

EST. PRETORIA. 2022

Oh Mai Catering

Fresh, seasonal & made to order for every occasion



GRAZING TABLE — PRIVATE FUNCTION, PRETORIA

CONTENTS

Breakfast	I	Plated Dinner	VII
Tea & Light Snacks	II	Desserts	VIII
Finger Food & Canapés	III	Charcuterie & Platters	IX
Soups	IV	Food & Lunch Packs	X
Light Lunch Buffet	V	Beverages	XI
Braai & Spit	VI		

(v) denotes vegetarian

I Breakfast

Full breakfast buffet

*baked beans, mushrooms, fried eggs, beef & chicken
sausages, hash browns, toast, bacon*

Pink peppercorn & thyme scones, sundried
tomato cream cheese (v)

Mini savoury quiches

chicken & caramelised onion, or spinach & peppadew

Eggs to order

incl. eggs Benedict with spinach or smoked salmon trout

Croissants & sourdough toast

with jams & butter

Mini eggs Florentine

classic, or quail egg (v)

Spinach shakshuka (v)

Chicken sausages, tomato relish, hash browns

Miso scrambled egg crostini

smoked brioche, chives

Smoked salmon & wasabi cream cheese
rice bites

Mini salmon bruschetta

Toasted tramezzinis, assorted fillings
 Waffles, banana & salted caramel
full size or mini
 Matcha pancakes, cream & raspberry
 Mini flapjacks, fruit compote & cream (v)
 Mini health muffins

Lemon & mixed berry loaf
 Assorted Danish & mini pastries
 Scones with cheese & jam
 Yoghurt & muesli
 Fresh fruit platter
 Cheese & cold meat breakfast platter

II Tea & Light Snacks

Toasted sandwich platter
curried chicken mayonnaise, beef & caramelised onion, or baba ganoush roasted vegetable (v)

Bagel platter
smoked salmon & dill cream cheese, smoked chicken & wholegrain mustard, hummus & vegetables (v), or BBQ beef & pickled onion

Pita & wrap platter
gochujang chicken & Asian slaw, beef & stir-fried veg, chickpea & roasted butternut (v), or pulled lamb & tzatziki

Filled croissant platter
caprese (v), smoked chicken & honey mustard, shredded lamb & chimichurri, or egg mayo (v)

Assorted sandwiches & tea sandwiches

Mini filled panini rolls & bagels

Vegetable wraps (v)

Savoury scones
cream cheese & herbs, or sundried tomato & basil pesto

Scones, Chantilly cream & berry compote

Pain au chocolat & apple custard turnovers

Assorted Danish pastries

Filled mini croissants

Palmiers

Cinnamon buns

Carrot cake

Biscuits, rusks & muffins
flavours rotated daily

Mini yoghurt & muesli cups

Fruit skewers

Fresh fruit platter



PRAWN KATAIFI NESTS — COCKTAIL RECEPTION

III Finger Food & Canapés

VEGETARIAN BITES

Spinach & feta pinwheels (v)
 Spinach, sundried tomato & feta mini quiches (v)
 Burekas
spinach & feta, butternut & feta, or roasted vegetable with baba ganoush (v)
 Mushroom vol-au-vents (v)
 Truffled mushroom arancini (v)
 Quinoa arancini, smoked provolone (v)
 Smoked provolone & shimeji galettes (v)
 Shimeji & smoked provolone pizzettes (v)
 Crumbed tofu, Asian slaw & wasabi mayo (v)
 Crispy tofu bao buns, rainbow slaw (v)
 Vegetable gyoza, soy ginger dip (v)
 Vegetarian spring rolls, sweet chilli (v)
 Sorghum soft tacos, beans & kachumbari (v)
 Cape Malay vegetarian bunny (v)

CHICKEN & POULTRY

Sticky chicken drums, wings or skewers
 Chicken satay skewers
 Chicken kebabs
 Gochujang chicken lollipops
 Panko chicken, tonkatsu mayo
 Crumbed chicken strips
 Chicken soft tacos
 Chicken & vegetable mini potpies

BEEF & LAMB

Mini beef sliders & burgers
 Beef skewers & kefdes (meatballs)

Mac 'n cheese balls (v)
 Cheese pies (v)
 Potato croquettes, ranch dressing (v)
 Tempura cauliflower, tandoori mayo (v)
 Caprese skewers (v)
 Mini Caprese panini (v)
 Ratatouille phyllo cups (v)
 Mini halloumi sliders (v)
 Vegetarian loaded hotdogs (v)
 Roast tomato bruschetta with rocket (v)
 Tomato soup shots, cheese soldiers (v)
 Mini loaded jacket potatoes (v)
 Charred spicy sweetcorn cobs (v)
 Crudités with dips (v)
 Salted & caramel popcorn (v)

Mini Cape Malay chicken bunny
 Chicken & caramelised onion quiches
 Chicken & caramelised onion pizzettes, wild rocket
 Roasted chicken, brie & cranberry bruschetta
 Chicken rice-paper spring rolls, sweet chilli
 Gourmet mini chicken hotdogs
 Sticky stuffed turkey wings
 Shredded turkey, cranberry & brie en croûte

Loaded boerewors rolls
chakalaka, tomato relish, caramelised onion
 Beef, caramelised onion & wild rocket bruschetta

Braised beef gua bao
 Shredded smoked beef gua bao
 Beef & caramelised onion quesadilla
 Beef tataki, ponzu & pickled radish
 Teriyaki beef kebabs
 Sticky beef ribs

SEAFOOD & ASIAN-LEANING BITES

Prawn kataifi nests, guacamole & salsa
 Prawn fritters with guacamole
 Tempura prawn, spicy yuzu mayo
 Fish goujons & fish cakes, herbed ranch dip
 Seared tuna tataki, Asian slaw
 Smoked salmon blinis, dill cream cheese & roe

SWEET CANAPÉS

Mixed berry éclairs
 Triple chocolate cakes
 Red velvet mini cakes
 Amarula chocolate cake
 Mini Gateau Opéra
coffee & chocolate cake
 Mini chocolate logs
 Mini rooibos cake
 Fruit verrines
 Strawberry mousse verrines
 Mini tiramisu cups
 Panna cotta with fruit coulis
 Skopas panna cotta

Mini Philly cheese steaks
 Beef olives
 Quail Scotch eggs
 Lamb koftas & keftes, chimichurri
 Herb-crusted lamb loin, pommes rosti
 Braised lamb belly pitas, tzatziki

Mini salmon hand rolls
 Sushi selection
platters of 56 pieces
 Mini ramen bowls, marinated eggs
 Snoek en croûte
 Bobotie spring rolls
 Pap bruschetta, braai meat & chakalaka purée

Fruit tartlets
 Dark chocolate tartlets, hazelnut crémeux
 Mini lemon meringue tartlets
 Goats cheese, honey-roasted pear & walnut tartlet (v)
 Milk tart profiteroles
 Profiteroles, pistachio cream (v)
 Mini pavlova with fresh fruit
 Assorted mini pies
 Mini fruit mince pies
 Peppermint macarons
 Flooded gingerbread cookies
 Dikuku bucket

IV Soups

Spicy minestrone
cheese soldiers, mini bread rolls & croutons

Butternut soup
 Beef soup

v Light Lunch Buffet

STARCHES & GRAINS

Savoury rice
 Basmati or steamed rice
 Rice with lentils & caramelised onions (v)
 Samp
 Pap boules
 Garlic naan

Roasted baby potatoes, garlic & herbs
 Hasselback potatoes, cream cheese & spring onion
 Savoury bulgur wheat (v)
 Basil pesto, tomato & olive pasta (v)
 Beef lasagna
 Cinnabon buns

PROTEINS

Stuffed chicken breast, Tuscan sauce
 Stuffed chicken ballotine
jewelled cous cous & velouté
 Roasted chicken pieces or quarters
 Chicken drums, paprika
 Butter chicken
 Chicken curry or chicken stew
 Beef curry or beef stew
 Lamb curry

Braised short rib
 Beef ragout
 Grilled ribeye or club steak, mushroom jus
 Black pepper crusted beef fillet, coral tuile
 Seared beef, creamy polenta & jus
 Fried hake or grilled fish, lemon velouté
 Steamed dumplings
 Spinach & feta rotolo, beurre noisette (v)
 Truffled mushroom risotto (v)

VEGETABLES & SALADS

Build-a-salad station
baby greens, cocktail tomatoes, red onion, peppers, olives, feta, vinaigrette
 Mixed, green or classic Greek salad
 Roasted beetroot & butternut, feta & pumpkin seeds
 Beetroot carpaccio, feta, basil & berries
 Butternut, feta, chickpea & baby spinach salad
 Pear, walnut & blue cheese salad
 Chickpea salad
 Panzanella salad
 Pesto pasta salad
 Tandoori cauliflower (v)

Cauliflower & broccoli gratin (v)
 Charred tenderstem broccoli
 Eggplant & roasted red pepper bake (v)
 Roasted root vegetables
 Mélange of vegetables (v)
 Vegetable stir fry (v)
 Vegetable sosaties (v)
 Creamed spinach
 Chakalaka
 Plant-based nuggets (v)
 Veggie dogs (v)

INTERACTIVE STATIONS

Build-a-burger station

beef, chicken or vegetarian patty; caramelised onion, jalapeño, chakalaka, cheddar, chips

Mexican fiesta station

nachos, tacos & burritos; black bean mince, chicken, brown rice, pico de gallo, queso, guacamole

VI Braai & Spit

Whole lambs on the spit

Bistecca (loin steak), grilled, with prawns

gluten-free service available

Tomahawk steaks

Lamb shoulder chops

Boerewors

Chicken thighs

Spicy chicken quarters

Garlic tear-away bread & rolls

Charred butter sweetcorn

Sweet tomato relish



BRAAI BOARD — STEAK, RIBS & CHICKEN, CARVED TO ORDER

VII Plated Dinner

Served as two, three or four courses — chosen with your event manager.

Spiced butternut soup (v)

candied pumpkin seeds, en croûte

Truffled creamy mushroom soup (v)

Prawn bisque

Tuna tartare

avocado & cucumber salsa, soy-sesame dressing

Niçoise salad

Basil pesto babka

Truffled mushroom arancini, herbed salad (v)

Spinach & feta ravioli (v)

sundried tomato cream, crispy sage

Grilled ribeye

creamy polenta, charred asparagus, jus

Surf & turf

grilled prawns on rib-eye, grilled polenta, sauce bigarade

Chicken supreme

savoury bulgur wheat, grilled marrow, sauce bigarade

Portuguese spatchcock chicken

Miso-glazed salmon en papillote

Sesame-crusted tuna steak

bok choy, edamame, soba noodles, citrus-soy glaze

Barramundi, gremolata

Lavender & honey dessert
lavender crèmeux, mango coulis, honeycomb tuile

Crème Catalana
 Seasonal fruit salad tart

VIII Desserts

Single-tier ceremonial cake
customised flavour, colour & topper
 Malva pudding, or mini malvas with custard
 Panna cotta with fruit coulis

Berry pavlovas
 Red velvet cake
 Profiteroles, crème pâtissière

IX Charcuterie & Platters

Charcuterie board
four cheeses, three preserves, dried fruit & nuts, biltong, dry wors, non-pork cold meats, crackers & bread

Sweet & savoury platter
mini burgers, drumsticks, pinwheels, lemon meringue tartlets, brownies, lamingtons, fruit

X Food & Lunch Packs

Beef burger & chips
 Chicken burger & chips
 Plant-based burger & chips (v)
 Spicy chicken, mozzarella & peppadew panini
 Seared beef, mozzarella & caramelised onion panini
 Chicken, peppadew & mozzarella tramezzini

Beef steak baguette
 Chicken curry, mini naan & basmati rice
 Braised short-rib, rice & mixed vegetables
 Roast quarter chicken, savoury rice & salad
 Creamy samp & stew
 Sandwich, muffin, fruit & yoghurt pack
 Tiramisu cupcakes

XI Beverages

Tea & coffee station
filter coffee, Rooibos & Ceylon tea, milk, sugar, sweeteners
 Still & sparkling water
 Assorted soft drinks
incl. diet / zero & ice teas
 Assorted canned & 100% fruit juices
 San Pellegrino, Appletiser & Grapetiser

Homemade ice tea
 Welcome mocktails
Benini mimosa, basil virgin mojito
 Mini milkshakes
chocolate, vanilla, strawberry
 House wine
Darling Cellars, The Wolftrap, Spier Cabernet Sauvignon & Sauvignon Blanc

Beer & cider selection

*Savanna, Hunter's Dry, Loxtonia, Rekorderlig,
Erdinger, Heineken*

Specialised bar service

open or cash bar, South African wines & beers

Confectionery table

Mars, Bounty, Snickers, Twix, wine gums, jelly babies

ENQUIRIES

Menus are seasonal and fully customisable. Share your date,
guest count and venue and we will return a tailored quotation
and tasting proposal.

info@omai.co.za

+27 (0)73 028 6108

Gauteng

Dietary requirements — halaal, vegan, gluten-free — accommodated on request.