



PLATTER MENUS

M 082 466 2857 T 012 991 1790 E info@bloscafe.co.za W www.bloscafe.co.za

1

BREAKFAST PLATTER

Please choose **two** options from each section

- Deviled eggs
- Mozzarella and bacon mini omelette
 - Bobotie mini omelette
- Sweet onion and mushroom frittata
- Ham, mushroom and cheddar frittata
- French toast, cream cheese and gooseberry compote
- French toast, cream cheese and brown mushroom
 - Camembert and fig scone
- Banana bread with honey, cinnamon and butter
 - Beetroot and ginger bread
 - Bran muffin with preserves and cheese
 - Carrot muffin with preserves and cheese
- Scones with cream and strawberry preserve
 - Heart-shaped sweetcorn muffin
 - Mini spinach and feta quiche
- Stewed fruit with Greek yoghurt and honey
 - Homemade granola bars
 - Fruit kebabs
- Greek yoghurt, lemon curd and toasted nuts
- Variety of cheese and homemade preserves
 - Bacon and cranberry frikkadel
 - Pork sausage and grilled pineapple kebab
 - Bacon and cherry skewer
- Boerewors and balsamic cherry tomato kebab
 - Bacon jam on toasted ciabatta

R120 P/P (min 10 guests)

2

PANINI PLATTER

Please choose a set menu consisting of **three** options that will be served to your group.

- Slow-roasted lamb, mint and yoghurt sauce, caramelised onions, baby spinach
- Grilled marinated hanger steak, rocket, caramelised onion, gherkins, Dijon-mayo
- Glazed sticky deboned spare ribs, sweet mustard, caramelised onion, mozzarella, gherkins, tomato
 - Prego rump steak, hot sauce
 - Chicken mayo
- Shredded chicken, sundried tomato and mozzarella
 - Braised brisket with coriander, cumin, garlic, cinnamon, baby spinach
 - Spicy lamb and jalapeño, rocket
 - BBQ pulled pork with fresh coriander and purple cabbage
- Ground beef with cumin, oregano, cayenne pepper
 - Cape Malay chicken livers
- Biltong carpaccio, cream cheese and strawberry salsa
 - Crispy chicken strips, sweet mayo and fresh basil
 - Halloumi, tomato jam and rocket
 - Falafel, hummus and rocket
 - Dukkah, cream cheese and onion marmalade
 - Camembert and pear chutney
 - Tomato, cucumber, gherkin, avocado pureé, caramelised onion

R95 P/P (min 10 guests)

3

DESSERT MENU

This option is only available in off-peak times or as a dessert option with a main course

- Moist & nutty carrot cake
R420 per cake
- Baked cheese cake
R420 per cake
- Red velvet chocolate cake
R340 per cake
- Chocolate cake
R340 per cake
- Vanilla chiffon cake
R340 per cake
- Brownie bottom cookie dough cheesecake
R490 per cake
- Amarula milk tart
R340 per tart
- Malva pudding
R45 per portion
- Crème Brûlée
R38 per portion
- Goopy, fudgy triple chocolate brownies
R40 per portion

One cake serves 15 guests