



HOME CATERING MENU

Hot dishes, salads & cakes found on our Lunch & Cake table can be ordered from our kitchens for catering purposes.

We request a three day lead time for your order.
Suggested servings are generous.

MAIN DISHES

BEEF LASAGNE - serves 10 R 425

A classic homemade beef lasagne layered with beef mince, a classic tomato sauce, béchamel & pasta

BOBOTIE - serves 12 R 450

A classic South African dish of lightly curried beef mince topped with egg custard

MOUSSAKA - serves 8 R 400

A classic layered bake with lamb, aubergine & egg custard

AUBERGINE PARMIGGIANO - serves 8 R 350

Slow cooked aubergine, Italian tomatoes, mozzarella, parmesan & fresh basil

CHICKEN PIE - serves 12 R 400

Free-range chicken braised with white wine, leeks and mushrooms, wrapped in butter puff pastry

BASMATI RICE - serves 16 R 168

Spiced with onions, chillies, coriander & cardamom pods

SOUP

MINISTRONE - serves 6 R 220

SALADS

CHICKPEA & FETA SALAD - serves 10 R 295

A chunky salad with red onions, feta & chillies

HALOUMI & CABBAGE SALAD - serves 10 R 295

Thinly sliced raw cabbage, red onions, grilled haloumi & dressing

BARLEY & FETA SALAD - serves 16 R 135

With sliced cucumber, spring onions, rosa tomatoes, olive oil & fresh parsley

ROASTED SPICY CHICKPEA & AUBERGINE SALAD - serves 10-12 R 245

Spicy chickpeas with roasted aubergines, chilli, garlic and fresh herbs

PARSLEY & BARLE SALAD WITH FETA - serves 10-12 R 275

Barley with feta, Italian parsley, cashew nuts and warm spices

MACEDONIAN BARLEY SALAD - serves 10-12 R 285

A mixture of barley, cucumber, rosa tomatoes, olives, feta and fresh herbs

QUICHES

20cm foiltart small
- serves 8 6 1

BACON, ROSA TOMATO & THYMER 145 R 98 R 18

SPINACH, RED PEPPER & FETA R 145 - R 18

BUTTERNUT, BLUE CHEESE & ROSEMARY - R 98 -

CARAMELISED RED ONION & SPRING ONION - R 98 R 18

CUP CAKES (minimum order of 6 per flavour)

CHOCOLATE FUDGE R 108 for 6

A dark moist chocolate sponge cupcake covered in rich chocolate ganache

BLACK VELVET R 108 for 6

A light chocolate, black sponge cupcake spiced with aniseed & topped with cream cheese & poppy seed icing

CARROT R 108 for 6

Our signature carrot cake recipe filled with carrots, nuts, pineapple & cream cheese icing

CAKES

BLACK VELVET - serves 12 R 230

A light chocolate, black sponge cake spiced with aniseed and layered with cream cheese & poppy seed icing

CARROT - serves 12 R 265

Our signature carrot cake filled with carrots, nuts, pineapple & cream cheese icing

LEMON CHIFFON CAKE - serves 12 R 225

Light vanilla sponge flavoured with lemon

BAKED CHEESECAKE - serves 12-16 R 320

A traditional baked cheesecake with lemon zest & a biscuit crust

PRALINE CHEESECAKE - serves 12-16 R 440

A decadent caramel cheesecake topped with sweet caramelized pecan nuts

ALMOND & ORANGE - serves 12 R 215

A single layered cake made from almonds, oranges, eggs & sugar **wheat free**

CHOCOLATE - serves 12 R 225

A dark moist chocolate sponge covered in a rich, dark chocolate icing

MELISSA'S KLOOF STREET 021 424 5540 kloof@melissas.co.za
MELISSA'S NEWLANDS 021 683 6949 newlands@melissas.co.za
MELISSA'S CONSTANTIA 021 794 4696 constantia@melissas.co.za
MELISSA'S TYGERVALLEY 021 914 7608 tygervalley@melissas.co.za
MELISSA'S STELLENBOSCH 021 887 0000 stellenbosch@melissas.co.za
MELISSA'S BLOUBERG 021 557 4576 blouberg@melissas.co.za

MELISSA'S WATERFRONT 021 418 0255 waterfront@melissas.co.za
MELISSA'S SOMERSET MALL 021 852 8860 somersetmall@melissas.co.za
MELISSA'S FRATER SQUARE 021 863 0740 fratersquare@melissas.co.za
MELISSA'S DAINFERN 011 469 0343 dainfern@melissas.co.za
MELISSA'S BAYWEST MALL 041 492 1155 baywest@melissas.co.za
MELISSA'S FRANSCHHOEK 021 876 2690 franschhoek@melissas.co.za