

**WE
SELL
FLAV
OURZ
& CATERING**



MENU



CURRY UP INDIAN FUNCTION CATERING.

We Sell Flavourz Catering Division is introducing Curry Up Indian Function Catering. Selecting Curry Up catering doesn't mean just an Indian, "themed" menu. At We Sell Flavourz Curry Up is our oldest and longest running Restaurant brand.

Therefore when you select a Curry Up Indian buffet from We Sell Flavourz Catering Division, it will be the real deal: prepared by our experienced and dedicated chefs with many years of experience, and using nothing but the best available ingredients.

1 R79.95 p.p

SINGLE MEAL BUDGET OPTION

Chicken Biryani with Cucumber Raita and Mint & Coriander Chutney

or Vegetable Biryani with Cucumber Raita and Mint & Coriander Chutney

2 R89.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION

Chicken Biryani with Cucumber Raita and Mint & Coriander Chutney

and Vegetable Biryani with Cucumber Raita and Mint & Coriander Chutney

3 R149.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION WITH STARTERS & DESSERTS

STARTERS:

Selection of Samosas

Aloo Paratha Slices

Cheese stuffed Naan Wedges

MAINS:

Chicken Biryani with Cucumber Raita and Mint & Coriander Chutney

and Vegetable Biryani with Cucumber Raita and Mint & Coriander Chutney

DESSERTS:

Our Insanely Addictive Soji Splashed with Double Thick Farm Fresh Cream

4 R199.95 p.p

CUSTOM BUFFET MENU A

STARTERS:

Five Starter Items

MAINS:

Two Mains from Category A

One Main From Category B.

One Kind of Starch (Basmati Rice)

Two Types of Bread

DESSERTS:

Three Types of Desserts

5 R229.95 p.p

CUSTOM BUFFET MENU B

STARTERS:

Five Starter Items

MAINS:

Two Mains from Category B

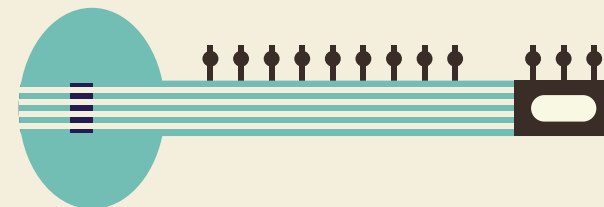
One Main From Category A

Two Types of Starch

Two Types of Bread

DESSERTS:

Three Types of Desserts



MEAL SELECTOR FOR CUSTOM BUFFET MENU A AND B

STARTERS

Potato and Jeera Samosas

Crispy Triangles filled with Roasted Cumin Spiced Potato Mash

Spinach and Cheese Samosas

Wilted Spinach filling delicately spiced and mixed with rich Cheddar Cheese folded into our crispy, flaky pastry

Melted Cheddar Cheese & Sweet Corn Samosas

Golden Yellow Sweet Corn, Mild Kashmir Chilli, Zesty Coriander with a decadent Cheddar Bite hand folded, creating this time-tested popular treat.

Delicately herbed Mixed Vegetable Samosas

Juicy, Crunchy chopped Vegetables mixed with Fresh Herbs, Garam Masala, and Coriander Seeds creates one of the yummiest fillings.

Tender Minced Chicken Samosas

Minced Chicken Fillets are pan-seared with mild spices, freshly chopped Coriander, and cubed Sweet Onions, enclosed in our crispy pastry.

Amazing Chicken Tikka Samosas

Shredded Chicken Tikka drizzled with our Velvety Smooth Butter Gravy filled into Samosa pastry, creating an unbeatable snack.

Minced Lamb Samosas

Minced Karoo Lamb infused with freshly ground Masalas, chopped herbs, and Sweet Onions. The Ultimate Samosa.

Aloo Paratha

Hand kneaded flatbread stuffed with Spiced Potato Mash, served with Yogurt.

Cheese Staffed Double Naan

Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently

MAINS CATEGORY A

The OMG Dhal and Brinjals

Beautifully Rich and naturally creamy Yellow Oil Dhal infused with Garlic Tadka, slow-cooked with sliced Aubergines, and the mildest Kashmir Chilli we could find.

Sugar Beans and Soft Cooked Potatoes

Red Kidney Sugar Beans cooked with buttery soft Potatoes, julienned and Cinnamon dusted Ginger, Dark Crimson Red Chilli. The zing of the freshly chopped Coriander rounds the flavours off.

The Magical Mushroom Curry

Sliced, Paprika dusted Mushrooms folded into Garlic and Kashmiri mild Chilli infused oil, simmered in pureed fried onions, juicy Tomatoes, and freshly Roasted Spices, zinged with julienned Ginger and chopped Coriander Leaves.

Veg and Paneer Biryani

Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice layered with Crunchy Vegetables and chunks of home-made curd Cheese. A handful of fresh mint, and a sprinkle of crispy fried Onions. The cool Cucumber Raita served on the side is a must!

The Powerhouse Dhal Makhni

Black Lentils cooked in a gorgeous, multilayered rich gravy that oozes with the smoky aromas of our freshly ground masalas and just a hint of the freshness of grated Ginger. A Must Try!

Our Signature Veg and Paneer Curry

Crunchy chopped Vegetables tossed on Garlic Tadka with julienned fresh Ginger before slow-cooked in a fried-and-pureed-onion and Tomato gravy. Softened and enriched with Double Cream and Butter.

Paneer Palak the Green Velvet

Indian Curd Cheese immersed in a Dark Velvety Green spinach Gravy, cooked with generous dollops of Farm Fresh Butter

The Mighty Paneer Korma

Soft, Home Made Curd Cheese cubes in a Royally Luxurious Green Cardamom scented Rich and Creamy Cashew Nut gravy. Yum

Paneer Tikka Masala

Cubed Paneer tossed and flambeed in Kashmir mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.

The Feels Like Home Chicken Curry

Tender Boneless Chicken Pieces Dusted with Paprika, infused with Earthy Ginger, Aromatic Garlic before slow-cooked on a bed of diced Onions, Black Cardamom, and some of his secret spices. Served with Vinegar splashed Carrot Salad. Brings back childhood memories.

Uncle Vijay's Chicken and Mushroom Curry

Chicken pieces and sliced Mushrooms sautéed in Uncle Vijay's wickedly flavourful aromatic oil, before slow-cooked with fresh Ginger, browned Onions, Black Cardamom, and some of his secret spices. A secret he refuses to share even when he is in a very good mood and in high spirits.

The Velvety Smooth Butter Chicken

Chicken tikka pieces cooked in a rich and oh so comforting tomato gravy. The undisputed KING. Rightfully so. Unashamedly a crowd-pleaser.

The Mighty Chicken Korma

For centuries, the privilege of the rich and famous. Mildly Ginger infused tender Chicken Pieces in a Royally Luxurious Green Cardamom scented Creamy Cashew Nut gravy.

The Crazyly Good Chicken Tikka Masala

Tikka Spice marinated Chicken Pieces tossed and flambeed in Kashmir mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.

Chicken Biryani

Tender chicken pieces layered with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.

MAINS CATEGORY B

Coconut, Prawns and Chicken Curry

De-shelled Prawn Meat and Chicken pieces tossed in a rich Bhuna sauce, with fresh Curry leaves before immersed in a rich Yellow Onion gravy, smoothed with a dash of Coconut Milk.

Karelan Fish Curry with Kingklip

Kingklip Cubes Shallow Fried in a Kashmir Mild Chilli infused Garlic Tadka, then immersed in a Yellow Onion Gravy. During the slow cooking freshly ground Masalas and exotic herbs are added to set the tone and Coconut Milk rounds off the experience.

Prawns and Kingklip Biryani

Overnight-marinated Prawn Meat and Kingklip cubes layered and cooked with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. Served with cool Cucumber Raita.

Goan Fragrant Prawn Curry

De-shelled prawn meat shallow fried in Curry Leaf infused Garlic oil. After Dusting them with Paprika, they are slow-cooked in a rich textured dark yellow gravy with a dash of lemon and a generous splash of Coconut Cream

Aunty's Lamb Curry

Carefully trimmed, de-boned Leg of Lamb cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft lamb pieces.

The Gunpowder Lamb Vindaloo

Made exclusively with fully trimmed, deboned cubes of the leg of lamb. The tenderest cut of them all. Cooked in our Crimson Red spicy gravy with hints of Coconut.

Lamb Rogan Josh

The tenderest, fully trimmed, deboned cubes of the leg of lamb tossed in Bhuna and Garlic Tadka with fresh julienned Ginger before slow-cooked in a gorgeously fragrant rich brown gravy with a squeeze of lemon.

Lamb Biryani

Trimmed, de-boned Leg of Lamb cubes marinated overnight before layered and cooked with Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.

Lamb Korma

Sheer Luxury. Mildly Ginger infused tender Lamb Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy.

STARCH

Fluffy Basmati Rice

Steamed with Roasted Cummin Seeds

Aloo Jeera

Flash Fried Soft Cooked Potted with Ground Cummin, Ginger, Garlic and Chaat Masala

DESSERTS

The Insanely Addictive Soji

Purified coarse wheat (Semolina) browned in a pan on-farm Fresh Butter with Cinnamon Sticks, Cloves, Green Cardamom, and other aromatic whole spices before being mixed with crushed Cashew Nuts and splashed with Double Thick Cream. And more Cashew Nuts. And a tad more Butter. Unashamedly Sweet, Lusciously Rich, Dangerously Addictive.

Our Devilishly Delicious Milktart Samoosas

An old South African favorite re-imagined. Be Warned! They are fabulously addictive.

Mango, With White Chocolate and Chilli Spring Rolls

Delightfully Rich. Outrageously Decadent.

Orange Peel and Mango Tiramisu

Fried Dark Chocolate Cigarillos

Minimum number the above menus can be ordered for

- Menu 1, 2, and 3 for a minimum of 25 people
- Menu 4 and 5 for a minimum of 30 people

Delivery and Collection only

- R500 in greater Johannesburg

To Provide Chaffing dishes, Platters, Utensils, Cutlery and Crockery

- 12,5% of the order's value

To Provide Chef(s) and service team on site

- 12,5% of the order's value

Spice up your event with some culinary action

- Mobile Tandoor with a Tandoor Chef to make the bread on site. Subject to assess the venue for ventilation and fire safety prior the function | **R1500.00**





**thai
me up**

THAI ME UP: THAI FUNCTION CATERING.

We Sell Flavourz Catering Division is introducing Thai Me Up Function Catering. Selecting Thai Me Up catering doesn't mean just a Thai "themed" menu. At We Sell Flavourz Thai Me Up is beloved Restaurant brand. Therefore when you select a Thai Me Up buffet from We Sell Flavourz Catering Division, it will be the real deal: prepared by our experienced and dedicated chefs with many years of experience, and using nothing but the best available ingredients.



1 R79.95 p.p

SINGLE MEAL BUDGET OPTION

Chicken Pad Thai served with Ground Roasted Peanuts
Lemon Wedges and Chilli Flakes on the side

or Vegetable Pad Thai served with Ground Roasted
Peanuts, Lemon Wedges and Chilli Flakes on the side

2 R89.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION

Chicken Pad Thai served with Ground Roasted Peanuts
Lemon Wedges and Chilli Flakes on the side

and Vegetable Pad Thai served with Ground Roasted
Peanuts, Lemon Wedges and Chilli Flakes on the side

3 R149.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION WITH STARTERS & DESSERTS

STARTERS:

Selection of Spring Rolls Chicken Spring rolls, Vegetable
Spring , Prawns Spring Rolls olls with Sweet Chilli Dip

MAINS:

Chicken Pad Thai served with Ground Roasted Peanuts
Lemon Wedges and Chilli Flakes on the side

and Vegetable Pad Thai served with Ground Roasted
Peanuts, Lemon Wedges and Chilli Flakes on the side

DESSERTS:

Dark Chocolate Sting Rolls, Spicy White Chocolate and
Mango Cigars, Vanilla Ice Cream

4 R199.95 p.p

CUSTOM BUFFET MENU A

STARTERS:

Five Starter Items

MAINS:

Two Mains from Category A

One Main From Category B

Two Kinds of Starch

DESSERTS:

Three Types of Desserts

5 R229.95 p.p

CUSTOM BUFFET MENU B

STARTERS:

Five Starter Items

MAINS:

Two Mains from Category B

One Main From Category A

A Three Types of Starch

DESSERTS:

Three Types of Desserts





MEAL SELECTOR FOR CUSTOM BUFFET MENU A AND B

STARTERS

Vegetable Spring Rolls

Crispy Savoury snack filled with delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

Chicken Spring Rolls

Crispy Savoury snack filled with Shredded Chicken pieces and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

Prawn Spring Rolls

Crispy Savoury snack filled with Prawns and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce.

MAINS CATEGORY A

Any of the below dishes with Veg, Tofu or Chicken

The Eye of the Tigress, AKA Thai Green Curry

Thick, creamy, filling, and bright. One of the most famous and sought-after dishes—beautifully vibrant thanks to the addition of Thai basil, cilantro, and makrut lime leaf and peel.

Tigress, Tigress, AKA Thai Red Curry

The fiery dish originates from central Thailand. It draws its colour from the red chilis used, which are crushed with shallots, garlic, blue ginger, and lemongrass.

The Paper Tigress AKA Panang Curry

Sweet, yet salty, thick nutty flavours, spruced with the taste of roasted ground peanuts. All this goodness is a result of a variety of ingredients like coriander, shallot, garlic, shrimp paste, white pepper and salt.

The Roaring Tigress AKA Massaman Curry

If you take Indian spices and do a mash up with aromatics used in Thai curries (garlic, lemongrass, galangal), add coconut and peanuts, you get very close to Massaman Curry. So it tastes like a mash up between an Indian curry and Thai Curry. AND WE LOVE IT! "It's not quick and easy, but it's so worth it!"

The Easy Tigress AKA Cashew nuts and Roasted Chilli Paste Stir Fry

Toasted Cashew Nuts wokked with roasted chilli paste, aromatic home made stir fry sauce and hand-selected Vegetables.

The Dark Tigress AKA Stir Fry in Oyster Sauce

Fresh Vegetables Stir Fried in Thick, Syrupy Dark Brown Oyster Sauce.

The Southern Tigress AKA Sweet and Sour Stir Fry

Bold. Exotic. Fruity yet Salty. Crunchy and Soft.

The Hungry Tigress AKA Pad Thai

The flavours of this Rice Noodle dish are centered around a sweet-savory fusion. Salty, nutty, and with that slightly sweet sauce, it's a treat for your tastebuds!

The Crazy Tigress AKA Pad Kee Mao (drunken noodles)

Drunken Noodles (also known as Pad Kee Mao) is a spicy Rice noodle stir-fry that has a flavor profile that centres around more vegetables and a thicker, savory sauce made of oyster sauce, fish sauce, and soy sauce.

The Smoking Tigress AKA Noodles in Black Bean Sauce

Sharp, pungent, salty and spicy with a hint of sweet stir fry with egg noodles

The Tigress Balm AKA Bae mee Prik Phao

Peppers, Cashew Nuts, and Noodles tossed with Aromatic Chilli and Garlic Paste, and Yellow Egg Noddles.

MAINS CATEGORY B

Any of the bellow dishes when ordered with Pork, Beef or Prawns

The Eye of the Tigress, AKA Thai Green Curry

Thick, creamy, filling, and bright. One of the most famous and sought-after dishes—beautifully vibrant thanks to the addition of Thai basil, cilantro, and makrut lime leaf and peel.

Tigress, Tigress, AKA Thai Red Curry

The fiery dish originates from central Thailand. It draws its colour from the red chilis used, which are crushed with shallots, garlic, blue ginger, and lemongrass.

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The Easy Tigress AKA Cashew nuts and Roasted Chilli Paste Stir Fry

Toasted Cashew Nuts wokked with roasted chilli paste, aromatic home made stir fry sauce and hand-selected Vegetables.

The Dark Tigress AKA Stir Fry in Oyster Sauce

Fresh Vegetables Stir Fried in Thick, Syrupy Dark Brown Oyster Sauce.

The Southern Tigress AKA Sweet and Sour Stir Fry

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The Smoking Tigress AKA Noodles in Black Bean Sauce

Sharp, pungent, salty and spicy with a hint of sweet stir fry with egg noodles

The Tigress Balm AKA Bae mee Prik Phao

Peppers, Cashew Nuts, and Noodles tossed with Aromatic Chilli and Garlic Paste, and Yellow Egg Noddles.

STARCH

Jasmine Rice

Egg Fried Rice

Fried Noodles

Egg Fried Noodles

DESSERTS

Our Devilishly Delicious Milktart Samosas

An old South African favorite re-imagined. Be Warned! They are fabulously addictive.

Mango, With White Chocolate and Chilli Spring Rolls

Delightfully Rich. Outrageously Decadent.

Orange Peel and Mango Tiramisu

Mango Juice and Coffee Soaked Tiramisu .Sprinkled with Orange Zest

Fried Dark Chocolate Cigarillos

Minimum number the above menus can be ordered for

- Menu 1, 2, and 3 for a minimum of 25 people
- Menu 4 and 5 for a minimum of 30 people

Delivery and Collection only

- R500 in greater Johannesburg

To Provide Chaffing dishes, Platters, Utensils, Cutlery and Crockery

- 12,5% of the order's value

To Provide Chef(s) and service team on site

- 12,5% of the order's value

Spice up your event with some culinary action | R1500.00

- Mobile Tandoor with a Tandoor Chef to make the bread on site. Subject to assess the venue for ventilation and fire safety prior the function



PASTAWORX: PASTA FUNCTION CATERING

We Sell Flavourz Catering Division is introducing Pasta Worx Function Catering. Selecting Pasta Worx catering doesn't mean just a Thai "themed" menu. At We Sell Flavourz Pasta Worx is our beloved Restaurant brand. Therefore when you select a Pasta Worx buffet from We Sell Flavourz Catering Division, it will be the real deal: prepared by our experienced and dedicated chefs with many years of experience, and using nothing but the best available ingredients.

1 R79.95 p.p

SINGLE MEAL BUDGET OPTION

Tagliatelle ala Bolognese with Grana Padano Shavings

or Penne Rigate with Sautéed Mushrooms, Double Thick Cream and Grant Padano Shavings

2 R89.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION

Tagliatelle ala Bolognese with Grana Padano Shavings

and Penne Rigate with Sautéed Mushrooms, Double Thick Cream and Grant Padano Shavings

3 R149.95 p.p

SINGLE MEAL VARIATION BUDGET OPTION WITH STARTERS & DESSERTS

STARTERS:

Salad With Ruccola, Parmesan Shavings and Vinaigrette

Herbed Mediterranean Flat Bread rubbed with Sea Salt and crushed Black Peppercorns

Mediterranean Flat Bread with crushed Garlic

MAINS:

Tagliatelle ala Bolognese with Grana Padano Shavings

and Penne Rigate with Sautéed Mushrooms, Double Thick Cream and Grant Padano Shavings

DESSERTS:

Dark Chocolate Sting Rolls, Milktart filled, Cinnamon Dusted Triangles , Vanilla Ice Cream

4 R199.95 p.p

CUSTOM BUFFET MENU A

STARTERS:

One Salad

Two types of Bread

MAINS:

Two Mains from Category A

One Main From Category B.

DESSERTS:

Three Types of Desserts

5 R229.95 p.p

CUSTOM BUFFET MENU B

STARTERS:

Two Salads

Two types of bread

MAINS:

Two Mains from Category B

One Main From Category A

Three Types of Starch

DESSERTS:

Three Types of Desserts

1. Single Meal Budget Option | R79.95 p.p

Tagliatelle ala Bolognese with Grana Padano Shavings Or Penne Rigate with Sautéed Mushrooms, Double Thick Cream and Grant Padano Shavings

2. Single Meal Variation Budget Option | R89.95 p.p

Tagliatelle ala Bolognese with Grana Padano Shavings Tagliatelle ala Bolognese with Grana Padano Shavings And Penne Rigate with Sautéed Mushrooms, Double Thick Cream and Grant Padano Shavings

3. Meal 2 with Starters and Desserts | R149.95 p.p

Salad With Ruccola, Parmesan Shavings and Vinaigrette | Herbed Mediterranean Flat Bread rubbed with Sea Salt and crushed Black Peppercorns | Mediterranean Flat Bread with crushed Garlic | Desserts: Dark Chocolate Sting Rolls, Milk Tart filled, Cinnamon Dusted Triangles , Vanilla Ice Cream

4. Custom Buffet Menu A | R199.95 p.p

One Salad | Two types of Bread (Choose from Meal selector below) | Two Mains from Category A | One Main From Category B | Three Types of Desserts

5. Custom Buffet Menu B | R229.95 p.p

Two Salads | Two types of bread | Two Mains from Category B | One Main From Category A | Three Types of Starch | Three Types of Desserts

Meal Selector for Custom Buffet Menu A and B

SALADS

Italian Salad

Mixed Greens, Arugula, Tomato, Sweet Red Onions, Cucumber, Ricotta, Balsamic Vinaigrette

Roasted Butternut Salad With Feta and Sun-dried Tomatoes

Roasted, Caramelised, Cubed Butternut on Hand Selected Green Leaves, Red Aromatic Onions, Balsamic Infused Sundried Tomatoes, Feta Crumbs, Roasted Nuts, Drizzled with Homemade Vinaigrette.

Blue Cheese. Olives and Sun-dried Tomatoes Salad

Mixed Lettuce Leaves, Creamy Blue Cheese, Olives, Sun-dried Tomatoes. Drizzled with Mustard Vinaigrette.

Old School Chicken Salad

Pan-fried Chicken Breast Strips layered on Mixed Greens, Ripe Tomatoes, Onions, Cucumber, and Parmesan Shavings.

Bacon, Blue Cheese and Sun-dried Tomatoes Salad

Crispy Cured Bacon Pieces sprinkled over a bed of Lettuce topped with Creamy Blue Cheese and Balsamic Sun-dried Tomatoes.

Smoked Salmon, Capers and Dill Salad

Oak Smoked Atlantic Salmon on Mixed Lettuce, Ricotta, Olives and Capers.

BREADS

Mediterranean Flat Bread Brushed with Olive Oil, Sprinkled with Italian Herbs, Sea Salt and Coarse Black Pepper

Mediterranean GARLIC Flat Bread Brushed with Olive Oil, Sprinkled with Italian Herbs, Sea Salt and Coarse Black Pepper

MAINS CATEGORY A

Napolitana Penne

Delicately Herbed Home made Rustic Tomato Sauce on Penne Rigate.

Arabiatta Funghi with Black Olives

Spicy, Chunky Tomato Sauce with Shredded Fresh Basil, sliced Black Olives and Mushrooms

Roasted Butternut, Feta and Sun-dried Tomatoes Tagliatelle

Caramelised, Cubed Butternut on Tagliatelle Aglio e Olio, crumbed Feta, Balsamic infused Sun-dried tomatoes and fresh Parsley.

Chicken Livers Penne

Flambe'd Chicken Livers cooked in Tomato sauce, with a dash of Double Thick Cream on Penne

Penne with Blue Cheese, Sun-dried Tomatoes and Green Olives

Creamy Gorgonzola sauce with Green Olives and Sun-dried tomatoes on a bed of Penne Rigate

Chicken with Gorgonzola and Sun-dried Tomatoes Penne

Grilled chunks of Chicken cooked in a Creamy Blue cheese sauce, topped with Balsamic infused Sun-dried Tomatoes on a bed of Penne

Aubergines, Tomato and Feta Pasta

Brinjals in a Spicy Tomato Sauce, Topped with Crumbled Feta on Penne Rigate

Mushroom, Garlic and Parsley Tagliatelle

Sliced Mushrooms Flambeed in Garlic and Chilli Oil, on a bed of Tagliatelle, Drizzled with Extra Virgin Olive oil, Chopped Parsley, sliced Sun-dried Tomatoes and Feta Crumbs

MAINS CATEGORY B

Tagliatelle alla Bolognese

Slow Cooked Beef Bolognese infused with hand selected spices and herbs on a bed of the finest Tagliatelle

Bacon, Blue cheese and Sun-dried Tomatoes Penne

Tagliatelle in Creamy Blue Cheese Sauce, sprinkled with Crispy Cured Bacon Bits and Sun-dried Tomato chunks

Scampi on Spaghetti

Prawn Tails Flambeed in Garlic and Chilli Oil, on a bed of Spaghetti Drizzled with Extra Virgin Olive oil, Chopped Parsley, sliced olives, and Feta Crumbs

Spaghetti Puttanesca

Arrabbiata Spaghetti Cooked with Olives, Capers, and Anchovy fillets, finished with shredded Basil Leaves

Spezattino Tagliatelle

Tagliatelle Arrabbiata topped with slivers flash-fried slivers of Beef.

Smoked Salmon with Capers and Dill Tagliatelle

Wood Smoked Salmon Pieces in a heavy Cream sauce with a dash of home made Napolitana with Capers and Dill. Served with Tagliatelle

Alfredo with Crispy Bacon on Penne

Creamy Mushroom Penne topped with Crispy Cured Bacon Bits

Chicken Alfredo Penne

Penne in a Super Creamy Mushroom sauce, topped with grilled Chicken Pieces

DESSERTS

Our Devilishly Delicious Milk Tart Samoosas

An old South African favorite re-imagined. Be Warned! They are fabulously addictive.

Mango, With White Chocolate and Chilli Spring Rolls

Delightfully Rich. Outrageously Decadent.

Orange Peel and Mango Tiramisu

Mango Juice and Coffee Soaked Tiramisu .Sprinkled with Orange Zest

Fried Dark Chocolate Cigarillos

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- 12,5% of the order's value

To Provide Chef(s) and service team on site

- 12,5% of the order's value





LET US CATER YOUR EVENT TODAY! GET IN TOUCH

alex@wesellflavourz.com

082 926 6001

www.wesellflavourz.com