

# NORMA VILMA CATERERS

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## **ECONOMY PLATTER MENUS** **BUDGET PLATTERS**

### **PLATTER No.1 - COCKTAIL MIX PLATTER**

*Meatballs, chicken croquettes, baby chicken drumettes, spinach & feta phyllo pastries, mini pizzas OR cocktail sandwiches served with peri-peri sauce*

### **PLATTER No.2 - LUNCH MIX PLATTER**

*Kentucky style chicken drumsticks, beef meatball kebabs, vegetable spring rolls and vegetarian quiche served with peri-peri sauce*

### **PLATTER No.3 – VARIETY PLATTER**

*Cocktail viennas, crumbed chicken goujones, vegetarian mini quiche, beef croquettes and mozzarella and tomato kebabs with mayonnaise*

### **PLATTER No.4 – FUSION PLATTER**

*Spicy Crumbed Chicken Wings, BBQ Pork Ribs, Caprese Open Sandwiches, Spanish Style Chicken Kebabs and Vegetarian Spring Rolls served with Sweet Chilli Sauce*

### **PLATTER No.5 - MINI SHWARMAS PLATTER**

*Mini pita pockets stuffed with beef and chicken salad Mediterranean style or combination of beef, chicken & vegetarian.*

### **PLATTER No.6 - COCKTAIL SANDWICH PLATTER**

- *Mixed Platter - A selection of sandwiches filled with chicken mayo; egg mayo; tuna & onion and cheese & tomato*
- *Vegetarian Platter - A selection of sandwiches filled with Grilled Vegetable & Cheese, Mozzarella, Tomato & Basil, Cucumber & Cream Cheese and Avocado & Egg*

### **PLATTER No.7 - OPEN SANDWICH PLATTER**

- *Mixed Platter on French Baguette – lunch or bite size: tuna mayonnaise; smoked ham; chicken; tomato and cheese; avocado and egg; roast beef*
- *Vegetarian Platter on French Baguette – lunch or bite size: Grilled Vegetable and Emmenthal, Caprese, Egg & Avocado (seasonal), Cottage Cheese and Cucumber, Spinach and Cream Cheese*

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DIRECTORS: Norma Antonie, Vilma Ponce, Jannet Pinillos

REGISTRATION NUMBER: 2004/027562/07

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**PLATTER No.8 – TRIPLE COCKTAIL SANDWICH PLATTER**

*Triple Decker sandwiches filled with tomato, avocado and egg; chicken, pineapple and ham; spinach, bacon and cream cheese; and vegetarian*

**PLATTER No.9 - PASTRY PLATTER**

*Savoury pastries: Curried beef rolls; chicken spring rolls; chicken & asparagus phyllo pastry rolls, sausage rolls, Peruvian Meat Pies and mini quiches*

**PLATTER No.10 – WRAPP PLATTER**

*Mexican Tortilla Wrapps filled with Spicy Beef Strips, Chicken Strips and Mixed Stir Fry Vegetables*

**PLATTER No.11 – OPEN BAGEL PLATTER**

*Lunch Size Pieces of Bagels topped with cream cheese & smoked salmon, roasted mixed vegetables & cold meat slices with mustards and mayonnaise*

**PLATTER No.12 – HEALTH PLATTER**

*Roasted Chicken Drumsticks, Roast Beef & Caramelised Onions on Brown Bagels, Grilled Halloumi and Vegetable Kebabs and Chicken Caesar on Brown Wrapps served with Peri-Peri*

**PLATTER No.13 – BANTING PLATTER**

*Chermoula Spiced Chicken Kebabs, Sticky Chicken Wings, Roasted Beef and Marinated Vegetable Open Sandwiches on Banting Bread, Carb Free Vegetable Muffins*

**PLATTER No.14 – MINI BURGER PLATTER**

*Mini Beef and Chicken Burgers in Crusty Rolls filled with lettuce and tomato and served with spicy tomato sauce, mustard & home made mayonnaise*

**PLATTER No.15 – MINI PREGO PLATTER**

*Mini Beef and Chicken Prego Steaks in Crusty Rolls filled with lettuce and tomato and served with Home made Prego Sauce*

**PLATTER No.16 – ASSORTED FILLED CROISSANT PLATTER**

*Mini size fresh croissants filled with a variety of breakfast cold meats, assorted cheeses, chicken and mayonnaise and egg mayonnaise*

**PLATTER No.17–CLASSIC MINI FILLED ROLL PLATTER**

*Mini Assorted Cocktail Rolls filled with Beef Pot Roast and Gherkin, BBQ Grilled Chicken, Marinated vegetables with Hummus, Chicken / Turkey Roll with Roasted Tomato and Avocado (in season)*

**PLATTER No.18–GOURMET MINI FILLED ROLL PLATTER**

*Mini Assorted Cocktail Rolls filled with Chicken Schnitzel and Salad, Grilled Halloumi, Roasted Brinjal, Rocket and Tomato, Salmon, Cream Cheese and Avo (in Season), Roast Beef and Caramelized Onions*

**PLATTER No. 19- VEGETARIAN PLATTER (1)**

*Vegetable samoosas, spinach pies, mushroom mini pizzas, vegetarian spring rolls, crispy vegetable sticks and potato croquettes,*

**PLATTER No. 20- VEGETARIAN PLATTER (2)**

*Spinach and Feta Phyllo Pastries, Vegetable & Emmenthal Open Sandwiches, Mini Quiche, Crumbed Fried Halloumi, Tomato & Mozzarella Kebabs served with Sweet Chilli Sauce*

**PLATTER No.21 – CRUDITÉS PLATTER**

*Fresh Julienne carrots, celery, cucumber, radishes, sliced green peppers, mushrooms, pickled onion & cherry tomato skewers with a curry mayo*

**PLATTER No.22- AIOLI PLATTER**

*Crudités and par boiled vegetables: cauliflower florets, green beans, carrots, baby potatoes, artichoke hearts, baby corn served with plain and tomato Aioli.*

**PLATTER No. 23- HALAAL (1) PLATTER**

*A variety of Halaal snacks prepared by an accredited Halaal Caterer and cooked by us – BBQ meatballs, Cheese Puffs, Butternut & Feta Phyllo, Beef Samoosas and Beef Sausage Rolls*

**PLATTER No. 24- HALAAL (2) PLATTER**

*A variety of Halaal snacks prepared by an accredited Halaal Caterer and cooked by us – pizzas, spanakopita, potato samoosas, feta and aubergine wantons & potato croquettes*

**PLATTER No.25 – COCKTAIL SAUSAGE PLATTER**

*A platter of cocktail size Vienna sausages served with Dijon and Whole Grain mustards and Tomato Peri-Peri sauce*

**PLATTER No.26 - COLD MEAT PLATTER**

*Cold Meats including smoked ham, roast beef, Italian salami, Cervelat, smoked chicken, veal, Mortadella with cocktail tomatoes and black olives*

**PLATTER No. 27 – CHICKEN WINGS PLATTER**

*A Selection of chicken wings – honey glazed wings, spicy wings with apricot mustard and BBQ wings with Oriental lemon sauce and BBQ sauce*

**PLATTER No. 28 - JUST DRUMSTICKS**

- 30 Kentucky style drumsticks with potato mayonnaise salad
- 24 Kentucky style drumsticks served with peri-peri sauce

**PLATTER No. 29 – ROASTED CHICKEN PIECES**

*Oven Roasted Chicken Pieces (wings, drumsticks, breasts and thighs) served with Garden Pasta Salad*

**PLATTER No.30- CHEESE AND BISCUITS PLATTER**

*Wedges of Camembert, Brie, Emmental, Blue Cheese, Mature Cheddar and Gouda garnished with grapes and nuts and assorted biscuits*

**PLATTER No.31 – FRIANDISE PLATTER**

*A selection of mouth-watering homemade sweets including South American shortbread (Alfajor), chocolate truffles, brownies, coconut balls and swiss rolls*

**PLATTER No. 32- AFTERNOON TEA PLATTER**

*Medium size home made pastries including Alfajores, (shortbread filled with caramel), brownies, mini apple strudels, pecan nut pies, profiteroles and Portuguese custard pies.*

**PLATTER No.33 – ALFAJORES PLATTER**

*Platter of medium size South American shortbread cookies filled with caramel*

**PLATTER No.34 – GOURMET CUPCAKE SELECTION**

*24 Standard Size Vanilla, Chocolate and Red Velvet Cupcakes with Butter and Cream Cheese Icing and Chocolate Ganache*

**PLATTER No.35 – BISCUIT PLATTER**

*Selection of Home made biscuits such as vanilla, chocolate chip, crunchies*

**PLATTER No.36- FRUIT SELECTION PLATTER**

*Freshly sliced seasonal fruit the perfect and healthier complement*

**PLATTER No.37- FRUIT KEBAB PLATTER**

*Selection of seasonal fruit kebabs*

**PREMIER PLATTERS**

**PLATTER No.38- SUMMERTIME PLATTER**

*Smoked Salmon Open sandwiches, Ham wrapped Asparagus, Chicken Kebabs, Beef Meatballs, Cheese Cubes, Cocktail Viennas and Marinated Mushrooms with Peri-peri and Mustard*

**PLATTER No.39- KEBAB SELECTION PLATTER**

*Cocktail size kebabs - chicken breast cubes and rump steak cubes combined with peppers and onions served with peri-peri sauce.*

**PLATTER No.40- CHICKEN PLATTER PLATTER**

*For all chicken lovers: a combination of chicken goujones, chicken kebabs marinated in peri-peri sauce, buffalo wings & Chicharon (deboned deep fried chicken pieces) served with Oriental lemon sauce, mayonnaise & chutney.*

**PLATTER No.41- FROM THE GRILL PLATTER**

*Beef boerewors, chicken or lamb sausages, chicken kebabs, B.B.Q marinated pork ribs and vegetable kebabs.*

**PLATTER No.42 - ROAST BEEF & POTATO SALAD PLATTER**

*The perfect complement!!! Home roasted scotch fillet, finely sliced served with a potato, egg and mayonnaise salad*

**PLATTER No.43 - SEAFOOD PLATTER**

*Deluxe selection of crumbed calamari rings, prawn tails, fish goujones Canadian smoked salmon and crab sticks served with a tartar sauce and seafood sauce, garnished with lemon slices and parsley, on a bed of lettuce.*

**PLATTER No.44 - JUST FISH PLATTER**

*Also suitable for the Halaal, Hake goujones served with a tartar sauce and garnished with lemon slices.*

**PLATTER No.45 – SMOKED SALMON BAGEL PLATTER**

*Open bagels with Smoked Salmon & Cream Cheese and Garnished with Lemon and Black pepper – great as a breakfast treat or anytime snack*

**PLATTER No.46 – SUSHI PLATTER**

*60 pieces of Mixed Salmon, Prawn, Tuna and Vegetarian Sushi Rolls served with Ginger, Wasabi and Soya Sauce*

**PLATTER No.47 – CHINESE PLATTER**

*Chicken wantons, spring rolls, skewered pork, Chinese style chicken wings, deep fried & deboned chicken thighs with lemon & sweet and sour sauce*

**PLATTER No. 48 – GREEK PLATTER**

*Dolmathakia (vine leaves with rice, lamb and pine nuts), lamb kofta, mushroom phyllo triangles, feta cheese and olives, served with tzatziki, humus and garnished with pita bread toast and vegetable sticks.*

**PLATTER No.49 - MIDDLE EASTERN PLATTER**

*Kibbi shells, spinach pies, meat pies, humus, tahini, baba ganouj, pickles, and olives served with pita toast and carrot sticks.*

**PLATTER No. 50 - TEX- MEX PLATTER**

*Combination of Buffalo wings, BBQ pork spare-ribs, plain nachos, beef burritos served with refried beans and a bowl of salsa and guacamole*

**PLATTER No.51 – AFRICAN PLATTER**

*A combination of dry wors, biltong, peri-peri cashew nuts & two different kinds of pate served with Melba toast*

## **THE PERFECT MORNING START**

### **PLATTER No.52- COLD MEAT AND CHEESE PLATTER**

*The perfect combination of cold meat and cheese slices*

### **PLATTER No.53 - BREAKFAST COMBINATION PLATTER**

*Every breakfast's favourites!!! Mini Butter croissants, assorted muffins and butter scones, served with butter and jam.*

### **PLATTER No. 54- SLICED FRUIT AND YOGURT PLATTER**

*Freshly sliced and cubed seasonal fruit with yogurt on the side to perfectly complement a continental breakfast,*

### **PLATTER No.55 – CROISSANTS PLATTER**

*Mini Butter croissants served plain, with butter or grated cheese:*

### **PLATTER No.56 – MUFFINS PLATTER**

*A combination of mouth-watering blueberry, carrot and nut, cappuccino, choc-chip, banana, and caramel muffins served with butter and jams.*

### **PLATTER No.57 – DELUXE DANISH PASTRIES PLATTER**

*Cinnamon whirls; raspberry crown, custard crown, maple pecan; apple crown sprinkled with white icing and maple flavoured syrup*

### **PLATTER No.58 – SCONES PLATTER**

*Served with jams and cream or grated cheese or a combination of both.*

### **PLATTER No.59- ASSORTED QUICHES PLATTER**

*Medium size quiches filled with corn, mushroom; leeks and onion and spinach and feta.*

### **ADDITIONAL INFORMATION**

- *Prices are VAT excluded*
- *Delivery charges according to areas from R 60.00*
- *Each platter will feed between about 8 people*
- *All platters are presented on aluminum trays with clear lids*
- *The use of white ceramic platters at R10.00 each*