

NORMA VILMA CATERERS

65 MARIA STREET, FONTAINEBLEAU, RANDBURG 2194

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COCKTAIL, PORTABLE DINING, CHEESE & PATE MENUS

COCKTAIL MENU 1 (MIN.50 PAX)

Choice of 12 items:

- *Phyllo Pastry Cups filled with Smoked Chicken, Black Olives and Parsley Pesto AND Spicy Beef Thai Salad*
- *Tomato & Basil and Mixed Mushroom Crostinis*
- *Lime Marinated Chicken Skewers with Avocado Crema Dip*
- *Topless Mini Home Style Beef Hamburgers with Red Onion Garnishing*
- *Ginger Hoison Chicken Drumettes served with Lemon Sauce*
- *Empanadas de Carne (Peruvian style meat pies)*
- *Beef Satay Kebabs served with Peanut Dipping Sauce*
- *Aji de Gallina (Peruvian style Chilli Chicken) in Phyllo Pastry Tartlets*
- *Chorizo Taquitos served with Chilli Tomato Salsa*
- *Honey Sesame Glazed Cocktail sausages*
- *Traditional Red Gazpacho (Spanish Cold Soup) served in Tot Glasses*
- *Chicken Korma, Basmati Rice served in Mini Bowls with Popadums*
- *Vegetable Tempura served with Thai Sweet Chilli Sauce*
- *Chicken wantons with sweet and sour sauce*
- *Salmon Teriyaki Skewers with Ginger Soy Dipping Sauce*
- *Tequenos (deep fried Haloumi sticks) with chunky guacamole*
- *Smoked Salmon Roulade on Toasted Bread Rounds*
- *Chicharon (deep fried mini chicken pieces) served with lemon sauce*
- *Fragrant Coconut Saffron Prawns served on Ceramic Spoons*
- *Quichettes with following toppings : Feta, Olive & Rosemary, Caramelized Onions & Bacon and Blue Cheese, Marscapone & Red Onion Confit*
- *Chicken spring rolls with Oriental sauce*
- *Macadamia crusted Chicken Strips with Mango Salsa*
- *Pine nut, Bacon and Herb Stuffed Mushrooms au Gratin*
- *Parma Ham and Melon Mini Kebabs (seasonal)*
- *Creamy Butternut and Coriander Soup served in Espresso Cups (winter)*
- *Friandise and Alfajores (South American shortbread & homemade sweets)*
- *Summer Berry and Caramelized Lemon Tartlets*
- *Mini fruit kebabs*

Members: Norma Antonie, Vilma Ponce, Jannet Pinillos

Registration Number: 2004 / 027562 / 07

COCKTAIL MENU 2 (MIN.50 PAX)

Choice of 12 items:

- *Prawn Cocktail served in shot glasses*
- *Phyllo Tartlets with Spicy Coriander Prawns AND Smoked Salmon, Pepper and Lime*
- *Smoked salmon and cream cheese on Dill Blinis*
- *Cumin Scented Lamb Kofta (Lebanese style lamb meatballs) with Minted yogurt dip with Rosemary Skewers*
- *Basil Marinated Mozzarella and Cherry Tomato Skewers*
- *Green Spanish Gazpacho served in Tot Glasses (summer)*
- *Mixed California Rolls and Maki Sushi served on Ceramic Spoons*
- *Caramelized Salmon Crostinis topped with a Lemon and Honey Sauce*
- *Chicken Satay Kebabs with Peanut Dipping Sauce*
- *Parma ham, Coppa and Caprese style Italian Bruchettas*
- *Peruvian Style Prawn Chowder served in Espresso Cups (winter)*
- *Fillet of beef mignon with Hollandaise sauce*
- *Prawns crumed in Quinoa and served with Gooseberry Hollandaise*
- *Cheese and ham tequenos with guacamole sauce*
- *Chicken breast, prawn and cashew nut rolls served with lemon sauce*
- *Pork and prawn wantons with sweet and sour sauce Or Tangy Lime Sauce*
- *Crispy hot cheese pies*
- *Mushroom au Gratin Caprese style (mozzarella, basil and tomato)*
- *Chicken Taquitos served with Guacamole and condiments*
- *Chive Pancakes with Crème Fraiche and Red Onion Confit*
- *Tiny Dill Scones served with Smoked Trout and Horseradish Crème*
- *Lemon and Saffron Chicken Brochettes (Mini kebabs)*
- *Spinach and Ricotta Tortellini served on small ceramic squares and topped with Parmesan Shavings*
- *Mexican Toamto Soup served with Chilli Nachos*
- *Lemongrass Chicken Curry and Basmati Rice served in Mini Bowls*
- *Cebiche de Championes (Lemon Marinated Mushrooms Peruvian Style) served on Ceramic Spoons*
- *Yuquitas fritas with Huancaína sauce (Casava wedges served with a piquant cheese sauce)*
- *Whole Spanish Tortilla*
- *Cheese Stuffed Jalapenos served on Small Ceramic Bowls*
- *Three Cheese Quesadillas served with Mexican Salsa*
- *Coconut Prawn Tails with Mango Chutney Mayonnaise*
- *Mini Desserts – chocolate mousse, Seasonal fruit Semifredo, Crème Caramel, Tiramisu*
- *Selection Of Friandise and Alfajores (Peruvian style short bread)*

COCKTAIL MENU 3 (MIN.50 PAX)

Choice Of 12 Items:

- *Avocado and Prawn Canapes*
- *Parmesan Shortbreads with Roast Cherry Tomato and Feta & Parsley pesto and Goats Cheese*
- *Cebiche (Peruvian style lemon marinated kingklip) served in small bowls*
- *Phyllo Pastry Cups with Mushroom and Three Cheese Filling*
- *Fillet of beef with Salsa Verde on Croute*
- *Prawn Cancun (prawn tails in a creamy chilli & coriander sauce) in tartlets*
- *Anticuchos de Pollo (Peruvian style chicken kebabs) served with chilli sauce*
- *Springbok Carpaccio with Rocket and Parmesan shavings served with French baguette toasts OR with Pineapple Salsa served on Spoons*
- *Basil, Philadelphia cheese and Proscuitto Crepe Rolls*
- *Smoked Salmon Tartar Nordic Style served on Ceramic Spoons*
- *Cold Tomato and Harissa Soup served in Shot Glasses (summer)*
- *Seared Salmon Cubes with Ginger and Almond Sauce*
- *Miso Soup served in Small Ceramic Cups*
- *Fillet of beef cubes wrapped with aubergine served with Neapolitan sauce*
- *Sei Si Ja (stuffed prawn tails served with Oriental sauce)*
- *Spanish Style Beef Kebabs with Spicy Sauce*
- *Seafood tempura served with Sweet Chilli Sauce*
- *Hot Prawn Ceviche served on Ceramic Spoons*
- *Haloumi wantons with sweet and sour sauce*
- *Vol au vents filled with artichoke and blue cheese OR Wild Mushroom, Garlic and Thyme*
- *Duck Breast with Orange Sauce served on ceramic spoons*
- *Spinach & Feta Tortellini with Arrabiata Sauce on Ceramic Flat Bowls*
- *Salmon, Prawn and Vegetarian Sushi Rolls served on Ceramic Spoons*
- *Barbeque Tandoori Prawn Sticks*
- *Lamb Korma & Basmati Rice served with Mini Popadum*
- *Seafood Paella served in Mini Bowls*
- *Prawn Tails in Orange and Sesame Seed Sauce served in ceramic spoons*
- *Carvery Station: Peppered Scotch Fillet served with cocktail Rolls and sauces (peri-peri, mayonnaise, mustards and chimichurri)*
- *Mini Desserts: Crème Brulee, Seasonal Fruit Semifredo, Suspiro Limena, Berry misu*

PORTABLE DINING MENU 4 (MIN. 50 PAX)

Choice of 7 items (6 savoury and 1 sweet)

- *Blue Cheese, Leek & Confit Tomato Lasagna*
- *Beef or Chicken Lasagna*
- *Lamb Korma, Basmati Rice, Mini Popadum*
- *Chicken Korma, Basmati Rice, Mini Popadum*
- *Chicken Cacciatore, Vermicelli Rice*
- *Spinach & Feta Tortellini with Arrabiatta Sauce*
- *Creamy Pesto penne with Roasted vegetables*
- *Kingklip au Gratin with parmesan Cheese*
- *Chicken Chop Suey with Noodles*
- *Beef Stir Fry with cashew Nuts & Fried Rice*
- *Mini Mexican Chicken Kebabs served with Guacamole*
- *Mini Chicken Pies with Mushrooms, Peas in a Creamy sauce*
- *Chilli con carne & White Rice*
- *Peruvian Chicken OR Duck Rice (Arroz con Pollo OR Pato)*
- *Beef or Chicken Briyani served with Caramelised Onions*
- *Kingklip Kebabs with Cancun sauce (creamy coriander & chilli sauce)*
- *Creamy Alfredo Pasta Shells*
- *Seafood Paella*
- *Kahlu Wantons (Wantons served with Vegetables & Sweet and Sour)*
- *Mini Chocolate Brownies, Apple Strudels, Profiteroles*
- *South American Shortbread, Arroz Con Leche (Rice Pudding), Seasonal Fruit Semifredo*
- *Chocolate Mousse, Suspiro (soft meringue on port flavoured caramel dessert), Traditional Trifle*

CHEESE AND PATE MENU 5 (MIN. 50 PAX)

- *Philadelphia cream cheese rolls stuffed with bacon, mushroom and pecan nuts and served with biscuits.*
- *Avocado and Pistachio Pate with herbed toast*
- *Cambrieni Cheese filled with pears and topped with caramelized pecan nuts and served with Melba Toast*
- *Dips served with Herb Toast – Spiced Aubergine Dip, Roast Red Pepper, Feta and Mint Dip AND Salsa Romesco Dip*
- *Traditional Chicken Liver Pate served with Melba Toast*
- *Chicken and Goats Cheese Pate served with Toastaditas*
- *Imported Cheese Board – Emmenthal, Dutch Gouda, Gorgonzola – served with Savoury Biscuits*