

PHILL'S FOOD

Bespoke Catering

CHICKEN

Chicken Marbella roasted in olives, capers, and dates

Tuscan roast chicken with sundried tomatoes, parmesan, and spinach

Balsamic & herb roast chicken

Sticky orange chicken casserole

BEEF

Oxtail

Pepper-crusted sliced fillet with mushroom sauce

Homemade beef lasagne with parmesan crust

LAMB

Slow-roasted lamb shanks

Salt & rosemary crusted slow roast lamb

Lamb curry with sambals, roti & rice

PORK

Apple, sage & onion slow roasted pork belly with crispy crackling

Pork fillet with mushroom sauce



SEAFOOD

Roasted lemon garlic butter salmon with feta & olives

Whole baked line fish with lemons, herbs & capers. Paired with dill & gherkin mayo

Prawn curry with coconut rice

VEGETARIAN

Spinach and artichoke orzo bake

Spicy zucchini, pesto & ricotta stuffed pasta

Melanzane

Wild mushroom risotto



DEEP DISH QUICHE - FEEDS 8-10

VEGETARIAN

Roasted butternut, crispy sage, caramelised onion & feta

Spinach, onion & feta

Cherry tomatoes, mozzarella & basil pesto

NON-VEGETARIAN

Bacon, ham, mushroom & leek

Chicken, zucchini & caramelised onion



SALADS AND SIDES

Garlic & herb roasted potatoes

Roasted red onion, butternut, feta, baby spinach & toasted nuts

Greens with steamed green beans, long stem broccoli, asparagus, parmesan shavings, green goddess dressing

Spiced cauliflower, chick pea and cashew salad

Artichoke, red onion, cucumber, olive & chickpea salad

Tomato green bean salad with chickpeas, feta & dill

Honey-roasted baby carrots

Roasted brinjal, sundried tomato & lentil salad



DESSERTS

Fudgy chocolate & caramel brownies

Pistachio & white chocolate cheesecake, feeds 10-12

Tiramisu, feeds 10-12

Pavlova filled with fresh seasonal fruit & cream, feeds 10-12



All food is delivered in take-away disposable containers unless requested otherwise. Hiring fee of ceramic platters will be added to invoice along with travel fee of R10/km.

Minimum of 6 portions per item is required



Thank You

