

ADRE'S KITCHEN  
 MENU FOR CATERED LUNCHEAS AND SUPPERS  
 SPRING 2018



SHAKEN & STIRRED  
 A SIMPLE PASSION FOR REAL FOOD

*Sit back and enjoy having friends or family over without the complicated planning, shopping & chopping! This is entertaining made easy!*

When I started Adre's Kitchen in January 2017 my goal was to feed people good honest food made with fantastic ingredients and a lot of love. For me food is a very personal, it's what I eat, read, dream and do! Taking the concept of 'a Simple Passion for Real Food' from an idea to an actual product was and is something I am very proud of. It feels like the right time expand what I do a little to include outside catering.

From my humble beginnings cooking from my home kitchen up to now, my food ethos has still been the same, I love WHOLESOME, SEASONAL & GOOD FOR YOU FOOD. Food needs to be exciting, bold, full of textures and big on flavour and this is the food I love to eat and cook.

Please see attached a price structure and catering offerings.

|                 | Per Person              | Minimum Orders                          | Includes   | Add on   |
|-----------------|-------------------------|---|--|--|
| <b>SOUPS</b>    | R80 (v, vv)<br>R90 (m)  | 4 portions<br>(500ml)<br><br>max 10*    | Freshly Baked<br>Bread                                       | Gluten Free<br>Vegan Bread<br>R30 per order of<br>4        |
| <b>SALADS</b>   | R90 (v, vv)<br>R110 (m) | 6 portions<br>(generous)<br><br>max 12* | All Dressings &<br>Toppings<br>All salads are<br>Gluten Free | R400 deposit if<br>served on my<br>vintage platters        |
| <b>PLATTERS</b> | from R120               | 6 portions<br><br>max 8*                | Combination of<br>3/4 items (see<br>below)                   | R400 deposit if<br>served in my<br>vintage<br>crockery     |
| <b>MENU</b>     | from R150               | 6 portions<br><br>max 8*                | Starter, Main &<br>Side                                      |  |
|                 | <b>v=vegetarian</b>     | <b>vv=vegan</b>                         | <b>m=meat &amp; fish</b>                                     | <b>*please contact me<br/>if more than the<br/>maximum</b> |

I pride myself on sourcing great products from small producers who share my food ethos, therefore I encourage people to please place there orders 7-10 days ahead of the event. If you are outside this period, no problem just let me know and I can see what I can do : )

We cater for all food preferences, allergies, intolerance's & fussy eaters

The below are menus of food that I will deliver at your house just in time of the event. All food will be cooked and ready to serve. Some items might need a gentle warm through in or on the oven before serving.

Please **click** below some EXAMPLES of our ExtraOrdinary Soups, Salads, Platters & Menu's.

#### SOUPS

Seasonal Soup with Freshly Baked Bread

(gluten free seed bread add R30 per order it's vegan too!)

#### SALADS

We love our salads, they are bold, colourful, bursting with flavour, extraordinary and unlike anything you have ever tasted. Portions are generous and a few examples will be.

##### **Mexican 'Taco' Salad w homemade Sriracha Dressing**

red & green cabbage, fire roasted peppers, corn, black beans, pickled red onions & coriander & toasted gluten-free breadcrumbs.

(vv, v & gf)

##### **Persian Roasted Cauliflower Salad w Herbs, Pomegranate & Toasted Almonds**

roasted cauliflower in our own Persian spice mix served with a mixture of fresh herbs including, mint, Italian parsley, dill, coriander, crispy fresh pomegranate seeds and the most divine pomegranate molasses dressing all topped with toasted flaked almonds.

(vv, v & gf)

##### **Spring Greens Salad with Toasted Hazelnuts and Orange Blossom Dressing**

crunchy vegetables are blanched and refreshed to keep their beautiful colour and texture, think mange tout, asparagus, fine green beans, fresh peas, fresh podded broad beans and whatever other greens we can get our hands on. We love the combination of toasted hazelnuts with orange blossom.

(vv, v & gf)

##### **Za'tar Roasted Chicken Salad with Oak Smoked Hummus, Israeli Pearled Couscous & Preserved Lemon Dressing**

we love the smoky flavours of this salad. Every ingredient is made by us fresh in the studio, we love the colourful authentic couscous from Israel and our own preserved lemons make the dressing zing!

Shared food taste better. We love the concept of sharing plates or platters, please see below for example of our platters. These platters will change with the seasons!

## SHARING PLATTERS

**Build your own Bruschetta**  
4/5 topping  
Homemade Ricotta

**Trout Pate**  
Freshly Baked Rye Bread  
Gin & Tonic Cucumbers

**Beef Chilli Con Carne Platter**  
Brown Rice  
The Best Guacamole  
Homemade Sriracha Sour Cream

**Vegan Smokey Bean Chilli**  
Santa Anna Taco's  
The Best Guacamole  
Heirloom Tomato Salsa

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## 2 COURSE MENU

### VEGAN MENU OPTIONS

Butternut Soup w Toasted Coriander & Coconut Sambal  
Cauliflower & Potato Coconut Curry  
Jasmine Rice

### VEGETARIAN MENU OPTIONS

Asparagus Salad w Cheddar Brûlées  
Wild Garlic Quinoa Cakes w Romesco Sauce  
BBQ Sweetcorn Slaw

### MEAT OPTIONS

Karoo 8-hour Lamb Shoulder  
Salsa Verde  
New Baby Potatoes Hasselbacks

### Private Dining

R850pp  
4/5 course menu