



bA

**BON APPETIT
FOOD CO.**

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CORPORATE MENU



MENU 1 - Finger Food - R250 pp

Ideal for working lunches, light meetings, or networking sessions.

- Mini beef sliders with caramelised onion
- Chicken satay skewers with sweet chilli dip
- Vegetarian spring rolls with soy dip
- Mini spinach and feta quiches
- Mini fruit skewers
- Assorted mini muffins or cupcakes
- Bottled water
- Fruit juice



MENU 2 - WARM BUFFET (TWO-COURSE) – R320 PP

Perfect for full-day trainings or team events with time to sit and eat.

Main Course Options:

- Lemon herb roasted chicken
- Slow-cooked beef stew
- Creamy vegetable lasagna (Vegetarian)
- Savory rice OR Baby potatoes with parsley butter
- Green beans with caramelized onions
- Coleslaw OR mixed garden salad

Dessert:

- Malva pudding with custard or
- Fruit salad with mint syrup

Drinks:

- Bottled water
- Fruit juice



MENU 3 - PREMIUM TWO-COURSE CORPORATE BUFFET - R395 PP

A more upscale option for executive meetings or corporate appreciation lunches

- Coffee & Tea
- Muffins
- Scones
- Assortment of Sandwiches

Main Course:

- Grilled lemon & herb Hake
- Slow-roasted lamb stew
- Herb infused Basmati
- Potato Egg Salad
- Baby marrow & roasted carrots
- Greek-style couscous salad

Dessert:

- Mini cheesecakes OR
- Chocolate mousse cups

Drinks:

- Sparkling/still water
- Fruit juice
- Optional tea/coffee station (R30 extra pp)



MENU 4: FULLY VEGETARIAN BUFFET – R280 PP

For corporate groups requesting plant-based or vegetarian meals

MAIN:

- **Chickpea & butternut curry**
- **Spinach and feta phyllo pies**
- **Grilled halloumi & roast veg skewers**
- **Jeera rice or Roti**

Salads:

- **Three-bean salad with vinaigrette**
- **Couscous and grilled veg salad**

Dessert:

- **Milktart OR Chocolate avocado mousse**

Drinks:

- **Bottled water**
- **Fruit juice**