

## Moemas Catering

At Moemas we only use the best ingredients and we don't believe in artificial flavourings or preservatives.

Our eggs are free-range, our butter unsalted and our chocolate - pure Belgian.

Our entire range is baked to order so that you can enjoy our products at their absolute best

### Moemas Famous Canapes

Minimum order of 24 each

- Seared lamb skewer with grilled spring onion, served with green tahini sauce
- Organic pork and sage sausage roll with our own ketchup
- Spiced lamb and apricot pylo pocket, served with mint yoghurt
- Seared beef fillet tart with cucumber, ginger, sesame and chilli (assembly required)
- Goat's cheese stuffed Medjool date wrapped in Parma ham and basil
- Chicken meat ball with spring onion and sweet chilli
- Lamb pie with tomato, pine nuts and cinnamon, served with homemade chutney
- Char-grilled spicy tiger prawn with ginger, lime and coriander salsa
- Seared tuna wrapped in panko and seaweed, served with coriander and maple sauce
- White crab meat tart with chive, red onion, crème fraiche and lime
- Smoked salmon on a herbed potato bilini, served with crème fraiche
- Smoked haddock fish cake, served with lemon wedge
- Tuna, avocado and tequila tartar on water cracker (assembly required)
- Pissaladier (onion, anchovy and Kalamata olive tart)
- Cherry tomato and tapenade galette
- Quince and stilton tart with sage and parsley
- Wild mushroom and thyme tart with goat's cheese, chive and chilli
- Char-grilled Portobello mushroom, pepper and courgette skewer with parsley pesto
- Smoked aubergine and walnut tart with pomegranate and chilli
- Cherry tomato, buffalo mozzarella and basil skewer
- Aubergine croquette served with herb yoghurt

- Smoked salmon roulade with caper cream cheese and herb crust

- Watermelon, cucumber and olive spoons with mint salsa

### Moemas Sumptuous Starters

Minimum order of 4 portions

Prices on request

- Green gazpacho soup (served cold) with ciabatta garlic toast
- Minestrone soup with pesto and conchiglie pasta
- Mixed vegetable and lentil soup
- Fennel, sweet potato and sweetcorn soup
- Char-grilled peach with young Pecorino, endive, watercress and orange blossom dressing
- Orange, radicchio and ricotta salad with pomegranate seeds and pine nuts
- Stuffed flat mushroom with feta, lemon zest and basil, served with watercress salad
- Squid and sweet potato salad with caper and rocket
- Fresh crab and fennel salad with lemon, tarragon and chilli
- Roast aubergine, marinated in a basil pesto, served with slow roast tomatoes and buffalo mozzarella
- Roast aubergine with buttermilk sause and pomegranat seeds
- Blanched asparagus with chopped boiled egg and capers
- Porcini mushrooms served with toasted brioche
- Tuna nicoise salad with seared fresh tuna, new potatoes and a boiled egg

## Moemas Catering

At Moemas we only use the best ingredients and we don't believe in artificial flavourings or preservatives.

Our eggs are free-range, our butter unsalted and our chocolate - pure Belgian.

Our entire range is baked to order so that you can enjoy our products at their absolute best

### Moemas Moreish Mains

*Minimum order of 4 portions*

*Prices on request*

- Seared beef fillet with chunky red wine and tomato sauce
- Seared beef fillet with sweet coriander and mustard sauce
- Meat loaf, topped with crushed oven-dried tomatoes and capers
- Grilled lamb cutlets, served with tomato and oregano salsa and Greek yoghurt
- Roasted corn-fed chicken with saffron, hazelnut, honey and rosewater
- Roasted corn-fed chicken with chilli, sesame oil, basil and mustard
- Szechwan pepper seared duck breast with ginger, spring onion and coriander
- Turkey, ricotta and caper kofta, served with lemon and mint yoghurt
- Char-grilled salmon with caper, olive, celery and currant salsa
- Seared tuna with pistachio crust, served with papaya and coriander salsa
- Aubergine and pinenut 'meatballs' served with a cherry tomato sauce
- Wild mushroom and Jersey royal "en papillote" with Pernod, tarragon and chervil
- Duck with sour cherry sauce
- Beef and sultana meatballs
- Lamb and pinenut meatballs
- Beef wellington
- Chicken marinated in lemon and herbs
- Leg of lamb, deboned and marinated in paprika, rosemary, lemon and garlic
- Savoury pies, tarts and pastas also available, see tarts list

### Moemas Scrumptious Side Dishes

*Prices on request*

- Steamed basmati rice with toasted pistachios and dill
- Saffron couscous with rocket and spring onion
- Baked okra with coriander, maple and chilli
- Grilled aubergine with tomato and Parmesan crust
- Roasted aubergine with buttermilk sauce and pomegranate seeds
- Char-grilled aubergine with courgette, slow roast tomatoes and a balsamic dressing
- Roasted aubergine with marinated slow roast tomatoes, feta and basil
- Broccoli and chickpeas, with rocket, lemon zest and parsley
- Broccoli, fine green beans and roast cherry tomatoes with parsley and feta
- Braised broccoli with soy, sesame oil and chilli
- Fine green beans and new potatoes with diced red onion and a wholegrain mustard vinaigrette
- Fine green beans, organic kohlrabi and asparagus with a mustard seed dressing
- Baked globe artichoke with peas, lemon and pink peppercorns
- Roasted Jerusalem artichoke and potato with cherry tomato, lemon and sage
- Chickpeas and avocado wasabi salad with watercress, lime and pine nuts
- Roasted beetroot with fennel seeds, cumin and rosemary
- Baby beetroot with lentils, spring onions, parsley and goats cheese ricotta
- Roasted new potatoes with mustard, coriander seeds and parsley
- Char-grilled fennel with mustard and dill vinaigrette
- Shredded fennel with cucumber, halloumi and a chilli and poppy seed dressing
- Puy lentil with roasted pumpkin, dolcelatte and mixed herbs



## *Moemas Catering*

At Moemas we only use the best ingredients and we don't believe in artificial flavourings or preservatives.

Our eggs are free-range, our butter unsalted and our chocolate - pure Belgian.

Our entire range is baked to order so that you can enjoy our products at their absolute best

- Lentils with slow roast tomatoes, soft goats cheese, red onion, baby spinach and herbs
- Roast butternut and sweet potato with homemade sweet chilli dressing
- Roast butternut/pumpkin with a parmesan, lemon zest and sourdough crust
- Roast butternut and sweet potato with roast almonds and pumpkin seeds and a pomegranat molasses yoghurt
- Asparagus salad with peas, spinach and dill
- Asparagus with a mustard seed dressing
- Asparagus with chopped boiled egg and capers
- Asparagus with pickled red onion and soft goats cheese
- Quinoa with tomato, cucumber, kalamata olives, mint, coriander and crisp sourdough
- Red cabbage with mango, papaya, red onion and a red wine vinaigrette, served with macadamia nut brittle

---

## *Moemas Delectable Desserts*

**Tiramisu** – the best ever recipe ! Marsala sabayon sandwiches marsala, coffee and kahlua soaked boudiour biscuits - topped with chocolate shavings

**Chocolate mousse** - either dark or white, or a mixture of the two - served with honeycomb and marscapone .....sensational !

**Berry trifle** - delicious vanilla custard with berry compote - topped with white chocolate cream

**All desserts come in one size - serves between 10 - 20 guests**

**R550 in our bowls, R450 in yours !!!**

## Moemas Catering

At Moemas we only use the best ingredients and we don't believe in artificial flavourings or preservatives.

Our eggs are free-range, our butter unsalted and our chocolate - pure Belgian.

Our entire range is baked to order so that you can enjoy our products at their absolute best

### Moemas Famous Platters

#### Breakfast Platter

Greek yoghurt, muesli and granola		
Fruit kebabs		
Assorted muffins		
Assorted pastries	6-8	R360
Granola bars	10-12	R540

#### Coffee Break Platter

Assorted muffins		
Choc chip and pecan cookies		
Granola bars		
Date shortbread		
Fruit brioche	6-8	R360
Finger sandwiches	10-12	R540

#### Lunch Platter

Chicken and mustard mayonnaise with a sesame seed crust		
Cheese and tomato with a herb crust		
Roast veg and feta cream cheese	6-8	R320
Smoked salmon and herb cream cheese	10-12	R480

#### Dessert Platter

Lemon meringue tart		
Baked chocolate mousse tart		
White chocolate cheesecake tart		
Banoffee tart		
Custard and berry tart		
Brownies	6-8	R420
Marshmallows	10-12	R620

#### Cupcake platter

Carrot, apple and cream cheese icing with chopped pecans		
Banana, pecan and choc chip with vanilla and caramel buttercream		
Chocolate mint with chocolate buttercream		
Chocolate red velvet	6-8	R220
Red velvet with cream cheese	(2/3 Flavs)	
Vanilla with berries	10-12	R320
Chocolate marshmallow	(3/4 Flavs)	
Lemon meringue		

#### Crudite platter

Seasonal veg blanched and served with a selection of two dips		
guacamole		

Roast red pepper and almond humus		
Burnt aubergine yoghurt with pomegranate molasses	6-8	R320
Herb yoghurt	10-12	R520

#### Luxury Sandwich Platter

Rare roast beef with caramelised onions, slow roasted tomatoes and whole grain mustard		
Buffalo mozzarella, basil pesto and marinated slow roast tomatoes		
Chicken and wasabi, lemon avocado		
Smoked salmon, cream cheese and capers	6-8	R390
	10-12	R620

#### Meze Platter

Chicken liver pate with lavash crispbread		
Marinated peppers, artichoke hearts and olives		
Smoked aubergine dip		
Humus		
Melon balls and parma ham		
Roast red pepper and almond dip	6-8	R460
Marinated feta in chilli and lemon	10-12	R720

#### Cheeseboards

Assorted cheeses		
Membrillo (Quince Paste)		
Roast nuts		
Lavash crispbread	from	R250

#### Sweet Bites Platter

Magic bars - cut in 3		
Brownies - cut in 3		
Pecan bars - cut in 3		
Mini lemon meringues		
Mini chocolate mousse tarts		
Mini baked fruit and almond tarts	6-8	R420
Petit fours	10-12	R620

#### Savoury platter

Mini meatballs ( chicken, lamb, beef or pork) with dipping sauce		
Mini savoury tarts		
Mini pies ( chicken, lamb, beef, pork)		
Mini open sandwiches ( chicken, veg, beef)		
Mini samoosas ( lamb, chicken, potato, pumpkin)	6-8	R460
	10-12	R720