



# *Olijvenkraal*

OLIVE & WINE FARM

MENU & CATERING 2024 - 2026





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# About

## OLIJVENKRAAL CATERING

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Olijvenkraal Catering specialises in traditional cuisine reinvented with a modern twist to tantalise the tastebuds & provide a unique dining experience. Our inspiration is found in beloved classics & time-honoured recipes which we reinvent to create culinary surprises & excitement in each dish.

In this document, you will find our carefully curated sample menu which offers a harmonious blend of flavors & culinary craftsmanship. We do however offer our clients the opportunity to make suggestions & tailor their dining experience according to their unique preferences & dietary needs.

WEDDINGS AT OLIJVENKRAAL





## MENU CONFIGURATIONS

### PRE-DINNER

#### CHOOSE BETWEEN

1. Harvest Table
2. Roaming Canape's

### MAIN COURSE

#### CHOOSE BETWEEN

1. Family Feast Table
2. Plated Main Course

### DESSERT

#### CHOOSE BETWEEN

1. Gelato & Ice Cream
2. Plated Dessert
3. Decadent Cake Table

### MIDNIGHT SNACK

OR BREAD PLATTERS SERVED PER TABLE



# PRE-DINNER

CHOOSE ONE OF TWO

## 1. Harvest Table

- Freshly baked “plaasbrood” & traditional vetkoek.
- Biltong butter & preserves.
- Cold pressed olive oil & flavoured balsamic vinegar.
- Chicken liver paté.
- Farm garlic olives (“olive all aglio”).
- Pickled garden vegetables.
- Fresh seasonal fruit.
- Crudités with yoghurt dip.
- Pesto pine nut & parmesan hummus.
- Cape malay curry fish.
- Boards filled with a carefully curated selection of creamy, salty, well-matured produce from our in-house cheese monger.

### Choose One:

Honey basted ham.

Roast Beef.

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## 2. Roaming Canapés

### Choose Three:

Baby crushed potato with sour cream & chives (v).

Thick cut fries with truffle mayo (v).

Spicy butternut soup with crostini.

Caprese crostini (v).

Rare roast beef, cream cheese & fig crostini.

Flammkuchen quiche (v).

Snoek and caper quiche.

Hoisin sesame spring onion meatballs.

Taco ceviche.

### Choose Two:

Mini skewered beef burgers.

Jalapeño popper balls (v).

Traditional fish & chips.

Fillet skewers with chimichurri.

Halloumi with candried chilli (v).

Prawn skewers with chilli mayo (Add R10 P/P).

Fresh oysters (Add R25 P/P) served with a tomato cocktail shot.

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# MAIN COURSE

CHOOSE ONE OF TWO

## 1. Family Feast Table

SERVED BUFFET STYLE

### Choose One:

Fire grilled whole rump tagliata with parmesan shavings (For fillet add R25 P/P).

Roasted lamb ('On the spit' for more than 100 pax).

Rack of lamb with green herb crust (Add R20 P/P).

### Choose Two:

Roasted deboned chicken with sage butter.

Deboned chicken braized in a creamy onion & pimento sauce.

Spinach & ricotta filled chicken roulade.

Slow roasted guinness & brown sugar glazed beef short rib.

Free-range crispy pork belly with apple sauce.

Butter chicken served with sambals & poppadoms.

Moroccan lamb shank pie.

Cream cheese & chive chicken pie.

Bobotie with raisins & coconut cream.

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### Choose Three:

Seasonal green garden salad (ve).

Glazed butternut, cranberry & pumpkin seed salad (ve).

Pineapple coleslaw (ve).

Herb & barley with butter-basted mushrooms (v).

Spring onion, quinoa, pea & asparags salad (ve).

Pea, broadbean, fennel & roasted sweet potato salad with a parmesan dressing (v).

Sweet potato, baked feta, spinach & roasted grape salad with olive & caper dressing (v).

Summer melon with cucumber & feta salad (v).

Lentil, feta, rocket & paw paw salad (v).

### Choose One:

Italian meatballs with fusilli pasta.

Sicilian vegetable compote wth cavatappi pasta (ve).

Chickpea, butter bean, vegetable & coconut cream curry (ve).

### Choose Two:

Lentil & fresh herb rice pilau (ve).

Baby potatoes with salted butter (v) **OR** Baby potatoes with sour cream & chives (v).

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# MAIN COURSE

CHOOSE ONE OF TWO

## 2. Plated Main Course

SERVED PLATED

Choose One:

Slow cooked lamb shank, served with cream buttered mash & honey glazed carrots.

Fillet of beef, creamy wild mushroom ragout served with potato & butternut dauphinoise.

Deboned chicken filled with herbed garlic butter served with parmesan couscous.

Leek & swiss cheese pithivier served with wild mushrooms & micro herbs (v).

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# DESSERTS

CHOOSE ONE OF THREE

## 1. Gelato & Lollies

SERVED ROAMING

Roaming ice lollies, ice cream sandwiches & gelato served in sugar cones.

- Gelato: Vanilla & salted caramel, dark chocolate & rum, mango & granadilla.
- Lollies: Pina colada, lemonade & blueberry, very berry.

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## 2. Traditional

SERVED PLATED

Choose One:

Malva pudding layered with cheesecake topped with milktart & cinnamon caramel sauce.

Lotus biscoff cheesecake.

Turkish delight pistachio pavlova roll.

Dark chocolate & spiced rum cake.

## 3. Decadent Cake Table

SERVED BUFFET STYLE (ADD R30 P/P)

Choose Two:

Carrot cake.

Chocolate cake.

Hummingbird cake.

Turkish delight & pistachio cake.

Cinnamon apple cake.

Coconut cake.

Choose Two:

Milk Tart.

Traditional cheesecake.

Rocky road marshmallow tart.

Blackforrest cream tart.





# MIDNIGHT SNACK

SERVED ROAMING

## 1. Crunchy Toastie

CHOOSE ONE

Three cheese toastie

Classic braai broodjie (cheese, tomato & chutney)

Caprese toastie



# WEDDING CAKE

SERVED ROAMING

## 1. Custom Wedding Cake

DESIGNED BY THE SWEETART CAKERY

### Choose flavour:

- Vanilla.
- Chocolate.
- Red Velvet.
- Lemon Poppy Seed.
- Turkish Delight.

### Choose finishing:

- Naked.
- Buttercream.
- Fondant.

### Choose detail:

- Fresh Flowers.
- Sugar Flowers.
- Metallic Foil.







## A Few Finer Details

### OLIJVENKRAAL CATERING

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This menu is flexible to an extent & can be altered to suit your specific requirements. When hosting your function at Olijvenkraal, you are entitled to one 1-hour meeting with our head-chef to discuss your menu.

Regarding the plated main course, you can provide your guests with the option to choose between 3x dishes (of which one will automatically be a vegetarian/ vegan option). Kids meals (13 years & younger) are charged at a reduced rate of R350 p/p. Please enquire for meal options. Service provider meals are charged at a reduced rate of R350 p/p. Catering for dietary requirements/ individual requirements such as vegetarian, vegan, gluten-intolerant etc. can be arranged. Final head count should be confirmed at least 14 days prior to wedding/ event. No decrease in numbers will be accepted after this date.

Tastings: Please note tastings are not included in the fees; this can be arranged at an additional cost.

We look forward to making your culinary dreams come true!

WEDDINGS AT OLIJVENKRAAL



# Olijvenkraal

OLIVE & WINE FARM

## WEDDING ENQUIRIES

C: 082 790 4425

E: [INFO@OLIJVENKRAAL.CO.ZA](mailto:INFO@OLIJVENKRAAL.CO.ZA)

## GENERAL MANAGER

C: 082 655 0449

E: [DEAN@OLIJVENKRAAL.CO.ZA](mailto:DEAN@OLIJVENKRAAL.CO.ZA)

## PHYSICAL ADDRESS

1-12 CONTRACTORPAD,  
SIMONDIUM PAARL 7670

