CHEF

KNOWS BEST

DON'T COOK, JUST BOOK

HOMESTYLE MEALS

DON'T COOK, JUST BOOK



GENERAL INFORMATION & GUIDELINES

Serving Estimates: Serving suggestions are estimates and may vary based on individual appetite and portion size. We encourage you to tailor portions to your specific needs and preferences.

Quality Ingredients: Item descriptions are brief summaries intended to guide your understanding. Our meals do not contain artificial stabilizers or preservatives. Seasonal ingredients are subject to availability.

Freshness Commitment: All items are made to order to ensure the freshest product possible. Therefore, we require a minimum of 24 hours' notice.

Storage & Handling: Meals are packaged for safe transportation and are appropriately garnished. Storage requirements vary per meal. While freezing is possible for some meals, it is not recommended for optimal quality. Please inquire if you require any assistance.

Delivery: Delivery is subject to availability based on time, date, and area. Minimum order quantities for deliveries vary by area.



LASAGNES & BAKES

Packaging: 2.5 Litre Foil Container | Serves: 8 to 10

CHICKEN LASAGNE

Layers of pasta, seasoned chicken, mushrooms, spinach & creamy béchamel sauce.

BEEF LASAGNE

Bolognaise style meat sauce, layered with a thick creamy bechamel, oven baked with a cheesy top.

BEEF ENCHILADAS

Flour tortillas stuffed with beef chilli con carne, bell peppers, black beans & cheddar cheese, baked in a piquant tomato & coriander sauce (8 units).

MELANZANE PARMIGIANA (VEG)

Layers of brinjal, napolitana sauce, fresh basil, mozzarella & parmesan cheese.

SPINACH LASAGNE

Creamy baby spinach & feta layered with creamy bechamel & lasagne sheets.

CHICKEN & MUSHROOM POT PIE

Creamy chicken & mushroom filling with a hint of thyme, topped with buttery puff pastry.

PEPPER STEAK POT PIE

Tender rump steak in rich pepper & brown onion gravy, topped with buttery puff pastry.

SPANAKOPITA

Classic Greek spinach pie, with layers of flaky phyllo dough filled with savoury spinach & feta cheese.

BRINJAL MELANZANE (VEGAN)

Italian spiced grilled egg plant layered with a sweet herby tomato sauce.

MAC & CHEESE

Elbow macaroni pasta tossed in a creamy cheese sauce, topped with cheddar & breadcrumbs. (Bacon optional).

PASTAS

Packaging: 2.5 Litre Foil Container | Serves: 8 to 10 | Options: Spaghetti, Penne, Linguine, or Gluten-Free

BOLOGNAISE

Lean beef mince in a piquant slow cooked napolitana sauce, with basil, garlic & parmesan.

MEATBALLS

Homemade Italian style meatballs braised in a sweet napolitana sauce.

CHORIZO ROMESCO

Spicy chorizo, baby spinach, onion, parmesan & garlic in a roasted red pepper romesco sauce.

ROAST VEGETABLE

Baby spinach, roasted vegetables, feta, parmesan, olives & garlic in a creamy sundried tomato sauce.

SMOKED SALMON

Smoked salmon trout with sauteed baby spinach in a creamy lemon & dill sauce.

MEDITERRANEAN STEAK

Beef strips sauteed with garlic, onion, olive oil & red chilli flakes tossed with sundried tomato, feta & fresh basil.

BACON & MUSHROOM

Creamy mushroom & onion sauce with bacon, parsley, garlic & black pepper.

CHICKEN PESTO

Sauteed garlic & thyme chicken in a creamy basil pesto sauce, topped with parmesan.

PANZEROTTI

Spinach & ricotta panzerotti in a smooth & creamy butternut & sage sauce.

SPICY GARLIC PRAWN

Sauteed with chilli, baby plum tomatoes, white wine, basil & olive oil.



STEWS & CASSEROLES

Packaging: 2.5 Litre Foil Container | Serves: 6 to 8 | Sides sold separately

HEARTY BEEF STEW

Tender beef chunks combined with baby vegetables & celery in a robust bay leaf & garlic beef stock.

LAMB STEW

Slow-cooked lamb knuckle simmered in a rich tomato & herb broth with root vegetables.

RUSTIC CHICKEN STEW

Home-style stew with slow cooked chicken pieces & vegetables in a light herb infused gravy.

VEGETABLE STEW

A medley of root vegetables, mushroom & lentils in herb infused broth.

BRAISED OXTAIL

Oxtails braised in a rich savoury broth with vegetables, slow cooked till perfectly soft & falling off the bone.

SHORT RIB

Succulent beef short rib braised in a rich broth of wine & herbs.

INDIAN CUISINE

Packaging: 2.5 Litre Foil Container | Serves: 6 to 8 (Briyani) | 8 to 10 (Curries)

DURBAN STYLE CURRIES

Fragrant tomato based curries. Options: Traditional Chicken & Potato, Lamb, Beef, or Mixed Vegetable.

BUTTER CURRY

An aromatic blend of butter, spiced yogurt & tomato with ginger, garlic & lemon. Options: Classic Chicken or Paneer Masala.

BRIYANI

Layered dish with turmeric rice, potatoes, lentils & browned onions. Options: Chicken, Lamb, or Mixed Vegetable.

ASIAN CUISINE

Packaging: 2.5 Litre Foil Container | Serves: 6 to 8 (Stir Fry) | 8 to 10 (Curry)

THAI GREEN CURRY

Fragrant coconut curry with butternut, mung bean sprouts, baby spinach, lemon grass & basil. (Chicken or Veg)

STIR FRY

Baby vegetables, mung beans sprouts & egg noodles tossed in a Thai style sweet chilli sauce. (Chicken, Beef, or Veg)

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BEEF & LAMB DISHES

Serves: 8 to 10 | Sides sold separately

BEEF STROGANOFF

Thinly sliced sauteed beef with bell peppers & onion in a sour cream sauce.

BEEF TENDERLOIN

Premium cut of whole beef fillet, crusted with a blend of herbs & black pepper.

LAMB TAGINE

Lamb on the bone slowly braised with cumin, cinnamon, ground ginger, coriander in a mild tomato gravy.

DEBONED LEG OF LAMB

Slow roasted with rosemary, garlic & olive oil & served with a mint gravy.

ROAST BEEF

Slow roasted sirloin with a peppercorn & fresh herb crust.

BEEF & BROCCOLI

Honey & sesame beef strips tossed with broccoli, onion, cashews & red bell peppers.

LAMB KLEFTIKO

Lamb on the bone, slow roasted with rosemary, origanum & garlic potatoes.

LAMB CHOPS

Flamed grilled with lemon, garlic & herb (18 units per tray).

CHICKEN & PORK DISHES

PORTUGESE CHICKEN BAKE

Portuguese spice marinated chicken pieces slow baked in a creamy peri peri sauce.

CHICKEN A LA KING

Tender chicken pieces simmered in a rich, creamy sauce with mushrooms & green bell peppers.

CHICKEN ROULADE

Bacon-wrapped chicken fillets filled with cream cheese, baby spinach, red onion & feta.

FLAME-GRILLED CHICKEN PIECES

Tender, juicy pieces (15 units). Flavours: Peri Peri | Smokey BBQ | Lemon & Herb | Sweet Chilli | Honey Mustard.

CHICKEN CASSEROLE

Bone-in chicken thighs roasted in a creamy honey mustard sauce with mushrooms.

STUFFED CHICKEN BREASTS

Stuffed with creamy spinach & feta, served with a Tuscan sundried tomato sauce (8 units).

SPATCHCOCKED CHICKEN

Marinated overnight & flame grilled. Flavours: Portugese Peri Peri | Smokey BBQ | Lemon & Herb | Teriyaki.

SWEET & STICKY RIBS

Fall-off-the-bone pork ribs basted with a sweet & tangy honey-apricot glaze.

SEAFOOD DISHES

Packaging: 2.5 Litre Foil Container | Sides sold separately

CALAMARI

Grilled: Falklands tubes grilled in a lemon & herb butter sauce.
Panko Crumbed: Lightly seasoned & coated in crispy panko breadcrumbs.

HAKE FILLETS (8 PORTIONS)

Grilled: Choice of Lemon Butter | Cajun | Mustard & dill.
Panko Crumbed / Fried Tempura: Crispy & seasoned.

MEDITERRANEAN HAKE

Baked garlic, oregano & thyme marinated hake fillet topped with trio peppers, Kalamata olives, rosa tomatoes & feta.

PRAWNS (40 PORTIONS)

Lemon Butter: Sautéed in a rich, buttery sauce with garlic.
Peri Peri: Marinated in a fiery blend of African chilies, garlic & lemon.

SAVOURY TARTS (QUICHE)

Size: 26cm | Serves: 8 | Flaky shortcrust pastry filled with an onion & herb creamy savoury custard.

CHICKEN & PEPPADEW

Cajun chicken, peppadew, red onion, basil & parmesan cheese.

SAVOURY MINCE

Savoury beef mince, trio peppers, pan-fried sweet corn, cheddar & chilli.

BACON & BRIE

Smoked bacon, creamy brie cheese, caramelised onion & dried cranberry.

CALIFORNIAN

Crispy bacon, feta, baby spinach & herbed cream cheese.

HARVEST

Roasted seasonal vegetables, caramelised onions, feta, cherry tomatoes & fresh herbs.

MEDITERRANEAN

Sundried tomato, baby spinach, fresh basil & feta.

ASPARAGUS

Goats cheese, asparagus, dill & parmesan.

SALMON

Smoked salmon, capers, cream cheese, red onion, lemon zest & dill.



WARM SIDES & VEGETABLES

Packaging: 2.5 Litre Foil Container | Serves: 10 to 12

Baby Vegetables

Roasted Baby Potatoes | Baby Carrots | Roasted Baby Vegetables

Vegetable Medleys

Seasonal Roasted Vegetables | Roasted Root Vegetables | Green Vegetable Medley | Mediterranean Veg Bake | Braai Corn Salsa | Stir Fry Vegetables

Warm Sides

Savoury Green Beans | Roasted Butternut | Mashed Butternut | Butternut Wedges | Sweet & Sticky Carrots | Sweet Peas | Corn on the Cobb | Creamed Spinach | Steakhouse Mushroom | Grilled Baby Marrow | Onion Rings | Stuffed Gem Squash

Gourmet Sides (Seasonal)

Asparagus | Rainbow Baby Carrots | Bok choy | Broccolini | Stuffed Mushrooms

Potatoes

Roasted Potato Wedges | Potato Halves | Smashed Baby Potatoes | Karoo Sweet Potato | Classic Mashed | Truffle & Black Pepper Mash | Garlic & Parmesan Mash | Sweet Potato Mash

LOCAL FAVOURITES & FRITTERS

PAP TERT

Layered bacon, caramelised onion & tomato gravy topped & baked with pap & cheddar cheese.

CHAKALAKA & PAP

Spicy relish with baked beans, carrots, onions, peppers & tomatoes. Served alongside firm, creamy mielie meal porridge.

BRAISED SPINACH (MOROGO)

Spinach sauteed with potato cubes, tomato, onion & garlic.

SAMP

A hearty savoury side braised with sweetcorn & onion.

SWEETCORN FRITTERS (24S)

Thai inspired sweet and savoury corn kernels with spring onion & cheddar cheese.

SPICED PUMPKIN FRITTERS (24S)

A blend of sweet dough, pumpkin puree & cinnamon, served with a rich caramel syrup.

STARCHES & BAKES

RICE & COUS COUS

Cous Cous: Roasted Veg | Garlic Mushroom | Spicy Moroccan.
Rice: Pilaf | Spicy | Basmati | White | Mushroom | Savoury Veg | Egg Fried | Mexican.

BAKES

Potato Gratin | Cauliflower Bake in creamy béchamel with cheddar | Cauliflower & Broccoli in a 3-cheese béchamel.

SIDE SALADS

Packaging: 2 Litre clear bowl | Serves: 10 to 12

COLESLAW

A blend of fresh shredded cabbage & carrots, tossed in a creamy mayonnaise dressing.

POTATO SALAD

Chunks of potato tossed creamy garlic mayonnaise, onions, bell peppers & spring onions.

BEETROOT SALAD

Traditional tangy beetroot strips in a sweet & sour sauce.

4 BEAN SALAD

Fresh sweet & sour mix of green, red kidney, sugar & cannellini beans paired with red onion & celery.

PASTA SALADS

Serves: 8 to 10 as a side, 4 to 6 as a main

HONEY MUSTARD CHICKEN

Combined with wild rocket, sweet bell peppers, roasted sweetcorn & red onion.

CAPRESE

Balsamic roasted cherry tomatoes, cashew nut & basil pesto, bocconcini & fresh basil.

1000 ISLAND

Cheddar cheese, red onion & trio peppers combined with pan-fried sweet corn & mushroom.

ITALIAN

Italian salami, bocconcini, marinated olives, rosa tomatoes, fresh basil, red onion, cucumber & Italian dressing.

GARDEN SALADS

GREEK

Blend of mixed baby greens, tomato, cucumber, creamy feta cheese, Kalamata olives & red onion.

HALLOUMI & VEGETABLE

Roasted seasonal vegetables tossed together with fresh baby leaves & grilled halloumi cheese.

SUMMER BERRY

Seasonal fresh berries tossed with wild rocket, baby spinach, feta, red onion & toasted pecan nuts.

GREEN GODDESS

Crisp lettuce, Avo, edamame beans, cucumber, basil, wild rocket, green cabbage, baby spinach & dill.

PROTEIN SALADS

THAI BEEF

Sesame beef, cucumber, red onion, bean sprouts, coriander, tomato, carrots, toasted nuts, baby corn & chilli.

COBB

Sweet crispy lettuce, grilled chicken, avocado, blue cheese, tomato, sweet corn, hard-boiled eggs & crispy bacon.

MOROCCAN

Falafel, herbed couscous, fresh leafy greens, cucumber, red onion, corn, cherry tomatoes & char-grilled peppers, topped with avo, feta & sprinkled with harissa roasted chick peas.

NACHO CHICKEN

Southern fried chicken strips on butter lettuce with roasted corn, black beans, jalapeños & mature cheddar, topped with spicy nacho chips & guacamole.



SAMBALS, DRESSINGS & SAUCES

Sambals

Tomato & Mint | Cucumber Raita | Carrot, Cucumber & Red Onion

Salad Dressings

Honey Mustard | Ceasar | Asian | Creamy Herb | Greek | Dijon | Green Goddess

Hot Meat Sauces

Cowboy Butter | Tuscan | Mushroom | Cheddamelt | Lemon Garlic Butter | Peppercorn | Wholegrain

Cold Sauces & Condiments

Chimichurri | House-made Chilli | Tartar | Aioli | Fresh Dill & Lemon | Whole-grain Mustard | Roasted Garlic | Basil Pesto | Sriracha | Cilantro & Lime

DIPS

HUMMUS

Classic: Blend of seasoned chickpeas, tahini, lemon, & garlic.
Red Pepper: Smokey flame-roasted red peppers.

WHIPPED FETA

Combined with Greek yogurt, lemon zest & olive oil & topped with roasted garlic, chilli & honey.

TZATZIKI & GUACAMOLE

Tzatziki: Strained double thick yogurt paired with cucumbers & garlic.
Guac: Chunky mashed avocados, onions, lime juice & coriander.

PESTO

Creamy blend of sour cream, basil & cashew nut pesto, garlic & lemon.

BREADS & BOARDS

ARTISAN LOAVES

Flat Breads: Garlic & Herb Naan | Butter Naan | Roti.
Ciabatta: Plain | Olive | Sundried Tomato.
Focaccia: Roasted Tomato | Marinated Olives | Roasted Garlic.

APPETIZER BREADS

Tortilla Chips: Hand cut & fried tortillas spiced with our smoked paprika.
Cheese Straws: 100% pure butter pastry, twisted with sharp cheddar.
Grissini Sticks: Crispy, rustic breadsticks.

CURATED BREAD BOARDS

Beautifully curated bread selections (e.g., Cocktail Rolls, Ciabatta, Farmers Loaf, French Baguette, Rye) served with flavoured compound butters. Perfect for sharing.

FLAVOURED COMPOUND BUTTERS

Fresh Herb | Chilli & Coriander | Garlic, Lemon & Parsley | Peppadew, Chive & Black Pepper | Basil Pesto | Jalapeno & Honey | Sundried Tomato.

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DESSERTS & SWEET TREATS

Packaging: 2.5 Litre Foil Container | Serves: 10 to 12

STICKY TOFFEE PUDDING

Dense date & vanilla sponge covered in a warm toffee sauce.

BREAD & BUTTER PUDDING

Our 100% pure butter croissants baked in a rich egg custard, seasoned with nutmeg, vanilla & cinnamon.

TIRAMISU

Ladyfingers soaked in espresso, layered with mascarpone cream & cocoa. (Contains Alcohol)

TRIPLE CHOCOLATE MOUSSE

Creamy layers of white, dark & milk chocolate mousse.

APPLE CRUMBLE

Buttery sweet pastry filled with spiced sweet apples & raisins, topped with a cinnamon crumble.

MAPLE PECAN TART

Rich & buttery crust filled with maple sauce & toasted pecans.

MALVA PUDDING

A classic spongy apricot flavoured pudding drenched in a creamy sweet vanilla sauce.

SINFUL CINNAMON BUNS

Freshly baked cinnamon buns with our lemon cream cheese topping.

PEPPERMINT CRISP TART

Layers of Tennis biscuits, creamy caramel & crushed Peppermint Crisp chocolate.

LEMON FRIDGE CHEESECAKE

Tangy no bake cheesecake combined with lemon juice & zest.

LEMON MERINGUE

Creamy zesty lemon tart topped with a fluffy toasted meringue.

FRESH FRUIT SALAD

Seasonal fresh fruit & berries in freshly squeezed orange juice.



ORDERING & DELIVERY

Placing Orders: To ensure efficient service and the highest quality standards, kindly email or call us directly. All our products are freshly made to order.

Order Confirmation: If you do not receive a confirmation within 1 hour of sending your order during business hours, please follow up via phone to ensure it has been received.

Lead Time: Please allow for a minimum of 24 hours' notice on all orders. Orders are required to be placed by 11:00am, the day before delivery is required.

Delivery: Delivery is subject to availability based on time, date, and area. Minimum order quantities apply for delivery.

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