

moemas

MOEMAS CATERING MENU

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

BOWL DESSERTS

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

Chocolate mousse – either dark or white, or a mixture of the two – served with honeycomb and marscaponesensational!

Traditional trifle with pecans, brandy, cream and jelly.

Berry trifle – delicious vanilla custard with berry compote – topped with white chocolate cream.

Deconstructed crumble: - Seasonal fruit compote - Wholewheat pecan crumble - Vanilla cardomman with star anise cream.

Deconstructed cheese cake: - set fridge cheesecake with cream cheese and feta - seasonal fruit compote - wholewheat pecan crumble.

All desserts come in one size – serves between 10 – 20 guests.

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