

MENU 2

STARTER

Mussels. Calamari & Fried Hake (This includes Salad & Tartar Sauce).

SALADS

Beetroot, Coleslaw. Noodle, Greek.

DESSERTS

Fruit Salad & Ice Cream, Trifle, Chocolate Mousse. Fruit Arrangement.

BUFFET

Roast lamb **Or** Roast Silverside with Sauce, Fried Chicken, Braised Chops **Or** Corned Beef, Beef Stroganoff **Or** Mutton Curry (with rice).

VEGETABLES

Roast Potatoes, Peas & Carrots, Sweet Pumpkin, Cauliflower & White Sauce.

SNACKS

Peanuts & Chips, Sweets & Chocolates, Two Jugs Of Juice Per Table.

2020 PRICE LIST (COST PER PERSON)

50 - 79 @ R106.00 80 - 99 @ 96.00 100 + @ R93.00

WE SUPPLY **FREE** CUTLERY, CROCKERY, JUICE GLASSES & TABLE CLOTHS

PLEASE SUPPLY YOUR OWN SERVIETTES, CHAMPAGNE GLASSES AND CENTRE PIECES

If providing your own venue, we are NOT RESPONSIBLE for cleaning, packing away tables and chairs

ANDRÉ'S DÉCOR

Decorations: Backdrop R350.00

Side-Drapes R1 500.00

Backdrop+Roof+Sides R2 250.00

Arch: R200.00 Bows: R3.00 Red Carpet: R150.00 Overlays: R5.00 Candle Labra's: R20.00 R5.00 Gold/Silver Under-

plates:

JUANTÉ ESTATE: VENUE HIRE & BRAAI FACILITY

Mobile: 073 335 8435

R5.00

Mobile: 082 795 0282

Chair-covers:

Juanté Estate (joo~un~tay) is renowned for hosting private functions, large and small, which include Weddings, Birthdays, Anniversaries and Corporate Events. Juanté Estate is situated in Schaap Kraal, Vlei Road, Cape Town which is complimented by beautiful surroundings, outstanding service and beautiful decor.

Budget Catering • Contact: Pam/Charné Siljeur • mobile: 082 2538984 • landline/fax: 021 932 8331 • email: budgetcater@mweb.co.za