



PLATTERS

Patisserie specialises in the most beautiful platters that will leave you breathless.

PLATTER FLAVOURS

FLAVOUR	½	FULL	TOP-UP
SWEET	R295	R495	R695
PASTRY	R295	R495	R695
MEATY	R345	R545	R745
GORMET SANDWICH	R295	R475	R675
VEGETARIAN	R295	R495	R695
HALAL	R345	R545	R745
FRESH FOOD	R295	R495	R695
CHEESES	R345	R545	R745
COLD MEAT	R345	R545	R745
BISCUIT	R295	R495	R695
BREAKFAST	R295	R495	R695

SIZE/COST OF PLATTER

½ platter = 5 people (20 food servings)

Full platter = 10 people (40 food servings)

Top-up platter = 15 people (60 food servings)

An additional fee of R25 per platter will be charged if food is packed in a platter plate. There will be no charges if the food is packed in boxes.

SELECTIONS

½ platter = variety of up to 4

Full platter = variety of up to 6

Top up platter = variety of up to 8

SWEET PLATTER

CAKES

- Bar One* (Choc sponge cake with caramel, cream & choc garnish)
Devils Choc (Serve heated for choc inside to smelt)
Death by Choc (Cookie crust, brownie texture, vanilla mouse)
Mississippi Mud cake
German Choc (Choc sponge with pecan nut, coconut, honey filling)
Choc Mayo (Moist Choc cake with choc sauce)
Choc Fudge (Moist choc cake with choc sauce)
Red Velvet (with Cream cheese icing)
Red Velvet Brownie cake (Moist brownie texture)
Carrot (with Raisins)
Carrot (with Pecan nuts)
Amarula Carrot
Hummingbird (Banana, pecan nuts, pineapple)
Manhattan Cheesecake (Baked cheesecake with fresh cream)
Lemon Meringue (Cookie crust, lemon filling & meringue)
Peppermint Crisp (Caramel, cookies, cream & peppermint crisp)
Apple Crumble (Crumble with cinnamon & apple)
Upside down Apple (Topped with butterscotch sauce)
Apple (Topped with honey)
Apple (Topped with Maple syrup)
Berry Custard Crumble (Crumble filled with custard & Berries)
Pecan nut Pie
Milktart (Doppie filled with custard filling)
Mascarpone tart (Doppie filled with mascarpone cream)
Mascarpone cake (Vanilla sponge cake filled with mascarpone cream)
Dairy Free Vanilla Sponge cake
Jewish (Lemon cake with custard filling)
Granadilla (Granadilla cake with butter icing)
Coffee (Topped with fresh cream)
Top Deck (Sponge cake with caramel & top deck sauce)
Orange (Orange, pecan nuts & yoghurt)
Orange (Gluten free) with cranberries & almonds
Poppy seed cake
Ginger Pecan nut cake
White Choc Cheesecake (Baked Cheesecake)
Plain Baked Cheesecake
Berry Baked Cheesecake (Berry filling)
Choc Baked Cheesecake (Flake filling)
Choc Pear Crumble (Crumble filled with pear and choc sauce)
Romany Cream (Choc cake with butter icing)
Black Forest (moist Choc cake with cream & berry sauce)
Traditional Cupcakes (Choc/Vanilla)
Petits Fours (Vanilla sponge with jam & marzipan)

FUDGE SLICES

- Traditional Fudge**
Caramel & Biscuit
Indulgence (Shortbread, condensed milk, white & milk chocolate)
Caramel Nut (Brownie, caramel & nut and dark chocolate)
Tennis Biscuit (Chocolate fudge)
Rice Crispy
Rocky Road (Chocolate, marshmallows & nuts)

PASTRY / VEGETARIAN PLATTER

All pastry & vegetarian platters consist of pies, savoury cheesecakes & quiches.

PIES

*Chicken, sherry & cream
Steak, mushroom & red wine
Lamb
Lamb & Feta
Curry Lamb
Cornish
Sausage Roll
Cheese griller*

SAVOURY CHEESECAKES

*Chicken cheesecake with creamy mushroom sauce
Bacon, spinach & parmesan
Bibotie cheesecake with white sauce & caramelised banana
Vegetarian*

QUICHES

Quiches comes in the following pastries:

- Phyllo*
- French*
- Short crust*

*Bacon, sundried tomato & spring onion
Bacon & Asparagus
Chicken & Apricot
Chicken, peppadew & mushrooms
Spinach & feta
Biltong, caramelised pear & gorgonzola
Ham & mushroom
Breakfast mix
Basil, cheddar, feta, cherry tomato
Goats cheese, cherry tomato, onion & spinach
Ricotta & olives
Cranberry, butternut & brie
Lorraine (bacon, mushrooms & peppers)*

MEATY PLATTER

Meaty platters consist of meaty pies, savoury cheesecakes, quiches, chicken/beef kebabs, mini chicken legs/wings, meaty wraps etc.

GOURMET SANDWICH PLATTER

Mini sandwiches using specialised breads, wraps, phyllo pitas.

FRESH FOOD

Fresh food platter consists of fresh fruit and raw veggies accompanied with a creamy dip.

CHEESE PLATTER

A cheese platter consists of a variety of cheeses, crackers & a sweet chilli reduction, decorated with strawberries & grapes.

COLD MEAT PLATTER

This platter consists of a variety of cold meats, kebabs, chicken legs/wings & a dip decorated with salad leaves and cherry tomatoes.

BISCUIT PLATTER

A Biscuit platter consists of the following:

A variety of cookies / rusks

Fudge slices

Date balls

Chocolate brownie balls

BREAKFAST PLATTER

This platter includes the following:

Mini scones

Mini muffins

Breakfast quiches

A variety of mini break loafs

Butter & Jam

Gourmet Sandwiches

HALAL PLATTER

The halal platter consists of vegetarian and non-vegetarian pastries, gourmet sandwiches & wraps.

*FOR ANY ADDITIONAL CATERING NEEDS, CELEBRATION/WEDDING
CAKES PLEASE DO NOT HESSITATE TO CONTACT US.*

TO VIEW OUR PLATTERS & CAKES YOU CAN VISIT OUR WEBSITE AT:

www.patisseriebelle.co.za