

CTICC

2018



CUISINE MANUAL

Cape Town International Convention Centre

CONTENT

At the Cape Town International Convention Centre (CTICC) we realise that superb catering can elevate any event into an extraordinary experience. The versatility of our state-of-the-art venues, combined with the knowledge and experience of our creative team, guarantees that your event will be memorable.

Working in one of the largest and most advanced kitchens in South Africa, our renowned chefs can create any culinary masterpiece to suit the most discerning palate. We have fourteen satellite kitchens, strategically located throughout the centre, which are all Hazard Analysis and Critical Control Points (HACCP) accredited.

To complement our world-class service offerings, we procure the freshest in-season local ingredients, resulting in innovative sustainable cuisine offerings. In addition, our kitchen is Halal certified. All meat is sourced from a strictly Halal meat supplier.

Our in-depth knowledge of cosmopolitan cuisine, culinary classics and contemporary South African dishes will ensure that our in-house food services can meet your catering requirements.

Let us inspire you with our unwavering service excellence and award-winning meals created by our chefs, renowned for adding unforgettable zest to any event.

*Any dietary requirements can gladly be discussed with a Sales or Event Executive.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of ingredients allergic to those consuming it as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, sesame seeds and nuts.

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MORNING TEA AND AFTERNOON TEA

R35.00 EACH**TARTS**

Strawberry tart with a house-made orange and yoghurt infused ricotta crème
 Date and dark chocolate tart
 Bitter caramel and salted peanut chocolate tart
 Almond and fruit cobbler tart
 Granadilla cheese cake tart

LITTLE POTS

Mango and basil Verrine
 Honey gingerbread cake, pear, malted caramelised milk cremeux, and a black pepper crumble
 House-made yoghurt, sweet strawberry and mint conserve
 Valhrona manjari dark chocolate, dried cherries, raspberry gel and devil's food cake
 Chocolate macarons with chocolate mousse shots

SWEET

Banana, apple and açai muffins
 Blueberry and lime almond friandes
 Lemon zest and buttermilk scones, whipped mascarpone cream and strawberry conserve
 Dark chocolate, coconut and raspberry brownie slice
 Mini health bar
 Chocolate brownies
 Fresh fruit

SAVOURY

Lamb, apple and fennel sausage rolls with a spiced black plum, ginger and rhubarb compote
 Field mushroom and fresh herb tart with a broccolini and tomato tapenade
 Miso and butterscotch chicken mini croissant
 Chorizo, potato and mozzarella cheese calzone
 Selection of gourmet mini empanchanas and house-made spicy tomato relish
 Zucchini, quinoa and corn slice with zesty ricotta
 Avocado, red onion and tomato salsa with butternut chips
 Spiced lamb kofta and cucumber yoghurt shot
 Butter bean and roti wraps with tomato chutney
 Slow roasted lamb, pulled and presented on pita with cream cheese and honey
 Crispy mushroom pillows with blue cheese
 Spicy duck pancakes with a salad of carrot, spring onion and peanuts
 Pickle pot, marinated olives with parsley and feta, and roasted baby marrow

*Please note that the menu does not include any beverages



CANAPÉ SELECTOR MENU

Choice of four items:	R145.00 per person	Choice of five items:	R180.00 per person
Choice of six items:	R215.00 per person	Choice of eight items:	R280.00 per person
Choice of ten items:	R352.00 per person	Choice of twelve items:	R420.00 per person

TWO PIECES ARE PREPARED PER ITEM CHOSEN (i.e., if you choose five items, 10 bites of food will be prepared per person)

VEGETARIAN SELECTION

COLD ITEMS

- Walnut blinis with glazed figs, pear relish and roquefort mousse
- Marinated artichoke hearts topped with goat cheese rolled in Parmesan breading with lemon aioli
- Goats cheese feuilleté, Italian parsley and sundried tomato
- Spinach and ricotta on crostini with sun-dried tomato and Parmesan cheese
- Grilled eggplant roulade with herbed goat cheese, basil and sun-dried tomatoes

HOT ITEMS

- Filo parcels with goats cheese, garlic and mushrooms
- Sundried tomato and buffalo mozzarella wrapped with grilled baby marrow
- Potato and gruyere cheese soufflé
- Mini vegetable empanada served with avocado-cream dipping sauce
- Roasted mediterranean vegetable skewer with pesto dip

MEAT SELECTION

COLD ITEMS

- Mini yorkshire pudding filled with roast beef shavings and horseradish cream
- Beef teriyaki crostini with roasted eggplant dip
- Marinated mozzarella skewers with spanspek, chorizo and basil leaves
- Confit duck ball with spicy salsa and avocado purée
- Beef tataki, garlic chip, spring onion, toszu sauce

HOT ITEMS

- Croque-monsieur skewers with smoked chicken
- Thai beef skewers with garlic, chilli and soy vinaigrette
- Mini beef burgers with aged gouda, caramelized onions, baby arugula and tomato aioli on miniature home-baked sesame buns
- Mini steak prego rolls with caramelized onions and garlic sauce



CANAPÉ SELECTOR MENU (continued)

FISH SELECTION**COLD ITEMS**

Smoked salmon tartar with black pepper crème fraiche on Parmesan shortbread
 Honey seared salmon with avocado and lemon on crostini
 Thai style fishcakes with cucumber relish
 Knysna oysters, salsa de ricotta, cucumber spaghetti
 Mini bagel with cream cheese and smoked salmon

HOT ITEMS

Marinated prawns in red curry, lime juice and fresh garlic grilled and served with a chili vinaigrette
 Miso salmon skewers - grilled filet of salmon marinated with miso, soy and sesame oil
 Masala kingklip skewer with yoghurt raita dip
 Rock shrimp tempura with wasabi mayonnaise
 Katafi wrapped tiger prawn, summer truffle and lime mayonnaise

POULTRY & GAME SELECTION**COLD ITEMS**

Herbed crostini with chicken roulade and red onion confit
 Spicy naan with smoked chicken mousse, coriander & mango
 BBQ soy chicken with lollipop with sweet and sour sauce
 Quail and pistachio roulade on crostini bread with cranberry jelly
 Smoked duck breast, truffle mayonnaise and spring onion

HOT ITEMS

Thai chicken and peanut satay - skewered chicken with peanut sauce
 Valley duck tataki with leek, fire wasabi salsa and coriander
 Butternut fried chicken, blue cheese, chilli and popcorn powder
 Duck pancake with spring onion and plum sauce
 Chicken ballontine, mushroom duxelle, mushroom Parmesan crisp

SWEET SELECTION

Assorted macaron's
 Mini churro's with nutella dipping sauce
 Raspberry and lemon ricotta mini trifle
 Lemon and yuzu tart with brioche crouton
 Raspberry cream éclair with red berry glaze
 Pineapple semi preserve, cinnamon doughnut, vanilla custard
 Toasted almond and honey Panna Cotta, tea infused apricot compote
 Strawberries and chantilly, french meringue pillow
 Chocolate panaforte, espresso mascarpone

BOWL FOOD SELECTOR MENU

Choice of three items: R125.00 per person

Choice of four items: R160.00 per person

Choice of five items: R190.00 per person

Choice of six items: R222.00 per person

COLD

Seared tuna niçoise salad with boiled egg and green beans

Rare roasted beef salad with grilled artichokes, roasted red pepper and shallots on rocket with truffle dressing

Rosemary chicken served on potato and rocket salad with mustard dressing

Smoked chicken, fresh mango, avocado and rocket salad with a mint and yoghurt dressing

Char grilled chicken caesar salad with a homemade dressing

Tomato, basil and buffalo mozzarella bowl, drizzled with fragrant extra-virgin olive oil, topped with chopped kalamata olives and fresh basil

Quinoa, spinach, roasted butternut squash, beetroot, mung beans, alfalfa, mixed cress, and pumpkin seeds in a thick French dressing

HOT

Stir fried chicken with bok choy, oyster mushrooms, soy and egg noodles

Lamb tagine with a char grilled vegetable couscous

Kashmiri lamb on a saffron pilaf with fresh coriander

Shepherd's pie with carrots and mushy peas

Thai green chicken curry with basmati rice, chilli and yoghurt

Thai red prawn curry and sticky coconut rice

Truffle and wild mushroom risotto with shavings of grana padano, truffle oil and cracked black pepper

Scallop, chorizo and potato pie

LIVE STATIONS

AVAILABLE AS ADDED SECTIONS ON TO CANAPÉ & BOWL FOOD EVENTS

1. SUSHI STATION

from R95.00 per person

- I. Chef prepares and displays sushi in front of you
- ii. Includes all sushi condiments and chopsticks
- li. 1 piece of each sushi per person
- lv. 2 pieces of each sushi per person
- V. 3 pieces of each sushi per person

R95.00

R135.00

R172.00

- Rainbow rolls
- Tuna and salmon fashion sandwiches
- Avocado california roll
- Prawn nigiri

2. CARVERY STATION

from R 65.00 per person

- I. Chef carves meat and interacts with your guests
- ii. Includes mustards, creamed horseradish and homemade, buttered cocktail rolls, sliced tomato, sliced cucumber, Sliced onions, lettuce and caramelised onions
- iii. Beef sirloin
- iv. Beef fillet
- v. Lamb leg
- vi. Beef sirloin and lamb leg
- vii. Beef fillet and lamb leg

R65.00 per person

R90.00 per person

R75.00 per person

R105.00 per person

R130.00 per person

3. SLIDER STATION

R95.00 per person

- i. Chef grills the burgers and boerewors to perfection while you wait
- ii. Choose your own favourite selection of sauces and toppings

- Beef and chicken sliders
- Beef steak burgers (50g)
- Chicken breast burgers (50g)
- Sliced gherkins
- Sliced tomatoes
- Assorted relishes, mustards and sauces
- Sesame seed buns
- Banting buns available on request – add R5.00 per person (gluten free, carb free, sugar free)
- Boerewors roll
- Farm style boerewors (50g)
- Caramelised onions
- Assorted relishes, mustards and sauces
- Homemade rolls



LIVE STATIONS (continued)

4. POPCORN STATION

R20.00 per person

i. Always a winner. Freshly made popcorn with assorted sprinkles.

- 1,5l cup of popcorn with assorted flavoured sprinkles

5. CHIP AND CORN-DOG STATION

R55.00 per person

i. Freshly made thick cut rustic fries/corn dogs with assorted dips and sauces

- Thick cut chips with assorted flavoured dips and sauces (150g)
- Freshly made corn-dogs with assorted flavoured dips and sauces

6. CHURRO AND DOUGHNUT STATION

R50.00 per person

i. Crispy churros made right in front of you and served with warm cinnamon sugar coating

- Assorted mini doughnuts (chocolate/caramel/glazed)
- Freshly made churros with cinnamon sugar

7. GELATO STATION

R50.00 per person

- Crisp medium wafer cones filled with gelato and your favourite topping from our accomplished gelateria staff
- Flavours include but not limited to: pistachio, choc mint, coffee and vanilla gelato
- Fresh sorbets also available
- Chocolate sprinkles, rainbow sprinkles, chocolate nibs, peppermint sprinkle, etc.

8. FRESHLY MADE PIZZA STATION

R60.00 per person

- Mobile pizza ovens ensure that we can produce the best quality, fresh pizzas in any venue
- Banting bases available on request (add R5.00 per person) – gluten free, carb free, sugar free

- Spinach, feta and chilli
- Margherita
- Spicy chicken with roasted tomato and caramelised onion
- Pulled lamb with sour cream and rocket

LIVE STATIONS (continued)

9. CALAMARI STATION

R65.00 per person

i. Made fresh in front of you

- Deep fried strips of calamari steak in seasoned flour with fresh lemon
- Grilled baby calamari tubes with lemon butter sauce, side green salad
- Tempura calamari strips with lemon aioli

10. SWEET TOOTH STATION

R55.00 per person

- Homemade sweet treats made in our kitchens
- Goodies include, but are not limited to, items listed below

- Lemon meringue tartlets
- Milk tartlets
- Chocolate eclairs
- Custard slices
- Fruit tartlets
- Assorted cheesecakes
- Chocolate brownies
- Peanut, caramel and chocolate pies
- Chocolate torte

BREAKFAST

ALL BREAKFAST MENUS INCLUDE TEA, COFFEE, TWO FRUIT JUICES AND FLAVOURED WATER

FINGER FOOD BREAKFAST

R250.00 per person

Buffet or tray served

COLD SELECTION

- Selection of mini muffins, danish pastries and pain au chocolat
- Cheddar scones topped with smoked snoek and cream cheese mousse
- Pastrami, dill cucumber and dijon mustard bruschetta
- Seasonal fruit and berry skewers with mint syrup
- Baklava spring rolls with rose syrup dipping sauce
- Assorted smoothie shots with honey roasted granola

HOT SELECTION

- Zucchini and quinoa fritter, chickpea, cherry tomato and chia salsa
- Roasted tomato, mozzarella and basil pesto tartlets
- Scrambled egg and chive filled mini croissants
- Mini tortillas with spicy minced beef and fresh coriander
- Lamb chipolata's in puff pastry with a trio of mustard
- Potato and spring onion samosa with tomato chutney

HEALTHY CONTINENTAL BREAKFAST BUFFET

R250.00 per person

Buffet or tray served

- Gluten free bagels filled with pastrami, cheddar, tomato and rocket
- Tropical dried fruit compote in cinnamon, vanilla and rooibos syrup
- Tomato, melon and cannellini bean salad with basil and sesame dressing
- Selection of house-baked, gluten free fruit muffins
- Pick-and-go whole fruit bowls with seasonal fruit
- Seasonal fruit skewers with fresh mint syrup
- Selection of fruit yoghurts – strawberry, cape fruit and passion fruit
- Health bread, banting bread and gluten free bread toast station with sugar free preserve
- Local cheese platter with dried fruit
- Wild strawberry soup shots with crème chantilly
- Bircher muesli glasses with raisins and maple syrup
- Seasonal local fruit and berry salad glasses in fresh orange juice

BREAKFAST (continued)

MODERN BREAKFAST BUFFET

R265.00 per person

CONTINENTAL BUFFET ITEMS

- Toasts and preserves station
- Mini bagels filled with pastrami, cheddar, tomato and rocket
- Wild strawberry soup with crème chantilly
- Extensive bread, rolls and toast station with assorted preserves
- Assorted Danishes and croissants
- Cereal station – Weetabix, Rice Crispies, Coco Pops and Corn Flakes
- Tropical dried fruit compote in cinnamon, vanilla and rooibos syrup
- Smoked snoek and roasted pineapple crostini with chives
- Seasonal fruit platters with fresh mint syrup
- Assorted cured meat platters with olives, pickled onions and gherkins
- Selection of fruit yoghurts – strawberry, cape fruit and passion fruit

HOT BUFFET ITEMS

- Apple and oak smoked macon
- Hash browns with smoked paprika sautéed onions
- Classic beef sausages
- Lamb chipolatas with three mustards
- Slow roasted tomatoes with basil pesto
- Balsamic, thyme and garlic roasted button mushrooms
- Creamy scrambled eggs with chives and coriander

GOURMET BREAKFAST BUFFET

R365.00 per person

CONTINENTAL BUFFET ITEMS

- Selection of local South African cheeses with preserves
- Local charcuterie selection with pickled cauliflower and melba toast
- Selection of local yoghurts with nuts
- Tropical dried fruit compote in a cinnamon, vanilla and rooibos syrup
- Norwegian salmon gravadlax with horseradish crème, capers and shaved Parmesan
- Mini bagels filled with pastrami, cheddar, tomato and rocket
- Wild strawberry soup with crème Chantilly
- Health bread selection with Danishes and croissants
- Cereal selection – Weetabix, Rice Crispies, Coco Pops and Corn Flakes
- Tropical dried fruit compote in a cinnamon, vanilla and rooibos syrup
- Seasonal fruit platters with fresh mint syrup
- Selection of fruit smoothies - strawberry, Cape fruit, passion fruit
- Pick-and-go while fruit with seasonal fruits

BREAKFAST (continued)

HOT BUFFET ITEMS

- Grilled organic range Karoo lamb cutlets with Lyonnaise potatoes
- Grilled smoked kippers poached in nutmeg milk
- Parmesan crusted slow roasted vine tomatoes
- Apple and oak smoked macon
- Homemade hash browns with chives and chilli
- Classic beef sausages
- Lamb chipolata's with three mustards
- Spicy boston baked beans
- Slow roasted tomatoes with basil pesto
- Smoked paprika potatoes with caramelized onion
- Balsamic, thyme and garlic roasted white mushrooms
- Creamy scrambled eggs with chives and coriander

PLATED BREAKFAST

R275.00 per person

HEALTHY PLATED BREAKFAST

- Gluten free crostini of white mushroom and chive with shaved Parmesan
- Bulgarian yoghurt, grapes, karoo honey and organic muesli
- Spinach, macon, and feta frittata, served with melon carpaccio and mint-rooibos dressing
- Warm gluten free waffle topped with fresh fruit, honey and crème fraîche
- Rye, banting and gluten free toast basket with sugar free preserve

MODERN PLATED BREAKFAST

- Fat free plain yoghurt, fresh fruit, berries, karoo honey and organic muesli
- Charcuterie and South African cheese selection with watermelon preserve - salami, pastrami, chicken pastrami, biltong, camembert, blue rock, brie and boerenkaas
- Full english breakfast - oak smoked macon, grilled tomato with pesto, field mushrooms, hash brown, scrambled eggs, lamb chipolata and beef chipolata
- Seasonal fruit salad with fresh berries and crème fraîche ripple
- Danish and pastry selection
- Toast basket including gluten free bread and preserves

FINGER FORK

BQT FINGER-FORK LUNCH MENUS

R295.00 per person – served buffet-style or waiter served

OPTION 1

COLD ITEMS

- Grilled vegetable wraps with humus
- Caprese bun with basil, tomato, garlic and olive
- Smoked beef salad bowls with baby leaves, rocket, Parmesan shavings and coriander pesto
- Greek salad bowls

WARM ITEMS

- Wild mushroom penne bowls with thyme, cream and Parmesan
- Roasted butternut tartlets with tzatziki
- Prawn popcorn skewers with lemon mayonnaise

HOT ITEMS

- Curried cauliflower soup with raita
- Mini cheese burgers
- Chicken skewers, lemon butter sauce and peri-peri
- Ostrich bobotie tartlets with fruit chutney

SWEETS

- Vanilla cheesecake
- Lime macerated fruit skewers
- Koeksisters

OPTION 2

COLD ITEMS

- Macon, tomato, iceberg crunch, mayonnaise buns
- Roast mushroom crostini, basil and shaved pecorino
- Smoked chicken, Brie, and wild rocket salad bowls
- Greek salad bowls

WARM ITEMS

- Hake, onion and lemon croquettes with garlic and chilli mayonnaise
- Mini vegetable curry vetkoek with tomato chutney
- Buttermilk chicken skewers, chilli-blue cheese sauce, popcorn powder

HOT ITEMS

- Spicy potato, cabbage, leek, onion and sage soup
- Mini chicken burgers
- Chicken sosaties - pimento, red onion, leek with chilli and minted yoghurt
- Cape Malay spiced lamb skewers mint vinaigrette and braised pearl onions

SWEETS

- Glazed lemon meringue tartlets
- Banana cheesecake with cocoa crumble
- Chocolate and vanilla lamingtons



FINGER FORK (continued)

OPTION 3**COLD ITEMS**

- Grilled chicken wraps with brie and sweet chilli
- Roasted vegetable bun with yoghurt sauce
- Marinated mushroom salad bowls
- Greek salad bowls

WARM ITEMS

- Confit tomato and goats milk cheese tartlets
- Spanikopita with tzatziki
- Snoek fish cakes with lemon mayonnaise

HOT ITEMS

- Mushroom, thyme and potato soup
- Mini ostrich burgers
- Barbecue sirloin sosaties
- Pan-seared line fish, roast red onion, capers and seafood sauce

SWEETS

- Coffee meringue brownie
- Seasonal fruit tarts
- Passion and coconut cream and pineapple salsa

FINGER FORK (continued)

OPTION 4**COLD ITEMS**

- Roasted butternut tartlets with raita
- Palmiers with macon
- Chicken pastrami, capers, Parmesan & pickled mushroom on cape seed buns
- Green salad bowls

WARM ITEMS

- Tempura of haloumi cheese, tomato, onion & basil skewers, and spicy jalapeño dressing
- Thai beef noodle salad bowls

HOT ITEMS

- Roasted tomato and zucchini soup
- Mini lamb burgers with brie
- Pulled beef brisker tortillas with soy, ginger and honey sauce
- Pan-seared line fish, roast red onion, capers and seafood sauce

SWEETS

- Black forest cupcake
- Apple crumble, cinnamon chantilly
- Blueberry and vanilla cake Verrine

BUFFET

BUFFET MENU OPTION 1

R295.00 per person

COLD STARTERS

Artisanal bread display
 Malay style pickled fish
 Caprese salad
 Interactive salad station

(Olive rolls, soft rolls, ciabatta loaf, grissini sticks)

(Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
 (Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, Croutons, black olives, green olives, caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)

Smoked chicken salad

(Orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing)

Antipasti platter

(Beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, peppadews and wild rocket)

Pickled baby beetroot salad

(Quinoa, hazelnuts, feta, grilled onion, baby spinach)

MAIN COURSES

Grilled line fish
 Cape malay chicken curry
 Roast potatoes
 Steamed basmati rice
 Grilled seasonal vegetables
 Roasted butternut lasagne

(Lime butter sauce and fresh parsley)
 (Tomato sambal, homemade chutney, poppadums, raita)
 (Rosemary and extra virgin olive oil)

(Thyme, black pepper and butter)
 (With green beans and mustard seeds)

CARVERY STATION

Roasted beef sirloin
 Condiments

(With rosemary gravy)
 (English Dijon and whole grain mustards, creamed horseradish)

DESSERTS

Cape malva pudding
 Mini black forest cupcakes
 Baked vanilla cheesecakes
 Mini koeksisters
 Fresh fruit salad and pouring cream

(Vanilla custard)

(With cocoa crumble)

BUFFET (continued)

BUFFET MENU OPTION 2

R325.00 per person

COLD STARTERS

Artisanal bread display	(Olive rolls, soft rolls, ciabatta loaf, grissini sticks)
Malay style pickled fish	
Caprese salad	(Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
Interactive salad station	(Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, croutons, black olives, green olives, caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)
Smoked chicken salad	(Orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing)
Antipasti platter	(Beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, peppadews and wild rocket)
Pickled baby beetroot salad	(Quinoa, hazelnuts, feta, grilled onion, baby spinach)

HOT STARTER

West coast mussels	(In creamy lemon and garlic sauce)
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MAIN COURSES

Grilled line fish	(Lime butter sauce and fresh parsley)
Cape malay lamb curry	(Tomato sambal, homemade chutney, poppadums, raita)
Roast potatoes	(Rosemary and extra virgin olive oil)
Steamed basmati rice	
Grilled seasonal vegetables	(Thyme, black pepper and butter)
Roasted butternut	(With green beans and mustard seeds)

CARVERY STATION

Roast leg of lamb	(With mint gravy)
Roasted beef sirloin	(With rosemary gravy)
Condiments	(Mint jelly, English Dijon and whole grain mustards, creamed horseradish)

DESSERTS

Lemon meringue tartlets	
Caramel and gold leaf eclairs	
Baked vanilla cheesecakes	(With cocoa crumble)
Koeksisters	
Lime macerated fruit skewers	

BUFFET (continued)

BUFFET MENU OPTION 3

R375.00 per person

COLD STARTERS

Artisanal bread display	(Olive rolls, soft rolls, ciabatta loaf, grissini sticks)
Malay style pickled fish	
Caprese salad	(Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
Interactive salad station	(Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, croutons, black olives, green olives, caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)
Smoked chicken salad	(Orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing)
Antipasti platter	(Beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, peppadews and wild rocket)
Pickled baby beetroot salad	(Quinoa, hazelnuts, feta, grilled onion, baby spinach)

HOT STARTERS

Crispy buttermilk chicken	(Lemon aioli)
West coast mussels	(In creamy lemon and garlic sauce)

MAIN COURSES

Grilled kingklip	(Seafood bisque sauce)
Cape chicken and prawn curry	(Tomato sambal, home-made chutney, poppadums, raita)
Roast potatoes	(Rosemary and extra virgin olive oil)
Steamed basmati rice	
Grilled seasonal vegetables	(Thyme, black pepper and butter)
Roasted butternut	(With green beans and mustard seeds)
Spinach and feta linguine	(Basil pesto, olives and fresh cracked black pepper)

CARVERY STATION

Roast leg of lamb	(With mint gravy)
Roasted beef sirloin	(With rosemary gravy)
Condiments	(Mint jelly, English Dijon and whole grain mustards, creamed horseradish)

DESSERTS

Double chocolate brownies	(Whipped ganache)
Mini apple crumbles	(Sweet spice cream)
Baked vanilla cheesecakes	(With cocoa crumble)
Sliced seasonal fruits	(Star anise syrup)
Berry pavlova	(White chocolate and vanilla mousse)

BUFFET (continued)

BUFFET MENU OPTION 4

R445.00 per person

COLD STARTERS

Artisanal bread display	(Olive rolls, soft rolls, ciabatta loaf, grissini sticks)
Lebanese fatoush salad	(Pita breads and humus)
Fresh chopped cabbage salad	(Cabbage, gem lettuce, avocado, toasted seeds, cherry tomato)
Caprese salad	(Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
Interactive salad station	(Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, croutons, black olives, green olives, caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)
African bean salad	(Green beans, sugar beans, black beans, butter beans with chakalaka vinaigrette)
Smoked chicken salad	(Orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing)
Antipasti platter	(Beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, peppadews and wild rocket)

HOT SARTERS

Crispy calamari strips	(Lemon aioli)
West coast mussels	(In creamy lemon and garlic sauce)
Crumbed snoek cakes	(Tomato chutney)

MAIN COURSES

Grilled kingklip	(Seafood bisque sauce)
Cape chicken and prawn curry	(Tomato sambal, homemade chutney, poppadums, raita)
Roast potatoes	(Rosemary and extra virgin olive oil)
Steamed basmati rice	(Thyme, black pepper and butter)
Grilled seasonal vegetables	(With green beans and mustard seeds)
Roasted butternut	(Basil pesto, olives and fresh cracked black pepper)
Spinach and feta linguine	

CARVERY STATION

Roast leg of lamb	(With mint gravy)
Roasted beef sirloin	(With rosemary gravy)
Condiments	(Mint jelly, English Dijon and whole grain mustards, creamed horseradish)

DESSERTS

Gelato station	(Gelato, sorbet, mini sugar cones, sprinkles, chocolate shavings, chocolate sauce)
Local cheese platter	(Preserves, dried fruit, crackers, black pepper lavash)
Mini apple crumbles	(Sweet spice cream)
Baked vanilla cheesecakes	(With cocoa crumble)
Sliced seasonal fruits	(Star anise syrup)



BUFFET (continued)

BUFFET MENU OPTION 5

R625.00 per person

COLD STARTERS

Artisanal bread display	(Olive rolls, soft rolls, ciabatta loaf, grissini sticks)
West Coast oysters	(On crushed ice with traditional accompaniments)
Lebanese fatoush salad	(Pita breads and humus)
Fresh chopped cabbage salad	(Cabbage, gem lettuce, avocado, toasted seeds, cherry tomato)
Caprese salad	(Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
Interactive salad station	(Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, Croutons, black olives, green olives, caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)
African bean salad	(Green beans, sugar beans, black beans, butter beans with chakalaka vinaigrette)
Smoked chicken salad	(Orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing)
Antipasti platter	(Beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, peppadews and wild rocket)

HOT STARTERS

Crispy calamari strips	(Lemon aioli)
West Coast mussels	(In creamy lemon and garlic sauce)
Crumbed snoek cakes	(Tomato chutney)

MAIN COURSES

Grilled line fish	(Lime butter sauce and fresh parsley)
Seafood paella	
Cape chicken and prawn curry	(Tomato sambal, homemade chutney, poppadums, raita)
Roast potatoes	(Rosemary and extra virgin olive oil)
Steamed basmati rice	
Grilled seasonal vegetables	(Thyme, black pepper and butter)
Roasted butternut	(With green beans and mustard seeds)
Spinach and feta linguine	(Basil pesto, olives and fresh cracked black pepper)

BUFFET (continued)

CARVERY STATION

Roast Leg of Lamb	(With mint gravy)
Roasted Beef Sirloin	(With rosemary gravy)
Condiments	(Mint jelly, English Dijon and whole grain mustards, creamed horseradish)

DESSERTS

Gelato station	(Gelato, sorbet, mini sugar cones, sprinkles, chocolate shavings, chocolate sauce)
Local cheese platter	(Preserves, dried fruit, crackers, black pepper lavash)
Mini apple crumbles	(Sweet spice cream)
Baked vanilla cheesecakes	(With cocoa crumble)
Sliced seasonal fruits	(Star anise syrup)

SET MENU SELECTOR

CREATE YOUR OWN UNIQUE MENU TO FIT YOUR SPECIFIC BUDGET & REQUIREMENTS

- 2 Course menu R285.00 per person (starter and main course or main course and dessert)
- 3 Course menu R365.00 per person (starter, main course and dessert)
- 4 Course menu R415.00 per person (Amuse-bouche, starter, main course and dessert)
- Set menu prices include breadboard of homemade breads (including banting bread), rolls, grissini sticks, salted butter, humus and smoked snoek pate)
- Premium items carry a surcharge as stated per item below
- Please select one dish per course from the selection below to form the menu for your event
- If you require a choice of different dishes on the day of your event surcharges will apply as follows:
 - R40.00 per each extra starter
 - R60.00 per each extra main course
 - R40.00 per each extra dessert
- Dietary requirements will be catered separately to specified requirements at no extra cost per person (vegetarian, gluten free, etc.)
- The CTICC is Halal certified
- Any Kosher meal requirements will carry a surcharge as this will need to be brought in from a subcontracted supplier

AMUSE-BOUCHE

- Twice baked carrot soufflé in baumkuchen collar with Parmesan foam and pea puree
- Prawn cocktail, avocado mouse and shredded lettuce Verrine
- Salmon sashimi, avocado, wasabi, cucumber and yuzu dressing
- Smoked ostrich, pickled carrot puree and fresh rocket in coriander pesto
- Crab and creamed caper stack, tomato, cucumber and green tea jelly
- Chicken parfait, passion fruit gel, olive tapenade and macon puff
- Slow cooked chicken breast, curried corn, cashew and crispy flat leaf parsley

STARTERS**COLD STARTERS**

- Octopus carpaccio with wild rocket, heirloom tomatoes, pickled mushrooms, basil oil, cucumber
- Tandoori kingklip, corn, kombucha cucumber, yuzu and squid ink crisps
- Hot smoked salmon with snoek pâté and fennel salad with fresh peas and roasted baby turnips and roasted baby beetroot
- Beef carpaccio served with roasted baby beetroot, Parmesan, rocket, basil pesto and balsamic glaze
- Queen prawns, lemon verbena, bbq carrot, kohlrabi and oats
- Pickled baby beetroot salad with quinoa, hazelnuts, feta, grilled onion, baby spinach
- Textures of tomato salad with buffalo mozzarella, basil, chopped olives, basil pesto and aged balsamic
- Terrine of confit of duck, pistachio and cranberry with a pickled kumquat salsa, toasted brioche and baby herb salad
- Trout carpaccio with artisanal buffalo mozzarella, heirloom tomatoes, soy sauce, yuzu olives and baby leaves (R15.00 surcharge)
- Smoked salmon and prawn stack with fresh rocket, lemon segments, basil oil, green beans and peppadew dressing (R25.00 surcharge)



SET MENU SELECTOR (continued)

HOT STARTERS

- Warm tomato, olive and three-cheese tart with rocket and basil dressing
- Tower of massala marinated vegetables presented on a naan croute with chick pea salsa, yoghurt and tamarind dressing
- Chicken tagine on aromatic couscous with chargrilled lemon and coriander yoghurt
- Wild mushroom risotto with roasted baby onions, Parmesan shavings, basil foam and micro greens on a grilled portobello mushroom
- Cream of pumpkin and Parmesan soup, sage & herb brioche
- Trio of salmon - grilled miso salmon skewer with baby spinach salad, salmon and potato fish cake with lime crème fraîche, hot salmon with braised fennel (R25.00 surcharge)

MAIN COURSE**FISH AND SEAFOOD MAIN COURSES**

- Duo of West Coast sole and smoked hake rolls with roasted sesame sweet potatoes, spiced fine beans and a Cape Malay curry sauce
- Oven roasted kingklip, potato and spinach bake, butternut purée, buttered baby vegetables, chive and lime butter sauce
- Chargrilled tuna with baby vegetables, artichoke and olives served with buttered new potatoes and gremolata
- Crispy kabaljou fillet, mussels, sea lettuce, leeks and saffron potato fondant, creamed garlic velouté
- Pan-fried Norwegian salmon with sautéed fine beans, warm baby potato and confit tomato with caper butter sauce (R35.00 surcharge)
- Whole lobster thermidor, grilled baby vegetables, pesto linguine and seafood vichyssoise (R165.00 surcharge)

MEAT AND GAME MAIN COURSES

- Free range ostrich fillet, beef cheeks, deboned oxtail, pearl onion, potato fondant, broccoli and peppercorn jus
- Beef tenderloin, slow cooked beef short rib, crispy smoked brisket tagine spheres, carrot purée, baby root Vegetables
- Grilled fillet of beef with duck liver mousse, wild mushroom, grilled baby vegetables, truffled potato bake and rosemary jus
- Braised lamb shank, balsamic onion & mushroom confit, pea and mint mash, roast root vegetables, thyme jus
- Namaqualand lamb medallions, thyme jus, soft Parmesan polenta, sautéed red baby spinach and green figs in buchu syrup (R35.00 surcharge)
- Roasted rack of herb crusted lamb, redcurrant and rosemary sauce, fondant potato, grilled baby vegetables (R35.00 surcharge)

POULTRY MAIN COURSES

- Citrus duck breast and thyme confit duck leg, roasted turnip purée, pea purée, baby carrots, wilted baby spinach and citrus jus
- Roasted supreme of corn-fed chicken, roasted pumpkin and potato gnocchi, baby spinach and wild mushroom cream sauce
- Smoked duck breast, slow cooked crispy duck leg, fondant potato, braised red cabbage, buttered baby vegetables and black cherry sauce
- Tandoori spiced fillet of ostrich, crispy-pulled ostrich, parsnip puree, roasted root vegetables, rooibos jus and peach chutney
- Confit duck leg, duck liver parfait, spring onion mash, spinach, spiced lentils, baby vegetables and jus
- Cape Malay curried chicken supreme and baby vegetables, yellow basmati and sultana rice, coriander yoghurt, poppadum crisp and tomato sambal

SET MENU SELECTOR (continued)

DESSERTS

- Granny smith tarte tatin with vanilla Panna Cotta, apple sorbet, salted caramel and hazelnut crumble
- Traditional malva pudding, Madagascan vanilla ice cream, caramel schemer, milk chocolate
- Creamy milk tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer
- Dark chocolate devil's cake, milk chocolate and cream bavaroise, crushed honeycomb, dark chocolate and strawberry sorbet
- Buttermilk Panna Cotta, mango sorbet, passion fruit gel, white chocolate and almond shard
- Sticky toffee pudding, dulce de leche sauce, dark chocolate ice cream
- Caramel banana cheesecake, chocolate crumble, toasted almonds, vanilla ice cream
- Lime meringue tart, citrus gel, orange financier, frozen yoghurt
- Double mint slice, stracciatella ice cream, candied almond nuggets
- Traditional tiramisu, espresso biscuit with mascarpone crème, amaretti cookie, chocolate cigar
- Chefs selection of dainty petit fours
- South African cheese plate with preserves, sultana bread, crackers and fresh fruit (R25 surcharge)

BANQUETING AFTERNOON TEA MENU

BANQUETING AFTERNOON TEA MENU

R295.00 per person

SAVOURY ITEMS

- Mini steak prego rolls with caramelized onion and garlic sauce
- Jalapeño and cheese rissoles
- Smoked salmon, cucumber and cream cheese triple decker sandwiches
- Spinach and feta frittata with chive cottage cheese
- Buffalo mozzarella and plum tomato croissants with pesto butter and fresh rocket
- Spicy buttermilk chicken satay with blue cheese sauce and popcorn powder
- Ostrich bobotie tartlets with coriander chutney

SWEET ITEMS

- Warm scones with chantilly cream and strawberry jam on the side
- Baked vanilla cheesecake
- Chocolate and caramel eclairs
- Mini milk tarts
- Marble tea loaf
- Orange tea loaf
- Variety of macarons
- Koeksisters
- Peanut cookies
- Choc-chip cookies
- Biscotti
- Home-made marshmallow
- Home-made nougat
- White chocolate and passion fruit slice
- Tea and filter coffee

Speciality coffee charged on consumption"



BANQUETING BRAAI MENUS

BQT BRAAI/BBQ MENUS**TRADITIONAL BBQ/BRAAI MENU**

R335.00 per person

STARTERS

- New potato salad with paprika and olive oil
- Seasonal melon salad with danish feta cheese and pumpkin seeds
- Tossed rocket salad with mature Parmesan cheese and smoked chicken
- Biltong and butternut tartlets
- Mediterranean pasta salad
- Grilled corn on the cob with balsamic vinaigrette
- Grilled vegetable platter
- Interactive salad station
- Basket of home-made breads and rolls

MAIN COURSE

- Home-style boerewors
- Kingklip with rock salt and lemons
- Beef sirloin skewers
- Chilli and tomato-basted chicken
- Mieliepap and tomato smoor
- Garlic and herb black mushrooms
- Garlic bread
- Coal roasted sweet potato
- Green bean, tomato and onion potjie

DESSERT

- Raspberry trifle glass dessert
- Lemon meringue cupcakes
- Mud pie with pouring cream
- Frosted melon skewers
- Assorted macaroons



BANQUETING BRAAI MENUS (continued)

SUMMER BBQ/BRAAI MENU

R395.00 per person

STARTERS

- Steamed Saldanha mussels
- Chunky new potato salad
- Marinated black olives
- Seasonal melon salad with danish feta
- Biltong and butternut tartlets
- Tossed rocket salad with mature Parmesan and home-smoked chicken
- Mediterranean grilled vegetable platter
- Greek pasta salad
- Snoek and chive quiche
- Grilled corn on the cob with balsamic vinaigrette
- Basket of home-made breads and rolls

MAIN COURSE

- Kingklip with rock salt and lemons
- Chilli and tomato-basted grilled chicken
- Home-style boerewors
- Marinated Karoo lamb chops
- Flame-grilled sirloin
- Oven-baked garlic black mushrooms
- Coal-roasted, honey and garlic-basted sweet potatoes
- Garlic bread
- Green bean, tomato and onion potjie

DESSERT

- Raspberry trifle glass dessert
- Lemon meringue cupcakes
- Mud pie with pouring cream
- Lindt choc chip cookies
- Moroccan orange and mint salad tasters

BANQUETING BRAAI MENUS (continued)

SEAFOOD BBQ/BRAAI MENU

R554.00 per person

STARTERS

- Malay-style pickled fish with brown bread
- Chunky new-potato salad
- Tomato, basil and mozzarella salad
- Marinated olives and Feta
- Tossed rocket salad and mature Parmesan cheese salad with home-smoked chicken
- Pickled herring and cucumber platter with creamed blue cheese
- Polenta diamonds topped with smoked salmon and chive cream cheese
- Snoek, onion and tomato tartlets
- Seafood pasta salad
- Crispy fried calamari strips with Thai cocktail sauce

MAIN COURSE

- Kingklip with rock salt and lemons
- Grilled prawns with lemon herb butter
- Calamari steaks with peri-peri sauce
- Black mushrooms stuffed with sautéed shrimps in garlic sauce
- Home-style boerewors
- Marinated karoo lamb chops
- Coal roasted sweet potato
- Grilled vegetables
- Saffron and Peppadew risotto

DESSERT

- Assorted macaroons
- Very chocolate, espresso cupcakes
- Iced berry skewers
- Churros with dipping sauce
- Custard filled mini doughnuts
- Peanut cookie sandwich on a stick

PUBLIC CATERING OPTIONS 2018

1. LIVE BURGER AND BOREWORS STATION

- i. Chef grills the burgers and boerewors to perfection while you wait
- ii. Choose your own favourite selection of sauces and toppings

- Beef or chicken burger
- Beef steak burgers
- Chicken breast burgers
- Sliced gherkins
- Sliced tomatoes
- Assorted relishes, mustards and sauces
- Sesame seed buns (banting buns available on request – add R7.00) – gluten free, carb free, sugar free

- Boerewors roll
- Farm-style boerewors (150g)
- Caramelised onions
- Assorted relishes, mustards and sauces
- Homemade rolls

2. LIVE SANDWICH, SALAD AND WRAP STATION

- i. Warm baguettes, bagels and wraps filled with your choice of fillings
- ii. Fillings include, but are not limited to, assorted cold cuts, pastrami, turkey, rare roast beef, chicken pastrami, smoked chicken, pickles, gherkins, assorted mustards, assorted cheese and relishes, humus, tzatziki
- iii. Salad ingredients: assorted washed salad leaves, rocket, cherry tomatoes, olives, feta cheese, sliced peppers, red onion, croutons, grated carrot, assorted dressings
- iv. Banting options available - gluten free, carb free, sugar free

- Filled baguette, bagel or wrap
- Filled banting roll or wrap
- Personalised salad of your favourite ingredients

3. STIR-FRY STATION

- i. Choose your favourite stir-fry ingredients from our display
- ii. Hand it over to our chef to professionally cook and season it for you
- iii. Ingredients include, but are not limited to, the items listed below
- iv. Charged by weight at R30.00 per 100g



PUBLIC CATERING OPTIONS 2018 (continued)

- Thinly sliced chicken and beef strips
- Assorted vegetables – thinly sliced
- Assorted mushrooms
- Bean sprouts
- Assorted cabbages – thinly shredded
- Roasted peanuts
- Toasted sesame seeds
- Fresh chopped red and green chilli
- Chopped garlic and ginger
- Fresh lemon juice
- Assorted cooking sauces (Teriyaki, sweet and sour, sweet chilli, sambal oelek, etc.)
- Basmati rice
- Egg noodles
- Rice noodles

4. LIVE POPCORN STATION:

i. Always a winner. Freshly made popcorn with assorted sprinkles

- 1,5L cup of popcorn with assorted flavoured sprinkles

5. LIVE CHIP AND CORN-DOG STATION

i. Freshly made thick cut rustic fries/corn-dogs with assorted dips and sauces

- Thick cut chips with assorted flavoured dips and sauces (290g)
- Freshly made corn-dogs with assorted flavoured dips and sauces

6. LIVE CHURRO AND DOUGHNUT STATION:

i. Crispy churros made in front of you and served with a warm cinnamon sugar coating

- Assorted doughnuts - chocolate, caramel, glazed
- Freshly made churros with cinnamon sugar

7. LIVE GELATO STATION

i. Crisp wafer cones topped with gelato and your favourite toppings by our accomplished gelateria staff

ii. Flavours include, but are not limited to, pistachio, choc mint, coffee and vanilla

iii. Fresh sorbets also available

iv. Chocolate sprinkles, rainbow sprinkles, chocolate nibs, peppermint sprinkle, etc.

- Sugar cone with two scoops and one sprinkle
- Additional sprinkles at R3.00 each

- Cup with 2 scoops and 1 sprinkle
- Additional sprinkles at R3.00 each

PUBLIC CATERING OPTIONS 2018 (continued)

8. FRESHLY MADE PIZZA STATION

i. Mobile pizza ovens ensure that we can produce the best quality, fresh, full size pizzas in any venue

ii. Banting bases available on request (add R7.00 per pizza) – gluten free, carb free, sugar free

- Spinach, feta and chilli
- Margherita
- Spicy chicken with roasted tomato and caramelised onion
- Pulled lamb with sour cream and rocket

9. CALAMARI STATION

i. Made fresh in front of you

ii. All served with warm a Portuguese roll

iii. Sauces and dips also available

- Deep fried strips of calamari steak in seasoned flour with fresh lemon
- Grilled baby calamari tubed with lemon butter sauce and a side green salad
- Tempura calamari strips with fresh lemon

10. SWEET TOOTH STATION

i. Homemade sweet treats made right here in our kitchens

ii. Goodies include, but are not limited to, the items listed below

iii. Charged by weight at R30.00 per 100g

- Lemon meringue tartlets
- Milk tartlets
- Chocolate eclairs
- Custard slices
- Fruit tartlets
- Assorted cheesecakes
- Chocolate brownies
- Peanut, caramel and chocolate pies
- Chocolate torte

QUICK SNACK SELECTOR MENU

ITEM	PORTION	PRICE PER PERSON/ PORTION
Beef biltong	50g	R40.00
Beef droëwors	60g	R28.00
Crispy corn nuts	60g	R20.00
Dried fruit assortment	60g	R25.00
Flavoured pretzels	60g	R25.00
Vegetable crudité's with blue cheese dip	90g	R25.00
Marinated olives	60g	R30.00
Nacho chips and salsa	100g	R30.00
Parmesan cheese sticks	three	R25.00
Potato crisps	50g	R25.00
Salted popcorn	80g	R20.00
Salted roasted mixed nuts	60g	R28.00
Spicy roasted mixed nuts	60g	R28.00
Salted roasted peanuts	60g	R15.00
Spicy roasted peanuts	60g	R15.00



CTICC



CTICC 1: Convention Square, 1 Lower Long Street, Cape Town 8001, South Africa

GPS co-ordinates: - 33.915141°, 18,425657°

CTICC 2: Corner of Heerenracht & Rua Bartholomeu Dias, Foreshore, Cape Town 8001, South Africa

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we are a green conscious convention centre