



CONTINENTAL BREAKFAST PLATTER

"Charter Style" Cherry Scones served with Selected Preserves, Butter & Double Cream; Apple Streudel & Harvest Time Muffins Served with Honey, Jams & Fresh Cream; Traditional French Butter Croissants; Nutty Homemade Oat Crunchies Served with a Muesli Yogurt Dip; Varied Glazed Danish Pastries; Fresh Fruit Kebabs Doused in a Light Kumquat & Tangerine Syrup

R630.00

011 315 2507

www.cbvcatering.co.za



LUXE DESSERT TIERS

*Chef's Choice of Five of the Following Designer
French Pastries & Tarts:
Selected Summer Fruit Kebabs Topped with a
Fresh Fruit Coulis;
Signature Chocolate & Walnut Brownies;
Assorted Mini French Tarts; Homemade Creamy
Fudge Squares; Mille-Feuille; Italian Cannolis;
Crème Brulée Spoons; Filled Eclairs;
Mini Oreo Cheesecakes*

R564.00

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ORGANIC VEGETARIAN PLATTER

*Crisp Crudites Served with Suitable Dips;
Assorted Herby Quiches; Vegetable Terrine
Served with Melba Toast;
Spiced Nut Bowls; Fresh Fruit Stacks; Butternut
& Rocket; Roasted Vegetable Kebabs, Veggie
Wraps with Chickpeas; Curried Roti Wraps
Served with a Raita Dipping Sauce;
Welsh Rarebit Toasts Topped with a Tomato &
Corn Chutney; Middle Eastern Falafel*

R533.50

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RUSTIC CHEESE PLANKS

*Selected Local & Imported Cheese Board
Accompanied with Preserves, Whole Cape Fruit
& Assorted Nuts; Varied Crackers & Selected
Sliced Farmhouse Breads;*

*Baked Camembert in Phyllo with a
Berry-Balsamic Drizzle Strawberry & Goats'
Cheese Bruschetta, Parmesan Brulee with
Paprika Shards*

R640.00

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