

Newton's

E A T E R Y

CATERING MENU



012 841 4582



www.newtonsatcsir.co.za

All our food is prepared in a kitchen where nuts, gluten, chilli and other known allergens may be present.
If you have a food allergy, please speak to a staff member before placing your order.

Halal meal options available on request.

All our takeaways are served in compostable containers
- feed our planet!

LUNCH MENU

option 1 {OP·SHN WUHN}

Full buffet with two proteins

300

option 2 {OP·SHN TOO}

Full buffet with one protein

246

SALADS

Roasted beetroot and feta salad

Chickpea salad with roasted peppers, courgette and fresh coriander

MAINS

Steamed herbed rice

Creamy beef veal stroganoff

Roasted vegetables with Tahini sauce (carrots, red onion, pumpkin, beetroot)

Pesto baked chicken thighs

Sauteed green bean and onion in olive oil and mixed herbs

DESSERTS

Hot pudding and custard

Chef's selection of mini cakes



BUDGET MENU

150 PP - SERVED WITH A GREEK SALAD, RICE
AND ONE VEGETABLE OPTION

CHOOSE ONE ITEM

Classic beef lasagna

Chicken a la King

Homemade steak and kidney pie

Homemade fish pie

Beef stew

Chicken stew

DESSERTS

Homemade truffles



CHEF'S CHOICE

t1 chef's choice {TEE·WUHN SHEFS·CHOYS}

94 PP

Sundried tomato quiche

Cocktail chicken sausages in honey mustard glaze

Scrambled eggs, cheddar cheese and chives

Chunky fruit salad

t2 chef's choice {TEE·TOO SHEFS·CHOYS}

105 PP

Beef kofta with horseradish cream sauce

Barbeque chicken drumettes

Vegetable spring roll with sweet chilli dip

SWEET CHEF'S CHOICE

Chocolate brownies



SPECIAL OFFER MENU

187 PP SET

SALADS - CHOOSE ONE ITEM

Potato and egg salad

Creamy pesto pasta salad and chicken

Greek salad

Additional salad option 20 PP

MAIN

Steamed herbed rice

Roasted vegetables in garlic and thyme

Oven roasted chicken things in barbeque lemon marinade

Braised beef stew in red wine

Additional vegetable option 30 PP

Desserts 45 PP



TRADITIONAL BRAAI STYLE

325 PP X VAT

INDIVIDUAL SALAD BOWLS - CHOOSE TWO ITEMS

Chakalaka

Crunchy rainbow carrot slaw

Potato and egg salad with spring onions

Greek salad

FROM THE COALS - CHOOSE TWO ITEMS

Lime and coriander marinated chicken thigh

Traditional boerewors with caramelised onions

Garlic and red wine beef rump steaks

Lamb chops additional 45 per portion

Grilled lamb chops with chimichurri drizzling



TRADITIONAL BRAAI STYLE

CONTINUED

ACCOMPANYING BUFFET DISHES - CHOOSE TWO ITEMS

Maize meal pap and rosemary sheba

Dombolo and rosemary sheba

Buttery corn on the cob

Fire-roasted garden vegetables in olive oil and thyme

Potato and onion bake

Garlic rolls

DESSERT - CHOOSE TWO ITEMS

Milk tart

Fruit salad and ice cream

Cape brandy pudding and custard

Malva pudding and custard



COCKTAIL MENU

220 PP SET

Beef meatball topped with brie on parmesan fried polenta

Fish tempura bits with anchovy mayonnaise dip

Cocktail chakalaka chicken pie

Beetroot quiche with balsamic roast baby beets, parmesan mascarpone dots, purple dust and foraged

Braised pulled beef kofta and cilantro salsa

Jalapeno and cheese rissole

DESSERTS

Desserts additional 20 per portion

Assortment of mini petit chefs' choice

