



BUDGET CATERING

MENU 7

OVEN BAKED

Muffins,
Danish Pastries;
Croissants;
Bread (toast) and Rolls;
Jam & Butter.

YOGURTS

Strawberry,
Cape Fruits,
Chocolate.

FRUIT (When in Season)

Watermelon,
Sweet Melon,
Pineapple,
Oranges.

HOT BUFFET

Scrambled & Fried Eggs,
Sausage & Steak (Silverside),
Mushroom & Onions,
Baked Beans, Tomato and Onions,
Herbed Potato.

CHEESE

Camembert,
Cheddar,
Sweetmilk,
Gouda.

COLD CUTS

Variety of Cold Meats

Beverages

Coffee & Tea,
Two Jugs of Juice per table.

2020 PRICE LIST (COST PER PERSON)

80 - 99 @ R90.00
100 + @ R87.00

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

Mobile: 082 795 0282

Decorations:	R350.00/ R1500.00/ R2250.00	Chair-covers:	R5.00
Arch:	R200.00	Bows:	R3.00
Red Carpet:	R150.00	Overlays:	R5.00
Candle Labra's:	R20.00	Gold/Silver Under-plates:	R5.00

JUANTÉ ESTATE: VENUE HIRE & BRAAI FACILITY

Mobile: 073 335 8435

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
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