



Functions Catering Menu

2019

Coffee & Tea	Pg. 1
Tea eats:	
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Sweet	Pg. 3
Packed Meals	Pg. 3
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Canapés	Pg. 10
Buffet lunch & Supper	Pg. 10 & 11
Formal Dinner	Pg. 12 – 14
Beverage list	Pg. 15 - 16

For any menu & booking queries contact:

Functions Secretary: catering@ru.ac.za

Ms Sisisa Ponoshe 046 603 8129

Functions Senior Caterer:

Ms Rouxle Hattingh 046 603 8138

External clients: Please add 15% for VAT and 10% for
administration fees

**Tea and Catering request templates must be completed and
signed by clients**

Staff Assistance will be charged at an additional rate

Coffee Stations

All crockery and stirrers will be provided and delivered to your specified venue

A. Coffee service R8.00

Nescafe Granules served with sugar, sweetener &
teas

B. B. Filter Coffee service R12.00

Served with sugar, sweetener & tea

Combinations

Option A coffee served with:

1. R20.00
(1) Quiches, (1) cocktail cheese pie and (1) meatballs
2. R20.00
½ sandwiches and ½ scones

Option B coffee served with:

1. R25.00
Ct scones & Quiches
2. R25.00
Muffins & Ct Pies

Eats with Teas & Coffee

Sandwiches	R11.00	Gourmet sandwiches	R40.00
Variety of:		All served on Ciabatta:	
Herb chicken mayonnaise, Cheese-tomato, Tuna mayonnaise, Ham and whole grain mustard		Beef fillet with caramelized onion and cream cheese	
		Hickory Ham, tomato, cucumber, lettuce and mozzarella cheese	
Mini quiches (2 per person)	R10.00	Gourmet sandwiches	R30.00
Spinach & Feta, Ham & Cheese,		Herb chicken mayonnaise and cream cheese	
Chicken and peppadew,		Tomato, caramelized onion, cucumber and Mozzarella cheese	
Leek & Mushroom			
Cocktail pies (2 p. p.)	R8.00	Filled Pita (1 p.p)	R20.00
Chicken/mince/cheese & sesame/		Topped with Chicken coriander / Beef & Marmalade/ Sundried tom, Rocket & mozzarella	
Mini beef or Chicken sausage Rolls			
Rissoles (2 p. p.)	R13.00	Croissant	R15.00
Chicken, Chili mince,		Filled with ham & cheese	
Spinach & Feta, Jalapeno cheese			
Health kick	R15.00		
Whole fruits, Vegetables and dip and Hummus with whole-wheat on a focaccia			

Sweet

Packed / boxed Lunches

Scones (2 halves p.p) R9.00
Cream and Jam, cheese and Herb

Muffins R9.00
Chocolate, Caramel fudge, Cappuccino,
Blueberry

Gourmet Muffins
Granola Strawberry, Apple pecan, R13.50
Choc chip peanut butter

Biscuits (various) R5.00
- 3 per person

Cupcakes R15.00
Vanilla, chocolate or Red Velvet

Mini Cupcakes R9.00
Vanilla, chocolate or Red Velvet

Mini donuts (1 p.p) R5.50
Choc / Plain / White

Mini desserts (1 p.p) R8.00 ea
Choc brownies OR
Koeksisters x 2 OR
Eclairs OR custard slices OR
mini lamington OR
Apple pie

Fruit skewers R10.00

Option 1
Individually packaged sandwich R12.00

Option 2 R35.00
Packed Sandwich, Packet of chips, whole fresh
fruit & chocolate and bottled juice

Option 3 R50.00
Gourmet Sandwich, a choice of one salad, whole
fresh fruit, chocolate & bottled juice
(*conveniently packaged individually*)

Option 4 R55.00
Quiche / Burger / Pie/ hotdog with
Chips, chocolate, fruit and juice OR soft drink

Option 5 R70.00
Spinach and Feta quiche, crumbed chicken strips,
cocktail pies, chocolate, whole fruit, biscuits,
bottled juice
(*packaged in a disposable lunchbox*)

Lunch: R65.00

Served with bottled juice

Crockery, cutlery and serviettes provided. Delivered to your specified venue.

Served with a choice of 1 of the following side dishes:

- a) Cucumber, Tomato and feta salad
- b) Coleslaw with sesame seeds and coriander
- c) Pasta Salad
- d) Seasonal Roasted Vegetables
- e) Potato Wedges
- f) Baby potato salad
- g) Potato Bake with mushrooms
- h) Cous Cous Salad

Beef & Lamb

Rich beef and Mushroom Potjie served with Rice

Beef Stew with herb dumplings

Lamb Knuckle curry served with rice and poppadum's and salsa

Beef Mince lasagna served with Focaccia Rolls

Cottage Pie served with Garden Salad

Beef skewers with crusted black pepper
Served with Fresh Garden salad

Beef Mince Quiche served with Fresh Garden Salad

Chicken

Butter chicken Curry with coriander served with Rice

Chicken Lasagna served with Focaccia Rolls

Herb crusted chicken breast served with
mashed potatoes

Chicken Casserole served with Rice

Mozambican Peri Peri Chicken Skewers &
Fresh Garden salad

Chicken and Mushroom Quiche served
with Fresh Garden Salad

Fish

Hake poached in cream with cherry tomatoes and spring onion served with mashed potatoes

Hake Thermidor with phyllo crust served With Rice

Siya's secret Grilled fish served with Potato Wedges

Vegetarian Lunch

**(Served with your choice of 2 side dishes)*

Penne pasta with creamy baby spinach, cherry tomato and cream cheese

Vegetarian Tagine

Vegetarian Cottage Pie

Pea & Potato Curry

Butternut & Spinach Dhal

Gnocchi with mushrooms & Feta

Roasted baby Vegetable Lasagna

Spinach & Feta Quiche

Mushroom, thyme & blue cheese stuffed

Butternut

Wraps & Pita

**(Served with your choice of 2 side dishes)*

Choose between wraps / Pitas with the

Following fillings:

Crispy BBQ Chicken Wrap

Roast beef, cream cheese and onion marmalade

Cumin lamb with crunchy slaw & spicy Mayo

Salmon, Rocket & Mustard Mayo

Grilled zucchini and Hummus

Pies @ R50

Chicken & Mushroom served with Mashed Potato, Gravy and Garden Salad

Beef & Onion served with Mashed Potato, Gravy and Garden Salad

Pepper Steak served with Mashed Potato, Gravy and Garden Salad

Spinach & Feta served with Mashed Potato, Gravy and Garden Salad

Dietary requirements

We cater for ANY requirements- please specify requirements on the order form.

Braai

All crockery, cutlery and napkins provided

Delivered cooked to specified venue

Served with bottled juice

For self-braai:

Add R100.00 for Charcoal, blitz and matches

Order braai equipment from Catering Store

R60.00

Build your own burger:

Beef & Chicken homemade patties served with hamburger rolls, Chips & all accompaniments

R70.00

Mutton chop, Boerewors, Chicken Kebab new potato salad, focaccia and butter

R65.00

Mutton chop, Boerewors, Pap & Sous, Greek Salad

R65.00

Marinated Chicken Kebab & mutton chop served with carrot salad & cheese & Garlic Rolls

Add to your braai menu:

R10.00 per person

Potato Salad

Pasta Salad

Carrot and Pineapple salad

Pap & Sous

Summer salad

Cheese & Garlic braai roll

Cocktail Snacks

Crockery and serviettes will be provided

Served with fresh juice

Option 1 R30.00 p.p

- Various Sandwiches (1)
- Mini Cocktail Wraps (½)

Option 2 R35.00 p.p.

- Samosas (2)
- Spring rolls (1)
- Cocktail Sausages (2)
- Cheese Puffs (2)
- Cocktail Pies (1)

Option 3 R50.00 p.p

- Hake Goujons (50g)
- Chicken tortilla roll ups (½)
- Spring Roll (2)
- Cocktail cheese griller (2)
- Pizzamoosa (1)

Option 4 R52.00 p.p

- Chicken Cordon Bleu (1)
- Mini Chicken Bagel (1)
- Margarita Pizza slices (2)
- Chicken Phyllo Cups (1)
- Cocktail Pies (1)

Option 5 R60.00 p.p

- Buffalo Chicken Wings (2)
- Cocktail Pita with different fillings (1)
- Rissoles (1)
- Mini Quiches (2)
- Beef Kofta (2)

Option 6 (V) R50.00 p.p

- Cauliflower Tots (1)
- Spinach & Feta Cigar (2)
- Vegetarian Quiches (1)
- Vegetarian Nuggets (1)
- Vegetarian Spring Rolls (2)

Option 7 R50.00 p.p

Pizza Pinwheels (2)
Cocktail chicken wings (2)
Cocktail Beef Sausage (2)
Saucy Asian Meatball (2)
Chicken Nuggets (80g)

Option 8 R40.00 p.p

South African Snack Platter
Beef Biltong (40g)
Dry wors (40g)
Peanuts
Chips

Option 9 R320.00 – 10 p.p

Cheese, biscuits and fruit platter
Brie cheese (1)
Camembert cheese (1)
Blue cheese (1)
Cheddar cheese (150g)
Biscuits
Crudité
Fresh fruit platter

Option 10 R40.00 p.p

Mini cupcake (1)
Koeksisters (1)
Mini donuts (1)
Mini milk tart (1)
Mini Lamington (1)
Brownies (1)

Add to your cocktail:

Margarita Pizza (2 slices)	R10.50 p.p
Meaty Pizza slices (2 slices)	R13.50 p.p
Chicken Drumsticks or Wings	R10.00 p.p
Chicken Strips (100g)	R10.50 p.p
Greek Salad Skewers (1)	R8.00 p.p
Chicken Nuggets (80g)	R10.00 p.p

Canapés

Displayed on platters,
Charged per person
Served with Fresh juice

R100.00 p.p

Antipasto Skewer
Brie and fig crostini
Chicken tandoori skewers
Greek salad skewers
Marinated skewered Prawns
Crumbed Calamari
Butternut & Feta Risotto Balls
Cheeseboard and fine ham
Mini brownies and Milk tarts

R120.00 p.p

Brie and fig crostini
Antipasto Skewer
Sushi
Camembert & fig phyllo cups
Spinach and Feta Cigars
Mini pizzas:
Chicken and mushroom
Margarita
Tandoori Chicken and red capsicum skewers
Mini Pavlova's with fruit
Dark choc brownies
Fruit kebabs with bar-one dip

Formal Lunches & Suppers

Banquet Menu's

"An elaborate or formal lunch / evening meal for many people"

All dinners include:

White or black plain table cloths, glassware, cutlery and napkins

Coffee & tea

Staffing and formal decor at an additional cost to be quoted on

Please contact the Functions Senior Caterer to discuss custom menus, pricing and for any additional requirements

046 603 7325

catering@ru.ac.za/

We strive to have a minimal environmental impact, support local, use organic produce, and apply recycling initiatives and only use seafood on the green Sassi list.

Buffet Lunch- / Supper

All crockery and cutlery provided

Table cloths at an extra charge- *please specify if required*

Option 1

R110.00

Lemon & Herb Roasted

Chicken

Fish Mornay

* Baked Hake dish

Roasted Potato Wedges

Country Fresh Vegetables

Dinner rolls and butter

Fruit Skewer

Option 2

R120.00

Slow Cooked Oxtail

Chicken Lasagna

Basmati Rice

Greek Salad

Roasted Vegetables

Bread Basket and butter

Fruit skewers

Chocolate Brownies

Option 3

R130.00

*Shisa Nyama

**Chuck Steak, Peri Peri Chicken Wings, Lamb Chops, Boerewors*

Chakalaka and Pap

Summer salad

Potato Salad

Focaccia Roll and butter

Fruit skewers

Peppermint crisp tart

Plated meals- served by waiters

The price does not include, Waiters, Décor or Sound

Includes coffee & tea served after dessert



Option 2

R230.00

Choose 1 starter:

Creamy Biltong Soup topped with Biltong shavings with Bacon Crumble served with Cheese Sticks

Phyllo Parcel Quiche filled with Roasted Butternut, Caramelized red onion Marmalade and Feta, served with a rocket salad drizzled with a Balsamic Reduction

Smoked Salmon Salad – Smoked salmon mousse and slithers of smoked salmon served with rocket salad, charcoal corral, fennel chips and coriander puree

Choose 1 Main Course:

Greek Lamb Chops served with butternut and feta Cous Cous, Tzatziki, battered Aubergine chips and Mint Caviar

Rump Steak served with Butternut and Carrot Puree, Potato Fondants with seasonal vegetables and a Red Wine Jus

Roasted Chicken Supreme served on an Eggplant, mozzarella and tomato stack with cauliflower puree and Tarragon Jus

Choose 1 Dessert:

Chocolate/Caramel Fondant served with Ice Cream

New York Cheesecake served with Berry Coulis

Chocolate Mousse cake served with Vanilla Ice Cream

Option 3

R250.00

Choose 1 starter:

Deep Fried Crab Californian Roll topped with Tempura Prawns, Pickled ginger and mango salad

Caesar ala Rhodes – Deconstructed Chicken Caesar Salad

Deconstructed Black Ravioli with Spinach and Herbed Ricotta drizzled with Black Garlic and Sage oil topped with parmesan

Choose 1 Main Course:

Slow Braised Lamb Shank served with mushroom barley risotto, Jus poached pearl onion, seasonal roasted vegetables and glazed in Red Wine Jus

Shrimp and Mussel Paella served with Herb crusted Line Fish

Pork Medallions served with a Cauliflower Puree, crispy Polenta squares and Cranberry Jus with Apple and Butternut Chips

Choose 1 Dessert:

Chocolate Fondant with ice cream, sugar shards and seasonal berries

Chocolate Mousse cake served with Vanilla Ice Cream

Chocolate Mousse, Honey and Whisky

Vegetarian Main Course Options

Mushroom and white wine risotto topped with a 3 cheese stuffed portabella and garnished with pan fried shimeji mushrooms and a garlic and herb infused oil

Tofu Makhani served in a spicy creamy tomatoe sauce and served with naan bread

Balsamic roasted vegetable tart with grilled halloumi, red onion marmalade, balsamic reduction and topped with a micro herb salad and dukkah sprinkle and a sundried tomatoe puree

Spinach, feta and sundried tomatoe cannelloni baked in a creamy cheese sauce and topped with a basil tomatoe purée

Eggplant parmesan – layers of crumbed eggplant, tomatoe Napolitano, parmesan and mozzarella, served with a side salad and white wine vinaigrette

Butternut, ricotta and pepper dew ravioli served with a creamy roasted red pepper and garlic sauce, fried sage, burnt butter drizzle and dukkah

2019 Beverage list

(Beverages are charged on consumption)



Amstel	R15.00
Black Label	R15.00
Castle and Castle Light	R15.00
Windhoek and Windhoek light	R15.00
Hansa	R15.00
Savanna Dry and Savanna Light	R17.00
Hunters Gold and Dry	R17.00
Bos Iced Tea 330ml	R13.00
Peach, Lemmon, berry	
Grape and Appletiser 330ml	R20.00
1.25L	R40.00
Soft drinks- 300ml	R15.00
Fruittree 5ltr	R110.00
Ice per packet	R12.00
RU bottled water (500ml)	R7.00
Bottled Juice (250ml)	R7.50
Coca-Cola 2lt	R25.00
5Lt Red Wine	R245.00
5Lt White Wine	R195.00
Sparkling water 500ml	R12.50

**Prices subject to change*

Wine List

Red wine

Durbanville Wines:

Cabernet Sauvignon	R100.00
Shiraz	R100.00
Merlot	R100.00
Pinotage	R100.00

Protea Wines:

Merlot	R90.00
Cabernet Sauvignon	R90.00
Shiraz	R90.00

White Wine

Durbanville Wines:

Sauvignon Blanc	R80.00
Chardonnay	R80.00
Chenin Blanc (Dawn)	R80.00

Protea Wines:

Chardonnay	R80.00
Chenin Blanc	R80.00
Sauvignon Blanc	R80.00
Pinot Grigio	R80.00
Rose	R80.00

Sparkling Wines

Jc Le Roux La Fleurette (Pink)	R95.00
JC Le Roux La Fleurette Non Alcoholic	R95.00
JC Le Roux Le Chanson (Red)	R95.00
JC Le Roux Le Domaine (White)	R95.00
JC Le Roux Sauvignon Blanc	R95.00

**Prices subject to change*