

# pure catering

## 2016 price list

A tasteful new take on catering. Think you're limited to the same-old when it comes to caterers? Pure Café turns any meeting, function or event into an unforgettable gathering through our versatile and elegant catering options.

Follow us on Pinterest ([purecafe1](#)) for some gastronomic photos!

Trading hours: Monday to Friday 07:15 - 16:00 | Saturday 08:00 - 15:00

Tel: 012 342 1443 | Fax: 0866 381 228

137 Thomson Street West, Colbyn | Email: [info@purecafe.co.za](mailto:info@purecafe.co.za)

### A few things to remember

• Everything on this menu is made to order only. • Orders must be placed at least 3 working days in advance. • Prices are subject to change without prior notification. • We are VAT registered - prices on price list include VAT. • For functions held at Pure Café our minimum charge is R95 per head (excl. drinks).

## pure savoury

### Bruchetta bites (min 12 units per order - price per unit)

Brasaula (Smoked beef), Emmethal Cheese & Mustard Mayo	14.50
Chicken Waldorf	12.00
Chunky Snoek Paté with Crispy Caper & Apricot Jam	10.00
Fresh Basil, Haloumi & Sundried Tomato Pesto <b>V</b>	9.50
Roasted Butternut, Rocket, Caramelised Onion & Brie <b>V</b>	11.50
Seared Rump, Rocket, Cherry Tomato & Wasabe Mayo	11.50
Smoked Salmon, Chive Cream Cheese & Capers	15.50
Curry Chicken with Apricot Jam	12.50

### Meaty skewers (min 12 units per order - price per unit)

	30g	60 g
Basil Pesto Marinated Chicken & Sundried Tomato	13.00	24.00
Marinated Seared Beef & Red Onion	14.50	28.50
Chicken & Bacon (optional) drizzled with Honey Mustard Dressing & Sesame Seeds	15.50	30.00
Double Dates Wrapped in Bacon		15.00
Preserved Fig, Brie & Brasaula (Smoked Beef)		22.50
Spicy Meatball & Peppadew		14.50
Springbok Carpaccio, Rocket, Cherry Tomato & Bocconcini		27.00

### Veggie skewers (min 12 units per order - price per unit)

Cherry Tomato, Marinated Mozza & Basil <b>V</b>	10.50
Cherry Tomato, Feta Cheese & Marinated Brinjal <b>V</b>	11.00
Fresh Seasonal Fruit <b>V</b>	12.50
Roasted Seasonal Vegetable <b>V</b>	11.50

### Breakfast platter (min 12 units per order - price per unit)

	4 cm	7 cm
Bacon, Roasted Tomato, Mozza & Basil Frittata	6.00	13.00
Brasaula (Smoked Beef), Brie & Fig Jam Scone	8.00	16.00
Chorizo, Chive & Potato Frittata	6.00	13.00
Croissant tarts with Sundried Tomato, Basil Pesto & Emmenthal Cheese 7cm		20.00
Grilled Lamb Sausage & Peppadew Skewer		15.00
Mini Layered Muesli Yogurt & Fresh Fruit		20.00
Smoked Salmon & Cream Cheese on Basil Cheese Scone	8.00	20.00
Zucchini & Danish Feta Frittata <b>V</b>	6.00	13.00

## Wrap platters (wraps cut into 2 pieces)

Grilled Zucchini, Lemon zest Mushrooms, Parmesan, Basil Pesto Yogurt, Danish Feta & Seeds <b>V</b>	75.50
Paprika Yogurt Chicken, Basil Pesto, Peppers, Sundried Tomato & Baby Spinach	79.00
Roasted Butternut, Caramelised Onions, Brie & Rocket <b>V</b>	67.00

## Ciabatta Sandwich platters (4 slices olive/plain ciabatta cut in half)

Brasaula (Smoked Beef), Emmenthal, Baby Lettuce & Wholegrain Mustard Mayo	93.50
Roasted Butternut, Caramelised Onions, Brie & Rocket <b>V</b>	67.00
Seared Rump, Cherry Tomato, Rocket & Wasabe Mayo	68.00
Smoked Salmon (40 g), Dill Cream Cheese, Lettuce & Cucumber	95.50
Tomato, Basil Pesto, Baby Lettuce & Mozzarella <b>V</b>	79.00
Chicken Waldorf	79.00

## Snacks served in cups (min 12 units per order - price per unit)

Artichoke & Pecorino Truffle with Buchu Yogurt & Thyme Honey <b>V</b>	18.50
Beef Kofta with Tzatziki in a bamboo cup/chinese tea cup	18.50
Bobotie Spring Rolls with Chutney in glasses	22.50
Butternut & Cream Cheese Crumbed Balls with Herb Aioli <b>V</b>	18.00
Mini Beef & Guinness Pie in chinese tea cup	22.50
Sweet Chilli Tempura Prawns in bamboo boats	24.50
Salmon California Roll topped with Wasabi Soy Reduction & Japanese Mayo in chinese ladels	24.00

## Meaty Snacks (min 12 units per order - price per unit)

Biltong, Gorgonzola & Preserved Fig Tartlet	18.00
Bobotie Spring Rolls	20.00
Lamb Curry Bunnychow	18.00
Mini Snails & Gorgonzola Sauce in Phyllo Pockets	14.50
Peri Peri Prawns on a Corn Fritter with Coriander Yogurt	16.00
Smoke Trout & Horseradish in Phyllo Nests	21.50
Zucchini Blini with Smoked Salmon Trout & Cream Cheese	12.50

## Vegetarian Snacks (min 12 units per order - price per unit)

Balsamic Tomato, Basil Pesto & Cream Cheese Pastry <b>V</b>	10.50
Butternut, Brie, Caramelised Onion Spring Roll/Phyllo Triangles <b>V</b>	15.00
Zucchini, Feta & Mint Spring Rolls/Phyllo Triangles <b>V</b>	15.00
Beetroot, Goats Cheese & Caramalised Onion Tartlet <b>V</b>	16.00
French Style Tomato, Leek & Goats Cheese Tartlet <b>V</b>	15.00
Spanakopita - Phyllo triangles filled with Spinach & Feta <b>V</b>	12.50

## Meals (price per portion)

Beef Lasagne - 300 g	80.00
Brinjal, Spinach, Tomato & Three Cheese Bake - 300 g <b>V</b>	80.00
Butternut, Spinach & Danish Feta Lasagne - 300 g <b>V</b>	75.00
Chicken Livers Infused with Red Wine with Freshly Baked Ciabatta	65.50
Chicken Pie with Thyme & Mushrooms - 300 g	80.00
Lemon Zest Norwegian Salmon (220 g) with a Creamy Dill & Saffron Sauce	S.Q.
Spicy Lamb Shanks (±440 g) in Rich Tomato Sauce	S.Q.
Spicy Meatballs (150 g) in Napolitana Sauce with Melted Mozza & Parmesan	89.50
Traditional Bobotie with Yellow Rice - 300 g	68.00
Layered Zucchini, Butternut, Mushroom with Rosemary & Coconut Cream Bake - 300g <b>V</b>	80.00

## Soup (250 ml portions without bread)

<b>Basic Soups</b>	35.00
Spicy Butternut <b>V</b> ; Chickpea & Leek Soup <b>V</b> ; Hearty Vegetable & Beef; Soup Mexican Tomato Soup <b>V</b> ; Asian Sweet Potato Soup with Chilli, Ginger & Coconut Milk <b>V</b>	
<b>Gourmet Soups</b>	40.00
Hot Avocado Soup (seasonal) <b>V</b> ; Creamy Mussel Soup; Broccoli Soup with Feta, Gorgonzola & Parmesan <b>V</b> ; Corn & Bacon Chowder	

## Salad (price per side portion)

Greek Salad/Green Salad with Seeds <b>V</b>	23.50
Green Bean, Balsamic Onion, Roasted Beetroot & Gorgonzola <b>V</b>	38.00
New Potato Salad with Fresh Herbs <b>V</b>	23.00
Roasted Butternut, Chickpea, Danish Feta & Couscous <b>V</b>	23.50
Roasted Veggies, Danish Feta, Mint & Couscous <b>V</b>	26.00
Rocket, Avo (seasonal), Danish Feta, Strawberries (seasonal) with Pecan Nut & Caper Dressing <b>V</b>	S.Q.
Rocket, Butternut, Danish Feta & Pumpkin Seeds <b>V</b>	26.00

## Quiches (min 12 units per order - price per unit)

<b>Vegetarian</b>	4 cm	7 cm	12 cm	30 cm
Baby Marrow, Feta & Mint <b>V</b>	7.00	12.00	42.00	264.00
Butternut & Brie <b>V</b>	8.00	14.00	40.50	254.00
Butternut & Sage <b>V</b>	5.00	8.00	30.00	159.00
Roasted Mixed Veggies <b>V</b>	9.00	16.00	36.00	298.00
Spinach, Sundried Tomato & Feta <b>V</b>	7.00	12.00	36.00	228.00

## Meat

Biltong & Gorgonzola	10.00	18.00	45.00	337.00
Chicken, Mushroom & Thyme	7.50	13.00	39.00	245.00
Chicken & Peppadew	7.50	12.50	39.00	235.00
Rump, Wholegrain Mustard & Caramelised Onion	8.00	13.50	40.50	254.00
Snoek, Caper & Green Olive	8.50	15.00	44.50	278.00
Tomato, Bacon & Basil	8.00	14.00	42.00	264.00

## pure sweet

## Baked 4 cm | 7 cm | 9 cm

Bran Muffins (min 12 units per order)	5.00   12.00   24.00
Blueberry Muffins (min 12 units per order)	5.00   12.00   24.00

Ciabatta - Olive   Plain	32.50   27.00
Croissants ±110 g	20.00
Croissant Cake with Bacon, Emmenthal Cheese, Sundried Tomato & Basil Pesto	650.00
80% Rye Bread - X-Large Loaf (1.8kg)	84.00
Scones (min 12 units per order)	21.00

**Cupcakes** (min 12 units per order) 7 cm | 9 cm

**Basic cupcakes** 15.50 | 25.00

Carrot with Cream Cheese Icing & Pecan Nuts

Chocolate with Choc Icing

Vanilla with Vanilla Icing

**Specialty cupcakes** 18.50 | 28.00

Black Forest with Black Cherries, Kirsch & Dark Choc

Chocolate with Dark Choc Ganache

Ginger Cake with Ginger Cream

Red Velvet Cupcakes with Cream Cheese Icing

*We can ice any of our cupcakes in whatever colour you choose and add extra decorations, at an additional charge.*

**Cakes** (24 cm)

*Optional: add an additional R55.00 for flowers and a ribbon*

Almond Victoria Sponge Cake with Chantilly Cream & Fruit 280.00

Baked Cheesecake with Sour Cream Topping 355.00

Black Forest Cake 299.00

Carrot Cake with Cream Cheese Icing & Pecan Nuts 307.00

Dark Choc Ganache & Caramel Chocolate Cake 407.00

Ginger Cake with Ginger Flavoured Cream & Ginger Bits 250.00

Lemon Drizzle Cake 225.00

Lemon Meringue 275.00

Two Nut & Dark Choc Torte with Handmade Espresso Mousse 505.00

*Prices for these cakes include disposable packaging.*

**Sweet treats in glasses** (min 12 units per order)

Fridge Cheesecake with Berry Coulis 18.00

Handmade Chocolate Mousse with Berries & Nuts 17.00

Layered Cinnamon Cake & Miliktart Custard 18.00

Layered Black Forest 16.50

Mini Amarula Crème Brûlée 17.00

*You can hire glasses from Pure or bring your own.*

**Other sweet treats** (min 12 units per order)

Choc, Nut & Espresso Truffles 12.50

Dark Chocolate & Walnut Brownie 26.00

Dried Fruit & Nut Squares with White Choc 28.00

Ginger Cake 4cm 9.00

Ginger Shortbread with Salted Caramel Mousse 16.50

Lemon Drizzle Cake 4cm 9.00

Macadamia Caramel Finger with Dark Choc & Pistachios 26.00

Mascarpone Tartlets with Caramelised Nuts 16.50

Mini Baked Cheesecake with Sour Cream Topping 7cm 16.50

Two Nut Choc Torte with Dark Choc Ganache 4cm 10.50

## please note

- Your order will be processed as soon as we receive a signed quote. See Terms & Conditions at the bottom of the quote/invoice.
- A 50% deposit must be paid to secure your order. Please confirm the number of people two days before your function. We will only accept cancellations received in writing 24 hours prior to the function.
- Orders can be collected during the shop's hours. Monday to Friday 07:15 - 16:00 and Saturday 08:00 - 15:00
- All food will be packed in disposable packaging, which will be charged to your invoice. If you prefer, you may bring your own dish or dishes.
- Hiring of platters and delivery of food can be arranged at an additional cost. May 2016