

# OFF *The* MENU

CATERING & EVENTS

## WELCOME TO OFF THE MENU CATERING & EVENTS

Where we bring fine dining directly to your home. Our chefs create exceptional culinary experiences tailored to your preferences, ensuring every event is memorable.

From custom menu planning and on-site cooking to elegant table settings and professional service, we handle all aspects of your event. Enjoy a seamless and sophisticated dining experience while we take care of everything, allowing you to focus on your guests and the occasion. Contact us to start planning your curated culinary experience.

## Hot & Cold Canapès & Finger Food

### PRE-DINNER

3 hot & 3 cold

### FINGER FOOD PARTY

5 hot, 5 cold & 2 sweet

### HOT

#### Angus Beef Sliders

Raclette Cheese, Truffle Aioli

#### Braised Lamb Flatbreads

Labneh, Pickled Red Onion, Za'atar

#### Wild Mushroom Arancini

Truffle Aioli, Parmesan

#### Tandori Chicken Thigh Kebab

Turmeric, Roast Garlic Yoghurt

#### Chickpea Falafel

Pickled Cucumber, Sesame

#### Confit Duck Springrolls

5 Spice, Miso Plum Sauce

#### Thai Fishcakes

Sriracha Aioli

#### Red Onion Tart Tatin

Aged Balsamic, Pecorino

#### Ginger Pork Wonton

Hoisin Sauce

#### Sticky Chicken Tacos

Chipotle Emulsion, Sour Cream

R325 PP

### COLD

#### Smoked Salmon

Chive Blinis, Creme Fraiche, Crispy Capers

#### Brûlée Beet & Goat Cheese Tartlets

Walnut Crumble

#### Caprese Skewers

Mozzarella, Heirloom Tomatoes, Basil

#### Beef Tartare

Spicy Rice Cakes, Unagi Mayo

#### Bruschetta

Prosciutto, Spiced Pear, Wholegrain Mustard Aioli

#### Potato Latke

Gorgonzola Mousse, Crispy Bacon

#### Shrimp Vietnamese Spring Rolls

Mint, Scallions, Peanut Chili Sauce

#### Octopus Wonton Cups

Gochujang, Sesame, Lime

#### Kabeljou Ceviche

Corn Cakes, Cilantro

#### Chicken Liver Parfait

Parmesan Thyme Shortbread, Red Onion Chutney

### SWEET

#### Dark Chocolate Brownies

Espresso Mascarpone, Cocoa Nibs

#### Baklava Cigars

Honey Creme Fraiche

#### Brûlée Profiteroles

Salted Caramel Pastry Cream

#### Passion Fruit Cheesecake

Fresh Blueberries

#### Lemon & Lime Tartlets

Italian Meringue

## Family Style Harvest Table

R595 PP

#### Artisan Breads & Flatbreads

Red Pepper Feta Dip, Extra Virgin Olive Oil, Cultured Maldon Butter, Balsamic Vinegar

#### Beetroot Hummus

Charred Baby Beets, Hemp Seed Za'atar

#### Aubergine Plate

Moutabal, Marinated Aubergine, Halloumi, Pomegranate

## Family Style Harvest Table

#### Burrata

Figs, Basil, Aged Balsamic

#### Spiced Carrots

Ras El Hanout, Chevre, Sprouted Chickpeas, Chermoula

#### Miso Pumpkin

Lemon Tahini, Pepitas, Rocket

#### Kale Salmon Niçoise

Tapenade, Olives, Green Beans, Egg, French Dressing

#### Crispy Pork Belly

Asian Pear, Gochujang Slaw

#### Prawn Orzo

Crispy Nduja, Gremolata

#### Angus Tagliata

Rib Eye, Confit Heirloom Tomatoes, Parmigiano Reggiano

#### Roast Chicken Caesar

Anchovy Dressing, Garlic Croutons, Aged Parmesan

#### Lamb Koftas

Cous Cous, Zhough

#### Carrot Cake

Lebkuchen Spices, Cream Cheese, Walnuts

#### Vanilla Bean Yoghurt Panna Cotta

Lilikoi Jelly

# Set Menu Packages

## 3 COURSES

1 option per course  
2 options per course

**R395 PP**  
**R425 PP**

## 4 COURSES

Soup, Starter, Main, Dessert

**R475 PP**

## 5 COURSES

Soup, Starter, Palette Cleanser,  
Main, Dessert

**R525 PP**

## STARTER OPTIONS

### Spiced Carrot Soup

Paprika Oil, Yoghurt, Carrot Peel Chips

### French Onion Soup

Gruyere Sourdough Toast

### Creamy Tomato Basil Soup

Parmesan Tostini

### Angus Beef Tataki

Onion Ponzu, Kimchi

### Beetroot Carpaccio

Mandarin, Labneh, Hazelnuts, Balsamic

### Grilled Octopus

Lentil Fricassee, Romesco,

### Spiced Carrot Soup

Paprika Oil, Yoghurt, Carrot Peel Chips

### Pea Emulsion

Guanciaie, Truffle

### French Onion Soup

Gruyere Sourdough Toast

### Creamy Tomato Basil Soup

Parmesan Pesto Tostini

### Crispy Duck Salad

Orange, Pistachio, Yuzu, Sesame Oil

### Tuna Gravadlax

Rye Crisps, Radicchio, Mandarin, Juniper, Dill Cream

## STARTER OPTIONS

### Charred Cauliflower

Smoked Cauliflower Puree, Tahina, Verjuice  
Sultanas, Pine Nuts, Mint

### Crispy Squid

Chorizo, Butterbean Puree, Lemon Oil

### Asparagus

Crispy Quail Egg, Whipped Duck Yolk,  
Parmesan Emulsion, Tarragon

### Prawn Dumplings

Seaweed, Prawn Shell Mayo

### Ham Hock Terrine

Curried Apricots, Piccalilli, Brioche

## MAIN COURSE OPTIONS

### Braised Beef Short-Rib

Baked Potato Puree, Grapes, Brulé Bone  
Marrow, Red Wine Jus

### Ras El Hanout Kabeljou

Yeastied Cauliflower Puree, Confit Onion, Chermoula

### Pork Belly

Cider Braised Apple, Pickled Carrot,  
Black Pudding Crumble

### Lamb Rump

Smoked Aubergine, Strained Yoghurt,  
Zhoogh, Cashew Granola

## MAIN COURSE OPTIONS

### Braised Lamb Pappardelle

Gremolata, Grana Padana

### Chicken Supreme

Gratin Romaine, Chicken Crackling,  
Anchovy Dressing, Chicken Jus

### Baby Chicken

Orange Tarragon Cream

### Mussel Saffron Risotto

Chervil Pecorino Crumble

### Red Wine Beef Cheek

Parsley Puree, Brown Butter Butternut, Almonds

### Pan - Roasted Venison Loin

Coffee, Beetroot, Cashews,  
Sweet Potato Gnocchi

### Grilled Angus Sirloin

Dauphinois Potatoes, Café De Paris

### Gnocchi

Wild Mushroom, Truffle, Sage

### Melanzane Parmigiana

Parmesan Espuma, Almond Granola

### Grilled Paneer

Tomato Chickpea Makhani, Mango, Chev Crumble

## DESSERT OPTIONS

### Hot Chocolate Almond Cake

Hazelnut Ice Cream, Candied Nuts, Meringue

### Mohalla Custard Tart

Spiced Pear, Halva Ice Cream, Sesame

### White Chocolate Panna Cotta

Juniper Braised Berries, Pistachio Biscotti

### Espresso Tiramisu

Amaretti Biscuits, Mascarpone Custard

### Banoffi

Brulee Banana, Milk Chocolate Namelaka,  
Salted Caramel, Peanut Butter Ice Cream

### Strawberries & Cream

Sablè Breton, Sparkling Wine Jelly

## PALLATE CLEANSER OPTIONS

### Carrot Sorbet

Black Olive Crumble, Black Pepper Biscuit

### Buttermilk Sorbet

Chive & Lemon Soup

### Gin Compressed Watermelon

Prosciutto Crumble

### Yoghurt Espuma

Celery & Cucumber Slaw

### Sauvignon Blanc Sorbet

Honey Roasted Grapes

## PORT ELIZABETH

The Elvee, 277 Main Road, Walmer, 6065, Port Elizabeth, South Africa

**OFF *The* MENU**  
FOOD & WINE EMPORIUM

## ST. FRANCIS BAY

The Village Shopping Centre, Lyme & St. Francis Village, St. Francis Bay