

2024 / 2025

taste
ateljee

AT DOOLHOF BOUTIQUE HOTEL

CONTENT /

/ CANAPES

/ PLATED STARTERS

/ PLATED MAINS

/ DESSERTS

/ PRICING

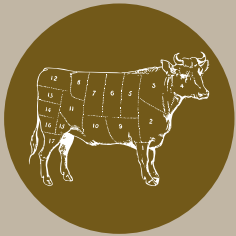
/ TERMS & CONDITIONS

————— chef@doolhofboutiquehotel.co.za

————— [@taste_ateljee](https://www.instagram.com/taste_ateljee)



CANAPES/



- Duck Liver Parfait | Warm Duck Fat Financiers | Cab Sauv Jelly
- Steamed Bao Buns | Pulled Pork | Cucumber | Kewpie Mayo
- Lamb | Sweet Potato Rosti | Salsa Verde
- Chicken Roulade | Truffled Mushroom Mousse | Thyme & Parmesan Cream
- Grilled Polenta | Beef Tartare | Quails Egg
- Honey Glazed Pork Belly | Roasted Mini Apple | Spiced Apple Puree



- Spicy Salmon | Rice Paper Crisp | Citrus Salsa (GF)
- Grilled Octopus | Charred Red Pepper | Capers | Oregano
- Smoked Snoek Pâté | Buttered Brioche Toast | Grape Must
- Prawn Ceviche | Sweet Corn Fritters | Tomato & Chilli Jam
- Seared Tuna | Sesame Seeds | Avocado | Wasabi Mayo | Soya Glaze
- Salt & Pepper Squid | Herb Salt Fries | Aioli | Lemon



- Kimchi “Fried Rice” Arancini | Umami Mayo | Pickled Ginger
- Bocconcini | Stuffed Olives | Heirloom Tomatoes | Salsa Verde
- Baby Marrow Rosti | Grilled Halloumi | Tomato Chutney
- Herbed Chevin Bon Bons | Red Onion Marmalade | Oregano
- Crispy Maize & Corn Beignet | Chakalaka
- Beetroot | Ricotta | Pomegranate | Rosemary

PLATED STARTER/



Venison Carpaccio

Rocket | Horseradish Croquette | Parmesan | Truffle Oil

Duck & Orange

Duck Breast | Cardamom Blinis | Citrus Creame Fraiche |
Orange Glazed Mange Tout

Butter Poached Yellowtail

Seasonal Greens | Baby Potatoes | Wholegrain Mustard |
Mussels | Saffron Broth

Burrata & Tomato (v)

Burrata | Marinated Heirloom Tomato | Wild Basil | Young
Garlic Focaccia

Crispy Beef Cheeks

Caramelised Cauliflower Puree | Piccalilli Cauliflower |
Wholegrain Mustard

MAIN COURSE /

Biltong Spiced Beef Fillet

Crispy Truffled Potato Bon Bons | Butternut Puree | Seasonal Green Vegetables | Beef & Bone Marrow Jus

Rosemary & Garlic Lamb Shank

Parmesan Polenta | Green Beans | Roasted Cherry Tomatoes | Caramelised Baby Onions | Lamb Jus

Butter Poached Kingklip

Sundried Tomato Arancini | Grilled Tenderstem Broccoli | Parmesan & Cauliflower Puree | Lemon & Herb Butter

Honey Mustard Pork Belly

Spiced Carrot Puree | Grilled King Oyster Mushroom | Baby Carrots | Pickled Mustard Seeds

Chicken "Saltimbocca"

Truffled Pea Puree | Green Beans | Spring Peas | Chicken Skin Migas | Thyme Jus

Truffled Mushroom & Butternut Pitivier (v)

Butternut Puree | Truffled Shimeji Mushrooms | Roasted Butternut

Braised King Oyster Mushroom (vv)

Pearl Barley | Grilled Baby Gem | Tofu Puree | Pumpkin Seed Pesto

CANAPE DESSERTS/

Canapé style dessert buffet
(choose maximum four items)



- Baked Cheesecake | Espresso-Nut Crust | White Chocolate Mousse | Pomegranate (GF)
- Choux Buns | Apple Compote | Spiced Chantilly Cream
- Mini Lemon Meringue Cup Cakes
- Russian Honey Cake Bites
- Pasteis de Nata
- Flourless Chocolate & Cherry Hazelnut Squares (GF)
- Dark Chocolate Marbled Millionaire's Shortbread with Salted Peanuts
- Fudgy Espresso Brownies | Kahlua Spiced Buttercream
- Fresh Seasonal Fruit Skewers | Mint Glaze (GF/vegan)

PRICING/

Canapes

Choose 4 - R 140 pp

Choose 6 - R 210 pp

Starter & Main Course

Artisan Breads & Butter

One Starter

One Main Course

R500 pp

Canape Desserts

Choose 4 - R 140 pp



TERMS & CONDITIONS/

ALL PRICES EXCLUDE VAT

- all quotes are valid for 7 days only. A 50% non-refundable deposit is payable within 7 days to secure booking.
- final head count should be made available at least 14 days before the function.
- an invoice will then be sent which should be paid at least 7 days before the date of function.
- the amount of service providers such as dj, photographer and videographer should be sent to Taste Ateljee, so we can quote accordingly.
- catering for dietary requirements/individual requirements such as vegetarian, vegan, gluten-intolerant etc. can be arrange with us.
- no outsourcing of products/ food will be allowed.
- we try to keep our ecological footprint as light as possible, by only using local produce and not any imported products, except where stated.
- menu and prices are subject to change without prior notice.

SATISFACTION IS OUR BEST BUSINESS CARD