

# 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.

Depending on the number of people for plated menus, we may require your guests to pre-order their meal preference for us to ensure quick and efficient service for your event.

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## ***Braai Options***

*All options accompanied by green salad, potato salad, pap, chakalaka and malva pudding*

### **Traditional South African Braai R445 per person**

Lemon and Herb Lamb Chops

Marinated Sirloin Steak

Peri Peri Chicken Breast

Boerewors

### **North Coast Seafood Braai R495 per person**

King Prawns

Fresh Linefish

Mussel Potjie

### **Canelands Surf and Turf Braai R475 per person**

Marinated Sirloin Steak

Peri Peri Chicken Breast

King Prawns

Creamy Garlic Mussels

## ***Canapes***

**Choose a minimum of 5 options.**

**R35 per item**

Bruschetta topped with Spicy Salsa

Potato and Onion Samosas with Raita

Salt and Pepper Squid Skewers

Caprese Salad Skewers

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 Bruschetta

Biltong and Blue Cheese Bruschetta

Oriental Honey and Soy Vegetable Springrolls

Braised Oxtail 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

Chicken Wings (BBQ, Lemon & Herb or Peri Peri)

Panko/Tempura Prawn Tails with Honey Soy Dip

Smoked Salmon Bruschetta with Cucumber and Cream Cheese

Fish Goujons with Tartar Sauce

BBQ Beef Fillet Kebabs

## ***Harvest Table***

***R300 per person***

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.

***Plated Menu @ R490 per person***

***Maximum of 30 people***

**Starters – Choose 2 options**

Chicken Caesar Salad

Oriental Vegetable Springroll with Honey Soy Dip

Beef Fillet Micro Salad with Baby Corn, Sugar Snap Peas, Sprouts and Balsamic Vinaigrette

Blue Cheese Salad with Toasted Almond Flakes, Pumpkin Seeds and Creamy Dressing

Potato and Onion Samosas with Raita

Smoked Salmon Salad with Horseradish Dressing

**Mains – Choose 2 options**

Peri Peri or Lemon & Herb Chicken Espetada with Basmati Rice and Seasonal Vegetables

Grilled Linefish with Basmati Rice, Seasonal Vegetables and Tartar Sauce

Beef Fillet Medallion with Potato Croquettes, Seasonal Vegetables and Red Wine Jus

Grilled Lamb Chops with Fondant Potato, Seasonal Vegetables and Rosemary Jus

Grilled Brown Mushrooms served on Linguine in a Creamy Curry Sauce

Mozambican Coconut Vegetable Curry with Basmati Rice and Sambals

**Desserts – Choose 1 option**

Fresh Fruit Skewers with Vanilla Ice Cream

Warm Chocolate Brownie with Vanilla Ice Cream

Lemon Cheesecake with Berry Compote

Malva Pudding with Custard

## ***Buffet Menu 1 @ R485 per person***

### **Starters**

Bruschetta with Spicy Salsa  
Vegetable Springrolls with Honey Soy Dip  
Pickled Pepper and Hummus Pinwheels  
Salt and Pepper Squid Skewers  
BBQ Chicken Wings

### **Mains**

Grilled Sirloin with Red Wine Jus  
Paprika, Garlic and Herb Roast Chicken Fillet  
Grilled Lemon and Herb Linefish  
Pumpkin and Green Bean Curry  
Fragrant Basmati Rice  
Roast Potatoes  
Mediterranean Vegetables

### **Desserts**

Malva Pudding with Custard  
Chocolate Brownies

## ***Buffet Menu 2 @ R495 per person***

### **Starters**

Potato and Onion Samosas with Raita  
Vegetable Springrolls with Honey Soy Dip  
Panko Chicken Strips with Peri Peri Sauce  
Smoked Salmon and Cream Cheese Bruschetta  
BBQ Basted Beef Kebabs

### **Mains**

Grilled Sirloin with Red Wine Jus  
Linefish with Lemon Butter Sauce  
Butter Chicken Curry  
Coconut Vegetable Curry  
Fragrant Basmati Rice  
Roast Potatoes  
Mediterranean Vegetables  
Greek Salad

### **Desserts**

Fresh Fruit Skewers  
Chocolate Mouse with Nut Sprinkle  
Malva Pudding with Custard

## ***Buffet Menu 3 @ R580 per person***

### **Starters**

Cold Meat and Cheese Platter with Preserves

Panko/Tempura Prawn Tails

Crispy Calamari Skewers

Lamb Koftas with Tzatziki

Japanese Cucumber Salad

### **Mains**

Whole Roast Sirloin with Red Wine Jus

Linefish with Lemon Butter Sauce

Durban Lamb Curry

Chicken Parmigiana

Coconut Vegetable Curry

Fragrant Yellow Basmati Rice

Mediterranean Vegetables

Baby Potatoes with Garlic and Herb Butter

Beetroot and Feta Salad

Greek Salad

### **Desserts**

Fresh Fruit Skewers

Chocolate Mousse with Nut Sprinkle

Malva Pudding with Custard