

twist
some more

Twist is a catering company based in Wellington.

At the helm is **Chef Johan van Schalkwyk**

(ex *Buitenverwachting*, *River Café* - Constantia Uitsig; *Seasons* - Diemersfontein; and presently *The Stone Kitchen* on Dunstone) who has vast experience in catering, and delivers quality no matter how big or small the number of guests at your special occasion. Twist only uses top quality ingredients and strives to source local organic produce wherever possible.

All menus are subject to change, depending on current food prices and availability. Though the final cost will be influenced by your specific requirements, the following prices for standard set and buffet menus serve as a guideline.



Johan is available to discuss all your catering needs.

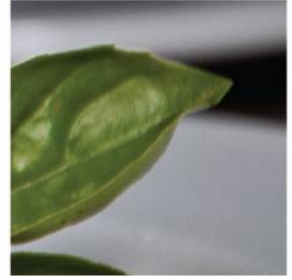
Please see <http://www.twistsomemore.com/testimonials.html> for testimonials.

Tel/Fax: 021 864 2451 | Cell: 082 873 2258 | chef@twistsomemore.com | www.twistsomemore.com



starters

- Beetroot Carpaccio served on Rocket Salad with Creamy Local Goat's Cheese and a Pomegranate Dressing **(V)** **R37**
- Prawn, Spring Onion and Fresh Coriander "Gold Bags", Deep Fried served on wilted Pok Choy with an Asian Sauce **R33**
- Duo of Salmon (Rose of Smoked Salmon and Lightly Smoked Fillet of Salmon) served with Cucumber Mousse and Dill Oil **R40**
- Garden Pea Cappuccino served with a Prawn **R36**
- Slow Cooked Crispy Pork Belly served on a Sweet Potato Rosti with wilted Spinach and Gluwein Syrup **R32**
- Smoked Salmon Terrine served with Ciabatta Sticks and Fennel Oil **R35**
- Smoked Springbok Carpaccio served with Rocket Salad, Wasabi Cream and Pickled Ginger **R40**
- Pears Poached in Port served with Salad with Walnut Dressing and Gorgonzola Cheese **(V)** **R25**



mains

Garlic and Rosemary Crusted Lamb Racks served with Potato cake, Grilled Vegetables and Shiraz Jus	R165
Beef Fillet Medallions served with Potato Cakes, Roasted Vegetables and a Pinotage and Cranberry Jus	R140
Herb Crusted Line-fish served on Sautéed Potatoes with Grilled Vegetables and a Creamy Saffron Sauce	R105
Slow Roasted Lamb Shank Tomato Bredie served on Brown Rice with Roasted Vegetable Stack	R105
Parma Ham wrapped Chicken Breast filled with Pea and Goat's Cheese served with Potato cake and Creamy Gorgonzola Sauce	R90
Franschhoek Salmon Fillet with Wasabi Crust served on Fragrant Rice with Orange Ginger Sauce	R100
Cape Lamb Curry served with Basmati Rice and Sambals	R95
Thai Green Chicken Curry served with Chinese Egg Noodles and Sambals	R75
Braised Pork Belly with Chinese Five-spice served on Fragrant Basmati Rice with Chinese Greens	R70
Mediterranean Vegetable Pancake Stack served with Sun-dried Tomato Sauce and Parmesan Cheese (V)	R75
Roasted Tomato filled with Ratatouille served with Roasted Vegetables and a Potato Cake (V)	R70
Aubergine and Parmesan Pasta Bake served with Green Side Salad (V)	R70



desserts

Peaches poached in Brandy Vanilla Syrup served on Shortbread with Almonds and White Chocolate Sauce	R40
Cardamom Crème Brûlée served with Ginger Biscotti	R35
Sticky Pumpkin and Orange Pudding served with Cream and Toffee Sauce	R35
Passion Fruit Tart served with White Chocolate Sauce and Berries	R30
Seasonal Fruit Pavlova with Berry Coulis	R40
Dark Chocolate Fondant served with Vanilla Ice Cream, Toffee Sauce and Berry Coulis	R45
Vanilla Yoghurt Terrine served with Frozen Berries, Meringue and White Chocolate Sauce	R40
Double Chocolate Tart served with Berries and Cream	R45
Local Cheese Platter consisting of: Goat's Chevre, Brie, Cumin Boerenkaas, Gorgonzola, Biscuits, Preserves, Nuts and Fruit	R65



buffet options

Starters - Please choose a plated starter from the set menu selection

Mains

Meat - Please choose three main courses: two meats and one seafood

Whole Grilled Peppered Beef Sirloin	R30
Beef Shin Ossobuco	R30
Lamb Bobotie	R20
Tomato and Lamb Bredie	R30
Roast Leg of Karoo Lamb served with Minted Jus	R45
Grilled Butterflied Greek Leg of Karoo Lamb	R35
Lamb Kebabs with Ginger Chutney Sauce	R35
Pomegranate Glazed Ginger Gammon with Apple Cider Jus	R25
Cape Malay Chicken Curry with Sambals	R50
Miniature Moroccan Phyllo Chicken Pies	R22
Grilled Chicken Breasts with Mango and Avocado Salsa	R30
Lemon and Thyme Roasted Farm Chicken	R30



buffet options

Seafood - Please choose three main courses: two meats and one seafood

Grilled Whole Zesty Apricot Snoek	R35
Fillet of Line-fish with Chilli Herb Crust with Creamed Saffron Sauce	R60
Black West Coast Mussel Fricassee	R35
Seafood Potjie	R30
Grilled Peppered Calamari Steaks with Courgettes and Lime Juice	R30

Vegetarian

Baked Black Mushrooms filled with Spinach and Fontina Cheese (V)	R35
Melanzane Parmigiana (V)	R35

Side Dishes

Vegetables - Please choose four side dishes: two vegetables and two starches

Caesar Salad	R18
Creamed Spinach and Feta Phyllo Tarts (V)	R15
Four Bean Salad with Feta Cheese (V)	R12
Fresh Green Asparagus with Green Beans and Lemon Butter (V)	R18



buffet options

Green Garden Salad with Danish Feta and Apple Cider Vinaigrette (V)	R20
Grilled Mediterranean Vegetable Cous-cous Salad (V)	R20
Mediterranean Vegetable Pasta Salad (V)	R20
New Potato Salad with Farm Bacon, Capers and Home-made Mayonnaise	R18
Potato Crusted Broccoli and Cauliflower Cheese Cups (V)	R15
Roasted Butternut, Sun-dried Tomato and Gorgonzola Cou-Cous Salad (V)	R20
Roasted Mediterranean Vegetable Platter (V)	R20
Spiced Sweet Pumpkin Spring Rolls (V)	R8
Starch - Please choose four side dishes: two vegetables and two starches	
Fondant Potatoes	R8
Garden Pea Pilaf (V)	R8
Creamy Potato Bake (V)	R10
Roast Potato (V)	R5
Wild Mushroom Risotto	R40
Yellow "Wedding" Rice (V)	R10



buffet options

Desserts - Please choose three desserts

Sticky Spiced Pumpkin and Orange Pudding	R15
Citrus Malva Pudding	R12
Double Chocolate Fantasy	R22
Mixed Berry Cheesecake	R15
Miniature Seasonal Fruit Pavlova	R22
Vanilla Ice Cream Balls	R12
Banana and Dark Chocolate Samoosas	R18
Peach and Apricot Millionaires Short Bread	R25
Vanilla Yoghurt Terrine with Berry Coulis and Meringue	R22
Granadilla Tart	R18
Local Cheese Platter with Biscuits and Preserves	R40



canapés

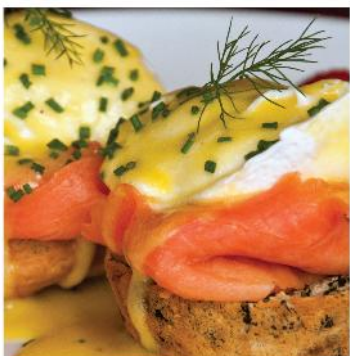
Avocado and Cherry Tomato Salsa Wonton Cases (V)	R12
Corn Blini with Home-Smoked Chicken and Chilli Jam	R15
Grougeres with Smoked Snoek and Avocado Mousse	R10
Blini topped with Smoked Salmon and Lemon Cream Cheese	R15
Tuille Biscuit topped with Smoked Springbok Carpaccio and Berry Coulis	R18
Phyllo Moneybags with Blueberries and Camembert (V)	R12
Asparagus wrapped in Parma Ham	R22
Blini with Beetroot Pesto, Goat's Chevre and Dill Oil	R12
Crostini with Peppadew Mousse and Biltong	R10
Fruit Skewers	R17
California Sushi Rolls with Smoked Salmon, Avocado and Cucumber	R14
Smoked Springbok Carpaccio Rolls	R25
Garden Pea Cappuccino with Prawn	R30
Phyllo Moneybags with Camembert and Blueberries	R12
Butternut and Gorgonzola Risotto Balls	R10

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PLEASE NOTE:

Canapés are priced per item

*For a wedding reception with a three course meal to follow,
no more than five canapé items are suggested, with three being good.*



**THE PRICING STRUCTURE IS SUBJECT TO CHANGE
THE MENU ITEMS ABOVE ARE SUBJECT TO AVAILABILITY**