

**TASTE**



# ABOUT US

Taste Ateljee is a catering company, specialising in curated weddings, events and special celebrations

Based in Wellington in the heart of one of the most celebrated agricultural regions in the Southern Hemisphere, Taste Ateljee serves a delectable selection of honest and wholesome dishes that allow the finely curated ingredients to do the talking.

We are inspired by and in turn would like to pay homage to our rich cultural and natural heritage, and this is reflected in the menu.

We believe in creating not only memorable dishes, but a memorable dining experience you'd want to linger over and enjoy no matter the occasion or event. Taste Ateljee is flexible and happy to accommodate if you have something special you would like to add to the menu.



## CONTACT US

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[www.tasteateljee.co.za](http://www.tasteateljee.co.za)

[@taste\\_ateljee](https://www.instagram.com/taste_ateljee)

# CANAPES



pulled confit chicken & chive croquettes | garlic mayo  
dukkah spiced lamb kofta | harissa  
bobotie spanakopita | spiced fruit chutney  
soy glazed pork belly skewers | kimchi | kewpie mayo  
tomato lamb bredie arancini | paprika mayo  
wagyu bavette | brioche toast | truffled mayo



creamed corn & prawn fritters | lemon & herb aioli  
salt & pepper squid | paprika fries | kewpie mayo  
smoked salmon poke bowls  
curried snoek croquettes | tomato & onion chutney  
yellowtail ceviche | asian prawn cracker | citrus



kimchi "fried rice" arancini | umami mayo | pickled  
ginger  
bocconcini | 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  
wild mushroom arancini | truffle aioli

R30 per person per canape





# HARVEST TABLE

## LOCAL CHEESE SELECTION

Brie | Camembert | Chevin Marinated in Olive  
Oil & Herbs | Fior di Latte Bocconcini | Pecorino

## CURED MEATS & CHARCUTERIE

Chorizo | Parma Ham | Salami Toscano |  
Springbok Carpaccio | Pastrami

## BREADS AND SPREADS

Ciabatta | Focaccia | Cheese Sticks | Baguette |  
Mini Vetkoeke

Roasted Garlic Hummus | Snoek Pate | Chicken  
Liver Pate | Creamed Feta & Beetroot

R200pp



# PLATED MAINS



Biltong Spiced Beef Fillet | Truffled Potato Bon  
Bons | Butternut Puree | Seasonal Green Veg | Beef  
& Bonemarrow Jus 300

Slow Cooked Lamb Shank | Green Beans | Roasted  
Cherry Tomatoes | Caramelised Baby Onions |  
Lamb Jus 300

Butter Poached Kingklip | Sundried Tomato  
Arancini | Grilled Tenderstem Broccoli | Parmesan  
& Cauliflower Puree | Lemon & Herb Butter 275

Honey Mustard Pork Belly | Spiced Carrot Puree |  
Grilled King Oyster Mushroom | Baby Carrots |  
Pickled Mustard Seeds 275

Chicken "Saltimbocca" | Truffled Pea Puree | Green  
Beans | Spring Peas | Crispy Parma Ham | Thyme  
Jus 250

Braised King Oyster Mushroom | Pearl Barley |  
Grilled Baby Gem | Tofu Puree | Pumpkin Seed  
Pesto (vv) 225

Ricotta & Thyme Gnocchi | Creamy Truffled  
Mushrooms | Roasted Butternut | Crispy Sage (v) 225





# FAMILY FEAST TO TABLE



## MAIN COURSE FEAST TO THE TABLE / BUFFET

*(choose two proteins | two veg | two salad)*

### PROTEIN

- Whole Roasted Beef Sirloin | Chimmichurri | Burnt Lemon
- Moroccan Spiced Lamb Leg | Tzatziki | Chopped Herbs
- Mediterranean Roasted Chicken | Garlic & Rosemary

### VEGETABLES

- Roasted & Smashed Baby Potatoes | Aioli | Chopped Chives
- Warm Bulgar Wheat | Roasted Butternut | Grilled Baby Marrows | Feta | Dates
- Roasted Root Veg | Whipped Feta | Spiced Chickpeas
- Heirloom Beetroot | Garden Greens | Goats Cheese | Seeds & Nuts

### SALADS

- Cos Lettuce Wedges | Radish | Parmesan | Creamy Herb Dressing
- Watermelon | Rocket | Feta | Mint | Balsamic Glaze
- Grilled Broccoli | Mange Tout | Peas | Cherry Tomatoes | Chevin
- Smashed Cucumber | Avocado | Toasted Sesame Seeds | Soya - Chilli Dressing

**R 500PP**

# CANAPE DESSERTS



- 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)

R35 per dessert per person

## CUSTOM SERVICE

Our team collaborates closely with you to craft a menu that reflects your preferences, dietary needs, and the tone of your event. Whether you're envisioning a gourmet plated dinner or a casual buffet, we bring your ideas to life with precision and flavor. We'd love the opportunity to discuss how we can make your next event truly unforgettable.



# TERMS + CONDITIONS

- all quotes are valid for 7 days only. A 25% 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 14 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.

# THANK YOU



# TASTE

*curating flavour. creating moments*