

Catering for new NLSA Board Induction

21-23 October 2024

Pax-25

Venue: National Library of South Africa Pretoria campus

Monday, 21 October 2024

Breakfast: Set up at 07h30

X1 large bowl of muesli, 1x large bowl of fruit salad, x1 yoghurt

Croissants filled with the following fillings:

-lettuce, mozzarella cheese, tomato and cucumber

-lettuce, mozzarella cheese, sandwich ham and tomato

Filter coffee and tea

X 25 bottles of 500ml still bottled water

Lunch: Set up at 12h00

Savory yellow basmati rice

Crumbed chicken schnitzel served with both cheese sauce and mushroom sauce as options

Corn on the cob/ grilled hake fillet with tartar sauce

Greek salad / salad dressing

Freshly baked chocolate brownies

Cheesy vegetable bake (carrots, butternut, red onion, brussels sprouts, cauliflower, zucchini, garlic, red, yellow, green peppers)

X 15 assorted cold drinks (330ml cans with straws)

X10 assorted liqui-fruit cans (330ml cans)

X 25 bottles of 500ml still bottled water

Tuesday, 22 October 2024

Breakfast: Set up at 07h30

Mini English muffins with the following toppings:

-Pastrami ham and grated mozzarella cheese and cherry tomato

-Lettuce, grated mozzarella cheese with avo and cherry tomatoes

Freshly baked banana bread, with individual mini salted butter tubs

Variety of Jungle Oats protein chocolate/cereal bars

Filter coffee and tea

X 25 bottles of 500ml still bottled water

Lunch: Set up at 12h00

White basmati rice

Traditional chicken curry

Carrot Salad

Creamy vegetarian Pasta bake with zucchinis, carrots, celery, eggplant, red onion and broccoli with a cheese topping

Salmon stuffed avocados with a creamy dressing made from tangy Greek yogurt, mayo and spicy Dijon mustard studded with crunchy celery.

Chocolate berries moose cups

X 15 assorted cold drinks (330ml cans with straws)

X10 assorted liqui-fruit cans (330ml cans)

X 25 bottles of 500ml still bottled water

Wednesday, 23 October 2024

Breakfast: Set up at 07h30

Fruit skewers (watermelon, pineapple, kiwi, strawberry, grapes)

Freshly bakes scones with the following: (Self-serve)

-strawberry jam, cream, grated cheese

Assorted freshly baked muffins in the following flavours:

- Blueberry
- Vanilla
- Popiseed
- Carrot

Filter coffee and tea

X 25 bottles of 500ml still bottled water

Lunch: Set up at 12h30 (Braai menu)

Mini cocktail rolls

Mini garlic potatoes

Tender lamb chops

Stuffed mushroom (big portobello mushrooms) for Vegetarian

Boerewors

Chicken thigh skewer

Coleslaw / Chakalaka

Assorted Magnums ice-creams

X 15 assorted cold drinks (330ml cans with straws)

X10 assorted liqui-fruit cans (330ml cans)

X 25 bottles of 500ml still bottled water

Quotation to include:

All cutlery and crockery and table linen

X 3 black tablecloths and 25 black chair covers

Set up, serving and clear up

Please note we have one member highly allergic to peanuts, nothing with peanuts please

We also have x2 Vegetarians

To include serviettes, toothpicks, salt/pepper etc

All dishes to be neatly labelled(printed)

Dress code: Professionally neat attire, no hairnets or plastic aprons, chefs attire or all black formal attire

For more information or queries contact Shade Pietersen on 012 401 9712 / 079 123 5188/

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