

Event Catering Brochure



Who are we?

Nouvelle Cuisine is a gourmet catering company run by Chef Basheerah Motala, specialising in exquisite food. We cater to all types of clientele, both corporate & private.

Why choose us?

We focus on flavour (naturally!), but also on texture, temperature, and aesthetics, as we work to create a unique dining experience. We offer personal service, with first class presentation, high quality cuisine & onsite supervision.

Our cuisine is modelled upon global trends and our menus continuously evolve to be able to provide clients with the most current & trending dishes.

What we offer for events:

Entrance

- Juices and Mocktails – Fresh fruit juices and mocktails set up on a display, or mocktail stations where freshly blended slushy mocktail such as such as strawberry daiquiri are made and can be finished off with a smoked ice wow effect.
- Fruit Skewers and entrance bites such as burfi truffles, jalebi, etc.
- Savory Canapes are offered either as a buffet set up or interactive live stations to give your guests a unique experience.

Main Catering

- Starters – we offer a variety of gourmet starter canapes which can be plated or served on platters to guests. E.g. Plated Mediterranean trio – kataifi halloumi nest, phyllo mozzarella borek and chicken kofte puri parcel.
- Salads – an exotic range of individually plated or salad platters such as strawberry candied pecan garden salad.
- Main Food – a maximum of 200 ppl, our main meals range from chicken, lamb, beef and seafood. We accommodate vegetarian as well. We do a variety of cuisine such as Mediterranean, Indian, Italian, etc. Mains can be served as buffet or platters to the table. Such as Peri-Peri Prawns; Cashew and coriander chicken and paneer.
- Palette Cleansers – Zesty fruity flavors to refresh and cleanse the palette between courses.

Something Sweet... served as either

- Tea Table set up with dessert and cakes – a mix of gourmet desserts and cakes which set up as a buffet OR...
- Dessert Live Stations – interactive stations where guests are wowed with freshly prepared desserts & they get to custom select their flavour preferences