



Halaal Catering

C O M P A N Y

M E N U O P T I O N S

CHOOSE THE PERFECT MENU TO
SUIT YOUR EVENT.

To make a booking or for more info,

Contact us: 082 875 0062

info@halaalcateringcompany

Company Reg. No: 2019/056341/07



Halaal Catering
C O M P A N Y

E V E N T M E N U

Choose your Starter - Optional

S T A R T E R S

Panko Prawns

Three crumbed prawns served with sweet chilli sauce

✔ Open Falafel Pita

Crispy falafel with hummus on a mini garlic pita

Seekh Kebab with Garlic Naan

Spicy seekh kebab on mini garlic naan, served with slaw & a dip

Mini Chicken Skewers

Skewered spicy chicken, peppers & onions

✔ Halloumi Springrolls

Two crispy springrolls stuffed with halloumi cheese & served with sweet chilli

✔ Mini Rissoles

Three Chicken OR Prawn OR Cheese & Corn Rissoles served with a chilli dip

Dynamite Prawns

Tempura Prawns smothered in a spicy sauce

Chicken Wings

BBQ/Peri-Peri Chicken Winglets with a creamy dip

Savoury Millie feuille

Lamb/Beef mince layered between puff pastry

Other items/substitutions are available on request. Variation in prices may occur.

Prices are subject to change. ✔Vegetarian



Halaal Catering
C O M P A N Y

EVENT MENU

Choose your Mains:

M A I N S

Signature Saucy Chicken

Grilled chicken smothered in our secret sauce, served with thin potato crisps

Grilled King Prawns

Six Lemon Butter/Peri-Peri Prawns grilled to perfection

Kingklip Thermidor

Grilled Kingklip topped with a creamy sauce of prawn, mushroom & spices

T-bone Steak

300g T-bone steak, marinated and grilled until soft and delicious

Saffron Chicken

Delicious chicken covered in a rich, creamy saffron sauce

✔ Creamy Lasagne

Layered pasta with chicken and veg, topped with cheese and crushed doritos

Prawn Pasta

Succulent prawns served with pasta in a creamy, spicy sauce

✔ Asian Chowmein

Spicy chicken/beef/vegetable chowmein, topped with greens and sesame seeds

Other items/substitutions are available on request. Variation in prices may occur.

Prices are subject to change. ✔Vegetarian



Halaal Catering
C O M P A N Y

EVENT MENU

Choose your Mains:

MAINS

✔ **Lamb/Chicken/Paneer Karahi**

Delicious spicy and fragrant yoghurt-based curry

Butter Chicken Curry

Succulent chicken cubes cooked in a creamy blend of butter, cream and spices

✔ **Lamb/Chicken/Vegetable Biryani**

A meal of a delicious array of spices and flavours coating fluffy rice

Masala Kingklip

Portion of kingklip, topped with a spicy masala basting and grilled to perfection

Fillet/Ribeye Steak

250g Grilled fillet steak served with mushroom sauce

Lamb Chops

Six lamb loin chops, marinated and cooked till tender

Gourmet Nacho Burger

Beef/Chicken/Veg burger topped with Doritoz, jalapenos and feta

✔ **Chicken/Beef/Veg Tremezzini**

Freshly toasted tremezzini filled with a filling of your choice

Other items/substitutions are available on request. Variation in prices may occur.

Prices are subject to change. ✔ Vegetarian



Halaal Catering
C O M P A N Y

E V E N T M E N U

Choose your sides to go with your choice of main

S I D E S

Rice

Chips/Wedges

Creamy Butternut & Spinach

Chunky Roasted Vegetables

Jewelled Cous Cous

Seasonal Salad

Garlic Naans

Rolls/Garlic Rolls/Cheesy Garlic Rolls

Crispy Onion Rings

**Other items/substitutions are available on request. Variation in prices may occur.
Prices are subject to change.**



EVENT MENU

Choose your Dessert - Optional

DESSERTS

Chocolate Brownie

Served with whipped cream & berries

Mini Cheesecake Dessert

Plain, Passion Fruit or Pineapple cheesecake dessert

Rocky Road

Decadent chocolate mousse with toppings

Tiramisu

Coffee soaked finger biscuits with mascarpone, cream and cocoa

Peppermint & Caramel

Coconut biscuits topped with caramel mousse and peppermint chocolate

Oreo Delight

Whipped cream layered with crushed oreos and nutella

Pineapple Passion

Whipped fresh cream folded with crushed pineapple, topped with chocolate

Fruit Skewers

Skewer of fresh seasonal fruit

**Other items/substitutions are available on request. Variation in prices may occur.
Prices are subject to change.**



Halaal Catering
C O M P A N Y

E V E N T M E N U

Add our refreshing drinks to your event menu!

D R I N K S

Refreshing Lemonades:

Original Lemonade

Mint Lemonade

Strawberry Lemonade

Fruit Punch

Milkshakes:

Tiramisu Iced Mocha

Salted Caramel Iced Mocha

Pistachio Milkshake

Juice with Bubbles:

Original Lemonade

Rose & Litchi Lemonade

Mint & Strawberry Lemonade

Bubblegum & Strawberry Lemonade

Pricing

R40 per 250ml Glass Jar

Items are subject to availability. Disposable packaging available on request.

Bulk orders are available & can be quoted on request.



EVENT MENU

Planning a braai? Let us light up the coals for you!

Meats

Lamb Chops
Steak
Chicken Fillets/Pieces
Lamb Ribs
Beef Ribs
Sausages
Wors

Salads & Sides

Warm Potato Salad
Creamy Pasta Salad
Gourmet Potato Salad
Nacho Bean Salad
Four-Bean Salad
Summer Green Salad
Pap & Chutney
Plain/Garlic Rolls

Desserts

Rocky Road Mousse
Cheesecake Dessert
Chocolate Brownies
Oreo Delight
Peppermint Caramel
Fruit Salad/Skewers

Pricing

From R250 per person

This price depends on the items you want in your menu, as well as the quantity needed, based on how many guests you are feeding.

Our package includes all meals served in either of the below:

Individual Disposable Packaging
Served in Bain Maries as a Buffet (**R100 to hire each bain marie**)

Other items/substitutions are available on request and will be quoted accordingly.