

TWO SHRIMPS



DINING



CATERING OPTIONS

All catering is done in-house by our team of talented chefs in the Two Shrimps kitchen. We aim to make your special event a memorable one. We understand that all events are unique, so we like to tailor make your menu to suit your specific requirements. Our head chef is on hand to meet with you and put together menus just for you. We cater for most dietary requirements and strive to fulfil your every need. Menu prices are quoted according to your selections.

CANAPES

(Choose a minimum of 6 options.)

Bruschetta topped with Spicy Salsa

Potato and Onion Samosas with Raita

Salt and Pepper Squid Skewers

Panko Crumbed Prawns with Sweet Chilli

Caprese Salad Skewers

Mini BBQ Chicken Sliders

Hummus, Rocket and Pickled Pepper Pinwheels

Jalapeno and Cheese Rissoles

Mini Butter Chicken Bunnies

Tikka Chicken Skewers with Raita

Mushroom and Parmesan Vol-au-vent

Biltong and Blue Cheese Bruschetta

Oriental Honey and Soy Vegetable Springrolls

Slow Roasted Lamb Bruschetta with Minted Yoghurt

Camembert and Onion Marmalade Bruschetta

Thai Fish Cakes with Honey Soy Dip

Crumbed Mushroom Risotto Balls

Bruschetta topped with Beef Carpaccio, Rocket and Parmesan

BBQ Chicken Wings

Panko Prawn Tails with Honey Soy Dip

Smoked Salmon Bruschetta with Cucumber and Cream Cheese

Fish Goujons with Tartar Sauce

Honey, Soy and Sesame Beef Fillet Kebabs

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SWEET CANAPES

Mini Chocolate Brownies

Fresh Fruit Skewers

Sweets Table

HARVEST TABLE

The harvest table encourages socialising among your guests and gives a Mediterranean feel to the experience.

A lovely selection of breads, local cheeses, cold meats, preserves, chutney, biltong, crackers, fresh fruit, pates and dips, and marinated olives.

All harvest table items are subject to seasonal and supplier availability.

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PLATED LUNCH OR DINNER OPTIONS

Plated Starters (choose 1)

Chicken Caesar Salad

Classic Greek Salad

Prawn or Vegetable Tom Yum with Egg Noodles

Beef Fillet Medallion topped with Micro Salad and Thai Dressing

Baked Bacon Wrapped Camembert with Red Wine Reduction

Prawn Cocktail with Marie Rose Sauce

Oriental Vegetable Springroll with Honey Soy Sauce

Blue Cheese Salad with Toasted Nuts, Seeds and Coconut Flakes

Smoked Salmon Salad with Capers, Spring Onion, and Cucumber

Creamy Garlic Mussels with Fresh Parsley and Toasted Baguette Slices

Plated Mains (choose 1)

Oven Baked Kingklip with Potato Croquette, Baby Vegetables and Beurre Blanc

Beef Fillet with Fondant Potato, Root Vegetables and Red Wine Jus

King Prawns with Stir Fried Vegetables, Basmati Rice and Lemon Butter

Grilled Linefish with Dauphinoise Potatoes, Baby Vegetables and Citrus Vinaigrette

Mushroom Linguine in a Creamy Garlic Sauce with Rocket and Parmesan

Garlic and Paprika Marinated Chicken Breast with Basmati Rice and Stir Fried Vegetables

Slow Cooked Lamb Shank with Mustard Mashed Potatoes and Red Wine Jus

Coconut Vegetable Curry with Basmati Rice and Traditional Accompaniments

Plated Desserts (choose 1)

Chocolate Brownie with Ganache and Vanilla Ice Cream

Classic Gelato (your choice of flavour)

Traditional Malva Pudding with Crème Anglaise

Lemon Cheesecake with Mixed Berry Compote

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BUFFET LUNCH OR DINNER OPTIONS

Mains (select at least 2)

Whole Roast Sirloin with Mushroom Sauce

Oven Baked Linefish with Lemon and Herb Butter

Paprika and Garlic Marinated Chicken Breast

Butter Chicken Curry

Durban Lamb Curry

Lemon and Herb Roast Chicken Thighs

Deboned Leg of Lamb with Rosemary Jus

Orange and Thyme Glazed Gammon

Side Dishes (select at least 5)

Greek Salad Station

Beetroot, Feta and Mint Salad

Broccoli Salad with Cheddar Cheese and Toasted Pumpkin Seeds

Caprese Salad with Basil Pesto

Traditional Potato Salad

Pumpkin, Coconut and Green Bean Curry

Fragrant Basmati Rice

Rosemary Roast Potatoes

Roast Mediterranean Vegetables

Moroccan Vegetable and Chickpea Tagine

Dauphinoise Potatoes

Cinnamon Roast Butternut

Desserts (select at least 1)

Fresh Fruit Skewers

Chocolate Brownies with Ganache

Traditional Malva Pudding with Crème Anglaise

Chocolate Mousse with Nut Sprinkle

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BRAAI NIGHT ON THE DECK

Let us put together a stunning braai evening for you and your guests. Perfect for close friends and family the evening before a wedding, informal functions, conference dinners, and birthdays.

Both braai options are served with green salad, potato salad, pap, chakalaka and malva pudding.

Traditional South African Braai

Lemon and Herb Lamb Chops

Marinated Sirloin Steak

Peri Peri Chicken Breast

Boerewors

North Coast Seafood Braai

King Prawns

Fresh Linefish

Mussel Potjie

Canelands Surf and Turf Braai

Marinated Sirloin Steak

Peri Peri Chicken Breast

King Prawns

Mussel Potjie