

# EAT GREEK CATERERS

Where quality is no coincidence.

## EAT GREEK HOT CAFÉ MEALS – 2019

### **Chicken**

Chicken a la King  
Butter Chicken  
Chicken Korma  
Chicken Kadai Curry  
Chicken Apricot  
Ginger Chicken with egg fried rice  
Thai style Green Chicken Curry with Coriander  
Cape Malay Chicken Curry with Traditional Sambals  
Oven roasted Greek Lemon Chicken with roasted Potato wedges  
Peri peri Roast Flatties  
Chicken Lasagne  
Chicken Pastitio  
Chicken a la king  
Chicken and Mushroom Pie  
Filled Chicken Breast with Feta and Spinach and a Peppadew cream sauce  
(additional R 6.50)

### **Beef**

Beef Stroganoff  
Bobotie with Saffron Rice  
Peppered Steak Pie  
Short rib stew with dumplings  
Chili Con Carne with 'Refried' Beans  
Beef Lasagne  
Greek Beef Pastitio  
Moussaka  
Beef Curry with all the trimmings

ALL PRICES EXCLUDE VAT AND ARE SUBJECT TO CHANGE WITHOUT NOTICE

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**Lamb (off the bone)**

**(Surcharge R30 p.p.)**

Roast Lamb and Mint Puff Pie  
Roast Leg of Lamb with a Lime and Originum sauce  
Lamb Korma  
Lamb Rogan Josh (A mild yoghurt based curry)  
Curries served with suitable accompaniments

**Lamb (on the bone)**

**(Surcharge R25 p.p.)**

Lamb Masala Breyani with Brinjal Dhal  
Traditional Lamb Curry  
Curries served with suitable accompaniments  
Traditional Lamb Chops Chutney  
Tender Lamb Hot Pot

**Fish**

**(Surcharge R22 p.p.)**

Line Fish or Salmon Lemon and black Pepper Fish Cakes with a garlic aioli  
Line Fish poached and set on a bed of blanched spinach and capped with a light  
cheese sauce  
Seafood Curry served with Basmati Rice and the traditional accompaniments

**Gourmet Bistro Meals**

**(Surcharge R45 p.p.)**

Chicken and Prawn Curry with all the trimmings  
Deboned Lamb Shank on a bed of parmesan mash  
Surf & Turf - Roasted fillet medallions smothered in a creamy prawn sauce, served  
on a bed of tagliatelli, served with extra chilli pesto, parmesan & crushed garlic

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## Vegetarian

Butternut, Lentil and Coriander Lasagna

Mushroom Moussaka

Moroccan Vegetable Phyllo Pie

Baby Brinjal and Paneer Curry served with Basmati Rice

Thai Sweet Potato, Green Bean and Butternut Curry with Cashews served with a  
Basmati Rice

Vegetable Breyani with Dhall

## **Salads – select 2 Salads**

Couscous with Roasted Vegetables, Feta and Toasted seeds

Traditional Greek Salad

Whole Grain Mustard Potato Salad

Potato and Haloumi salad

Green Beans with Rosa Tomatoes, Mushrooms and Caramelised Onions

Roasted Butternut, Feta and Coriander Salad with a Sweet Chilli dressing

Crunchy salad with radish

Green salad with caramelized pear, feta and praline seed salad with raspberry  
vinaigrette

Or

Seasonal Roasted Mediterranean veggies

All of the above served with starch to suit the particular dish

Eg: Rice, Potatoes or Noodles (with the Asian dishes),

Bread Rolls and Butter

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## Menu Options

### Option # 1

1 x Main Meal  
1 x Salad or veg  
Bread Rolls and butter  
@ R 98.00 p/head

### Option # 2

2 x Main Meals  
2 x Salads or veg  
Bread Rolls and butter  
@ R 125.00 p/head

**These prices do not include any cutlery and crockery or heating equipment.  
If you require please request quote.**

## Desserts

Mini Petit size Dessert Platter - select 4

Milk Tarts  
Chocolate Peppermint Éclair Puffs  
Lemon and Lime Tartlets  
Pecan Pies  
Salted Caramel Éclair Puffs  
Chocolate Brownies with a ganache topping  
Baklava  
Bougatsa  
Greek Shortbread

R45.00 per person

PRICES EXCLUDE VAT

DELIVERY FEES APPLY – DEPENDING ON AREA

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