICKEN DISHES

***R560** - CHICKEN KORMA mild Indian curry made with deboned thigh meat in a tomato cardamom flavour **R1040**

R640 - BUTTER CHICKEN mild Indian curry made with deboned thigh meat in a tikka and butter milk sauce **R1040**

R640 - INDIAN CHICKEN, VEGETABLE AND LENTIL CURRY (Bombay Dhansak) **R760**

R720 - ROAST CHICKEN AND MUSHROOM PIE ***R560**

R1040 - ROAST CHICKEN AND LEEK PHYLLO PIE in a cream thyme sauce ***R625**

R790 - MOROCCAN LEMON CHICKEN TAGINE. Chicken portions cooked with olives and preserve lemon **R1035**

- CHICKEN and ARTICHOKE BAKE Chicken fillet, spinach and thyme in Parmesan cream sauce ***R1035**

- ORANGE and SPRING ONION GRILLED CHICKEN BAKE with cherry tomato and honey ***R1035**

- THAI GREEN CURRY with green beans, broccoli and corn **R990**

R1025 - GRILLED CHICKEN TIKKA KEBABS with peppers, lime/lemons and yoghurt dressing. Toast cashews (optional) ***R680**

R870 - ARROZ CALDOSO DE POLLO (Traditional chicken brothy rice) a Spanish dish featuring brothy rice and chicken on the bone **(NEW)** **R760**

R1025 - POLLO EN PEPITORIA (Spanish version of Kormas) a Spanish chicken dish with almonds and saffron **(NEW)** **R760**

FISH DISHES

- HAKE & BROCCOLI BAKE with sweetcorn **(NEW)** ***R680**

* UNBAKED / BAKING FEE AVAILABLE

MORE OPTIONS ON THE NEXT PAGE

– CORPORATE AND PRIVATE FUNCTIONS –
 – PLATTERS AND CANAPÉS –
 – CAKES, CUPCAKES, COOKIES AND DESSERT –
 – FRESH, HOMEMADE MEALS TO FREEZE –
 – HALAAL-FRIENDLY CATERING –



CONTACT US
 EMAIL: INFO@PRETTYLITTLETHINGS.CO.ZA
 WWW.PRETTYLITTLETHINGS.CO.ZA
 CALL PIA: 021 712 7373 OR 079 083 5241

FULL CATERING LIST

FRESHLY MADE MEALS TO
 ORDER, READY-TO-BAKE,
 RE-HEAT OR FREEZE

MADE WITH THE BEST
 QUALITY INGREDIENTS, FRESH
 AND FREE-RANGE PRODUCE

NO ADDITIVES OR
 PRESERVATIVES ADDED
PRICES INCLUDE VAT

ENTERTAINING / CORPORATE CATERING (SERVES 8)

VEGETARIAN

- MOROCCAN FRUITY AND SPICY COUS COUS with apricots, cranberry, mixed peppers and harissa sauce **R435**
- AUBERGINE INVOLTINI rolled stuffed with spinach, mushroom and feta ***R540**
- MUSHROOM, SPINACH AND LENTIL KORMA **R720**
- GRILLED AUBERGINE, TOMATO, MOZZARELLA AND BASIL BAKE ***R435**
- ROAST VEGETABLE BAKE in Neapolitano sauce topped w/ parmesan crumble **(NEW) *R490**
- BEETROOT AND SWEET POTATO GRATIN with thyme and Parmesan ***R435**
- ROAST VEGETABLE & POLENTA GRATIN creamy parmesan polenta topped w/ seasonal roast vegetables gratinated w/ a cream & sage butter **(NEW) *R650**
- SAVOURY POTATO BAKE with mushroom, caramelised onions ***R435**
- VEGETABLE AND LENTIL MADRAS INDIAN CURRY **R775**

VEGAN DISHES

- VEGETABLE THAI CURRY WITH CASHEWS **R780**
- ZUCCHINI LEEK GRATIN **R495**
- ASPARAGUS AND ARTICHOKE RISOTTO with citrus herb zest **R935**
- ROASTED VEG COUSCOUS **R495**

SIDE DISHES

- OVEN ROASTED VEGETABLES with garlic, fresh herbs and olive oil **R435**
- SAUTE VEGETABLES (carrots, baby marrow, peas and corn) **(NEW) R380**
- LYONNAISE STYLE SAUTE BABY POTATOES **(NEW) R 360**
- BAKED POTATOES with garlic herbed butter **(NEW) R320**
- CREAMY HERB MASH POTATO **R330**
- CARAMELISED ONION AND MUSTARD MASH POTATO **R375**
- HERBED BASMATI RICE **R315**
- SAVOURY VEGETABLE BASMATI RICE **R395**
- INDIAN BASMATI RICE with toasted almonds **R420**
- VEGETABLE LENTIL BASMATI **(NEW) R360**
- SPANISH TORTILLA with sweet potato, spinach and feta **(NEW) R280**
- SPANISH TORTILLA with chorizo and caramelised onion **(NEW) R300**
- DHANIA CHUTNEY **R80**
- CARROT, ONION AND TOMATO SAMBAL **R115**
- CUCUMBER AND YOGHURT RAITA **R115**
- INDIAN ROTIS **R45**
- INDIAN PAPADUMS **R25**
- GARLIC BREAD **R70**
- GARLIC HERB CIABATTA **R80**
- ROSEMARY AND ROCK SALT PANINI **R20**
- HERB PANINI **R20**

SALADS

- CHUNKY MEDITERRANEAN SALAD rocket, cherry tomato, creamy feta, cocktail onion, grilled aubergine & olives **R395**
- GARDEN SALAD BOWL garden greens with fresh seasonal vegetables & creamy herb dressing **R495**
- GREEN VEG SALAD butter lettuce, medley of crisp green veg with green olives & herb dressing **R665**
- BABY POTATO PESTO SALAD with caramelised onion & egg in a creamy basil pesto mayo dressing **R380**
- ROAST VEGETABLE COUSCOUS SALAD with creamy feta, olives, basil pesto and rocket **R435**
- CRUNCHY BROCCOLI SALAD broccoli, red onion, apple and raisin, with sour cream dressing **R390**
- MEDITERRANEAN ROAST CAULIFLOWER AND CHICKPEA HUMMUS SALAD with Moroccan pita & beetroot falafel topped with spicy chickpeas and parsley **R605**
- PICKLE BEETROOT AND ORANGE SALAD with masala yoghurt dressing sliced beetroot, onion and sauté leeks, fennel and dill **R495**
- APPLE, CARROT AND PINEAPPLE SLAW with red cabbage, celery and sesame honey vinegar dressing topped with cucumber yoghurt **R495**
- TERIYAKI SQUASH AND SWEET POTATO GNOCCHI SALAD with spring onions, green beans, baby spinach and toasted sesame seeds **R605**
- TURKISH STYLE PASTA SALAD cut up crisp vegetables tossed with pasta and herb vinaigrette **R495**
- VEGETABLE FALAFEL SALAD BOWL crisp lettuce leaves & salad cuts, broccoli, sprouts, falafel, pickled beetroot with lemon herb dressing **R605**
- MEDITERRANEAN LEMON & HERB CHICKEN SALAD with salad greens, avo, marinated tomatoes & feta **(NEW) R650**
- ASIAN BEEF TERIYAKI SALAD with beans, spring onion, eggs & sesame seeds **(NEW) R650**