

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



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FESTIVE ROASTS, SIDES AND DESSERTS

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

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

NO ADDITIVES OR
 PRESERVATIVES ADDED

STARTER OPTIONS

- SMOKED SALMON & DILL CREAM
 CHEESE PÂTÉ
 with cucumber and dill crème fraîche
 served with prawn toast **R115**
- DUCK LIVER PÂTÉ BRÛLÉE WITH CITRUS
 RED ONION MARMALADE
 served with toasted rye croûtes **R95**
- BAKED PHYLLO WRAP CAMEMBERT
 with cranberry citrus sauce (serves 2) **R95**
- PRAWN AND MELON COCKTAIL
 with butter lettuce and mari rose sauce
 (serves 1) **R115**
- SPICY HERB AND NUT CHEESE LOG
 with goats cheese and honey syrup
 (serves 2) **R95**

- ROAST SIRLOIN OF BEEF
 with a mustard pepper crust in a rich
 rosemary gravy **R418**
- FESTIVE VEGETABLE WELLINGTON
 with cranberry, pistacchio and vegetable **R407**
- ROAST TURKEY
 with butter sage and onion stuffing **R269**
- ROAST TURKEY
 with a fruity cranberry, apple and nut
 stuffing **R291**
- BEEF WELLINGTON with gravy **R715**
- RARE ROAST BEEF FILLET
 in a mustard herb pepper crust served
 with béarnaise sauce **R649**
- NORWEGIAN SALMON EN CROÛTE **POR**
- CITRUS-BAKED NORWEGIAN SALMON **POR**
 with honey and ginger
- CITRUS-GLAZED SIDE OF SALMON **POR**
- TERIYAKI-GLAZED SIDE OF SALMON **POR**

- FLASH-FRIED BUTTERNUT GNOCCHI
 with caramelised onion and roast butternut in
 sage butter with shaved parmesan and
 toasted almonds **R529**
- FLASH-FRIED GREEN VEGETABLES
 Broccoli, mangetout, asparagus, peas and
 green beans in a mint almond pesto **R518**
- MEDLEY OF OVEN ROASTED VEGETABLES
 with baby potatoes **R385**
- RICH ROSEMARY GRAVY 850ml **R126**

MAIN COURSE

ROAST OPTIONS P/KG

- ROAST FORE-RIB OF BEEF MARINATED
 in garlic, fresh herbs and mustard served with
 horseradish butter **R434**
- SLOW ROASTED BONELESS LEG OF LAMB
 with rosemary, garlic and lemon **R434**
- BONELESS STUFFED LEG OF LAMB **R462**
 served with your choice of stuffing:
 - Savoury butternut, coriander and couscous
 stuffing with a Moroccan rub
 - Apricot, orange and rosemary stuffing
 - Apple, date and apricot stuffing

VEGETABLES AND SIDES (SERVES 8)

- SAVOURY POTATO BAKE
 with fresh herbs and Parmesan cream sauce **R453**
- SAVOURY HERB BASMATI RICE
 with vegetables **R389**

DESSERTS

- CLASSIC VANILLA CRÈME BRÛLÉE
 Espresso and citrus **R71**
- LUXURY FRUIT AND NUT TRIFLE **R330**
- LUXURY MIXED BERRY, MERINGUE
 AND MINT TRIFLE **R418**
- PINEAPPLE CHEESECAKE DESSERT
 with malva sponge and
 butterschoch sauce **R198(4)**
R330(8)
- MIXED BERRY MOUSSE AND
 JELLY GÉNOISE DESSERT **R220(4)**
 with swiss roll sponge **R352(8)**

ORDERS ARE BEST PLACED VIA EMAIL
 OR CONTACT THE OFFICE NUMBER.