



DE UIJLENES MENU OPTIONS

July 2019 - July 2020

We regret that no outside catering will be allowed and that de Uijlenes will be responsible for ALL of your catering requirements for your wedding celebrations. Any requests for lunches/dinners other than your wedding meal will be quoted on request.

It is your responsibility to contact and organize a meeting with Mornay & Charmaine (de Uijlenes wedding caterers) to discuss the menu.

Contact details: 082 061 9812 or 082 411 8877 / chef@deuijlenes.co.za

FAQ:

Do I pay extra for coffee/tea served after my meal at my wedding?

No. Coffee, rooibos and Ceylon tea are included to your menu at no extra cost. Please note that the coffee and tea will be put out for 1 hour after your main meal/dessert. After 1 hour, it will be taken away and will not be available again. If you wish to have it available for longer or all evening we can quote you on a price per person.

Do you cater for children?

We do! Please consider the below options for children under the age of 11 years:

Boerewors Roll served with tomato sauce and potato chips R40

Beef/chicken burger with cheese, lettuce, tomato and served with potato chips R40

Macaroni with bacon and cheese, served with a small side salad R45

Would you wish to have the children eat the same starter and/or main meal the other guests are having, you will be charged as following:

0-3 years of age - eat free

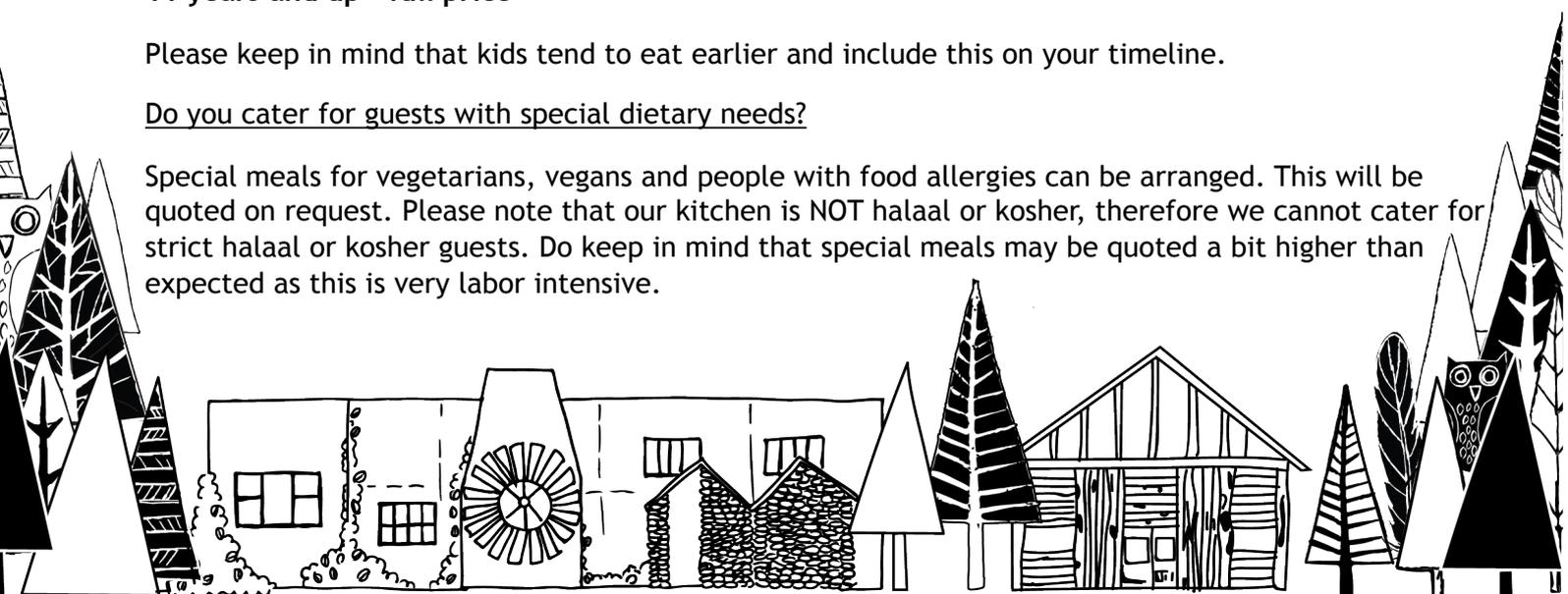
4-10 years of age - half price

11 years and up - full price

Please keep in mind that kids tend to eat earlier and include this on your timeline.

Do you cater for guests with special dietary needs?

Special meals for vegetarians, vegans and people with food allergies can be arranged. This will be quoted on request. Please note that our kitchen is NOT halaal or kosher, therefore we cannot cater for strict halaal or kosher guests. Do keep in mind that special meals may be quoted a bit higher than expected as this is very labor intensive.





What if guests do not show up to our wedding? Do we get charged for their food?

The last day of menu and attendee confirmation, will be 14 days prior to your big day (the Monday the week before your wedding). After this date, you cannot change your menu and you cannot lessen the attendees to be catered for, but you may add guests up to a number of 5 extra to your wedding.

Unfortunately, you will be charged for the confirmed amount of guests to your wedding. All leftover food AFTER everyone's plates has been cleared and after there was ample opportunity for second helpings, will remain the property of de Uijlenes.

How do I pay for the catering?

Your catering invoice will be a separate invoice from your venue fees and other expenses, this is for admin purposes. However, it is not necessary to make a separate payment you can combine them into one payment if you like. The invoice must be paid 14 days before your wedding, once the menu and pax are confirmed.

All payments are made to De Uijlenes Weddings Pty and any questions regarding payment are to be discussed with Riana. Please also insure that proof of payment is sent to her.

The following menu options and prices are valid until 30 June 2020 and are VAT inclusive. Prices can change without notice due to market demands, Rand changes and the local economy.

PLEASE NOTE: OUR ENTIRE MENU IS MERELY A GUIDELINE. SHOULD YOU WISH TO HAVE A TOTALLY DIFFERENT MENU THAN OUR SUGGESTIONS BELOW, PLEASE LET US KNOW YOUR VISION AND IDEAS FOR YOUR WEDDING MENU AND WE WILL GLADLY QUOTE YOU!





PRE DRINKS

All the pre-drinks are served in glass canisters with our vintage Bashews and chutney glass bottles on the side for the guests to pour themselves. If you would like to bring straws to match your wedding theme and colors, please do! We prefer if you bring paper straws please (better for the earth), otherwise we just use whatever colors have in stock.

Homemade lemonade - freshly squeezed lemon syrup with ice cold water served with fresh mint leaves.

Rooibos ice tea, with lemon, thyme and mint

Homemade ginger beer - served ice cold with raisins.

Rosé punch - a blend of rosé wine and lemonade, a lovely light pink color, with a fresh fruit garnish.

Soda station where guests can create their own flavors with a variety of fruit infused syrups.

Lavender infused sparkling lemonade with a hint of our local Fynbos honey.

Cucumber and blueberry or cucumber, mint and lemon virgin mojito.

Virgin sunset surprise.

Bashews, only available in tins.

Gluhwein - served from a cast iron kettle next to the fire

R15 PER PERSON/PER DRINK

COCKTAILS

Blue Lagoon- Bols Blue with a lemonade mix

Sunset Surprise- Orange juice, grenadine & vodka

Mojito - Cane, lemon juice and mint

Sangria/Virgin Sangria

White Sangria with apples, lemon and kiwi

Berry Sangria

Pink lady Appletini - Vodka and apple juice with slices of lemon and pink lady apples

Margarita

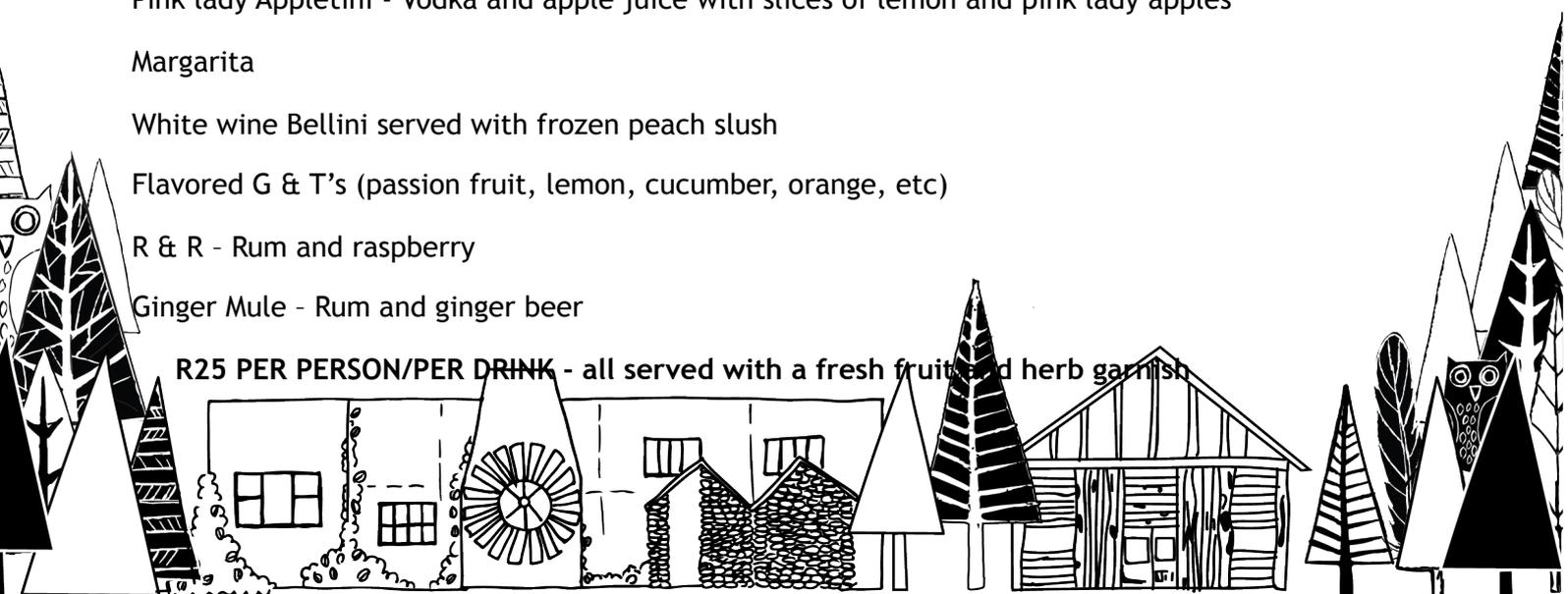
White wine Bellini served with frozen peach slush

Flavored G & T's (passion fruit, lemon, cucumber, orange, etc)

R & R - Rum and raspberry

Ginger Mule - Rum and ginger beer

R25 PER PERSON/PER DRINK - all served with a fresh fruit and herb garnish





PRE SNACKS

Bread table: A variety of breads, homemade jams, butter, cheddar cheese

R55 PER PERSON

Our very popular HARVEST TABLE

HARVEST TABLE: A variety of breads, biscuits, homemade jams, butter, cheddar cheese, camembert cheese, brie cheese, nuts and dried fruit mix, sweet chili cream cheese, salmon spread, chicken liver paté, cold meats, preserves, assorted fruit in season

R80 PER PERSON

Canapés: As canapés cover such a large field of items which can vary from being simple, easy and inexpensive to classy, labour intensive and expensive, guests will be quoted for requested canapés.

STARTERS

Smoked salmon salad, served with leafy greens and a creamy zesty dressing
Smoked salmon tartar with lemon and capers and served with Crostini

Oven roasted Capsicums stuffed with a traditional “bobotie” filling and served with sweet chutney

Chili-con-carne, or not so chili, served with salsa, sour cream and nachos

Spicy falafel wraps with a salsa on the side

Beetroot and Goats cheese with a citrus dressing served with green leaves

Sticky chicken wings served with lemon and green leaves

Black mussel chowder served with Bruschetta

Garlic and chili black mussels with sourdough toast

Roasted butternut, feta, couscous, lentil and rocket salad topped with crispy bacon

Deep fried mushroom risotto balls served with shavings of parmesan cheese on a bed of baby spinach

Butternut, corn and parmesan arancini balls served in a Bolognese pasta sauce

Large brown mushrooms filled with bacon and cheese

Triple cheese and tarragon stuffed mushrooms with a green side salad
Beetroot risotto served with lemon mascarpone and fresh basil

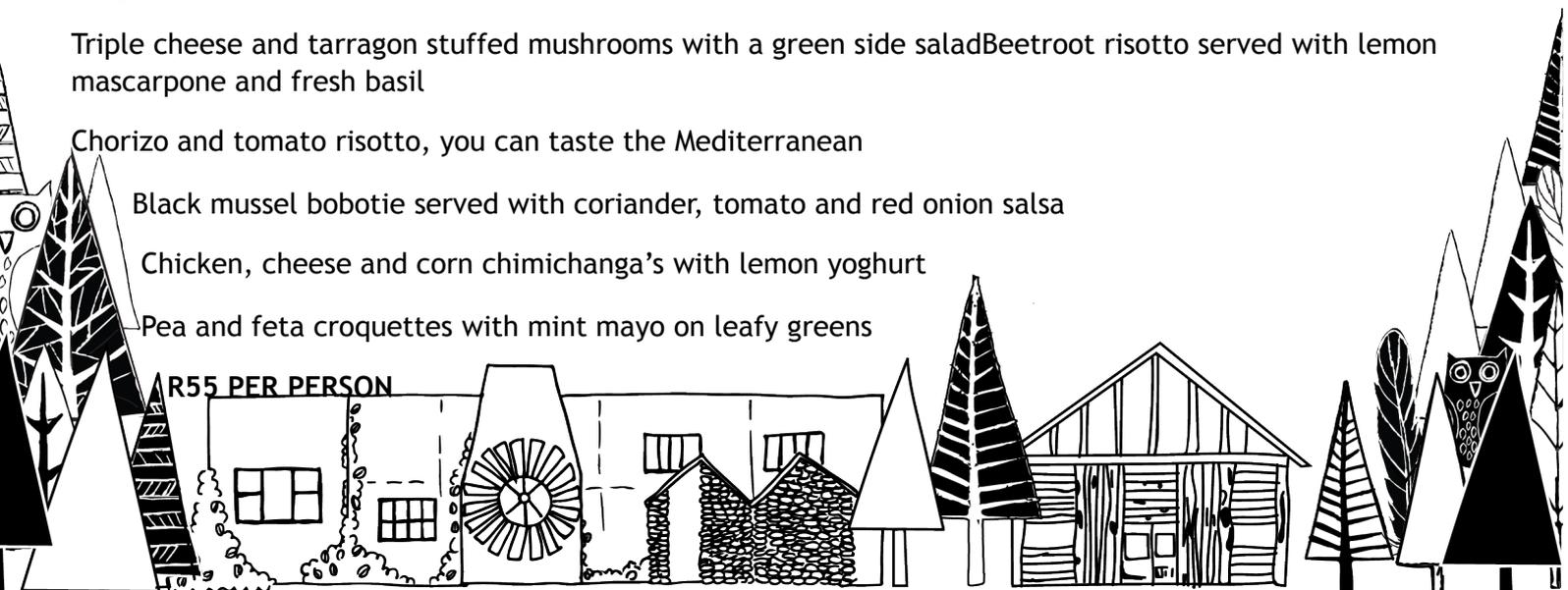
Chorizo and tomato risotto, you can taste the Mediterranean

Black mussel bobotie served with coriander, tomato and red onion salsa

Chicken, cheese and corn chimichanga's with lemon yoghurt

Pea and feta croquettes with mint mayo on leafy greens

R55 PER PERSON





Grilled avocado (in season) and prosciutto with spring onion, pickled radishes and greens with a buttermilk dressing

Smoked salmon with prawn tails, horseradish cream and lime vinaigrette

Springbok or Kudu Carpaccio served with fresh greens and a balsamic dressing

Peri peri prawn tails on Melba toast, garlicky with a chili bite

Prawn tail with a bloody Mary sauce

R85 per person

Coconut, butternut and chili soup - a Thai inspired, full flavored soup, served with a Crostini

Sage and chorizo soup

Coconut chicken soup

Broccoli soup

Thai red curry soup

Tomato soup served with grilled cheese toast

Cauliflower soup served with toasted pita wedges

Biltong and blue cheese or mushroom soup

R40 PER PERSON (soup is served with Crostini unless other is stipulated)

MAINS

MEAT - SECTION 1

Leg of lamb - an old favorite! Oven roasted with coriander and fresh rosemary. Served with rich meat gravy.

Greek style leg of lamb - deboned leg of lamb, marinated with citrus, garlic, white wine and rosemary

Moroccan leg of lamb or shoulder, topped with spiced chickpea poppers, this shredded meat is full of flavor.

Slow roasted lamb shoulder with a meaty gravy

Millionaire's leg of lamb - Layered tender slices of lamb leg, bacon, fried onion & mushrooms, cheddar cheese and a rich béchamel sauce.

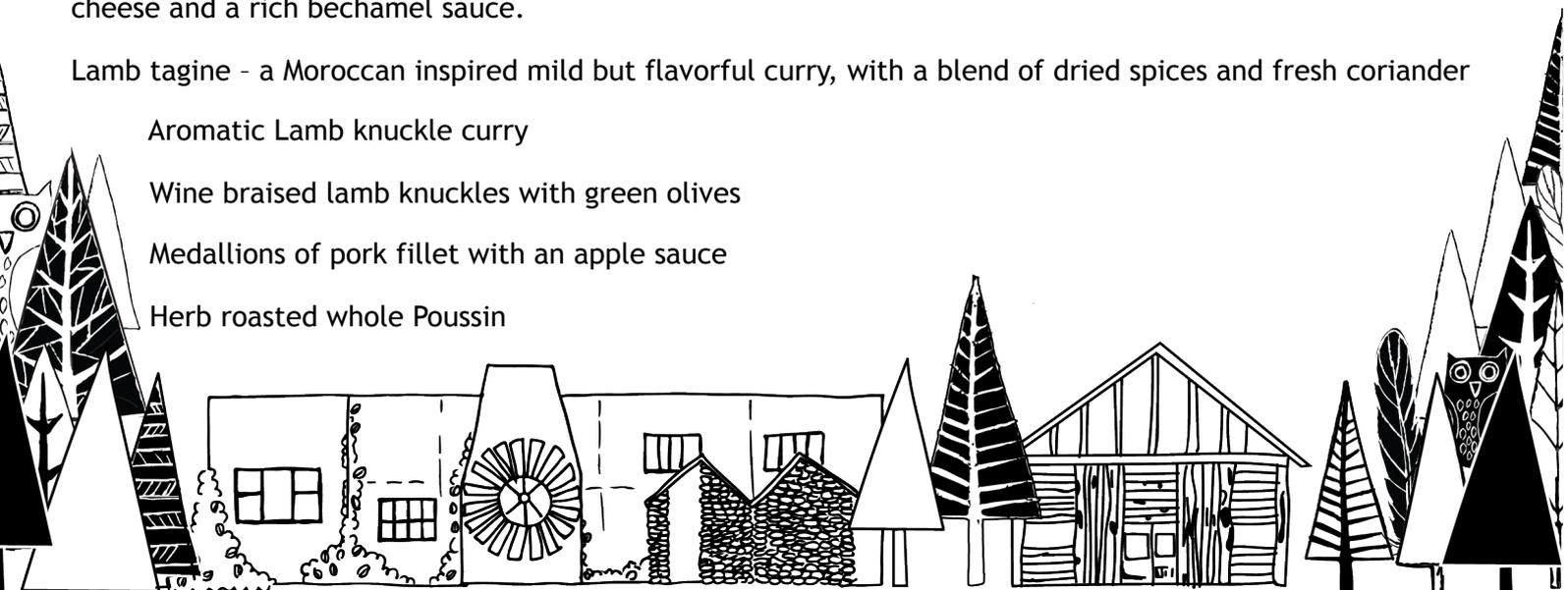
Lamb tagine - a Moroccan inspired mild but flavorful curry, with a blend of dried spices and fresh coriander

Aromatic Lamb knuckle curry

Wine braised lamb knuckles with green olives

Medallions of pork fillet with an apple sauce

Herb roasted whole Poussin





MEAT - SECTION 2

Traditional chicken pie - just the way your grandma used to make it! Served with gravy.

Beef and onion pie served with a glossy gravy.

Chicken tagine - a Moroccan inspired mild but flavorful curry, with a blend of dried spices and fresh coriander.

Deboned chicken thighs slow roasted with green olives and lemon

Sticky chicken thighs with a honey, soy, balsamic vinegar, ginger and garlic marinade

Crispy crumbed chicken fillet topped with mozzarella, baby spinach and grilled romana tomatoes

Oven roasted lemon and rosemary chicken

Chicken fillet - stuffed with bacon, feta and thyme, topped with mushroom, cheese or pepper sauce (other sauces can be discussed) - very popular

Chicken breast stuffed with feta and wrapped in bacon

Gammon - smoked pork leg, cooked to perfection and served with a sticky sauce. (served hot or cold)

Vegetarian pasta - homemade linguine pasta topped with oven roasted vegetables, creamy parmesan sauce and blue cheese/feta, finished off with fresh rocket/basil/coriander.

Grilled pork belly marinated in orange and thyme.

Grilled pork belly with apples and sage

Beef short ribs with gremolata

Grapefruit, balsamic and Fynbos honey pork belly

Grilled pork loin with a naartjie and ginger sauce

Grilled pork loin with chimichurri butter

Pork loin baked in a honey and beer marinade

Pulled pork, slow cooked in ginger beer, served with spring onion, coriander and sour cream

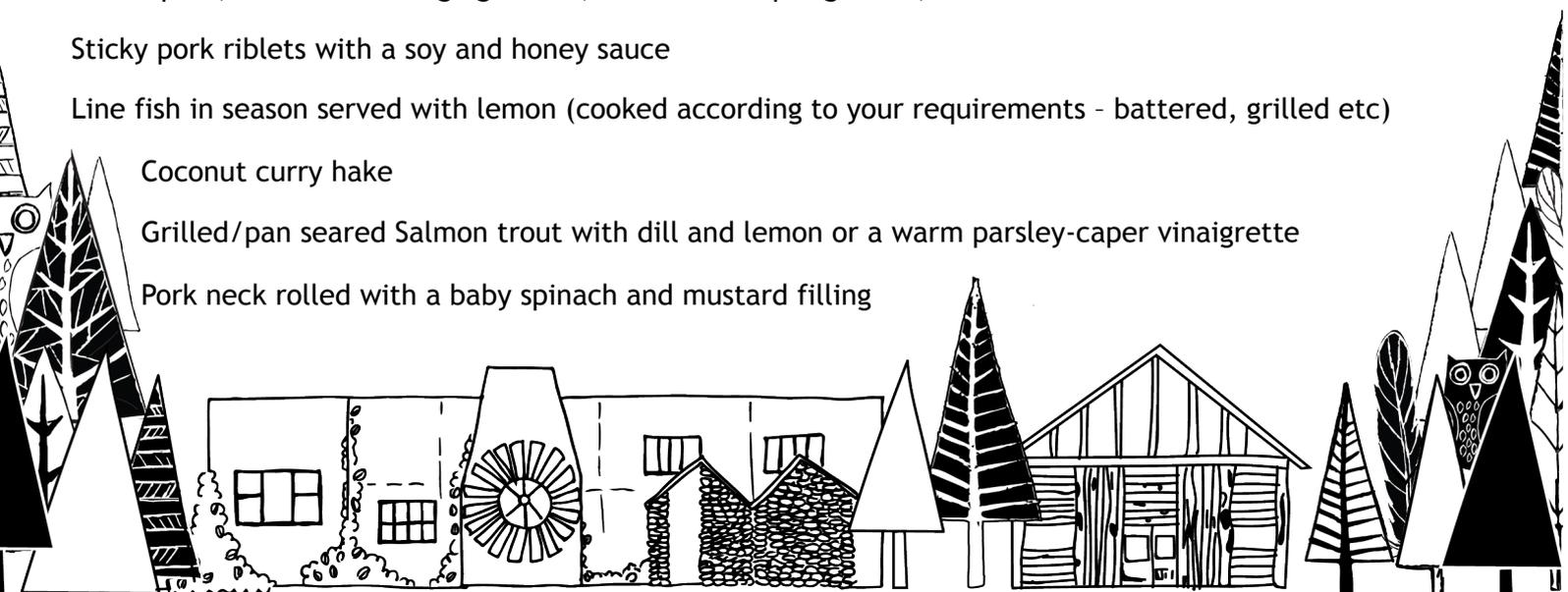
Sticky pork riblets with a soy and honey sauce

Line fish in season served with lemon (cooked according to your requirements - battered, grilled etc)

Coconut curry hake

Grilled/pan seared Salmon trout with dill and lemon or a warm parsley-caper vinaigrette

Pork neck rolled with a baby spinach and mustard filling





Pork neck rolled and marinated in a sticky balsamic and ginger sauce

Asian glazed Gammon - honey, soy sauce, orange, ginger and garlic

Stuffed brinjal boats with mozzarella and chickpeas

SIDE DISHES

Savory Rice - white or yellow rice with fried onion and peppers.

Yellow rice with raisins

Basmati Rice / Jasmine / Brown rice

Savory couscous

Creamy garlic and herb “fan” potatoes

Jacket baby potatoes with parsley and garlic butter

Balsamic, garlic, onion and rosemary roasted potato -VERY POPULAR!

Roasted potato with a parmesan gremolata

Baked potato with sour cream, fresh chives and butter

Zucchini and potato bake

Zucchini cannelloni with butternut and ricotta, baked in a flavorsome tomato sauce

Roasted butternut with zucchini and rosemary

Roasted butternut and sweet potato with dried cranberries and citrus zest

Roasted green beans and mushrooms with a sweet garlicky punch of flavor

Asian green beans with soy sauce and sesame seeds

Garlic mash potatoes

Sweet potato mash

Coarse salt and pepper potato wedges

Crispy fried chunky potato chips

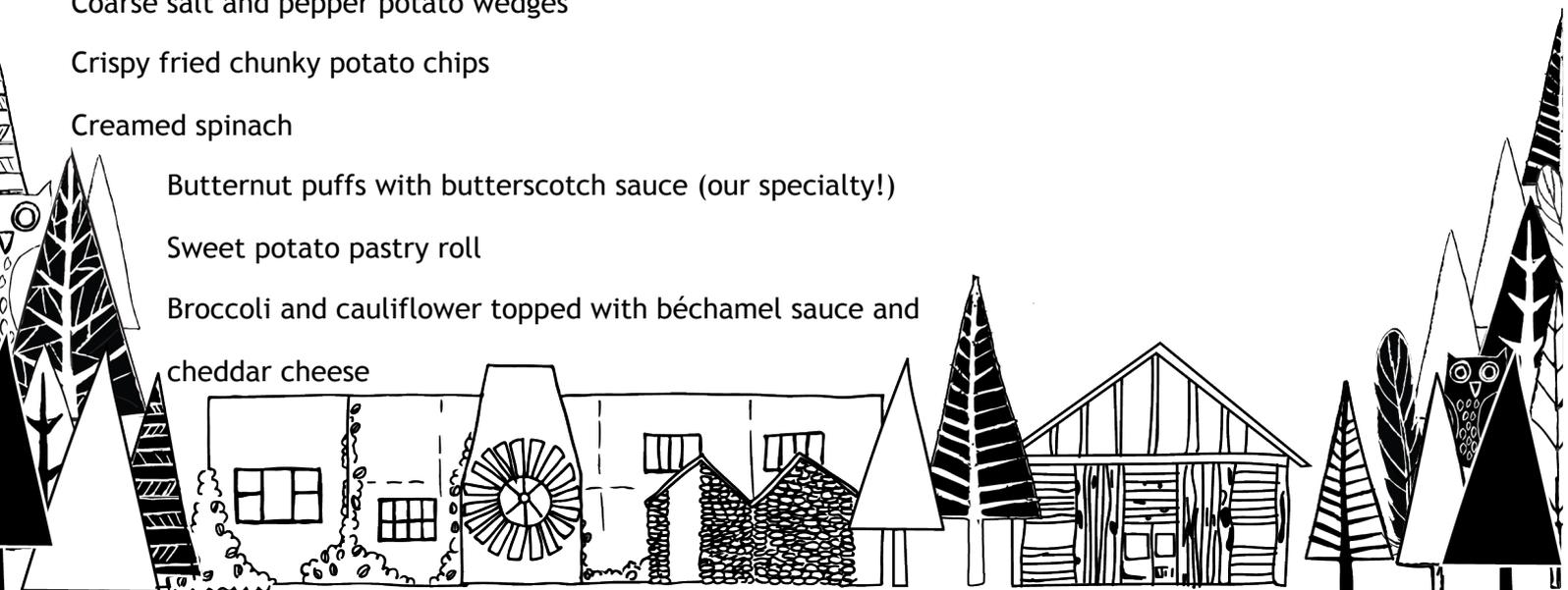
Creamed spinach

Butternut puffs with butterscotch sauce (our specialty!)

Sweet potato pastry roll

Broccoli and cauliflower topped with béchamel sauce and

cheddar cheese





Roasted cauliflower and pumpkin seeds, dusted with ground cumin and chili, finished with lemon zest and fresh coriander

Honey and peanut baked butternut

Glazed carrots

Maple syrup sweet potato bake

Sweet potato with caramelized oranges

Sweet potato with a “muscadell” sauce

Green beans fried in butter and covered with nuts and black pepper

Lemon garlic green beans with toasted almond flakes

Granny's green beans, potato, onion and bacon pieces

Roasted butternut and sage

Aubergine (in season) lasagne bake, layers of grilled aubergine, béchamel sauce and cheese

Lentil and butternut “bobotie”

Grilled baby beets

Grilled zucchini with olive oil and lemon juice

Minted peas

Braaied baby potatoes with bacon

Picnic pasta salad - bow tie pasta with baby spinach, avo, feta, cucumber, basil pesto & cherry tomatoes

Grilled pineapple, cucumber, coriander and lemon zest with greens

Greek cous cous salad

Baby peas and lemon cous cous salad - baby spinach, roasted red pepper slivers, peas, lemon juice, chili and feta

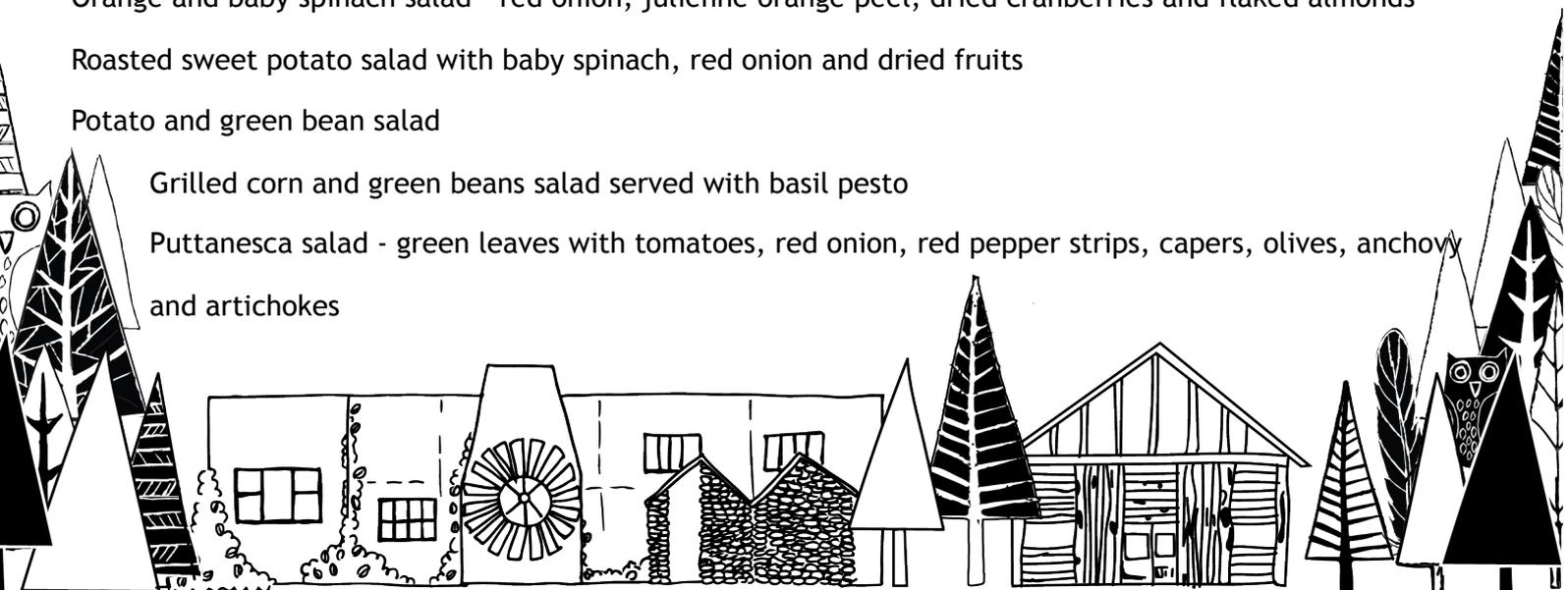
Orange and baby spinach salad - red onion, julienne orange peel, dried cranberries and flaked almonds

Roasted sweet potato salad with baby spinach, red onion and dried fruits

Potato and green bean salad

Grilled corn and green beans salad served with basil pesto

Puttanesca salad - green leaves with tomatoes, red onion, red pepper strips, capers, olives, anchovy and artichokes





Red bean salad - red kidney beans, radishes, red onion, pepper dew and green leaves, topped/served with a sour cream dressing

Marinated cucumber spears with black sesame seeds served with fresh coriander leaves and red onion thinly sliced

Cole slaw

Greek salad

Potato salad

Farm style wheat salad

Beetroot salad

Lentil and chickpea salad with herbs

Red pepper, tomato and chickpea salad

Cucumber and sweet melon (in season) salad

Watermelon (in season) with feta cheese dressed with a balsamic glaze

Baby potato salad with a yogurt and sour cream sauce

PRICES OF MAIN MEAL

Choose 1 meat from section 1 and 4 side dishes

R175 PER PERSON

Choose 1 meat from section 2 and 4 side dishes

R155 PER PERSON

Add one meat from section 1 for

R75 PER PERSON

Add one meat from section 2 for

R55 PER PERSON

Add any side dish (from the list above) for

R20 PER PERSON





Main meals can be served:

Buffet style (with de Uiljenes staff dishing up the first round)

Plated

Banquet/Family style

THE FOLLOWING OPTIONS ARE ALL PRICED ON REQUEST DUE TO THE CHANGING MARKET PRICES:

Lamb shanks, slowly cooked in a red wine sauce

Sirloin/ beef fillet with a sauce of choice. Beef will be cooked medium rare 55'/60'

Cumin and oregano lamb racks

Seafood paella - black mussels, prawn tails, baby squid, chorizo sausage and other seafood

Herb butter prawns

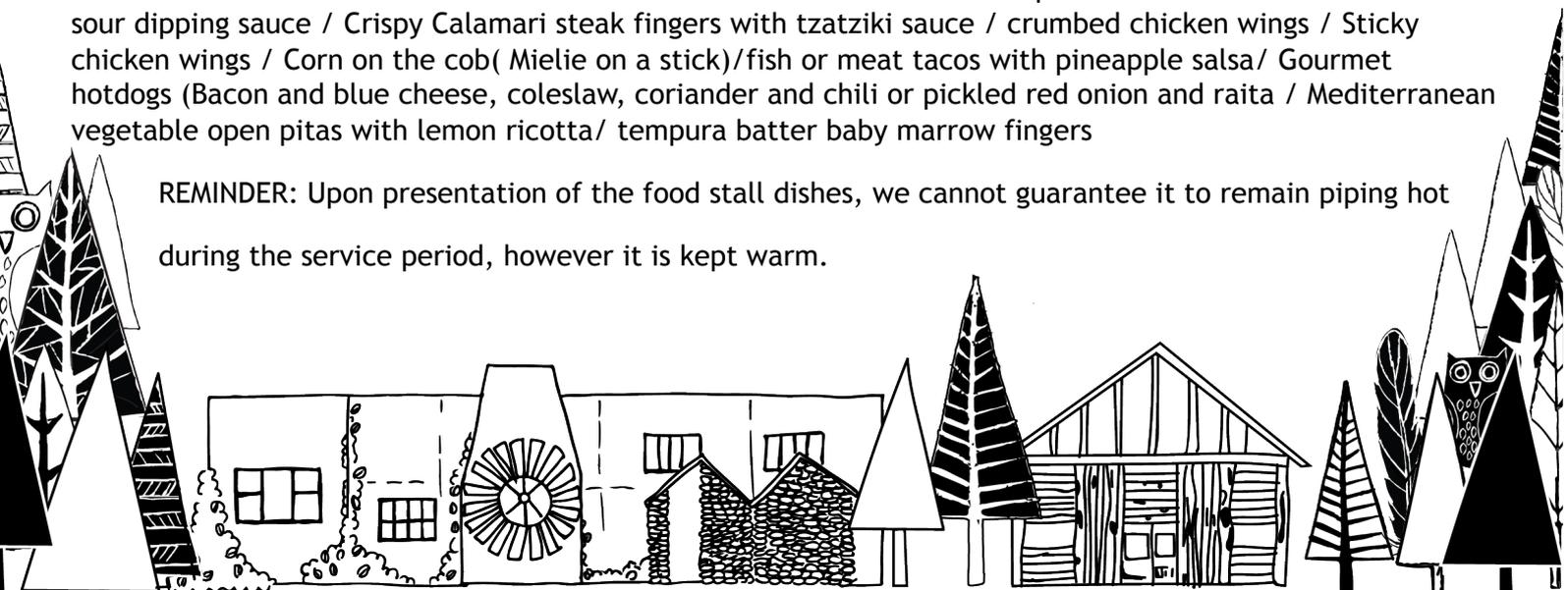
Gourmet beef/chicken burgers, served with an assortment of condiments, odds and ends that offer a little crunch, acidity and creaminess (tomato, lettuce, raw red onion slices, pineapple, cheese slice and a sauce of your choice)

Street food (Market day theme) POR

Choose a selection of the following items:

Mini Boeries with smoor / Sliders(Mini Hamburgers) / Pitas filled with chicken strips and salad served with a sour cream dressing (Option can be any meat or vegetarian) / Tortilla wraps filled with crispy fried chicken wraps with salad leafs and salsa (Option can be any meat of your choice) / Mini chicken, beef or pork skewers / Veggie skewers / Bobotie, chicken, veggie spring rolls / Bobotie mini rolls / Beef or chicken bunny chows / Greek salad in a jar /Chili poppers / Crumbed mushrooms with a tzatziki dip / Mini Prego rolls / Mini samosas / Spud with filling (Baked potato, halved and stuffed - Mexican, ground beef chili con carne, for the health nut, potato or sweet potato, avo, smoked paprika, chickpeas, lemon, coriander, creamy chicken and chives) / Potato fries / Sweet potato fries / Mini seafood Bunny chow / Stir-fry served with egg noodles and sweet & sour sauce /Sweet and sour Pork or Chicken in a tempura batter served with sweet and sour dipping sauce / Crispy Calamari steak fingers with tzatziki sauce / crumbed chicken wings / Sticky chicken wings / Corn on the cob(Mielie on a stick)/fish or meat tacos with pineapple salsa/ Gourmet hotdogs (Bacon and blue cheese, coleslaw, coriander and chili or pickled red onion and raita / Mediterranean vegetable open pitas with lemon ricotta/ tempura batter baby marrow fingers

REMINDER: Upon presentation of the food stall dishes, we cannot guarantee it to remain piping hot during the service period, however it is kept warm.





DESSERTS

Smores sugar cone filled with chocolate, marshmallow and caramel, served with ice cream

Amarula Don Pedro on tap

Milk and Oreo cookies

Traditional trifle, served in a glass

Banana and caramel tart topped with fresh cream and peppermint crisp chocolate

Chocolate mousse

Skinny dark chocolate mousse with an avo and yoghurt base

Lemon meringue milkshake on tap

R45 PER PERSON

Ice Cream and Chocolate sauce

Malva pudding - traditional, rich baked malva pudding topped with a homemade butterscotch sauce, served with vanilla ice cream.

R40 PER PERSON

Have a Sweet table in mind? THIS IS VERY POPULAR!

Date balls / fudge / coconut ice/ toffee apples / chocolate brownies / cupcakes / coconut ice / lamingtons / lemon meringue tartlets / peppermint crisp tartlets / mini milk tarts / chocolate mousse tartlets / chocolate chip & walnut cookies / homemade crunchy cookies / lemon & coconut squares / cocktail koeksisters / apple and pecan buns with a drizzle of ginger caramel / peanut butter and honey buns / puffed pastry apple roses

Choose 4 items per person: **R50/head**

Choose 5 items per person: **R55/head**





MIDNIGHT SNACKS

Steak and caramelized onion sandwich

Steak and brie bites, Crostini topped with steak slivers, brie and pickles

Chicken and cheese chimichangas

Toasted 4 cheese pitas

Mezze platter with salami, olives, feta, and roasted peppers served with pita triangles

Cheese and cracker platter

Variety of subs

R35 Per person

Smore's with a twist - Mini sugar cones filled with caramel, chocolate, marshmallows and astro's. Guests can braai them on the fire. Each cone is closed with a foil lid.

Mini grilled ham and cheese croissants

Cheesy nachos with avo dip, tzatziki and a spicy salsa

Deep fried macaroni and cheese

Cheese fondue with chunks of bread to dip

R30 PER PERSON

Mini Boerewors rolls with tomato and onion relish

Half Pita bread with chicken/beef strips with a tzatziki

R25 PER PERSON

Braai broodtjies

R15 per person





Side plates for the braai for the night before the wedding:

Homemade garlic bread

Potato salad

Red pasta salad with a tomato peppers and curry sauce

Greek Salad

R15 PER PERSON PER SIDE

If you would like us to supply and braai the meat for the braai also, please contact us for a quote.

Additional options/ideas for Friday night dinner / Saturday morning brunch:

Gourmet hotdogs:

- Bacon and blue cheese
- Coleslaw coriander and chili
- Pickled red onion and raita

“Steak out” Friday night with plankie steak, medium rare, with dipping sauce or just as it is

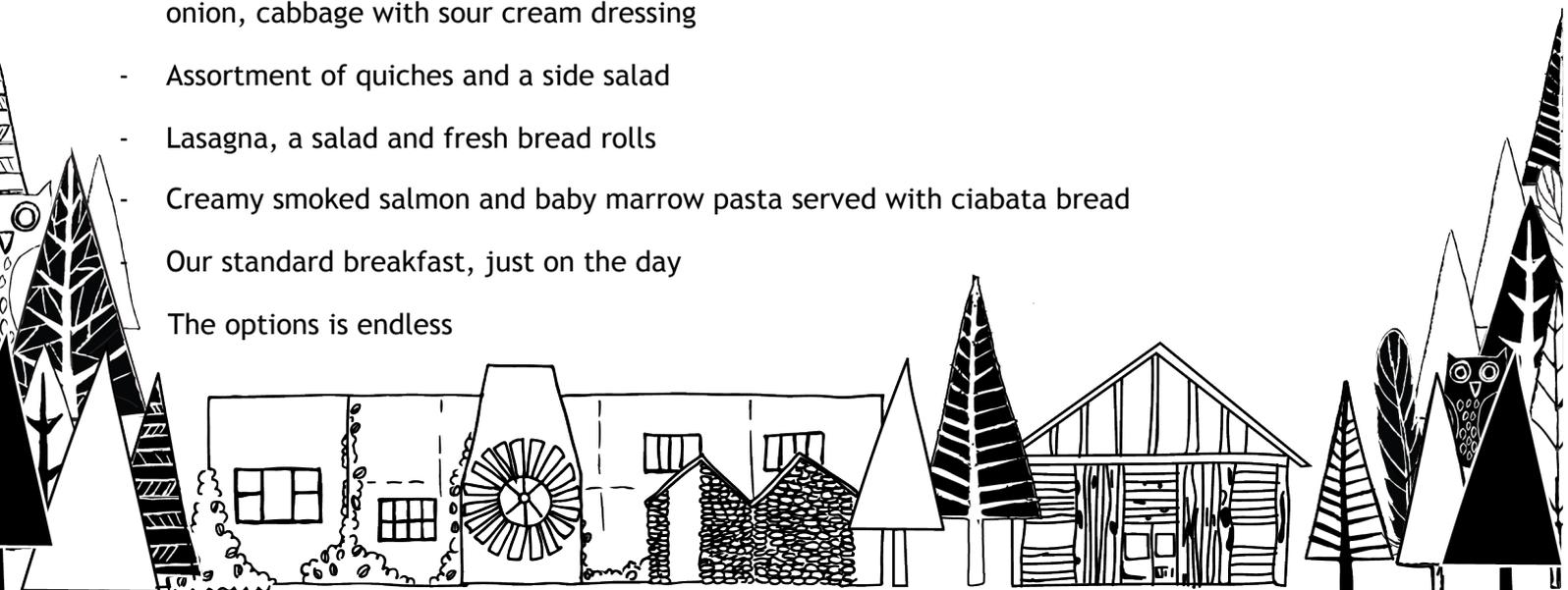
Pizzas

Burger night:

- Asian pork
- Smashed lemon and herb/chili and paprika chicken breast, served with sides like fancy lettuce/ pickled red onion and mustard seeds / gherkins / cabbage crunch / monkey glan sauce / yum tomato sauce / chili spiced potato wedges / mayo / lemon and garlic yoghurt / tempura onion rings / variety of buns

Saturday brunch ideas:

- Succulent on the roll sandwiches with fillings such as spiced beef and pickles or ham, pickled red onion, cabbage with sour cream dressing
 - Assortment of quiches and a side salad
 - Lasagna, a salad and fresh bread rolls
 - Creamy smoked salmon and baby marrow pasta served with ciabata bread
- Our standard breakfast, just on the day
- The options is endless





BREAKFAST

Buffet spread of homemade bread, homemade jams, butter, bacon, eggs, mushrooms, grilled tomato, cheese, yogurt, muesli, milk, coffee, tea & juice

R80 PER PERSON

Breakfast will be served between 9 - 10 am, unless a different time has been arranged. We regret, no guests will be served a second helping of breakfast before 10am. This is to ensure the late comers get a hot breakfast and don't miss out.

