



moemas

fabulous food

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

PLATTERS

BREAKFAST PLATTER

Serves 10 – 12 **R550**

Serves 6 – 8 **R440**

Greek yoghurt and granola pots
Fruit kebabs
Assorted sweet and savoury small muffins
Assorted sweet and savoury small danishes
Granola bars

COFFEE BREAK PLATTER

Serves 10 – 12 **R600**

Serves 6 – 8 **R360**

Assorted mini muffins
Chocolate chip and pecan cookies – mini
Small granola, fruit and nut bars
Date, orange and cinnamon shortbread bars
Custard and berry crumble brioche rounds
Finger sandwiches with cucumber and cream cheese on low gi

SAVOURY TART PLATTER

Serves 10 – 12 **R480**

Roast tomato, feta and basil;
Roast butternut, spinach and gorgonzola;
Roast courgette, red pepper and goats cheese;
Sweetcorn, butternut and feta

CHEESEBOARD PLATTER

R45/pp is a good starting point
R550/platter for 10 guests

Either one large cheese or 3/5 small ones
Topped with koeksisters or poached red wine pears, served with lavosh crispbread, ginger and almond biscotti and ciabatta

LUXURY SANDWICH PLATTER

Serves 10 – 12 **R670**

Serves 6 – 8 **R430**

Rare roast beef fillet with caramelised onions, slow roast tomatoes and wholegrain mustard

Mozzarella with basil pesto and marinated, slow roast tomatoes

Chicken and wholegrain mustard with avocado (seasonal)

Smoked salmon, cream cheese and capers

Served on toasted ciabatta or low gi.

CRUDITE PLATTER

Serves 10 – 12 **R520**

Serves 6 – 8 **R320**

Seasonal veg blanched and served with a selection of two dips

Guacamole

Roast red pepper and almond humus

Burnt aubergine yoghurt with

pomegranate molasses

Herb yoghurt

MEAT PLATTER

Serves 10 – 12 **R850** per platter

Biltong, droewors, chorizo, salami, Rarer roast beef, marinated olives, marinated roast peppers, pickled mushrooms and pickled onions, served with toasted ciabatta

BLANCHED/ ROASTED VEG PLATTER

Serves 10 – 12 **R550**

Roast butternut, aubergine, cauliflower, carrots, beetroot and sweet potato wedges

Blanched Brocoli, green beans, asparagus

Served with a roast red pepper and almond dip and a parsley, Dijon and sour cream dip

LUNCH PLATTER

Serves 10 – 12 **R350**

Serves 6 – 8 **R530**

Chicken and mustard mayonnaise

Mozzarella and tomato

Roast vegetable with herbed cream cheese

Smoked salmon with a lemon and caper cream cheese

MEDITERRANEAN PLATTER

Serves 10 – 12 **R580** per platter

Marinated olives, courgette fritters, spinach and feta samosas, halloumi with chilli dipping sauce, lamb and almond meatballs/aubergine, mozzarella polpette, marinated roasted peppers, lavosh crispbread and tsatsiki

GRAVADLAX PLATTER

R850 per platter - 1kg salmon
(needs to be prepared 2 days in advance)
Served with low gi bread, pickled dill cucumbers and a mustard and dill sauce

ROAST BEEF / CHICKEN PLATTER

R850 per platter – 2x roast chicken, 1.5 kg beef
Deboned chicken, roasted in lemon and herb, Hormone free beef fillet, rubbed in wholegrain mustard and soft herbs, served with roast red pepper and almond dip and sour cream, parsley and Dijon dip

SAVOURY PLATTER

Serves 10 – 12 **R780**

Serves 6 – 8 **R500**

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 samosas (lamb, chicken, potato, pumpkin)

SAMOOSAS AND SPRING ROLLS

Serves 10 – 12 **R540**

Curried sweet potato and pea,

Pulled lamb, apricot and chilli,

Pulled chicken, leek and white wine samosas.

Vegetarian spring rolls with cabbage, carrots and bean sprouts.

Served with soy sauce and homemade chutney

MEZE PLATTER

Serves 10 – 12 **R780**

Serves 6 – 8 **R500**

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

Marinated feta in chilli and lemon

DESSERT PLATTER

Serves 10 – 12 **R680**

Serves 6 – 8 **R460**

Mini lemon meringue tartlets

Mini baked chocolate mousse tartlets

Mini white chocolate cheesecake tartlets

with macadamia nut brittle

Mini custard and berry tartlets

Hazelnut brownies

Magic bars

SWEET BITES PLATTER

Serves 10 – 12 **R670**

Serves 6 – 8 **R460**

Magic bars

Hazelnut brownies

Macadamia nut shortbread

Mini lemon meringue tartlets

Mini chocolate mousse tartlets

Mini baked fruit and almond tartlets

Mini petit fours

CUPCAKE PLATTER

Serves 10 – 12 (3/4 Flavs) **R320**

Serves 6 – 8 (2/3 Flavs) **R240**

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

Red velvet with cream cheese

Vanilla with berries

Chocolate marshmallow

Lemon meringue

DONUT PLATTER

Serves 10 – 16 **R320**

Filled with vanilla custard, rolled in icing sugar or cinnamon sugar

OTT DONUT PLATTER

Serves 10 – 16 **R420**

16 donuts in total

6 of which are dipped in chocolate ganache as