

PLATED MENU



PLATED MENU OPTIONS

Welcome to Blos Café.

For your function please select the options as follow.

Your chosen starters and desserts will be featured on the evening's printed menu, allowing guests to choose one.

The main courses you select will be served together as a beautifully plated meal, allowing every guest to enjoy both dishes.

Every dish is freshly prepared and individually plated to create an exceptional dining experience.

- Minimum of 10 guests -

HOW IT WORKS

1

CHOOSE THREE STARTERS

Guests select one on the evening.

2

CHOOSE TWO MAIN COURSES

Both dishes are served together as a plated main course.

3

CHOOSE THREE DESSERTS

Guests select one on the evening.

STARTERS

R130p/p

*Choose three starter options.
Each guest will select one starter on the evening.*

CHICKEN TRINCHADO

Creamy peri-peri chicken infused with garlic and spices, served with toasted panini.

CREAMY CAPE MALAY CHICKEN LIVERS

Rich, spiced chicken livers in a creamy Cape Malay sauce, topped with crispy bacon and sautéed peppers, served with toasted ciabatta.

SALMON & DANISH FETA SALAD

Fresh garden greens topped with smoked salmon and Danish feta, finished with a sweet wasabi dressing.

GRILLED HALLOUMI

Golden grilled halloumi with a crisp exterior and soft centre, paired with a sweet and savory homemade bacon jam.

BEEF CARPACCIO

Paper-thin beef carpaccio drizzled with olive oil and seasoning, served with toasted ciabatta.

HUNGARIAN RUSTIC MUSHROOM SOUP

Hearty mushroom soup infused with paprika and herbs, offering a rich, earthy flavour in every spoonful.

MAIN COURSES

R300p/p

*Choose one chicken and one beef option for main course.
Both selected dishes will be beautifully plated together, allowing every guest to enjoy both.*

OVEN-ROASTED BEEF FILLET

Succulent beef fillet roasted to perfection, served with a rich green peppercorn-red wine reduction.

HOMEMADE CREAMY CHICKEN & BACON PIE

Comforting pie filled with tender chicken and smoky bacon in a creamy sauce, served with sweet red pepper marmalade and butter-roasted green beans.

BEEF WELLINGTON

Premium beef fillet wrapped in golden pastry with mushroom duxelles, served with a luxurious port wine sauce.

DANISH FETA & BACON STUFFED CHICKEN BREAST

Juicy chicken breast filled with creamy feta and crispy bacon, served on a fragrant thyme-infused tomato purée with rustic ratatouille.

BEEF FILLET CALZONE

Golden baked pizza pocket filled with sliced beef fillet, melted mozzarella, crispy bacon, and a sweet-spicy black cherry chutney.

FLAME-GRILLED DEBONED CHICKEN

Tender, flame-grilled chicken bursting with flavour, available in BBQ or spicy peri-peri, served with crispy potato wedges, spicy mayonnaise, and seasonal vegetables.

CREAMY CHICKEN, BACON & MUSHROOM FETTUCCINE

Silky fettuccine tossed in a rich cream sauce with tender chicken, smoky bacon, and earthy mushrooms.

TAMARIND CHICKEN

Juicy chicken breast coated in a creamy tamarind and coriander sauce, served with aromatic black rice and seasonal vegetables.

THAI RED CHICKEN CURRY

Fragrant and mildly spicy curry with tender chicken in a coconut-based red curry sauce, served with fluffy rice and fresh vegetables.

DESSERTS

R70p/p

*Choose three dessert options.
Each guest will select one dessert on the evening.*

WHITE CHOCOLATE TART WITH CRANBERRIES & PISTACHIOS

A smooth white chocolate filling balanced with tart cranberries and crunchy pistachios in a buttery crust.

DARK CHOCOLATE MOUSSE CAKE

Layers of rich dark chocolate mousse and chocolate sponge.

TRADITIONAL MALVA PUDDING

Warm, spongy caramelised pudding soaked in a sweet syrup, served for ultimate comfort.

FUDGY TRIPLE CHOCOLATE BROWNIE

Dense and gooey brownie packed with three types of chocolate for intense flavour.

LEMON MERINGUE PIE

Zesty lemon filling topped with light, fluffy meringue on a crisp pastry base.

CLASSIC CRÈME BRÛLÉE

Silky vanilla custard topped with a perfectly caramelised sugar crust.

BAKED CHEESECAKE

Creamy, velvety cheesecake with a rich flavour and buttery biscuit base.

AMARULA MILK TART

A South African favourite infused with smooth Amarula liqueur and a hint of cinnamon.

DON PEDRO

A creamy, boozy dessert drink blended with ice cream and your choice of liqueur.

Fresh & Individual

All dishes are freshly prepared and individually plated for the best possible experience.

We look forward to creating an unforgettable dining experience for you and your guests.



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