



# CAFÉ DU CAP

· NEWLANDS, CAPE TOWN ·

## CATERING MENU

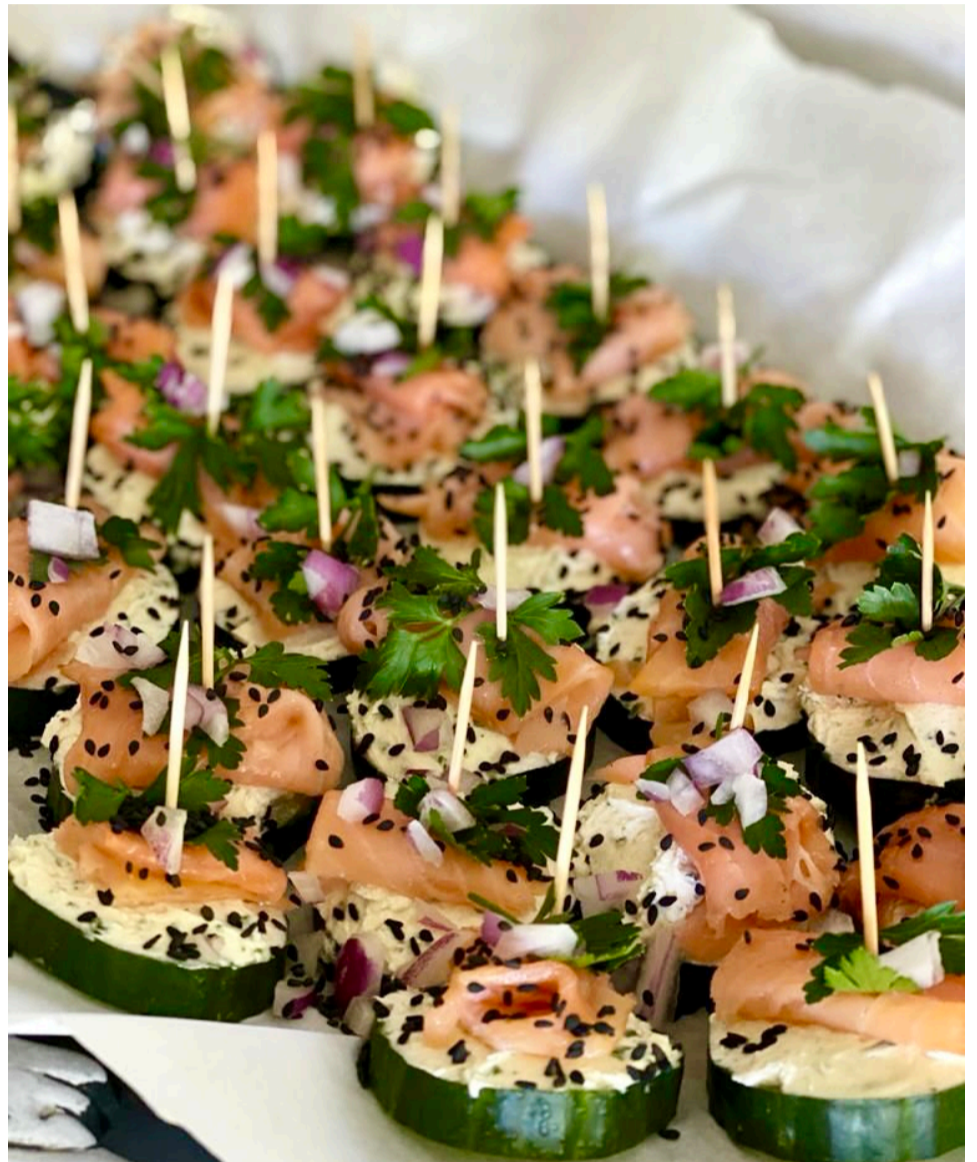


### Charcuterie Board

The Charcuterie Board is a crowd-pleaser, that's for sure. It's big, and covers a lot of bases. You've got multiple types of cheeses, served in full format, alongside, veggies, cured meats, fruit and artisanal bread.

But what does it say about you? It says you're sophisticated. It says you're international. It also suggests that you may well be the host with the most.

R1,800 to get the snack table started.



### Salmon Cucumber Stacks

Hey, who needs bread and red meat when you've got cucumber and salmon, right?

Treat your guests to some guilt-free decadence, with the Salmon Cucumber Stacks!

R750 for 50



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### Veggie Shots

'Very clever what they did there', is what your guests will remark when perusing your snack table and stumbling upon the veggie shots. Sliced contours of mixed vegetables served in a shot glass with our homemade hummus.

R500 for 50



### Tomato Mozzarella sticks

Multi-coloured Italian tomatoes and \*buffalo mozzarella, drizzled in our homemade pesto and olive oil.

R500 for 50

*\*Mozzarella can be swapped out for goat cheese.*



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### **Cosy Meatballs & Tzatziki**

Our rich and cosy meatballs with homemade tzatziki dip are soft and flavourful. Playful, even.

Be warned - our unique secret spice and nutmeg recipe makes these balls highly addictive. Like you.

R650 for 50



### **Can't Stop Chicken Bites**

These crazy, breaded chicken bites are oven-baked until crispy.

Any reference to that bogus colonel would be an insult.

R600 for 50



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### Smoked Salmon Mini Pancakes

Pretty decadent, to be honest. Smoked salmon with a dollop of crème fraîche on top is already somewhat cheeky. But then to add that on top of a mini pancake, is positively outrageous.

R900 for 50



### Potato Laktas

For the uninitiated, laktas is a type of potato pancake or fritter. It is served with a dollop of crème fraîche and is aggressively addictive. We will not be held responsible for any family arguments that stem from the potato laktas.

R550 for 50



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### Famous Slow-Cooked Lamb Bruschetta

Cafe du Cap's famous pulled lamb is slow-cooked in red wine for 8 hours.

Outrageous, to say the least.

Served on bruschetta with a dollop of our homemade mayonnaise.

R750 for 50



### Smarties and Roses Carrot Cake

Anyone who has tried our carrot cake will know its magical. Now imagine that, decorated with smarties, fresh roses and candles.

It's pretty crazy.

But hey, *life's* crazy.

R1,000



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## ORDERING

To order, please call 021 054 8578 and speak to Sharon or Beronique. Alternatively please email [info@cafeducap.com](mailto:info@cafeducap.com)

We can handle most catering requests up to 48 hours before an event. 24 hours also possible, depending on volume.

Prices include VAT and do not include a 12% catering fee, which will be added to your total. We require up front payment which can be done in-store, EFT or Snapscan. We can also WhatsApp you a link to pay by card online.

Our platters are available to rent at R25 each and must please be returned the next day. Alternatively your order will be packaged in large-format, disposable foil catering platters. The shot glasses used for the Veggie Shot dish will need to be returned the next day.

Delivery is available via Uber at your cost.

Thank you for thinking of Cafe du Cap!



DU CAP

•COLLECTION•

Cafe du Cap is part of the du Cap Collection  
[ducapcollection.com](http://ducapcollection.com)