OH MAI CATERING

Catering menu

MADE TO SHARE

CUSTOMISABLE FOR YOUR GATHERING



MADE TO SHARE

Food is a *love language.*

Pretoria, Midrand, Johannesburg & surrounding areas

OMAI.CO.ZA

Find your flavour.

Explore by catering format, then choose the dishes that suit your gathering.

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Vegetarian dishes are marked (v). Please discuss vegan, halaal-friendly and gluten-free requirements, and any allergies, with us during menu planning.

Our menus change with the season and are fully customisable. A dish you love, a family favourite or a particular theme can all be part of the conversation.

309 menu entries / Browse online at omai.co.za

01 / THE COLLECTION

Breakfast & brunch

Hot breakfasts & egg dishes

Full breakfast buffet
A breakfast spread of baked beans, mushrooms, fried eggs, beef and chicken sausages, hash browns, toast and bacon.

Eggs to order
Eggs prepared to order, including Benedict-style options with spinach or smoked salmon trout.

Mini eggs Florentine
Mini Florentine-style eggs with spinach, in a classic version or with quail egg.

Spinach shakshuka (v)
Eggs cooked with spinach in a shakshuka-style pan dish.

Chicken sausages, tomato relish, hash browns
Chicken sausages with tomato relish and potato hash browns.

Miso scrambled egg crostini
Savoury miso scrambled egg on smoked brioche, finished with chives.

Scrambled tofu with avocado on rye
Scrambled tofu and avocado served on rye bread as an alternative breakfast choice.

Savoury breakfast bites

Pink peppercorn & thyme scones (v)
Savoury scones with pink peppercorn and thyme, served with sundried tomato cream cheese.

Mini savoury quiches
Small savoury pastry tarts with an egg-based filling.
Options: Chicken & caramelised onion; spinach & peppadew; mushroom & cheese; spinach, sundried tomato & mushroom; smoked provolone & mushroom

Smoked salmon & wasabi cream cheese rice bites
Small rice bites pairing smoked salmon with wasabi-flavoured cream cheese.

Mini salmon bruschetta
Small toasted-bread bites topped with salmon.

Toasted tramezzinis
Toasted Italian-style sandwiches with assorted fillings; confirm the selection during menu planning.

Bread, pastries & sweet breakfasts

Croissants & sourdough toast
Layered croissants and sourdough toast, served with jams and butter.

Waffles, banana & salted caramel
Waffles served with banana and salted caramel for a sweet breakfast choice.
Serving: Full size or mini

Matcha pancakes, cream & raspberry
Pancakes flavoured with matcha green tea, accompanied by cream and raspberry.

Mini flapjacks, fruit compote & cream (v)
Small pancakes served with a fruit compote and cream.

Mini health muffins
Mini breakfast muffins; ask us about the current flavours and ingredients.

Lemon & mixed berry loaf
A sweet loaf cake bringing together lemon and mixed berries.

Assorted Danish & mini pastries
A selection of Danish-style pastries and small pastries for the breakfast table.

Scones with cheese & jam
Scones accompanied by cheese and jam, combining savoury and sweet.

Fruit, yoghurt & cold breakfasts

Yoghurt & muesli
Yoghurt paired with muesli for a simple breakfast option.

Fresh fruit platter
A selection of fresh fruit arranged as a sharing platter.

Cheese & cold meat breakfast platter
An assortment of cheeses and cold meats for the breakfast table.

Tofu yoghurt overnight oats
Overnight oats with tofu yoghurt, offered as a cold breakfast option.

02 / THE COLLECTION

Tea & light bites

Sandwiches & filled bites

Assorted sandwiches & tea sandwiches
A selection of sandwiches and small tea sandwiches; fillings are discussed during planning.

Mini filled panini rolls & bagels
Small filled panini rolls and bagels; ask us about the current filling selection.

Vegetable wraps (v)
Vegetable-filled wraps for the tea or light-snack table.

Filled mini croissants
Small filled croissants, with the fillings discussed during menu planning.

Filled mini vetkoek
Small South African fried-dough buns with fillings discussed during menu planning.

Assorted mini pies
An assortment of small pies; ask us about the current fillings.

Scones, pastries & cakes

Savoury scones
Savoury scones paired with cream cheese or a tomato-and-pesto combination.
Options: Cream cheese & herbs, or sundried tomato & basil pesto

Scones, Chantilly cream & berry compote
Scones with lightly sweetened whipped cream and a berry fruit compote.

Pain au chocolat & apple custard turnovers
Chocolate-filled pastries and folded apple-and-custard turnovers.

Assorted Danish pastries
An assortment of Danish-style sweet pastries; ask us about the current selection.

Palmiers
Palm-leaf-shaped, layered pastry biscuits with a light, crisp texture.

Cinnamon buns
Sweet rolled buns with a cinnamon filling.
Options: Classic cinnamon buns; mini strawberry cheesecake cinnamon buns

Cinnabon buns
Swirled cinnamon buns; ask us about the topping and serving style.

Carrot cake
A soft carrot cake for the tea or dessert table.

Biscuits, rusks & muffins
An assortment of biscuits, twice-baked rusks and muffins, with flavours rotated daily.

Doughnuts
Doughnuts for the tea or dessert table, with mini versions also available.

Mini banana pecan cupcakes
Small cupcakes pairing banana with pecan nuts for a sweet snack.

Mini lemon tea cakes
Small lemon-flavoured cakes for the tea table, with a lemon-and-yoghurt version available.
Options: Lemon; lemon & yoghurt

Dikuku bucket
Traditional South African scones presented in a bucket for sharing.

Fruit & yoghurt

Mini yoghurt & muesli cups
Individual portions of yoghurt and muesli, served in small cups.

Fruit skewers
Fruit pieces threaded onto skewers for easy finger-food serving.

Fresh fruit platter
A selection of fresh fruit arranged as a sharing platter.

03 / THE COLLECTION

Canapés & finger food

Vegetarian bites

Pastries, tarts & savoury bakes

Spinach & feta pinwheels (v)
Savoury pastry spirals with a spinach and feta filling.

Spinach, sundried tomato & feta mini quiches (v)
Small savoury egg tarts combining spinach, sundried tomato and feta.

Burekas (v)
Savoury filled pastries, with a choice of vegetable and cheese fillings.
Options: Spinach & feta, butternut & feta, or roasted vegetable with baba ganoush

Mushroom vol-au-vents (v)
Light, hollow pastry cases filled with mushrooms.

Smoked provolone & shimeji galettes (v)
Savoury galettes pairing shimeji mushrooms with smoked provolone cheese.
Options: Caprese galettes also available

Shimeji & smoked provolone pizzettes (v)
Mini pizzas topped with shimeji mushrooms and smoked provolone cheese.

Cheese pies (v)
Savoury pastry parcels with a cheese filling.

Ratatouille phyllo cups (v)
Thin pastry cups filled with ratatouille-style mixed vegetables.

Vegetable strudel (v)
Rolled savoury pastry with vegetable fillings, including a butternut-and-feta version.
Options: Mixed vegetables; butternut & feta with caramelised pumpkin seeds

Goats cheese, honey-roasted pear & walnut tartlet (v)
A small tart pairing goats cheese with honey-roasted pear and walnuts.

Crisp bites & croquettes

Truffled mushroom arancini (v)
Italian-style rice bites with mushrooms and a truffle flavour.

Quinoa arancini, smoked provolone (v)
Quinoa bites with smoked provolone cheese, inspired by Italian arancini.

Crumbed tofu, Asian slaw & wasabi mayo (v)
Tofu in a breadcrumb coating, with Asian-style slaw and wasabi mayonnaise.

Mac 'n cheese balls (v)
Bite-sized balls of macaroni and cheese for a savoury snack.

Potato croquettes, ranch dressing (v)
Shaped potato bites with a crisp coating, accompanied by ranch dressing.

Tempura cauliflower, tandoori mayo (v)
Cauliflower in a light tempura batter, served with tandoori-spiced mayonnaise.

Buns, tacos & dumplings

Crispy tofu bao buns, rainbow slaw (v)
Soft bao buns filled with crispy tofu and colourful vegetable slaw.

Vegetable gyoza, soy ginger dip (v)
Japanese-style vegetable dumplings served with a soy and ginger dipping sauce.

Vegetarian spring rolls, sweet chilli (v)
Savoury vegetarian spring-roll parcels with sweet chilli sauce.

Sorghum soft tacos, beans & kachumbari (v)
Soft sorghum tacos with beans and kachumbari, an East African-style chopped salad.

Cape Malay vegetarian bunny (v)
A vegetarian curry-filled bread bite in the style of South African bunny chow.

Mini Caprese panini (v)
Small Italian-style sandwiches inspired by the tomato-and-mozzarella Caprese combination.

Mini halloumi sliders (v)
Small slider buns with halloumi, a firm Mediterranean-style cheese.

03 / CONTINUED

Canapés & finger food

Vegetarian bites / Buns, tacos & dumplings — continued

Vegetarian loaded hotdogs (v)
Vegetarian hotdogs with toppings; discuss the topping selection during menu planning.

Vegetable samosas (v)
Savoury pastry parcels with a vegetable filling, served as finger food.

Vegetables, skewers & soup shots

Caprese skewers (v)
A skewer-sized take on Caprese, the Italian tomato-and-mozzarella salad.

Roast tomato bruschetta with rocket (v)
Toasted-bread bites topped with roasted tomato and peppery rocket leaves.

Tomato soup shots, cheese soldiers (v)
Small servings of tomato soup with savoury cheese soldiers for dipping.

Mini loaded jacket potatoes (v)
Small jacket potatoes with toppings; ask us about the current filling selection.

Charred spicy sweetcorn cobs (v)
Sweetcorn cobs with a charred finish and a spicy seasoning.

Crudités with dips (v)
Raw vegetable bites for dipping; the dip selection is confirmed during planning.

Salted & caramel popcorn (v)
Popcorn in savoury salted and sweet caramel versions.

Beetroot roulade, cream cheese & basil (v)
A savoury beetroot roll with cream cheese and basil.

Chicken, duck & turkey

Skewers, wings & crisp bites

Sticky chicken drums, wings or skewers
Chicken drumsticks, wings or skewers with a sticky glaze; choose the format during planning.

Chicken satay skewers
South-East Asian-style chicken skewers; confirm the satay marinade and sauce during menu planning.

Chicken, duck & turkey / Skewers, wings & crisp bites — continued

Chicken kebabs
Skewered chicken bites for the savoury canapé selection.
Options: Classic chicken kebabs; souvlaki chicken skewers

Gochujang chicken lollipops
Lollipop-style chicken bites with gochujang, a Korean chilli paste.

Panko chicken, tonkatsu mayo
Japanese-style breadcrumbed chicken with savoury-sweet tonkatsu mayonnaise.

Crumbed chicken strips
Chicken strips in a breadcrumb coating, served as finger food.

Sticky stuffed turkey wings
Stuffed turkey wings with a sticky finish; ask us about the filling.

Duck confit & plum bonbons
Crisp duck croquettes with spiced plum glaze, sesame and micro herbs.

Pastries, buns & filled bites

Chicken soft tacos
Soft tacos with a chicken filling; ask us about the accompaniments.

Chicken & vegetable mini potpies
Small savoury pies combining chicken and vegetables beneath a pastry top.

Mini Cape Malay chicken bunny
A small bread bite filled with Cape Malay-style chicken curry, inspired by bunny chow.

Chicken & caramelised onion quiches
Savoury egg-and-pastry tarts with chicken and sweet caramelised onion.

Chicken & caramelised onion pizzettes, wild rocket
Mini pizzas with chicken, caramelised onion and wild rocket leaves.

03 / CONTINUED

Canapés & finger food

Chicken, duck & turkey / Pastries, buns & filled bites — continued

Roasted chicken, brie & cranberry bruschetta
Toasted-bread bites with roasted chicken, brie cheese and cranberry.

Chicken rice-paper spring rolls, sweet chilli
Chicken-filled rice-paper rolls accompanied by sweet chilli sauce.

Gourmet mini chicken hotdogs
Small chicken hotdogs for finger-food serving; confirm the toppings during planning.

Shredded turkey, cranberry & brie en croûte
Shredded turkey, cranberry and brie cheese enclosed in pastry.

Chicken mayo phyllo parcels
Thin phyllo pastry parcels with a chicken mayonnaise filling.

Chicken gua bao
Soft folded buns filled with chicken, including a gochujang-flavoured version.
Options: Chicken; gochujang chicken

Beef & lamb bites

Buns, pastry & bread bites

Mini beef sliders & burgers
Small beef burgers in buns, sized for the finger-food selection.

Braised beef gua bao
Folded steamed buns filled with braised beef.

Shredded smoked beef gua bao
Folded steamed buns with shredded, smoked beef.

Beef & caramelised onion quesadilla
A filled tortilla combining beef and sweet caramelised onion.

Loaded boerewors rolls
Boerewors in rolls with chakalaka, tomato relish and caramelised onion.

Beef & lamb bites / Buns, pastry & bread bites — continued

Beef, caramelised onion & wild rocket bruschetta
Toasted-bread bites topped with beef, caramelised onion and wild rocket.

Mini Philly cheese steaks
Small beef-and-cheese sandwiches in the Philadelphia cheesesteak style.

Braised lamb belly pitas, tzatziki
Braised lamb belly in pita bread, with tzatziki, a yoghurt-based sauce.

Beef sausage rolls
Savoury pastry rolls with a beef sausage filling.

Beef spring rolls
Spring-roll parcels with a savoury beef filling.

Greek beef gyros
Greek-style beef gyros for the savoury selection; discuss the serving format and accompaniments with us.

Skewers, meatballs & meat bites

Beef skewers & kefdes (meatballs)
Skewered beef bites and kefdes-style meatballs for the savoury canapé selection.

Beef tataki, ponzu & pickled radish
Lightly seared, sliced beef with citrusy ponzu sauce and pickled radish.

Teriyaki beef kebabs
Beef skewers with the savoury-sweet flavour of teriyaki.

Sticky beef ribs
Beef ribs with a sticky glaze for the savoury finger-food selection.

Beef olives
Beef rolled around a savoury filling, rather than olives; ask us about the stuffing.

Lamb koftas & kefdes, chimichurri
Seasoned lamb bites and meatballs with a herby chimichurri sauce.

Herb-crusted lamb loin, pommes rosti
Lamb loin with a herb crust, accompanied by rosti-style grated-potato cakes.

03 / CONTINUED

Canapés & finger food

Fish & seafood bites

Fish & seafood bites

Prawn kataifi nests, guacamole & salsa
Prawns with nests of fine, shredded pastry, accompanied by guacamole and salsa.

Prawn fritters with guacamole
Savoury prawn fritters paired with guacamole, an avocado dip.

Tempura prawn, spicy yuzu mayo
Prawn in a light tempura batter, with spicy mayonnaise flavoured by yuzu citrus.

Fish goujons & fish cakes, herbed ranch dip
Fish goujons, or breaded fish strips, and fish cakes with a herbed ranch dip.
Options: Lemongrass fish cakes with dip also available

Snoek en croûte
Snoek fish enclosed in pastry for a savoury canapé.

Seafood fritto misto
A mixed seafood selection in the fried Italian fritto misto style; discuss the seafood choices during planning.

Sushi, smoked & cured seafood

Seared tuna tataki, Asian slaw
Tuna seared on the outside and served tataki-style, with Asian-style vegetable slaw.

Smoked salmon blinis, dill cream cheese & roe
Small pancake-style blinis topped with smoked salmon, dill cream cheese and fish roe.

Mini salmon hand rolls
Small salmon sushi hand rolls; confirm the preparation and accompaniments during planning.

Sushi selection
A mixed sushi platter; discuss the roll and filling selection with us.
Serving: Platters of 56 pieces

Fish & seafood bites / Sushi, smoked & cured seafood — continued

Prawn & avocado ceviche spoons
Citrus-cured prawn with avocado mousse, cucumber, coriander oil and chilli crisp.

Mixed savoury bites & bowls

Savoury bites

Devilled eggs
Filled egg halves in the classic devilled-egg style; discuss the seasoning and filling during planning.

Savoury corn & baby marrow fritters
Savoury fritters combining corn and baby marrow for the light-snack table.

Caramelised onion & goats cheese tartlets
Savoury pastry tartlets with whipped goats cheese, caramelised onion, balsamic pearls and thyme.

Beetroot & whipped feta crostini
Crostini with beetroot gel, whipped feta, candied walnut and micro basil.

Quail Scotch eggs
Quail eggs in a savoury meat coating, in the style of a miniature Scotch egg.

Bobotie spring rolls
Spring-roll parcels inspired by bobotie, the South African spiced-mince dish.

Pap bruschetta, braai meat & chakalaka purée
Pap bites with braai meat and a smooth chakalaka vegetable relish.

Bowls, buns & dumpling selections

Mini ramen bowls, marinated eggs
Small bowls of Japanese-style noodle soup with marinated eggs.

Dim sum selection
An assortment of dumplings and small buns, with prawn, pork and chicken options and dipping sauces.
Options: Prawn har gow; deep-fried pork wontons; pork jiaozi; mini chicken bao

04 / THE COLLECTION

Platters & sharing boards

Boards & mixed platters

Charcuterie board
A sharing board with four cheeses, three preserves, dried fruit and nuts, biltong, dry wors, non-pork cold meats, crackers and bread.
Serving: Individual charcuterie cups also available; contents discussed during planning

Sweet & savoury platter
A platter of mini burgers, drumsticks, pinwheels, lemon meringue tartlets, brownies, lamingtons and fruit.
Serving: Brownies and lamingtons also available separately

Sandwich, bagel & wrap platters

Toasted sandwich platter
Toasted sandwiches for sharing, with a choice of savoury fillings.
Options: Curried chicken mayonnaise, beef & caramelised onion, or baba ganoush roasted vegetable

Platters & sharing boards / Sandwich, bagel & wrap platters — continued

Bagel platter
Filled bagels arranged for sharing, with fish, chicken, vegetable or beef options.
Options: Smoked salmon & dill cream cheese, smoked chicken & wholegrain mustard, hummus & vegetables, or BBQ beef & pickled onion

Pita & wrap platter
Filled pitas and wraps, with a choice of meat or vegetable combinations.
Options: Gochujang chicken & Asian slaw, beef & stir-fried veg, chickpea & roasted butternut, or pulled lamb & tzatziki

Filled croissant platter
A sharing selection of croissants with savoury fillings.
Options: Caprese, smoked chicken & honey mustard, shredded lamb & chimichurri, or egg mayo

05 / THE COLLECTION

Buffet & sharing menus

Soups

Spicy minestrone
Spicy Italian-style vegetable soup with cheese soldiers, mini bread rolls and croutons.

Butternut soup
A savoury butternut squash soup for a starter or buffet course.

Beef soup
A savoury beef soup for the soup or buffet selection.

Meat & fish mains

Roasts, grills & other mains

Stuffed chicken breast, Tuscan sauce
Stuffed chicken breast with Tuscan-style sauce; ask us about the filling and sauce ingredients.

Stuffed chicken ballotine
Rolled, stuffed chicken with jewelled couscous and a smooth velouté sauce; ask us about the filling.

Roasted chicken pieces or quarters
Roasted chicken offered as pieces or quarters for buffet serving.

Chicken drums, paprika
Chicken drumsticks seasoned with paprika for a savoury buffet main.

Grilled ribeye or club steak, mushroom jus
A choice of grilled ribeye or club steak with a savoury mushroom jus sauce.

Black pepper crusted beef fillet, coral tuile
Beef fillet with a black-pepper crust and a delicate, lace-like tuile garnish.

Meat & fish mains / Roasts, grills & other mains — continued

Seared beef, creamy polenta & jus
Seared beef with creamy maize-meal polenta and a savoury jus sauce.

Roast beef rump with jus
Roast beef rump served with a savoury jus sauce.

Curries, stews & braised dishes

Butter chicken
A creamy, Indian-style chicken curry in the butter chicken tradition.

Chicken curry or chicken stew
A choice of chicken curry or chicken stew for a warm buffet main.
Options: Chicken curry; chicken stew; hard-body chicken curry (umleqwa)

Beef curry or beef stew
A choice of beef curry or beef stew for a warm buffet main.

Lamb curry
Lamb in a curry sauce, with the spice level discussed during menu planning.

Braised short rib
Short rib gently braised for a tender, savoury buffet main.

Beef ragout
A slow-cooked beef stew in the French ragout style.

Braised lamb neck
Lamb neck prepared by braising as a substantial buffet main.

05 / CONTINUED

Buffet & sharing menus

Meat & fish mains / Curries, stews & braised dishes — continued

Oxtail or lamb potjiekos
A slow-cooked South African-style pot stew, with a choice of oxtail or lamb.
Options: Oxtail; lamb

Rice & baked mains

Beef lasagna
Layers of pasta with a savoury beef filling, served as a buffet main.

Chicken or lamb biryani
A fragrant spiced rice dish, also known as breyani or briyani, with chicken or lamb.
Options: Chicken; lamb

Bobotie
Spiced mince baked with a savoury egg-based topping, in the South African bobotie style.

Fish & seafood mains

Fried hake or grilled fish, lemon velouté
A choice of fried hake or grilled fish, with a smooth lemon velouté sauce.

Moules marinière, pommes frites & aioli
Mussels in the marinière style, served with fries and aioli.

Meat-free dishes & alternatives

Pasta, rice & pulse dishes

Spinach & feta rotolo, beurre noisette (v)
Rolled pasta with spinach and feta, accompanied by beurre noisette, or browned butter.

Meat-free dishes & alternatives / Pasta, rice & pulse dishes — continued

Truffled mushroom risotto (v)
Creamy Italian-style rice with mushrooms and a truffle flavour.
Options: Lemon & pea risotto also available

Chickpea & lentil curry (v)
A pulse-based curry combining chickpeas and lentils, with spice levels discussed during planning.

Tofu, soy & meat alternatives

Soy bolognaise (v)
Soy-based mince prepared in a savoury bolognaise-style sauce.

Spicy black bean chilli tofu with soy mince
Tofu and soy mince with spicy black bean chilli flavours, served as a buffet main.

Meat-free chicken-style stir-fry or stew
Meat-free chicken-style pieces in a stir-fry or stew, with ingredients confirmed during menu planning.
Options: No-chicken stir-fry; no-chicken stew

Plant-based nuggets (v)
Meat-free nuggets for a savoury plant-based alternative.

Veggie dogs (v)
A meat-free hotdog-style option; discuss the preparation and accompaniments with us.

Starches & breads

Rice, grains & pasta

Savoury rice
Seasoned rice to accompany curries, stews or other buffet dishes.

05 / CONTINUED

Buffet & sharing menus

Starches & breads / Rice, grains & pasta — continued

Basmati or steamed rice
A choice of basmati or steamed rice as a buffet accompaniment.

Rice with lentils & caramelised onions (v)
Rice combined with lentils and sweet caramelised onion.

Samp
Coarsely broken maize kernels, cooked as a South African-style starch accompaniment.

Savoury bulgur wheat (v)
Seasoned bulgur, a cracked-wheat grain, as an alternative buffet starch.

Basil pesto, tomato & olive pasta (v)
Pasta combining basil pesto, tomato and olives.

Bread, pap & dumplings

Pap boules
Ball-shaped portions of pap, the South African maize-meal staple.
Serving: Plain pap also available

Garlic naan
Soft naan flatbread flavoured with garlic, for serving alongside the buffet.

Steamed dumplings
Soft dumplings cooked by steaming; confirm the style and any filling during menu planning.
Options: Dombolo (South African-style steamed dumplings)

Potatoes

Roasted baby potatoes, garlic & herbs
Baby potatoes roasted with garlic and herbs.

Starches & breads / Potatoes — continued

Hasselback potatoes, cream cheese & spring onion
Thinly sliced, fan-style potatoes with cream cheese and spring onion.

Potato bake & gratin
Potato bakes in a choice of styles, including gratin and dauphinoise preparations.
Options: Potato bake; potato gratin; potato dauphinoise

Mashed potatoes
Smooth mashed potatoes to accompany buffet mains and stews.

Potato wedges
Potatoes cut into wedges, with roasted or crumbed preparations available.
Options: Roasted; crumbed

Vegetable sides

Tandoori cauliflower (v)
Cauliflower seasoned in the tandoori style for an aromatic vegetable side.

Cauliflower & broccoli gratin (v)
Cauliflower and broccoli in a baked gratin with a browned topping.

Charred tenderstem broccoli
Tenderstem broccoli with a charred finish, served as a vegetable side.

Eggplant & roasted red pepper bake (v)
A savoury bake combining aubergine and roasted red pepper.

05 / CONTINUED

Buffet & sharing menus

Vegetable sides — continued

Roasted root vegetables
A selection of roasted root vegetables; confirm the seasonal mix with us.

Mélange of vegetables (v)
A mixture of vegetables, served as a buffet accompaniment.

Vegetable stir fry (v)
Mixed vegetables cooked quickly in a stir-fry style.

Vegetable sosaties (v)
Vegetable pieces on skewers, in the South African sosatie style.

Creamed spinach
Spinach prepared with a creamy sauce as a vegetable side.

Chakalaka
A South African-style spiced vegetable relish for pairing with buffet or braai dishes.

Salads

Fresh & vegetable salads

Mixed, green or classic Greek salad
A choice of mixed, green or Greek-style salad; confirm the ingredients and dressing with us.

Roasted beetroot & butternut, feta & pumpkin seeds
Roasted beetroot and butternut paired with feta and pumpkin seeds.

Beetroot carpaccio, feta, basil & berries
Thinly sliced beetroot with feta, basil and berries, in a vegetable take on carpaccio.

Salads / Fresh & vegetable salads — continued

Pear, walnut & blue cheese salad
A fruit-and-cheese salad pairing pear, walnuts and blue cheese.

Potato salad
A potato-based salad for the buffet or braai table, with dressing discussed during planning.

Pasta, grain & pulse salads

Butternut, feta, chickpea & baby spinach salad
A salad combining butternut, feta, chickpeas and baby spinach.

Chickpea salad
A chickpea-based salad, with the ingredients and dressing confirmed during planning.

Panzanella salad
An Italian-style bread salad; confirm the vegetable and dressing selection during planning.

Pesto pasta salad
A pasta salad with pesto; discuss the pesto and other ingredients during planning.

Quinoa & sultana salad
A salad combining quinoa with sultanas, served as an accompaniment.

Tuna pasta salad
A savoury pasta salad with tuna; discuss the dressing and accompaniments during planning.

Mini Asian noodle salad (v)
Small servings of Asian-style noodle salad for a light accompaniment.

06 / THE COLLECTION

Braai & spit

Meats & grills

Whole lambs on the spit
Whole lambs cooked on a rotating spit as a sharing centrepiece.

Bistecca (loin steak), grilled, with prawns
Grilled loin steak accompanied by prawns, combining meat and seafood.
Dietary note: Gluten-free service available

Tomahawk steaks
Rib steaks cut with a long rib bone, for the braai or grill.

Lamb shoulder chops
Lamb shoulder chops for the braai or grill.

Boerewors
Traditional South African-style sausage for the braai.

Chicken thighs
Chicken thigh portions for the braai or grill.

Spicy chicken quarters
Quarter chicken portions with a spicy seasoning, for the braai selection.

Bread, vegetables & relishes

Garlic tear-away bread & rolls
Pull-apart garlic bread and bread rolls to accompany the braai.

Charred butter sweetcorn
Sweetcorn with butter and a charred finish.

Sweet tomato relish
A sweet tomato relish to accompany braai meats and other savoury dishes.

07 / THE COLLECTION

Plated meals

Starters

Spiced butternut soup (v)
Spiced butternut soup with candied pumpkin seeds and a pastry finish.

Truffled creamy mushroom soup (v)
A creamy mushroom soup with a truffle flavour, served as a plated starter.

Prawn bisque
A rich, smooth prawn soup in the French bisque style.

Tuna tartare
Tartare-style tuna, traditionally served raw, with avocado and cucumber salsa and a soy-sesame dressing.

Niçoise salad
A French-style salad from Nice; ask us about the ingredients in our current version.

Basil pesto babka
A savoury take on twisted babka bread, with a basil pesto filling.

Truffled mushroom arancini, herbed salad (v)
Italian-style mushroom rice bites with a truffle flavour and a herbed salad.

Spinach & feta ravioli (v)
Filled pasta parcels with spinach and feta, sundried tomato cream and crispy sage.

Burrata & heirloom tomato salad (v)
Burrata cheese with heirloom tomatoes in a summer-style salad.

Beetroot gravadlax
Beetroot-cured salmon with citrus and microgreen salad, avocado mousse and cucumber.

Mains

Grilled ribeye
Grilled ribeye with creamy maize-meal polenta, charred asparagus and a savoury jus.

Surf & turf
Grilled prawns on ribeye with grilled polenta and bigarade, a classic French orange sauce.

Chicken supreme
Chicken with savoury bulgur wheat, grilled marrow and bigarade, a French orange sauce.

07 / CONTINUED

Plated meals

Plated meals / Mains — continued

Portuguese spatchcock chicken
Portuguese-style chicken, opened out and flattened for cooking.

Miso-glazed salmon en papillote
Salmon with a savoury miso glaze, cooked en papillote, or in a parcel.

Sesame-crusted tuna steak
Tuna steak with a sesame crust, bok choy, edamame, soba noodles and a citrus-soy glaze.

Barramundi, gremolata
Barramundi fish with gremolata, a finely chopped herb-and-citrus garnish.

Branzino, cherry tomato sauce & linguini Nero
Branzino fish with cherry tomato sauce, linguini Nero pasta and fresh basil.

Herb-crusted line fish
Herb-crusted line fish with potato fondant, peas, grilled patty pans and hollandaise.

Seared salmon with prawns & pommes Anna
Seared salmon with prawns, layered pommes Anna potatoes, fritto misto vegetables and lemon butter.

Plated meals / Mains — continued

Spinach & ricotta ravioli (v)
Spinach and ricotta-filled pasta with Parmesan shavings and Parmesan foam.

Dessert course

Lavender & honey dessert
Lavender-flavoured crémeux, a smooth dessert cream, with mango coulis and a honeycomb tuile.

Crème Catalana
A Catalan-style custard dessert with a caramelised sugar topping.

Seasonal fruit salad tart
A pastry tart with a seasonal fruit-salad filling.

Dark chocolate torte (v)
Dark chocolate torte with hazelnut crémeux, candied cocoa nibs, vanilla ice cream and a chocolate tuile.

Strawberry & champagne panna cotta
Panna cotta with macerated strawberries, champagne caviar and strawberry coulis.
Dietary note: Please discuss alcohol requirements for the champagne preparation

08 / THE COLLECTION

Interactive stations

Build-a-burger station
Build a burger with a beef, chicken or vegetarian patty, caramelised onion, jalapeño, chakalaka, cheddar and chips.

Mexican fiesta station
A nacho, taco and burrito station with black bean mince, chicken, brown rice, pico de gallo salsa, queso and guacamole.

Interactive stations — continued

Build-a-salad station (V)
A build-your-own salad of baby greens, cocktail tomatoes, red onion, peppers, olives, feta and vinaigrette.

09 / THE COLLECTION

Meal & lunch packs

Sandwiches, burgers & bread meals

Beef burger & chips
A beef burger served with chips as a lunch-pack option.

Chicken burger & chips
A chicken burger served with chips as a lunch-pack option.

Plant-based burger & chips (v)
A plant-based burger served with chips as a lunch-pack option.

Spicy chicken, mozzarella & peppadew panini
A panini sandwich with spicy chicken, mozzarella cheese and peppadew peppers.

Seared beef, mozzarella & caramelised onion panini
A panini sandwich with seared beef, mozzarella and caramelised onion.

Chicken, peppadew & mozzarella tramezzini
An Italian-style sandwich with chicken, peppadew peppers and mozzarella.

Beef steak baguette
A baguette filled with beef steak; discuss the sauces and accompaniments with us.

Cooked meal packs

Chicken curry, mini naan & basmati rice
Chicken curry accompanied by a small naan flatbread and basmati rice.

Braised short-rib, rice & mixed vegetables
Braised short rib with rice and a mixed vegetable accompaniment.

Roast quarter chicken, savoury rice & salad
Roasted quarter chicken accompanied by savoury rice and salad.

Creamy samp & stew
Creamy cooked maize kernels with a savoury stew; confirm the stew selection during planning.

Mixed lunch packs

Sandwich, muffin, fruit & yoghurt pack
A lunch pack combining a sandwich, muffin, fruit and yoghurt.

10 / THE COLLECTION

Desserts & sweet bites

Mini desserts & sweet bites

Tartlets, choux & meringues

Mixed berry éclairs
Choux-pastry éclairs with a mixed-berry flavour.
Options: Lemon meringue éclairs with lemon curd, torched Italian meringue and pistachio crumb also available

Fruit tartlets
Small pastry tarts with fruit; the fruit selection is discussed during planning.

Dark chocolate tartlets, hazelnut crémeux
Small dark chocolate tarts with hazelnut crémeux, a smooth, custard-style dessert cream.
Options: Dark chocolate and salted caramel tartlets with cocoa nib also available

Mini lemon meringue tartlets
Small pastry tarts pairing a lemon filling with a meringue topping.

Milk tart profiteroles
Small choux-pastry buns with a South African milk-tart-style filling.

Profiteroles, pistachio cream (V)
Small choux-pastry buns filled with pistachio cream.

Mini pavlova with fresh fruit
Small meringue-based desserts accompanied by fresh fruit.

Mini cakes, pastries & biscuits

Triple chocolate cakes
Small cakes combining three chocolate elements; ask us about the current combination.

Red velvet mini cakes
Small red velvet-style sponge cakes for the sweet canapé selection.

Amarula chocolate cake
Chocolate cake with an Amarula flavour; please discuss alcohol requirements during menu planning.

Mini Gateau Opéra
Small French-style layered cakes combining coffee and chocolate.

Mini chocolate logs
Small, log-shaped chocolate sweets for the canapé selection.

Mini rooibos cake
Small cakes with the flavour of rooibos, South Africa's red-bush infusion.

Mini fruit mince pies
Small pastry pies with a sweet dried-fruit filling.

Peppermint macarons
French-style macaron sandwich biscuits with a peppermint flavour.

Flooded gingerbread cookies
Gingerbread biscuits decorated with a smooth layer of icing.

Milk tart cakelets
Small cakes inspired by South African milk tart for the sweet canapé selection.

Dessert cups & set desserts

Fruit verrines
Individual fruit desserts presented in small glasses.

10 / CONTINUED

Desserts & sweet bites

Mini desserts & sweet bites / Dessert cups & set desserts — continued

Strawberry mousse verrines
Strawberry mousse presented in small dessert glasses.

Mini tiramisu cups
Individual tiramisu-style dessert cups, with coffee flavours and a creamy texture.

Panna cotta with fruit coulis
A softly set Italian-style cream dessert with a smooth fruit sauce.

Skopas panna cotta
A set-cream dessert inspired by Skopas, the South African popped-maize snack.

Chocolate mousse cups
Chocolate mousse served in small dessert cups, with a duo-of-chocolate-mousse option.
Options: Chocolate mousse cups; duo of chocolate mousse

Puddings, cakes & sweet tables

Cakes, tarts & sweet tables

Single-tier ceremonial cake
A single-tier celebration cake, with flavour, colour and topper customised to the occasion.

Red velvet cake
A red velvet-style sponge cake for the dessert table.

Tiramisu cupcakes
Cupcakes inspired by the coffee-and-cream character of tiramisu.

Puddings, cakes & sweet tables / Cakes, tarts & sweet tables — continued

Confectionery table
A sweets table featuring Mars, Bounty, Snickers, Twix, wine gums and jelly babies.

Apple crumble pie
An apple pie with a crumble-style topping for the dessert table.

Oat milk tart
A milk-tart-style dessert made with oat milk; discuss other ingredients and dietary requirements during planning.

Puddings & set desserts

Malva pudding, or mini malvas with custard
A South African sponge pudding, with mini portions available with custard.

Panna cotta with fruit coulis
A softly set Italian-style cream dessert with a smooth fruit sauce.

Self-saucing chocolate pudding
A chocolate pudding with a sauce that forms during cooking.

Coconut sago pudding
A coconut-flavoured pudding made with sago pearls.

Meringues & choux

Berry pavlovas
Meringue-based desserts topped with berries.

Profiteroles, crème pâtissière
Small choux-pastry buns with crème pâtissière, a thick pastry custard.

11 / THE COLLECTION

Drinks & bar service

Hot drinks

Tea & coffee station
Filter coffee, rooibos and Ceylon tea, with milk, sugar and sweeteners.
Options: Soy milk; almond milk (discuss when planning)

Cold drinks & mocktails

Still & sparkling water
A choice of still or sparkling drinking water.

Assorted soft drinks
A selection of soft drinks, including diet or zero options and iced teas.

Assorted canned & 100% fruit juices
A selection of canned and 100% fruit juices; confirm the brands and flavours during planning.

San Pellegrino, Appletiser & Grapetiser
A branded drinks selection featuring San Pellegrino, Appletiser and Grapetiser.

Homemade ice tea
House-made iced tea, with flavours discussed during menu planning.

Welcome mocktails
Welcome drinks including a basil virgin mojito; other mocktail choices are confirmed during planning.

Mini milkshakes
Small milkshakes as a sweet drink option.
Options: Chocolate, vanilla, strawberry

Alcoholic drinks & bar service

House wine
Darling Cellars, The Wolftrap, Spier Cabernet Sauvignon and Sauvignon Blanc; selection confirmed during planning.
Options: Chenin Blanc; rosé

Bernini Mimosa
An orange-and-wine sparkling spritzer. Contains alcohol.

Beer & cider selection
Beers and ciders including Savanna, Hunter’s Dry, Loxtonia, Rekorderlig, Erdinger and Heineken.
Options: Black Label; Castle Lite

Belgravia gin & dark cherry
A gin-based dark cherry drink option. Contains alcohol.

Specialised bar service
Open or cash bar service featuring South African wines and beers, with arrangements agreed during planning.

OH MAI CATERING

Let’s plan *your gathering.*

Our menus change with the season and are fully customisable. A dish you love, a family favourite or a particular theme can all be part of the conversation.

Share your date, guest count and venue. You do not need to choose every dish before asking for a quote.

Request a catering quote

WhatsApp / 073 028 6108

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Browse the menu online

Scan to enquire