

NORMA VILMA CATERERS

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EXECUTIVE PLATED LUNCHEONS OR DINNERS

PLATED STARTERS

- *Prosciutto Wraps filled with Rocket, Pine Nut and Green Bean and Covered in Balsamic Vinegar Dressing*
- *Smoked Salmon Sushi and Wasabi Timbale with Coriander, Cucumber and Vinaigrette Dressing*
- *Summer Green Pea Soup served in Espresso Cup served with Smoked Trout and Watercress Salad*
- *Torta Caprese (Buffalo Mozarella & Tomato on Puff Pastry Base) with Onion Marmalade and Fresh Basil*
- *Fresh asparagus served on a bed of lettuce and drizzled with hollandaise sauce (seasonal)*
- *Causa (Peruvian style mashed potato layered with tuna OR Prawn, avocado, egg and mayonnaise)*
- *Italian antipasti (Italian cold meats, grilled vegetables & frittata)*
- *Wild mushroom crepes topped with béchamel sauce and garnished with chives and rocket leaves*
- *Vegetarian polenta stack covered in tomato and basil sauce*
- *Smoked salmon carpaccio served with chunky guacamole*
- *Cebiche (Peruvian delicacy – lemon marinated Kingklip complemented with onion, coriander and fresh chilli)*
- *Parma ham and melon wedges served on a bed of lettuce and garnished with freshly ground black pepper (seasonal)*
- *Prawn tails St. Jacques (Prawn tails covered in mashed potato, creamy sauce and mozzarella cheese and served au gratin on a ceramic flat bowl)*
- *Phyllo pastry parcels filled with fresh seafood, baked and topped with a lemon cream sauce*
- *Springbok carpaccio served with olive oil, lemon, rocket, black pepper and Parmesan shavings*
- *Smoked salmon tartar timbale Nordic Style with red caviar and sour cream*

Members: Norma Antonie, Vilma Ponce, Jannet Pinillos

Registration Number: 2004 / 027562 / 07

PLATED SALADS

- *Spicy Thai Beef Salad with Asian Greens and Lime and Chilli Dressing*
- *Crumbed Bocconcini Mozzarella and Roasted Tomato Salad with Pine Nuts and Wild Rocket and Olive Oil Dressing*
- *Wild Mushroom Salad with Oriental Greens and Lemon Dressing*
- *Smoked Salmon, Avocado and Rocket Salad with Creamy Golf Sauce*
- *Tomato, Avocado and Provolone salad drizzled with balsamic vinegar dressing and fresh basil (seasonal)*
- *Lettuce, spinach and artichoke heart salad garnished with croutons and parmesan cheese and drizzled with Caesar dressing*
- *Half avocado filled with palm heart salad, topped with papaya and covered in a tropical dressing (seasonal)*
- *Vietnamese Chicken Salad (grilled chicken on Julienne cabbage, celery and carrots, with peanut praline and drizzled with sweet chilli dressing)*
- *Prawn & avocado salad with fresh lettuce and a fresh chive dressing*
- *Traditional Caesar salad with artichoke hearts and baby spinach*
- *Primavera Salad (fresh lettuce, watercress, feta cheese, grilled chicken breast, Chinese onion & toasted almonds) with a strawberry vinaigrette*
- *Sesame encrusted chicken breasts and caramelized carrots on a bed of organic lettuce with a Chinese dressing*
- *Salad of fried camembert, poached pears and caramelized pecan nuts served with a honey and balsamic vinegar reduction dressing*

HOT AND COLD SOUPS

- *Cream of tomato and roasted pepper soup*
- *Broccoli and orange soup*
- *Cream of mushroom soup*
- *Cream of green peas and ham soup*
- *Traditional butternut soup*
- *Thai Style Pumpkin Soup with Coriander Pesto*
- *Traditional Peruvian prawn chowder (R 35.00 pp)*
- *Spanish Gazpacho (cold)*
- *Vichychoisse (Creamy potato and Leek) Soup (cold)*
- *Tomato and Harissa Soup (cold)*

STARTER PLATTERS PER TABLE

- *Greek Mezze: Keftedhakia (meatballs), Dolmades (stuffed vine leaves), Spinach phyllo pastries, pita bread and vegetable sticks*
- *Lebanese Mezze: Humus, Baba Ghannouj, Spinach pies, Meat Pies, Kibbi Shells, Olives, Feta Cheese and pita bread*
- *Portuguese: Jalapeno & Cheese Rissoles, Prawn Rissoles, meat croquettes, Chicken Kebabs and a Portuguese Salad*
- *Out of Africa: biltong slices, peanuts, dry wors pieces, chicken liver pate and snoek pate with Melba toast*
- *Spanish Tapas – Cold Meats, Olives, Tortilla, etc (depending on season)*
- *Oriental Snacks – Chicken OR Tofu Wantons, Vegetarian Springrolls, Sei Sa Ja (cashew stuffed prawn tails), Sweet Corn & Chicken Soup served with sweet chilli and lemon sauce*

MAIN COURSE

- *Grilled Beef fillet Topped with Wild Mushroom Vinaigrette*
- *Pan seared beef fillet covered in a red wine and fresh herb sauce*
- *Grilled fillet of beef with a creamy paprika and shitake mushroom sauce*
- *Grilled fillet of beef wrapped in aubergine with tomato and parmesan cheese topping*
- *Fillet of beef medallions with sour cream, black mushroom & caper sauce*
- *Fillet of beef medallions with a black grape and port sauce*
- *Sliced Scotch Fillet topped with creamy prosciutto and mushroom sauce*
- *Sliced butterfly leg of lamb covered with rosemary dressing*
- *Greek style lamb shank slowly roasted with garlic and rosemary and topped with caramelized onions*
- *Lamb Shanks French Doube Style (tomato, pancetta, red wine) served with Mustard Mashed Potatoes*
- *Sliced leg of lamb with Pancetta stuffing topped with a fresh vegetable and wine sauce*
- *Pine nut and spinach rolled lamb loin topped with caramelized onions and served with gravy*
- *Pan fried Kingklip served with a creamy prawn and coriander sauce (Cancun style)*
- *Pan fried Kingklip a lo Macho (creamy Peruvian style seafood sauce)*
- *Oven Baked Linefish with a crunchy Herb and Walnut Crust*
- *Norwegian salmon fillets with a sesame seed crust served with lemon butter and coriander sauce*
- *Grilled Spicy Cajun Salmon Fillets with Red Pepper and Corn Salsa*
- *Traditional seafood paella (for 15 pax or more)*
- *Arroz con Pato (Peruvian Style Duck Breasts served with Coriander and Chilli spiced rice Timable)*
- *Hot Duck Ceviche (Peruvian Style Duck with lemon and Chillis)*
- *Chicken breasts rolled and stuffed with Prosciutto and artichoke hearts and served with a white wine sauce*
- *Greek chicken breasts stuffed with spinach and feta in creamy wine sauce*
- *Sun dried tomato and spinach stuffed chicken breasts with a porcini mushroom sauce*

Vegetarian Options

- *Lasagna of leek, confit tomatoes, spinach, artichokes & blue cheese*
- *Eggplant Parmigiana au Gratin*
- *Grilled Polenta with Wild Mushroom Sauce*
- *Butternut Stuffed with Wild Rice, Herbs, Pine Nut and Sun Dried Tomato*
- *Rosemary Vegetable Kebabs with Seasoned Rice*
- *Vegetarian stuffed zucchini*

Main Course served with a choice of starch and vegetables

AVAILABLE SELECTION OF STARCH

- *Potato Croquettes*
- *Garlic mash with chives OR Almond and Rocket Mash*
- *Polenta wedges*
- *Blend of brown and wild rice timbale*
- *Basmati rice timbale*
- *Sliced fanned gratinee parmesan potatoes*
- *Parisienne potatoes with parsley butter*
- *Herbed new potatoes*
- *Fried noodles*
- *Fresh Herb Cous Cous*

AVAILABLE SELECTION OF VEGETABLES

- *Bouquet of fresh seasonal vegetables*
- *Green bean / carrot or asparagus (in season) parcels*
- *Mediterranean Vegetable stack*
- *Stir fry vegetables*
- *Char grilled seasonal vegetables*
- *Oven roasted vegetables*

DESSERTS

- *Trifle Style Fresh Fruit and Cream Pavlova served in a glass*
- *Trifle Style Butterscotch and Almond Praline Pavlova served in a glass*
- *Three chocolate mousse terrain with fresh berry coulis*
- *Layered Peppermint Chocolate Mousse served with fruit coulis*
- *Individual plain crème caramel or orange crème caramel*
- *Pecan nut encrusted crème Brule*
- *Traditional tiramisu served in a glass*
- *Seasonal Fruit Semifredo topped with raspberry coulis*
- *Chocolate OR Vanilla Italian Pannacotta topped with cinnamon sticks, fresh berries and seasonal berry sauce*
- *Suspiro (soft caramel & port flavoured meringue scented with cinnamon)*
- *White chocolate mousse with seasonal berry sauce*
- *Fresh Mango Tart with Crunchy Pecan Nut Crust*
- *White chocolate cheesecake with mixed berry coulis & fresh strawberries*
- *Oven Baked Pear Tartlets served with Crème Fraiche*
- *Poached pears in a sweet red wine sauce (in season)*
- *Local and imported cheeses served with fresh fruits, nuts, preserves and crackers.*

PLEASE NOTE THAT THE ABOVE PRICES ARE 14% VAT EXCLUDED