



CATERING AND EVENTS

# The Only Limitation Is Your Imagination

BR Catering and Events is more than just a caterer. Yes, we love astonishing your guests with attentive service, mouthwatering food, and an inviting environment. But what really matters most is helping you create memories that will last for a lifetime, with the people you care about. Our well-prepared experts think of all the little things that turn a mundane event into an unforgettable experience.

## Gourmet Catering

At BR Catering and Events, we're best known for our diverse menu and delectable food that makes guests savour every bite. Our professionally-trained chefs are connoisseurs who have devoted their lives to perfecting their craft and preparing food that looks just as good as it tastes. We prepare flawless appetizers, meals, and desserts for events of any type and size.



COCKTAIL  
PARTY



BUFFET  
SERVICE



A LA CARTE  
DINING



CORPORATE



EXPERIENCES



WEDDINGS



Halaal Certified Catering Company

## Corporate Events

BR Catering and Events Group Productions plans and creates astounding corporate events from start to finish. Employee appreciations, anniversary celebrations, product launches, grand openings, all day conferences, open houses and more. We take the same meticulous approach to every corporate function.

## Private Events

BR Catering and Events Group Productions enables outstanding private events from creation to clean-up. From a whimsical group excursion to wine country to a trendy urban get-together - we create memorable moments at every social gathering. Every event is a unique catering experience.



# Floating Canapes

## Beef

Grilled Sesame, Garlic Beef Skewers with a soy ginger glaze

Baby beef fillet burgers with rocket & mustard aioli

Thai Beef Rice Paper Roll with Asian Mayo

Southern BBQ pulled beef brisket with creole spices in soft buns

Fillet of beef on crostini with mustard mascarpone, caramelized onion, truffle and micro rocket

Beef Yorkshire pudding with shoe string onions

Spicy Beef Empanadas, Chimichurri Dipping Sauce

Baked Asian Beef Balls with sweet Chilli and lime and served in an Asian spoon

Rare roast Beef served on a potato Rosti with Mustard

Cream & Snipped Chives

Thai seared sirloin with Asian salad served on fusion bowls

## Lamb

Mini Lamb Moroccan pies

Lamb cutlets with dijonnaise aioli

Vindaloo Spiced Lamb Lollipop

Marinated Lamb, Feta and Red Onion Salad, on a Butternut Pancake

Flame grilled mini sticky lamb riblets

Bite size shredded lamb rolls topped with sweet chili mint jelly

Lamb Roulade with Goat Cheese and Spinach

Rosemary Marinated Lamb Cutlets served with aubergine dip in mini bowls

Marinated seasoned lamb kebabs served with a tzatziki yogurt dip.

Mini lamb pita pockets with rocket & tahini sauce



## Chicken

Baby Thai chicken fillet burgers  
Southern fried popcorn chicken with mild jalapeno mayonnaise  
Classic Peking duck pancake with lime hoisin, spring onion and cucumber  
Crostino topped with pulled honey and mustard infused roast tarragon chicken  
Marinated Chicken and avocado wonton cups with basil and a mayo dressing  
Thai chicken skewers with fresh lime  
Lemon thyme chicken with parmesan and caramelised onions in phylo pastry  
Chicken, Sun Dried Tomato & Basil Risotto Balls  
Peking duck wraps with a plum, spring onion, soy and star anise sauce  
Indian spiced chicken tikka on mini paratha base, mango chutney, cucumber  
raita and coriander

## Ocean

Salt and pepper calamari skewers  
Smoked Franschoek trout on buttermilk blinis  
Scottish smoked salmon dressed with honey mustard and dill on cucumber  
ribbons  
Tempura crumbed Prawns with lime and sweet chili dip  
Parsley lemon and black pepper fish cakes coated in panko crumbs  
Succulent sweet chilli and sesame Asian prawn spoons with pineapple chutney  
and a hint of coriander  
Chilli ginger Skewered fresh prawns with fresh dill  
Peppered Tuna medallions in crème Fraiche  
Coconut battered Fish and Potato wedges served in paper cones  
with a sauce Tartar  
Prawn, cucumber, and vermicelli noodles with plum sauce wrapped in rice paper



## Vegetarian

Caramelized onions and blue cheese tartlets with thyme

Puff pastry tartlet topped with pesto marinated sunblushed tomato

Creamed spinach quiche topped with honey roasted butternut and creamy feta

Panko Crumbed Mushroom Skewers

Fig jam and blue cheese Vol au Vents

Pesto marinated char grilled med veg skewers

Gorgonzola, mascarpone cheese and red onion filo tartlets

Spiced potato samosa with beetroot and mint raita

Chestnut and Goat Cheese Balls with Cumin Seeds

Bite sized Corn Fritters & Beetroot Salsa topped with our homemade beetroot salsa



# Live Food Stations

Welcome to the Hottest Trend in Catering

## Carving Station

Boneless Leg of Lamb with Mint Jelly  
Rosemary Encrusted Prime Rib with Au Jus  
Herb Crusted Beef Tenderloin  
Dijon mustard, vegetable chips, assorted mini rolls  
Craft salads, roasted root vegetables

## Live Sushi Station

We can do live chefs making sushi in front of the guests with all the trimmings  
Fresh sushi rolls of your choice from a selection of: dynamite rolls, cucumber rolls, avocado rolls, salmon rolls, yam rolls, spicy tuna rolls and more. Served with soy sauce, wasabi & pickled ginger.



## Authentic Durban Curry Station

North Indian lamb rogan josh  
Traditional Indian curry, succulent pieces of lamb cooked in a rich, flavourful sauce. Garnished with coriander  
Butter chicken curry  
Marinated chicken pieces cooked in a tomato and creamy sauce  
Sides, Served with basmati rice, naans bread, sambals

V – Vegetarian    GF – Gluten Free

Other dietary and cultural needs can be catered for upon request

## **Craft Burger Bar**

Grass-fed chunky beef patty  
Crumbed chicken breast  
Crispy burger buns

Sides, Onion Rings, rocket leaves, Sweet Potato Fries, Asian Slaw,  
chipotle mayo, cheese slice

## **Street Food Sider Station**

Panko crumbed chicken  
Pulled beef brisket

Spiced pineapple relish, spiced sweet potato wedges

Asian slaw, Japanese bbq mayonnaise

Served with Mini Rolls, Assorted Mustards Ketchups & Aioli's

Comes with wedges

## **Chicken and Beef Swarma Food Station**

Chicken Slow Roasted on our Shwarmas Rotisserie & Sliced to Order

Served With Whipped Garlic Sauce, Pickled Cucumber Oven Dried Tomato &  
Warm Pita

## **Gourmet Satay Station**

Includes Three Skewers of Grilled Meat; Flavours to Include:

Balinese Chicken Satay Skewer, Coconut Cashew Sauce

Beef Satay Skewer, House Made BBQ Sauce

Indonesian Lamb Skewer, Spicy Peanut Sauce



## **Chinese Food Station**

Chow Mein served in Miniature Chinese to-go-boxes, Beef Broccoli, Sweet & Sour, Crispy Wontons, Spring Rolls, Deep Fried Prawns, Almond Chicken & Fortune Cookies (all done in Canapé Style, Asian Spoons & Chopsticks)

## **BBQ Braai Stations**

Lemon pepper chicken skewers with lime mango sauce

Rosemary lamb sausages

Herb marinated beef skewers

Marinated lamb skewers with satay sauce

Assorted Bread rolls, butter and condiments such as sauces & mustards included.

## **Ultimate Paella Station**

### Chicken

Classic and delicious with chicken, smoked paprika, capsicum, onions, green beans, peas, saffron, garlic, tomato and seasoning, topped with rocket and lemon wedges.

### Vegetarian

Seasonal vegetables, red and green capsicum, onions, green tomatoes, beans, zucchini, peas, saffron, smoked paprika, vegetarian stock, and topped with rocket and lemon wedges.

### Seafood

The ultimate! With seafood including mussels, squid, prawns, and market fish, smoked paprika, herbs, garlic, onion, saffron, tomatoes, capsicum, onions, green beans, peas, topped with rocket and lemon wedges.

## **Taco Station**

Chicken, Mexican beef, lamb, vegetarian

Fresh soft shell tacos with your choice of two fillings, toppings to include items such as: Re-fried beans, guacamole, corn, salsa, sour cream, jalapenos, tomatoes, iceberg lettuce, hot sauce and anything of choice.

## **Craft Harvest Station**

An assortment of handcrafted and amazing local and imported cheeses ,  
Homemade Basil pesto, Marinated olives ,preserves , Figs , Spiced nuts ,  
Homemade Biscuits and crackers , seasonal fruits arranged in a creative display ,  
Foccacia breads, bruschetta and Italian parsley butter  
Served on timber boards & tiered stands | premium cheese knives



# Bowl Foods

Braised duck curry with pineapple, Thai basil and fragrant jasmine rice

Thai green chicken with fresh peas and roasted sweet potato served on cilantro and coconut rice

Pot roasted chicken tagine done in charmoula sauce with sweet roasted vegetables and served with cinnamon peach and coriander rice

Butter Chicken served with aromatic Basmati rice and sambals

Korean style slow cooked beef with jasmine rice, ginger, chilli

Beef fillet in a Madagascan pepper sauce served on truffle mash

Sliced Fillet done in a creamy pepper sauce served on grain mustard mash

Slow cooked Lamb shoulder cumin, garlic with green olive tabbouleh or spring onion mash

Slow cooked Lamb Shank on whipped Parmesan mash, garnished with marinated Feta cheese crumbs

Fishermen's bowl with salt and pepper calamari, tempura fish, tempura prawns and wedges served in bamboo boats

Seared Salmon coated in sesame served on sweet and sour salad

V - Udon noodles topped with wok fried Asian style vegetables teriyaki and plum sauce

V - Roasted butternut sweet potato and chickpea curry served with pea and mushroom Pilau rice

V - Chili Con Carne cooked in a aromatic spiced cumin and fresh tomato sauce served on fennel and carrot rice



# Salads

Rocket, Parmesan and Pear salad with caramelised walnuts

Thai scented chicken salad infused with fresh coriander lemon and ginger topped with sesame toast

Roasted Tandoori Chicken, cucumber, tomato, spring onion, spinach and herbs with a yoghurt dressing

Rare roasted beef on a bed of rocket leave salad topped with blue cheese and caramelized onion and balsamic dressing

Vietnamese shredded chicken salad, capsicum, spring onion, herbs, cucumber, carrot crispy noodles, dried onion and lettuce with a chilli lime dressing

Feta, snow pea and avocado salad with lime and honey dressing

Orange and mango marinated char grilled chicken, creamy feta, cucumber and vine ripened cherry plum tomato

Cucumber and honey butternut salad topped with butterbean hummus and fine green beans

Roasted vegetable cous cous salad with red peppers yellow peppers Baby marrows Mushrooms, Aubergine (Brinjals) Olive oil vegetable stock

Prawn tossed in lime and plum sauce on cucumber,Chery tomato ,peppers and feta salad



# Plated Starters

Lamb tenderloin, pickled turnip, carrot, tzatziki, olive crumb

Tender lamb Riblets marinated and grilled in rosemary, garlic and barbeque jus

Beef carpaccio topped with shaved parmesan fetta and grilled butternut and chimichurri

Biltong pate topped with shaved biltong on a potato rosti with Prego jus

Cape salmon darn marinated in Malay spices served with coriander raita in tikka sauce.

Line fish in an orange and mango dressing with sunblushed tomato and rocket

Tian of creamy mascarpone Dijon honey and tarragon chicken, topped with pineapple and cucumber salsa with mango and chili dressing

Chicken Trinchado Strips of tender chicken pan fried, Chilli, garlic & fresh herbs

V - Fresh greens topped with feta cheese, black calamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

V - Pear & Roquefort Salad Rocket and fresh greens, walnuts, peppadews and blue cheese, garnished with fresh pear slices dressed with a peppadew vinaigrette



# Plated Main Meals

Chicken Florentine Breast stuffed with fresh spinach, sun-dried tomato & Camembert cheese, served with a seeded mustard cream sauce

Grilled Thai green chicken marinated in lemon grass and ginger on stir fried noodles topped with caramelized peppers

Chicken smothered in a creamy spinach and mushroom sauce on a bed of herb mash.

Oven baked line fish marinated in lemon and parsley sauce with Rice Pilaf or hand cut chips

Grilled lemon and herb Kingklip, potato and spinach bake, butternut purée, buttered baby vegetables, chive and lime butter sauce

Pumpkin Seed Crusted Norwegian Salmon Set on long stemmed broccoli, served with potato puree and a tomato saffron sauce

Chargrilled lamb loin, crispy kale, fondant potato, baby carrot, rosemary jus

Braised lamb shank, balsamic onion and mushroom confit, pea and mint mash, roast root vegetables, thyme jus

Roasted rack of herb-crusting lamb, redcurrant and rosemary sauce, fondant potato, grilled baby vegetables

Peppered Ostrich Fillet of flame grilled Medium topped with a creamy pepper sauce & served with pomme puree & vegetables

Grilled sirloin topped with mushroom Sauce served with roasted vegetables and spring onion mash

Flame grilled beef fillet lightly brushed in our homemade basting served with our special 3 peppercorn mix & Maldon salt with melange of vegetables and mustard mash

V - Pumpkin & feta risotto, with crispy kale

V - Moroccan Harissa chickpea Tagine served with butternut and feta and baby spinach couscous

V - Portobello Mushroom and spinach in roasted onion sauce served on Puy lentil and roasted butternut

# Plated Desserts

Chocolate truffle shots topped with pistachio nut praline

Profiteroles filled with mascarpone tiramisu mousse

Tiramisu dusted with coffee and coco icing /Mango Panna Cotta topped with a duxelle of peaches

Triple Chocolate mousse infused with Dark brownies white chocolate chips

Individually baked Lindt chocolate pudding with chocolate and butterscotch sauce

Vanilla pod infused cheesecake topped with berry coulis and served with Chantilly cream

Crème Brûlée served with nut biscotti

Pannacotta, chilled vanilla infused cream with seasonal fruit, fresh mint, and an orange reduction

Pavlova, crème Chantilly, tropical fruit with a passion fruit

Fragrant lemon tart, with cream and served on a pool of raspberry coulis



# Hot Buffet

Buffet packages allow you to select 2 Mains or 3 Mains and then 3 Sides to compliment for your guests to enjoy and 2 desserts. All Buffet's come with dinner rolls and butter.

Hot grilled Thai chicken with ginger, mint and coriander

Pan roasted fillet of chicken with garlic and thyme

Rolled Chicken Breast Filled with a Feta and Peppadew Stuffing

Indian Style Butter Chicken Curry

Lime and Sea Salt Roasted Leg of Lamb

Roasted Leg of Lamb Stuffed with Garlic Cloves and Rosemary

Spicy Deep Rich Lamb rogan gosh curry

Slow Roasted Rib of Beef with a Brown Gravy

Traditional roast beef with gravy

Beef lasagne

Beef parmesan with Napolitano and mozzarella

Lightly Battered Tempura Fish Fillets Served with Lemon Wedges and Remoulade Sauce

Baked Line Fish Italiano Topped with Olives, Tomato, Onions, Julienne Capsicum, Mixed Fresh Herbs and a Hint of Garlic

Grilled Line Fish Fillets Served with a Lemon and Dill Butter Sauce

# Sides

Roasted Butternut, Sweet Potato and Caramelised Red Onion

Spanish Style Rice and Refried Beans

Fragrant basmati rice

Roasted Baby Marrow, Julienne Peppers and Cherry Tomatoes

Pan fried sweet potato with toasted pumpkin seed

Roasted herb and garlic baby potatoes

Cheesy cauliflower and broccoli gratin

Charlotte new potato and spring onion salad with chives and sour cream

Steamed crushed potato with freshly chopped Irish parsley cracked pepper  
and olive oil

Thai stir- fried vegetables in lime, ginger and coriander

Roasted Moroccan butternut with Swiss green chard topped with toasted  
almonds

Fusilli pasta, sun dried tomato and basil pesto with slow baked cherry  
tomatoes and shaved parmesan

Roasted Mediterranean Vegetables with Roasted Butternut and Toasted  
Pumpkin Seeds Drizzled with a Hummus Dressing

Cous Cous Salad with Roasted Mixed Mediterranean vegetables with an  
Herbed Yogurt Chive Dressing



# Desserts

Chocolate sensations, duo of chocolate mousse and raspberry coulis

Vanilla crème Brule with fresh berries

Classic glazed lemon tart with Chantilly cream and fresh raspberries

Vanilla cheesecake topped with a wild berry compote

Treacle tart served warm with Channel Island clotted cream or vanilla ice cream

Individual baked Malva pudding with rooiboss infused custard

Pavlova with seasonal fruit, cream & berry coulis

Decadent chocolate Brownie served with fresh cream

Ginger-Lemon Tiramisu

Strawberry Panna Cotta









# CONTACT US

We love astonishing your guests with attentive service, mouthwatering food, and an inviting environment.


 [www.brevents.co.za](http://www.brevents.co.za)


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## Important Business Information

Registered Name: BR Catering and Events [Pty] Ltd

Tax number: 932 8140 240

Vat Number: 406 030 5895

Tax Registration number: 2021 / 963665 / 07

Company registration number: 2021 / 963665 / 07

CSD Number: MAAA1145850

## Bank information

Account Name: BR Catering and Events

Bank & Account Type: FNB Gold business account

Account number: 6292 3546 305

Branch code: 260 209

Branch: Pinelands

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