

# FOOD.THAT LOVES YOU BACK



## PLATTERS & HARVEST TABLES

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# PLATTERS

*Platters serve 12-15 pax. Platter sizes are generally 45 cm x 35 cm.*

## BREAKFAST

- **Fruit Platter or Skewers:** (30 pieces) R850
- **Muesli & yoghurt cups:** (30 cups) R850
- **Danish Breakfast platter:** Boiled eggs, salmon, cream cheese, crudités, pickled onions, capers, cocktail bagels or rye bread. R1400
- **Meaty Breakfast Platter:** Devilled eggs, meatballs, hummus, crudités, cold meats, breads. R1500
- **Croissant selection** Chocolate, almond, plain croissants served with cheese, jam, nutella and fresh fruit. R780
- **Scone Platter:** Plain; Chive; Berry infused and Chocolate Scones served with butter, cream and grated cheese. R890
- **Breakfast pastries:** Sweet selection of muffins, croissants, flapjacks & lots of extra surprises. R950

## BREADY THINGS

- **Filled croissants or Cocktail bagels**
  - Cheese only R650
  - Scrambled eggs and bacon R800
  - Chicken mayo or Egg Mayo R900
  - Cheese, chicken slices, tomato and basil pesto R950
  - Salmon & cream cheese R1100
- **Wraps (30 half wraps)**
  - BBQ Tempeh & Roast Veg R680
  - Dijon honey chicken & Slaw R810
  - Moroccan Beef & roast veg R890
- **Bread & dips platter:** Selection of artisan breads, 2 dips & butter R530
- **Brioche Bun sandwich platter** (20 pieces) R580
  - Fillings: Chicken mayo/ Egg mayo/ Reuben/ Brisket & slaw
- **French Baguette platter** (20 pieces) R750
  - Basil pesto, chicken mayo & avo
  - Sirloin, truffle honey mustard, caramelised onion, rocket and brie.

- **Mezze Pita platter** (35 pieces) R680
  - Pitas filled with hummus, tzatziki, chicken strips, falafel, coleslaw and herbs
- **Slider platter** (18 Sliders with kettle chips) R980
  - Crispy chicken/ American Smash (Beef)/ Falafel (V)
- **Boerie platter:** 18 x mini boeries with chakalaka: R680
  - Add Pap balls with creamy corn & cheese (25 pieces) R380

## LUNCH & SNACKING PLATTERS

- **Local cheese platter** R1450
  - Semi-soft, hard award-winning local cheeses (5 x varieties) served with crudités, seasonal fruit and bread, crackers and preserves.
- **Cheese & Charcuterie platter** R1650
  - 3 x local cheese & charcuterie, with dips, crackers, breads and seasonal fruit.
- **Mediterranean platter:** Dips, olives, falafel, pita's grilled veg, feta. R950
- **Rugby platter** R1350
  - Biltong, sausage rolls, chicken strips, nuts, cheese, olives, pickles, chips, breads, crackers, dips
- **Kebab platter** R1500
  - Sirloin & chimichurri kebabs, chicken strips, chicken kebabs, pitas, falafel, 2 dips
- **Nacho Platter:** Nachos, salsa, guac, roasted corn, jalapiño, sour cream, cheese R880
- **Savoury Pastry Platter** (34 pieces) R1150
  - Quiches, caramelised onion pinwheels, meaty sausage rolls, roast veg parcels
- **Sushi platter** (100 pieces) R1200
- **Poke Bowls:** Sticky rice, edamame, sashimi, cucumber, carrot, dressing (20 cups)
  - **Tuna** R1150 or **Salmon** R1350
- **Kiddies platter:** Chicken strips, hot dogs, chips, fruit, sweets, cheese, crudités. R900

## DESSERT PLATTERS

Serves 12-15

- **Cheesecake** (Plain, berry, Biscoff, Oreo) R650
- **Decadent Chocolate Hazelnut cake** (Favourite!) R550
- **Goey cookie platter** (20 x cookies)
  - Chocolate, Birthday Cake, Red Velvet, Peanut Butter R800
- **Brownie platter:** Macadamia brownies dips in white chocolate
  - Medium R400; Large R580
- 20 x **Milktart cups** R500 or **Peppermint crisp cups** R600

# GRAZING & HARVEST TABLE PACKAGES

*A beautifully abundant table designed around your celebration. Every harvest table is individually curated using seasonal produce, artisan cheeses, fresh breads and thoughtfully prepared dishes. "No two tables are ever the same."*

| HARVEST EXPERIENCE                                                                                                                                                                                                                     | STARTS FROM  |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Breakfast &amp; Brunch harvests</b> - Bagel Bar • Croissant Bar • Mimosa Bar • Yoghurt Station • Continental Breakfast • Brunch Harvest • Coffee & Pastries etc.                                                                    | R160 pp      |
| <b>The Welcome Harvest</b> – A budget-friendly grazing spread with artisan breads, whipped butters, house-made dips, preserves, olives, crudités, fresh fruit and seasonal accompaniments. Perfect as a pre-dinner or cocktail spread. | R160 pp      |
| <b>Local Artisan Harvest</b> – A classic grazing table featuring award-winning local cheeses, charcuterie, artisan breads, fresh fruit, antipasti, crackers and house-made dips.                                                       | R200 pp      |
| <b>Mediterranean Harvest</b> – A vibrant spread of cheeses, including burrata, whipped feta, hummus, falafel, roasted vegetables, olives, flatbreads and colourful seasonal salads.                                                    | R250 pp      |
| <b>Signature Harvest</b> – Our Artisan Harvest elevated with chef-prepared canapés, sliders, wraps, skewers and substantial bites to create a complete dining experience.                                                              | R350 pp      |
| <b>Celebration Harvest</b> – Our most abundant offering, featuring premium grazing, signature dishes and impressive centrepieces for weddings, milestone celebrations and luxury events.                                               | From R395 pp |





## THE WELCOME TABLE

### From R160 per guest

Designed around artisan breads, house-made dips and fresh seasonal produce, the Welcome Harvest is ideal for corporate events, wine evenings, birthdays and casual celebrations where guests can mingle over generous sharing platters.

#### Includes:

- Selection of artisan breads and crackers
- House-made seasonal dips and whipped butters
- Preserves and accompaniments
- Marinated olives and antipasti
- Fresh seasonal fruit
- Crudités and pickled vegetables
- Nuts and dried fruit
- Fresh herbs and edible garnishes

#### Perfect for:

Cocktail parties • Corporate events • Wine tastings • Pre-dinner drinks

## LOCAL ARTISAN HARVEST

### From R200 per guest

Every Artisan Harvest is styled to feel generous and abundant, celebrating quality ingredients sourced from local producers. Perfect for occasions where beautiful food becomes part of the décor.

#### Includes:

##### Award-Winning Cheese Selection:

- Stanford Oak Smoked Stanford, Belnori White Nettle, Karoo Crumble, Forest Hill Jersey Camembert, Belnori Gouda Reserve
- Cured meats and charcuterie
- Fresh seasonal fruit, dried fruit and roasted nuts
- Artisan breads and crackers
- House-made dips and preserves
- Antipasti and pickled vegetables, crudités

#### Perfect for:

Engagement parties • Product launches • Corporate functions • Weddings • Birthdays



## MEDITERRANEAN HARVEST

### From R250 per guest

Inspired by long lunches shared around the Mediterranean, this vibrant table celebrates colourful vegetables, fresh herbs, creamy cheeses and bold flavours.

#### Includes:

- Burrata table and whipped feta
- House-made hummus and seasonal dips
- Falafel and Mediterranean bites
- Roasted seasonal vegetables
- Marinated olives and antipasti
- Flatbreads and artisan breads
- Seasonal salads
- Fresh herbs and edible flowers
- Fresh fruit and citrus
- Crudités and pickled vegetables

Optional additions include grilled chicken, lamb koftas, seafood or smoked salmon.

#### Perfect for

Garden parties • Bridal showers • Corporate lunches • Wellness events • Summer celebrations

## SIGNATURE HARVEST

### From R350 per guest

Our most popular harvest experience. Featuring our Artisan Harvest with an abundance of chef-prepared dishes, creating a beautiful and generous dining experience for every celebration.

#### Includes

Everything from the Artisan Harvest, plus a chef's selection of substantial bites such as:

- Gourmet sliders
- Filled cocktail bagels or brioche buns
- House-made quiches
- Seasonal wraps
- Mediterranean chicken skewers
- Beef skewers with chimichurri
- Spanakopita & Roast vegetable parcels
- Signature salads

Desserts can be added to complete the experience.

#### Perfect for

Corporate functions • Weddings • Milestone birthdays • Private celebrations • Long lunches



# CELEBRATION HARVEST

**From R395 per guest**

Our most luxurious harvest experience. A bespoke table combining premium grazing, chef-prepared dishes and impressive centrepieces, thoughtfully curated for unforgettable celebrations.

Includes: Everything from the Signature Harvest, plus premium additions such as:

- Whole poached or smoked salmon
- Premium beef fillet carpaccio or braai station
- Seasonal seafood (on request)
- Luxury artisan cheeses
- Signature seasonal salads
- Fresh burrata station
- Premium desserts
- Bespoke styling and presentation
- Every Celebration Harvest is customised, allowing us to create a table that reflects your event, season and style.

## **Perfect for**

Luxury weddings • Milestone birthdays •  
Brand launches • Private estates • High-end corporate events







## ADD TO YOUR TABLE

### Savoury Pastries

- Housemade Quiches\*
- Meaty sausage rolls
- Roast veg phyllo parcels\*
- Large Spanakopita Round

### Wraps

- BBQ Tempeh & Roast sweet potato
- Dijon honey chicken & Slaw
- Moroccan Beef & roast veg

### Cocktail buns/ bagels Or Croissants

- Reuben style (emmental, pastrami, dijon mayo, sauerkraut)
- Sriracha chicken & avo\*
- Sirloin, truffle honey mustard, caramelised onion, rocket and brie
- BBQ Brisket & slaw
- Salmon & cream cheese, red onion
- Roast Veg, tomato pesto & hummus

### Sliders:

- Parmesan couscous chicken with guac & red pickled onions (Veg: BBQ tempeh)
- American Smash with mature cheddar & caramelised onions\*

**\* Guest favourites!**

### Grilled Meats

- Beef carpaccio with pesto, parmesan and crisps\*
- Parmesan & couscous chicken strips
- Mediterranean chicken kebabs

**Nacho Platter** - Nachos, salsa, guac, roasted corn, jalapeño, sour cream, cheese R880

**Sushi Platter** - California, fashion sandwiches, maki, nigiri, roses (All salmon & tuna)

### Stealing the show:

- Half a salmon with Cucumber, Dill and capers\* (SQ)
- Seared Tuna with Sesame & Soy Dressing\* (SQ)
- Beetroot carpaccio
- Zucchini Fritters with Mint & Tzatziki
- Pumpkin fritters in a salted caramel sauce

### Desserts:

- Cheesecake (Plain, berry, Biscoff, Oreo)
- Decadent Chocolate Hazelnut cake
- Goody cookie platter
- Brownie platter\*
- Milktart\* Or Peppermint crisp cups
- Tiramisu\*



## SETUP INFO

- Our Harvest Tables start from 25+ guests. For smaller group sizes, please see our platter options.
- We set up 2–4 hours before your event, depending on the size of the event.
- Set up to be in a cool, shaded or air-conditioned area, especially in summer
- Vegetarian, gluten-free, nut-free and halal options are available upon request; charges may differ depending on requests.

## PAYMENT & DELIVERY

- We are not VAT registered.
- **Setup and travel fees apply.**
- **Delivery is excluded; delivery charges are calculated based on your area.**
- 50% non-refundable deposit secures your booking.
- Balance is payable 7 days prior to the event.
- The full amount is due if your booking is within two weeks of the event.

Feel free to contact us if you have any further questions

**Bookings:** [hello.lovesyouback@gmail.com](mailto:hello.lovesyouback@gmail.com)

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