

EAT GREEK CATERERS

Where quality is no coincidence.

EAT GREEK SNACK PLATTERS - 2019

(Platters feed up to 12 people for a cocktail event and up to 6 for a main meal)

Please note we can substitute the pork items if needed

PARTY PIE PLATTER – R790 plus vat

Spicy lamb curry pies
Biltong & Cheese Samosas
Caramelised onion feta tartlets
Camembert & Pear Springrolls with a cranberry dipping sauce
Baby Beef Bobotie Quiche
Bite size roast Chicken & Thyme Pies

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

Side plate & Forks R8 each

Serviettes complimentary

HOT MEZE'NYAMA – R890 plus vat

Eastern Spicy Meatballs
Cocktail sweet & sticky mutton & chicken sausages
Chicken & Chilli Samosas
BBQ Chicken drumettes topped with toasted sesame seeds
Steak Strips flashed in the pan with garlic & fresh herbs
Crispy Lamb & Feta Phyllo Pies

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

Side plate & Forks R8 each

Serviettes complimentary

THE MEATY & MESSY – R655 plus vat

Grilled Lamb ribs with a BBQ glaze
Peri-peri chicken livers with bruschetta toasts
Tikka Lamb kebab in a Tomato chutney
Fiery Buffalo wings
Seared Sweet & Sour Chicken strips

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

Side plate & Forks R8 each (Can be served hot or cold)

Serviettes complimentary

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THE DRUM ROLL PLATTER – R405 plus vat

20 sexy portioned Chicken legs roasted in our special sauce
Saucy Chicken strips coated in Sesame Seeds with dipping sauces

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

Side plate & Forks R8 each (Can be served hot or cold)

Serviettes complimentary

“CHIRPY” CHICKEN PLATTER – R700 plus vat

Moroccan Spiced Chicken Kebabs
Chicken wings basted with a sweet Chilli glaze
Succulent Cajun spiced Chicken strips
Tender Chicken legs in a peri peri rub
Crumbed chicken strips with a dipping sauce

Side plate & Forks R8 each

(Can be served hot or cold)

SLIDER PLATTER – 40 sliders on one platter – R760 plus vat

Beef, haloumi, caramelized onion & avo cream open slider
Chicken peri-naise with tomato open slider
Pulled Lamb, coriander with tzasiki slider
Falafal sliders with roast brinjal, rocket & tomato & hummus

Side plate & Forks R8 each

Serviettes complimentary

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PIG AND PRAWN – R1008 plus vat

Pigs in blankets - Chipolata sausages wrapped in pastry
Bacon wrapped haloumi
Devils on horseback, bacon wrapped prunes
Sausage & Sage Phyllo pies
Juicy Prawn & chorizo kebabs
Homemade Prawn and crab samosas

*Side plate & Forks R8 each
Serviettes complimentary*

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

ASIAN PERSUASION – R1340 plus vat

Thai crystal wraps filled with prawn, julienne veg, Japanese mayo, ginger
Chicken & Cashew Nut spring roll
Asian Beef Skewers with black sesame & soy ginger dipping sauce
Coconut crumbed chicken strips
Teriyaki chicken wings
Tempura Prawn kebabs with a wasabi mayo dip

*Side plate & Forks R8 each
Serviettes complimentary*

FISH FRENZY – R835 plus vat

Grilled Calamari Steak Strips in a tangy tartare dressing
Prawn & Haloumi Phyllo Cigars
Hake Goujons with a chilli pesto mayo
Fish Cakes with a coriander pesto
Prawn and Crab Samoosas
Mussel Toasties
Garnished with fresh Herbs and Lemon wedges

*Side plate & Forks R8 each
Serviettes complimentary*

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ZESTY LOW CARB PLATTER – R1460 plus vat

Rare Roast beef Rolled and filled with caramelized onion marmalade
Thai'ed and Tasted chicken Satays with peanut chilli dip
Meatballs with a cucumber, yoghurt garlic dip
Haloumi & cherry tomato kebabs
Dry Wors and biltong
Stuffed mixed olives
Guacomole dip with crudite
Cheese, (Cheddar & Brie) water biscuits & fresh fruit

*Side plate & Forks R8 each
Serviettes complimentary*

BANTING “FRIENDLY” PLATTER - R1250 plus vat

Julienne Veg crystal wraps
Mozzarella & Salami Skewers with pesto
Roasted peppers
Rare Roast beef Rolled and filled with caramelized onion marmalade
Prunes filled with pecans & cream cheese
Chorizo and Haloumi Skewers
Cocktail Chicken & Lamb Sausages
Sesame & Toasted Coconut Chicken Drumettes
Mini Meatballs with cucumber dip

*Side plate & Forks R8 each
Serviettes complimentary*

LET'S TALK SUSHI - 50 pieces – R715 plus vat and 100 pieces R1430 plus vat

A wonderful array of fresh Sushi assorted 50 or 100 pieces
All served with Ginger, Soy and Wasabi Paste

*Side plate & Forks R8 each (chopstix on request)
Serviettes complimentary*

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SASSY SARMIES – R460 plus vat

Freshly prepared finger Sandwiches with a host of filling
Creamed Egg & Pepperdew Mayonnaise
Chicken Peri -naise
Paper thin Roast Beef, with grilled balsamic brinjal & rocket*
Pastrami, gherkin & whole grained mustard*
Mature Cheddar, Tomato & cucumber

*If Pork is not an issue, we can also do one of the following as substitution **

Salami & mozzarella
Ham and emmental
Bacon cheese and tomato

*Side plate & Forks R8 each
Serviettes complimentary*

WRAP & ROLL – R705 plus vat

A selection of cocktail rolls & bite size wraps with assorted fillings
Grilled Steak strips with sautéed onion*
Sweet chilli chicken
Tuna salad*
Two cheese, olive & sundried tomato pesto
Grilled Roasted Vegetable & hummus

*If Pork is not an issue, we can also do one of the following as substitution **

Salami & mozzarella
Ham and emmental
Bacon cheese and tomato

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PLANT BASED PEEPS – FEEDS 5 PEOPLE – R460 plus vat

Mini Mushroom Phyllo wellingtons
Hummus & Brinjal dip with mini pita and crudité
Mini Roast Vegetable & tahini wraps
Sweet potato & ginger samosas
Spicy Butternut, coriander & lentil springrolls
Middle Eastern style Falafal waffles
(made without any animal products)

*Side plate & Forks R8 each
Serviettes complimentary*

DIPPY FOR MEZE – R725 plus vat

Taramasalata (A Greek lemony fish pate)
Skordalia (Potato Garlic spread)
Hummus (Middle Eastern Chick pea dip)
Tsaziki (Yoghurt, Cucumber & mint dip)
Melanzanasalata (Brinjal dip)
Marinated peppers & Chilli feta spread
Haloumi Cheese and Brinjal relish
Marinated Olives
Vegetable Chips
Pita Bread, Bread sticks & Pau

*Side plate & Forks R8 each
Serviettes complimentary*

VEGETARIAN PLATTER – R590 plus vat

Sweet potato and ginger phyllo triangles
Spicy Butternut Samoosas
Spinach & feta pies
Jalapeno & cheese empanadas
Falafal sliders with roast brinjal, rocket & tomato & hummus
Homemade sweetcorn fritters
Haloumi brinjal saganaki with tomato on a stick

*Side plate & Forks R8 each
Serviettes complimentary*

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BREAKFAST BOUNCE PLATTER – R910 plus vat

Mini Fresh fruit kebab
Creamed chicken & rocket croissant
Bite Size Breakfast wraps
Egg Pepperdew quiche
Assorted Homemade Mini Muffins
Assorted Danishes

*Side plate & Forks R8 each
Serviettes complimentary*

SLIMMERS START - LOW CARB BREAKFAST PLATTER – R915 plus vat

Egg and Bacon Crustless Cups
Honey mint glazed lamb & Chicken Sausages
Haloumi and cherry tomato skewers
Spinach, mushroom & Feta Frittata
Salami & Mozzarella kebabs
Fresh Fruit Kebabs
Poached apple, cinnamon and yoghurt shots

*Side plate & Mini spoons R8 each
Serviettes complimentary*

MID MORNING TEA MENU – R380 plus vat

Lemon Curd & Strawberry Cream Scones
Cheese & herb Muffins with grated cheese & butter
Cinnamon and Nut biscotti dipped in chocolate

*Side plate & Forks R8 each
Serviettes complimentary*

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EAT GREEK TOP SELLERS – CAN BE ADDED ON OVER AND ABOVE PLATTERS

PRAWN & HALOUMI SKEWER per doz	R299 PER DOZEN
CHICKEN PERI PERI LIVERS	R115 PER KG
SPANAKOPITES (SPINACH & FETA PIES)	R42 PER DOZEN
TIROPITES (Feta cheese pies)	R48 PER DOZEN
LAMB FETA PHYLLO PIES (COCKTAIL)	R125 PER DOZEN
2 DIP & CHIPS (SERVES 4)	R160

CHEESE PLATTER

R 515.00

A Selection tantalising Local Cheese consisting of: Brie, Camembert Cheddar, Blue Cheese and Mozzarella accompanied with a selection of salted Biscuits, fresh Fruit & nuts

SWEET ENDING PLATTER

R 450.00

Chef Eric's selection of mini petit size desserts – select 4 varieties
I.e. Milk tarts, chocolate peppermint éclair puffs, lemon and lime tartlets, pecan nut pies, Portuguese Custard tarts,
Banoffee pies, chocolate brownies, assorted macaroons, salted caramel éclair puffs, and mocha latte éclair puffs, Chocolate Phyllo Tarts

THE SWEET GREEK PLATTER – 3 p.p

R 350.00

BAKLAVA	(Phyllo pastry fingers filled with toasted almonds and spices topped with syrup)
KATAIFI	(Shredded Phyllo pastry filled with toasted walnuts and spices topped with syrup)
BOUGATSA	(Phyllo pastry filled with semolina custard dusted with icing sugar and cinnamon)

**Delivery fees apply, depending where you are situated.
All prices exclude vat**

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