MJC

Malita Joubert Catering

2026

YOUR MENU

Your standard menu will consist of

4 x Chef's choice canapes or Harvest table
Main Course – plated or buffet
Dessert – buffet, roaming, or plated

MENU STYLE OPTIONS

Roaming canapes
Waiters walk around with a variety of snacks

Harvest Table
A grazing table of food where guests can help themselves

Plated Main Course
Each guest will receive a plated meal

Buffet
A stylish set-up where guests can help themselves

Feast at the Table
Main course buffet on guest tables

Please remember that all our menus can be adjusted to suit your taste or dietary requirements.

Buffet – R550.00 per person

Plated – R560.00 per person

Canapés

Enjoy our pre-dinner snacks…

Pre-dinner snacks will be served with the arrival drinks whilst enjoying the beautiful view
We serve a variety of 4 x roaming canapés or a harvest table

4 Roaming canapés

Please note the roaming canapes are a "Chef's choice".

OR

Harvest Table

Our breads are freshly baked by our local bakers at MOORREES Artisan Bakery

They use a 48-hour process to make the breads, only using natural yeast and local stoneground flour.
NO PRESERVATIVES / NO GMO / VEGAN FRIENDLY / DIABETIC FRIENDLY / GLUTEN INTOLERANT FRIENDLY

A selection of breads
Ciabatta / Swartland Sourdough / Kalahari Sourdough / Vetkoeke

A selection of charcuterie
Homemade Vegetable Spring rolls with sweet chili sauce
Spinakopitas with Tzatziki
Panko crumbed olives on gremolata yogurt
Classic Caprese salad skewers with Balsamic reduction & Basil pesto
A variety of cheeses with accompaniments
Bunches of fresh grapes
Bowls of marinated olives
Fresh-cut crudités with a variety of Hummus
Chicken liver pate/ Snoek pate / Biltong pate / Farm Butter / Mushroom pate
Selection of jams
Fresh fruit skewers
Beef biltong, Droëwors & Salami sticks

BUFFET

Normal Buffet
2 meats
5 sides

Feast at the table
2 meats
4 sides

MEAT

- Gammon with red wine pears & apple mousse
- Asian-style barbecued pork ribs
- Rooibos Pork belly
- Oven Roasted Deboned Leg of Lamb with Rosemary and Garlic
- Millionaire's Lamb Pie
- Slow roasted garlic & rosemary shoulder of Lamb
- BBQ Fajita chicken kebabs
- Chicken Pie
- Roasted chicken portions with Thyme, Garlic & Lemon
- Chicken Marbella
- Spinach & Feta Chicken Ballotine with Napoletana sauce
- Bobotie
- Beef schnitzels
- Sirloin with onion marmalade & chimichurri on the side
- Beef fillet served with green peppercorn sauce OR Mushroom sauce (@ R85 per person, extra)

SIDES

- Roasted Potato Wedges with rosemary & smoked paprika salt
- Oven-roasted Baby potatoes with herb butter & parmesan
- Potato Medley with onion marmalade – potato wedges, baby potatoes, potato croquettes, potato rosti's
- Potato Au Gratin - with mushrooms & bacon
- Savoury Rice with Red pepper
- Country style sweet potato
- Sweet potato fritters
- Pumpkin and Cinnamon Tart
- Pumpkin fritters with cinnamon sugar
- Pumpkinpuffs with caramel sauce
- Broccoli & Cauliflower Bake with Cheddar Cheese
- Green beans, slow-roasted cherry tomatoes, bacon & onions
- Seasonal vegetables with herb butter
- Roasted baby carrots in beaurre noisette, thyme and seasoning
- Honey-glazed Carrots, beetroot & butternut sprinkled with Thyme
- Couscous salad with Rocket, Butternut. Baby Marrows, roasted red onion & beetroot
- Couscous, bulgar, lentil & quinoa Taboulleh salad with local canola dressing
- Couscous salad with roasted butternut, baby spinach, beetroot, feta & cranberries
- Rocket salad with butternut, beetroot, toasted pine nuts, tomatoes & parmesan
- Broccoli salad with mayo, corn, bacon & cheddar
- Roasted cumin carrots, rocket & lentil salad
- Grilled Mediterranean vegetable salad with basil pesto & mozzarella slivers
- Roasted Beetroot Salad with wild rocket, goat's cheese & walnuts
- Caprese salad
- Roast Aubergine & Mixed Crunchy Greens Salad with an Origanum dressing
- Potato salad with Mayonnaise, bacon, eggs & spring onions
- Garden Salad with all that's in season

PLATED

Please choose one of the following

- Oven-roasted sliced Leg of Lamb & Individual homemade Chicken pie,
  Seasonal vegetables
  Carrot puree, chive oil, crispy rosemary potato cubes & sweet potato fondant

- 150 gr fillet of Beef and 100gr Spinach & Feta Chicken Ballotine
  Butternut puree
  Potato Croquette
  Seasonal vegetables

- Chicken Ballotine stuffed with spinach & feta, Crispy pancetta
  Sauteed spinach, Pommes Fondant &
  Seasonal vegetables

- 200 gr Seared Fillet of Beef served with a mushroom port jus
  Cauliflower puree
  Hand-cut fries

- Braised short rib on the bone with Rosemary jus
  Creamy Parmesan mash potatoes
  Roasted pumpkin slice
  Garlic Broccolini

- Slow-cooked Lamb shank (HQ) draped with red wine, rosemary & tomato jus
  Creamy Parmesan potato mash
  Seasonal vegetables

- Braised lamb shoulder on the bone with Carrot puree,
  3 textured potato - Fondant potatoes, Chive Mash & potato crisps
  Seasonal vegetables

- 200 gr Slow-roasted pork belly with a Rooibos jus,
  Whole grain mustard potato puree, grilled baby apples,
  Charred Broccolini & honey glazed carrots & toasted sesame seeds

- 200 gr Lemon-grilled Kingklip with a sauce vierge,
  Cauliflower puree, corn & potato croquettes & grilled asparagus

- Pan-fried 200 gr Salmon, draped with lemon garlic cream & Mediterranean salsa
  Cauliflower puree
  Herb butter Zucchini
  Sweet potato pommes anna

- Roasted Eggplant & Red peppers, Roasted cumin Chickpeas, Rice Noodles, Seasoned Sweet potato Rounds & Green beans [V]

- Butternut, Ricotta & Mushroom Ravioli with a Burnt Sage Butter sauce with a handful of herbs [V]

- Portabello & harissa roasted cauliflower steaks with butter bean & potato mash with an aubergine tomato dressing & Seasonal vegetable [V]

- Aubergine cannelloni stuffed with wild rice, confit tomato, and carrot purée served with potato fondant & broccolini [V]

BUFFET

Two desserts per person - please choose a variety of 4

Chocolate Mousse / Chocolate Brownies / Cheesecake with berry coulis / Baked cheesecake with coulis & fresh fruits / Traditional Malva with custard / Malva Spring roll with a brandy glaze / Petite Meringue nests with Lemon Curd and Fresh Fruit / Peppermint Crisp tart / Crème Brulee / Carrot cake squares / Chocolate cake square / Red velvet cake squares / Lemon Meringue / Tiramisu / Mini Dom Pedro / Mini milk tartlets / Mini milk tart spring rolls / Fresh fruit skewers / Lemon Cheesecake Truffles / Oreo Truffles / Red velvet Truffles / Chocolate Truffles

PANCAKE BAR - Traditional Bazaar pannekoek, warm and freshly prepared in front of guests

Please choose any 5 toppings:
Nutella / Fresh fruits / Milk tart spread / Cinnamon sugar / Crushed peppermint crisp / Crushed oreos / Mini Smarties / Meringue shards / Peanut brittle / Astros

Please choose 3:
Chantilly cream /Chocolate sauce / Berry coulis/ Lemon curd /Maple syrup / Salted caramel sauce

WAFFLE BAR - Nice and toasty waffles prepared in front of guests with a variety of toppings to choose from

[choose from the selection at Pannekoek bar]

PLATED

- Baked cheesecake with white chocolate shavings, Passionfruit coulis and a meringue & almond crumble
- Chocolate Brownie with Vanilla ice cream & berries
- Malva pudding with Amarula Custard, Vanilla Ice Cream, and shortbread Crumbs
- Caramel Tiramisu with fresh berries
- Chocolate Mousse with chocolate shavings served in Martini glass
- Eton Mess disk with Berry sorbet, fresh berries & passion fruit couls

STARTER

BREADCOURSE TO THE TABLE - 75.00 per person

Please choose ONE bread options:

Sourdough / Sundried tomato breadsticks / Olive breadsticks / Mini Vetkoek / Sesame cocktail buns / Mini Roosterkoeke

Please choose 3 sides

Salted Butter / Cheddar / Camembert / Snoek pate / Biltong pate / Chicken liver pate / Biltong butter / Beetroot butter / Smoked paprika butter / Dukkha, Olive oil & Balsamic vinegar / Marinated Olives

BREADROLL with butter plated per person – **15.00 per person**

SEAFOOD

- Smoked Cape Snoek with Marie Rose dressing tower topped with corn blini, cream cheese & smoked salmon & parsley oil– **95.00**
- Trio of seafood - Smoked Cape Snoek tower I Tempura Prawn I California sushi roll – **125.00**
- Prawn kebab with an herb, fennel & apple salad drizzled with Prawn oil – **100.00**
- West Coast mussels in a white wine & garlic sauce with crispy bacon & toasted Ciabatta - **95.00**
- Smoked Salmon Poke bowl with soy sauce – **125.00**

VEGETARIAN

- Roasted butternut squash ravioli with ricotta, toasted walnuts with burned butter sage sauce - **105.00**
- Fresh Caprese salad with toasted pine nuts, basil pesto, buffalo mozzarella & heirloom tomatoes - **80.50**
- Butternut, Spinach & Feta filo parcel with herb salad – **75.00**
- Crepe stuffed with mushrooms, creamy spinach & feta drizzled with cheese sauce & micro herbs – **65.00**
- West Coast Mussels in a white wine & garlic sauce with crispy bacon & toasted Ciabatta - **95.00**

SOUPS

- Thai Sweet potato & chicken soup – **85.00**
- Spicy butternut soup with coriander oil– **75.00**
- Biltong & Blue cheese soup served with thinly sliced biltong– **80.00**
- Smoked snoek soup– **90.00**

MEAT

- Creamy chicken filo parcel with herb salad – 80.00
- Antipasti platter for one served on wooden platter – 95.00
- [bruschettas, matured cheddar, camembert, cherry tomatoes, olives, chicken liver pate, salami, parma ham, & fresh rocket]
- Pampoenkoekies with Springbok Carpaccio & tomato pesto garnished with micro herbs & yellow pepper oil – 65.00

MAIN COURSE

Meat - R55.00 per person
Side - R45.00 per person
Sauce - R25.00 per person

LATE NIGHT SNACKS

RECOMMENDED TO ONLY CATER FOR 50% OF GUESTS

- Cheese & Tomato triangle toasties
- Shoestring fries with mayo served in cones
- Mini Boeries with caramelized onions
- Mini Beef & Cheese sliders
- Crispy chicken strips

95.00 per person

KIDDIES MAIN COURSE

Only for 12 years and younger and with *adult-plated mains*

- Kiddies beef burger & chips
- Boerewors roll with chips
- Chicken strips & smiley potatoes
- Crumbed Fish strips with chips
- Mini Margarita pizza
- Spaghetti bolognaise

100.00 per person

ADDITIONAL INFORMATION

DEPOSIT

- R5,000.00 booking deposit to confirm our services.
- No booking will be confirmed without the proof of deposit payment.
- Your deposit will be deducted from your final invoice,
- Please email proof of payment to info@malita.co.za

PRICING

- Please note that prices are subject to change without prior notice.
- Because of the unpredictable fluctuations and of cost with South Africa's economy, Malita Joubert Spyseniering [Pty] Ltd can't be held to the quoted menu price. With further price increases, we have been forced to implement these procedures. With this said we will try our best to keep your menu price as quoted.
- Our prices are based on the current cost of food at the time and are subject to change.
- We reserve the right to change costs and prices accordingly.
- Final quotations can be made 6 months before the function date.

CONFIRMATION

- Final guest numbers are to be confirmed 25 working days before the function date.
- Please note that NO decrease in numbers will be accepted after the confirmation date.

PAYMENTS

- Final payments are due no later than 15 working days before the function date.

SERVICE PROVIDERS
At every celebration, we have service providers hard at work to make it all come together. Please note you only have to book them for the Main Course.

DIETARY REQUIREMENTS
We will cater to your guests' dietary requirements to the best of our ability, please make sure you indicate the requirements when confirming final numbers.

- For any Special Dietary Requirements other than Vegetarian a surcharge of **R150 per person** will be charged.

Maudré Joubert Viljoen
084 443 1999
info@malita.co.za

Sally Weil
083 723 2967
admin@malita.co.za

We look forward to working with you and creating your unforgettable meal!