



SWEET AND SAVOURY

Tarts

Mini (bite size)	R14 ea.
Tray size	R19 ea.
8 cm	R30 ea.
23 cm	R250 ea.
28 cm	R340 ea.
Flavours:	Lemon meringue Granadilla meringue Lemon Choc-mint Death by chocolate Choc Snickers Pecan Caramel almond Apple crumble Pear & Almond (<i>not available in mini</i>)

Mini Milk Tart

R19 ea.

Fruit Tart

R28 ea.

Sweet pastry base, lined with dark chocolate, filled with custard, topped with glazed seasonal fruit or berries (subject to availability)

Friands (almond cake with berries, gluten free)

Mini (bite size)	R14 ea.
8 cm	R28 ea.

Brownies

Mini (bite size)	R14 ea.
Half size	R27 ea.
Standard size	R44 ea.

Meringues (choc-chip or toasted almond & cinnamon)

Mini (bite size, min order of 25)	R9 ea.
Grande	R22 ea.

Pasteis de Nata **R22 ea.**

Portuguese custard tarts made with homemade puff pastry

Cupcakes

Mini	R20 ea.
Medium	R24 ea.
Large	R28 ea.

Flavours: Vanilla
Chocolate
Red Velvet

Speciality Cupcakes **R28 – R38 ea.**

Mini carrot cakes **R28 ea.**

Mini scones **R17 per half**

with fresh cream and strawberry jam

Sweet muffins (Apple, carrot and courgette with a cinnamon-pecan crumble)

Mini (bite size)	R18 ea.
Medium	R20 ea.
Standard size	R24 ea.

Savoury muffins (Feta, cheddar, thyme and peppadew)

Mini (bite size)	R18 ea.
Medium	R20 ea.
Standard size	R24 ea.

Cakes

Carrot Cake **R340 ea.**

Carrot Bundt cake with cream cheese frosting and pecans (12 slices)

Chocolate Cake **R340 ea.**

Chocolate Bundt cake moistened with coffee syrup, masked with a rich chocolate icing, chocolate curls and white chocolate shavings (12 slices)

Vanilla Cake **R290 ea.**

20 cm Vanilla cake: 3 layers with vanilla syrup and vanilla icing (10 slices)

Coffee-Nut Cake **R370 ea.**

20 cm 3-layer coffee nut cake with coffee ganache drip (10 slices)

Baked Cheesecakes

25 cm, 12 slices **R430 ea.**

Minis (all flavours) **R26 ea.**

Flavours: Salted caramel with toasted almonds
Black cherry
Strawberry
Blueberry
Coffee swirl with coffee ganache
Peanut butter with chocolate ganache
Rocky Road

Oreo Cheesecake **R450 ea.**

Double chocolate cheesecake **R450 ea.**

with salted caramel, dark choc curls, white chocolate and ganache drizzle

(Please enquire for prices on different size cakes, and our more decadent ones!)

Macarons R22 ea.Dusted or painted **R23 ea.**

Flavours: Lemon meringue
Pistachio
Cookies & cream
Vanilla
Strawberry
Coconut
Raspberry

QuicheMini (bite size/tray size) **R19 ea.**23 cm **R270 ea.**28 cm **R340 ea.**

Flavours: Bacon & cheddar
Butternut & feta
Tomato, olive, basil & feta
Caramelised onion & brie
Spinach & feta

Fillet bruschetta R23 ea.

Rare roast beef fillet, slow roasted vine tomato, & basil on a crisp bruschetta

Fig & camembert bruschetta R22 ea.

Fresh or preserved fig and camembert on a crisp bruschetta

Savoury macaron R36 ea.

Macaron shell filled with Parma ham, fig and blue cheese

Smoked salmon roses R38 ea.Mini smoked salmon roses with lemon-black pepper cream cheese on a corn fritter
also available on low GI bread **R35 ea.****Mini gourmet burgers R36 ea.**

Homemade beef patty with tomato, mayo, cheddar and caramelised onions (minimum order of 12)

Smoked chicken wrap R36 per half

Smoked chicken in a lightly curried, sweet chili mayo, rocket & cucumber

Cocktail sausages R20 pp

Honey & mustard glazed cocktail sausages (2 sausage per serving)

Italian beef meatballs (2 each) R20 pp**Mini corn fritter R28 ea.**

with an avo salsa and roasted tomatoes

Mini koftas R28 ea.

Lamb or beef kofta with tzatziki

Hummus platter R370 ea.

Home-made Moroccan spiced hummus, marinated olives and olive loaf (serves 10)

Sandwiches (per quarter)Egg mayo **R9 ea.**Cucumber, cream cheese & rocket **R9 ea.**Cheese & tomato **R9 ea.**Cheddar & onion marmalade **R9 ea.**Chicken mayo **R9 ea.**Smoked salmon, cream cheese & rocket **R12 ea.****Harvest Platter (minimum of 8pax) R104 pp**

Selection of local cheese and preserves

Cured Italian meats and pickles

Rosemary-garlic marinated olives

Lemon-chilli marinated artichokes

Moroccan spiced hummus

Garnished with fresh and dried fruit, and nuts

Served with warm olive bread

Cheeseboard (minimum of 8pax) R98 pp

Selection of local cheese, pickles and preserves, garnished with fresh and dried fruit, and nuts.

Served with crackers.

Please note that all prices are inclusive of VAT.**Ingredients and prices are subject to change due to season and availability.**Please ask us
about our:

- Cakes & Pastries made to order
- Frozen meals.

- Outside catering

- Functions

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