

Events & Functions

MENUS

EXECUTIVE BREAKFAST CANAPÉS

Chef-led breakfast hospitality designed for boardrooms, early strategy sessions, and executive briefings.

Our breakfast canapés are created for professional environments where timing, presentation, and ease of service matter. Menus are light yet satisfying, designed for clean handling & seamless service without disrupting meetings.

SIGNATURE BREAKFAST CANAPÉ SELECTION

A refined mix of savoury and light breakfast bites, suitable for early meetings and corporate engagements.

- Mini croissants filled with mozzarella, sautéed mushroom, and caramelised onion
- Mini lamb sausages with mild onion and coriander glaze
- Smoked salmon on crisp potato rosti with cream cheese and chives
- Roast pepper and mushroom frittata bites
- Seasonal fruit skewers or cups
- Yogurt jars layered with muesli and seasonal fruit

DESIGNED FOR MORNING BOARDROOM SESSIONS & EXECUTIVE ARRIVALS.

EXECUTIVE FINGER BREAKFAST MENUS

Structured breakfast hospitality for extended meetings, workshops, and early corporate sessions.

Our finger breakfast menus are designed for meetings that require a more substantial offering while maintaining a professional, clean service format. Menus are balanced, composed, and suitable for seated or semi-formal boardroom settings.



MENU 1

CLASSIC CORPORATE

A familiar yet refined breakfast selection designed for comfort and ease during longer sessions.

COLD SELECTION

- Fresh seasonal fruit skewers
- Yogurt with muesli and fruit compote
- Mini croissants filled with cheese and pastrami
- Selection of breakfast pastries and Danishes

WARM SELECTION

- Mature cheddar omelette with fresh herbs
- Mushroom and spinach frittata bites
- Tomato and cream cheese quiche
- Haddock and leek filled breakfast pancakes

SUITABLE FOR EXTENDED BOARDROOM SESSIONS & INTERNAL MEETINGS.

MENU 2

CONTEMPORARY

A modern breakfast offering with a slightly richer profile, suited to client-facing engagements.

COLD SELECTION

- Breakfast wraps with macon, tomato, lettuce, and light mayonnaise
- Freshly sliced seasonal fruit
- Yogurt with muesli and fruit compote
- Selection of breakfast pastries and Danishes

WARM SELECTION

- French toast with macon and brie
- Mini croissants filled with herbed scrambled egg and leek
- Mini chicken sausages with sautéed onion and pepper
- Prawn and potato fritters

IDEAL FOR CLIENT MEETINGS, PRESENTATIONS & EXECUTIVE HOSPITALITY.



CLASSIC EXECUTIVE BOARDROOM MENU

A refined, familiar menu designed for comfort and professionalism during corporate lunches and dinners.

REDEFINED CONTINENTAL MENU I

Starters (choice of one)

- Peri peri chicken livers with brioche toast and onion marmalade
- Smoked trout salad with herb dressing

Mains (choice of one)

- Pan-roasted chicken supreme with thyme jus, roast potatoes, and seasonal vegetables
- Beef rump with jus, potato gratin, and green beans
- Wild mushroom and spinach pasta with parmesan cream

Desserts (choice of one)

- Baked vanilla cheesecake
- Chocolate almond torte

CLASSIC EXECUTIVE – HERITAGE MENU II

Starters (choice of one)

- Creamy mushroom soup with herb oil
- Prawn and avocado cocktail

Mains (choice of one)

- Slow-braised lamb shoulder with pan jus, mash, and buttered vegetables
- Roast chicken with garlic jus, seasonal vegetables, and potatoes
- Butternut and feta tart with caramelised onion

Desserts (choice of one)

- Apple crumble with vanilla custard
- Lemon meringue tartlet



CONTEMPORARY BOARDROOM MENU

A modern menu with shared elements, suited to collaborative meetings and client-facing engagements.

CONTEMPORARY BOARDROOM MENU 1 MODERN MEDITERRANEAN

Shared plates and light mains designed for collaborative meetings.

Shared Starters

- Mezze platter: hummus, baba ghanoush, olives, falafel, flatbread
- Halloumi and vegetable skewers

Mains (choice of one)

- Grilled chicken with lemon herb couscous
- Baked salmon with roasted vegetables and herb dressing
- Mediterranean vegetable tagine with chickpeas

Desserts

- Honey and yoghurt parfait
- Chocolate fig bites

CONTEMPORARY BOARDROOM MENU 2 GLOBAL FUSION

A confident, modern menu for client-facing engagements.

Shared Starters

- Crispy chicken bites with mild glaze
- Vegetable spring rolls with dipping sauce

Mains (choice of one)

- Asian-style beef stir-fry with jasmine rice
- Teriyaki chicken with stir-fried vegetables
- Roasted vegetable noodle bowl

Desserts

- Coconut panna cotta
- Chocolate brownie with Chantilly cream



LIGHT & HEALTH-FOCUSED BOARDROOM MENU

A clean, balanced menu for wellness-conscious teams and daytime engagements.

Starters (choice of one)

- Fresh garden salad with feta
- Tortilla wraps: grilled chicken Caesar or roasted vegetable with hummus

Mains (choice of one)

- Grilled chicken fillet with quinoa tabbouleh and roasted vegetables
- Pan-seared salmon with sweet potato mash & spinach
- Grilled aubergine stacks with ricotta, basil & tomato coulis

Desserts (choice of one)

- Seasonal fruit skewers with honey yoghurt
- Dark chocolate and nut bites

SUITABLE FOR DAYTIME BOARDROOM SESSIONS AND WELLNESS-FOCUSED CORPORATE ENVIRONMENTS.

SERVICE FORMAT

- Plated or shared boardroom service
- Suitable for lunch or dinner meetings
- Menus structured for professional pacing
- Discreet setup and clearing available on request

MENUS CAN BE TAILORED TO SUIT MEETING DURATION, DIETARY REQUIREMENTS, AND GUEST PROFILE.

Executive boardroom menus are curated for corporate environments and are not intended for large-scale functions or informal events.



Modern Street Food and Brand Activations

Casual food, professionally executed for brand activations and informal corporate events.

Our modern street food offering brings together globally inspired street-style concepts, curated and executed with control. Menus are designed for flow, speed, and consistency while maintaining the standards expected from a chef-led hospitality partner.

OUR STREET FOOD CONCEPTS

Rather than fixed menus, clients select from curated street food concepts, allowing us to design the right mix for each activation.

HOW THIS IS SERVED

- Menus are curated per event
- **Concepts are combined based on:**
 - Guest count
 - Event duration
 - Service style
- **Offered as:**
 - Live stations
 - Pre-plated service
 - Mixed activation setups

STREET FOOD MENUS ARE POSITIONED SEPARATELY FROM OUR EXECUTIVE & BOARDROOM HOSPITALITY OFFERINGS.

MODERN SLIDER BAR

Clean, one-hand comfort food with elevated execution.

- Mini brioche gourmet chicken burgers
- Spiced lamb sliders with yoghurt sauce
- Pulled chicken sliders with soft slaw

IDEAL FOR STAFF EVENTS AND BRAND LAUNCHES.

BAO & SOFT BREAD CONCEPT

Global street food, refined for professional environments.

- Steamed bao with glazed chicken
- Pulled lamb bao with herb yoghurt
- Crispy vegetable bao with sesame dressing

MODERN, CURRENT, AND HIGHLY POPULAR FOR ACTIVATIONS.



SHAWARMA & FLATBREAD STATION

Street food flavour with controlled presentation.

- Chicken shawarma flatbreads
- Lamb kofta flatbreads with yoghurt drizzle
- Roasted vegetable flatbreads

SERVED PRE-BUILT FOR SPEED AND CONSISTENCY.

LOADED STREET FRIES

Indulgent favourites in controlled portions.

- Fries with pulled chicken and light cheese sauce
- Fries with lamb mince and yoghurt drizzle
- Fries with spiced vegetables

BEST FOR CASUAL AND HIGH-ENERGY EVENTS.

STREET FOOD BOWLS

Modern, balanced, and highly versatile.

- Chicken rice bowls with light glaze
- Lamb mince bowls with grains and vegetables
- Vegetarian spiced vegetable bowls

POPULAR FOR MIXED TEAMS AND LONGER ACTIVATIONS.

ROTI & WRAP BAR

Local flavour, presented with structure.

- Soft rotis with chicken filling
- Lamb kebab wraps with tomato chutney
- Vegetable wraps with herb sauce

DURBAN INFLUENCE WITH MODERN EXECUTION.

ELEVATED WINGS & BITES

Familiar favourites, refined.

- Honey-ginger chicken wings
- Crispy chicken bites with mild glaze
- Spiced lamb riblets

IDEAL AS ADD-ONS OR SUPPORTING STATIONS.

www.mandmhalaalcaterers.co.za



Executive Sharing Platters

Chef-curated sharing platters designed specifically for executive meetings, boardroom sessions, and corporate engagements.

Our platters are built to support professional environments clean presentation, controlled portions, and refined flavours. Each platter is designed for seamless sharing, minimal disruption & a polished hospitality experience.

BESPOKE CHICKEN SHARING PLATTER (48 Pieces)

- Soy-honey glazed chicken thigh skewers, toasted sesame
- Golden crumbed chicken bites
- Mini brioche gourmet chicken burgers
- Grilled chicken kofta with herb yoghurt

BESPOKE MEAT SHARING PLATTER (48 Pieces)

- Slow-braised beef short rib bites with black pepper jus
- Spiced lamb kofta with soft herb yoghurt
- Mini rump with bell and red onion skewers
- Mini brioche gourmet beef burgers

BESPOKE VEGETARIAN SHARING PLATTER (48 Pieces)

- Phyllo shells filled with spiced vegetable compote
- Sundried tomato and feta quiche
- Grilled halloumi skewers
- Jalapeño cheese rissoles



**WE ARE LOCATED INSIDE THE WOODFORD
CAR HIRE BUILDING**

1 Intersite Av, Durban



WHATSAPP US TO ORDER

072 855 7998



EMAIL US

faraad@mandmhalaalcaterers.co.za

www.mandmhalaalcaterers.co.za

