



(PTY)LTD

Founded By Lorna &amp; Naydene - Est, 2002

📍 4 Dias Place, Austerville, Jacobs, 4052,  
Kwa-Zulu Natal, Durban, South Africa

📞 031 461 1668 / 076 491 7060  
📞 082 926 2680 / 079 494 5508

✉️ catererlornay@gmail.com

Quality And Service Excellence For All Types Of Functions

## MENU A

### Main Course

- ❖ Chicken breyani or Chicken Curry and rice
- ❖ Spicy Dhal (if breyani is chosen)
- ❖ Roast beef with gravy
- ❖ Creamy macaroni and cheese (with mushrooms and peppers)
- ❖ Creamy butternut (with or without corn)
- ❖ Creamed spinach or Roasted vegetables

### Salads (choice of 3)

- |          |              |           |
|----------|--------------|-----------|
| ❖ Greek  | Cole slaw    | Sour milk |
| ❖ Potato | Mixed carrot | Beetroot  |

### Dessert (choice of 2)

- |                                      |  |
|--------------------------------------|--|
| ❖ Peppermint and caramel fridge tart | Pineapple fridge tart                          |
| ❖ Chocolate whole nut mousse         | Cheesecake – Granadilla/Barone Oreo/Strawberry |

Juice will be Provided either in dispensers or just on each table at your discretion

R 270.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

Our team of charming and professional staff, dressed in uniform, will bring your event to life with their warm smiles and attentive service. With precision and care, we'll serve delectable buffet meals and desserts, expertly place champagne and cold drinks on tables, and provide personalized assistance to your guests. Our team will efficiently clear tables and handle washing up, either on-site or off-site, ensuring a seamless and stress-free experience that leaves a lasting impression..

Optional extra's – Tablecloths (round and rectangle), overlays, runners, chair covers and chair ties and ice buckets can be hired out to at an additional cost.

For your safety, please notify us of any food allergies or dietary requirements (e.g., nuts, gluten, shellfish) at least 14 days prior to the event by emailing catererlornay@gmail.com.

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### MENU B

#### Main Course

- ❖ Mutton (B) breyani OR Mutton (B) curry and rice
- ❖ Dhal (if breyani is chosen)
- ❖ Southern coated chicken
- ❖ Macaroni and cheese (with mushrooms and peppers)
- ❖ Creamy butternut (with or without corn)
- ❖ Cream spinach

#### Salads (choice of 3)

- |          |              |           |
|----------|--------------|-----------|
| ❖ Greek  | Cole slaw    | Sour milk |
| ❖ Potato | Mixed carrot | Beetroot  |

#### Dessert (choice of 2)

- |                                      |  |
|--------------------------------------|--|
| ❖ Peppermint and caramel fridge tart | Pineapple fridge tart                          |
| ❖ Chocolate whole nut mousse         | Cheesecake – Granadilla/Barone Oreo/Strawberry |

Juice will be Provided either in dispensers or just on each table at your discretion

R 280.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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### MENU C

#### Main Course

- ❖ Lamb Breyani or curry and rice
- ❖ Dhal (if breyani is chosen)
- ❖ Chicken curry and rice or roti
- ❖ Macaroni and cheese (with mushrooms and peppers)
- ❖ Roast beef with light gravy
- ❖ Southern coated chicken drumettes
- ❖ Baby butternut (with or without corn)
- ❖ Creamed spinach

#### Salads (choice of 4)

- |          |              |           |          |
|----------|--------------|-----------|----------|
| ❖ Greek  | Cole slaw    | Sour milk | Beetroot |
| ❖ Potato | Mixed carrot | Sambals   | Pasta    |

#### Dessert (choice of 3)

- |                                  |  |
|----------------------------------|--|
| ❖ Peppermint caramel fridge tart | Banoffee Pie                                   |
| ❖ Pineapple fridge tart          | Chocolate whole nut mousse                     |
| ❖ Malva pudding with custard     | Cheesecake – Granadilla/Barone Oreo/Strawberry |

Juice will be Provided either in dispensers or just on each table at your discretion

R 335.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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## MENU D

### Main Course

- ❖ Chicken Breyani or curry and rice,
- ❖ Dhal (if breyani is chosen)
- ❖ Kebab curry and roti
- ❖ Macaroni and cheese (with mushrooms and peppers)
- ❖ Roast Beef with Gravy
- ❖ Sticky Chicken Drumsticks
- ❖ Baby butternut (with or without corn)
- ❖ Creamed Spinach

### Salads (choice of 3)

- |          |           |          |                    |
|----------|-----------|----------|--------------------|
| ❖ Greek  | Cole slaw | Sambals  | Mixed Carrot Salad |
| ❖ Potato | Sour milk | Beetroot |                    |

### Dessert (choice of 4)

- |  |                            |
|--|----------------------------|
| ❖ Peppermint and caramel fridge tart             | Banoffee Pie               |
| ❖ Pineapple fridge tart                          | Chocolate whole nut mousse |
| ❖ Fresh fruit salad with ice-cream               | Malva pudding with custard |
| ❖ Cheesecake – Granadilla/Barone Oreo/Strawberry |                            |

Juice will be Provided either in dispensers or just on each table at your discretion

R 330.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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## MENU E

### Main Course

- ❖ Lamb Breyani or curry and rice,
- ❖ Dhal (if breyani is chosen)
- ❖ Butter Chicken curry and roti or basmati rice
- ❖ Macaroni and cheese (with mushrooms and peppers)
- ❖ Roast Beef with Gravy
- ❖ Southern coated Chicken Drumsticks
- ❖ Baby butternut (with or without corn)
- ❖ Creamed Spinach

### Salads (choice of 3)

- |          |           |          |              |
|----------|-----------|----------|--------------|
| ❖ Greek  | Cole slaw | Sambals  | Mixed Carrot |
| ❖ Potato | Sour milk | Beetroot |              |

### Dessert (choice of 3)

- |  |                            |
|--|----------------------------|
| ❖ Peppermint and caramel fridge tart             | Banoffee Pie               |
| ❖ Pineapple fridge tart                          | Chocolate whole nut mousse |
| ❖ Fresh fruit salad with ice-cream               | Malva pudding with custard |
| ❖ Cheesecake – Granadilla/Barone Oreo/Strawberry |                            |

Juice will be Provided either in dispensers or just on each table at your discretion

R 350.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may used themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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## MENU F

### Main Course

- ❖ Lamb breyani or curry and rice
- ❖ Dhal (if breyani is chosen)
- ❖ Chicken and Prawn Curry
- ❖ Roast lamb and mint sauce
- ❖ Southern coated drumettes
- ❖ Macaroni and cheese (with mushrooms and peppers)
- ❖ Roasted Vegetables
- ❖ Baby butternut (with or without corn)
- ❖ Creamed spinach

### Salads (choice of 4)

- |          |              |           |          |
|----------|--------------|-----------|----------|
| ❖ Greek  | Cole slaw    | Sour milk | Beetroot |
| ❖ Potato | Mixed carrot | Sambals   | Pasta    |

### Dessert (choice of 4)

- |  |                            |
|--|----------------------------|
| ❖ Peppermint and caramel fridge tart             | Banoffee Pie               |
| ❖ Pineapple fridge tart                          | Chocolate whole nut mousse |
| ❖ Fresh fruit salad with ice-cream               | Malva pudding with custard |
| ❖ Cheesecake – Granadilla/Barone Oreo/Strawberry |                            |

Juice will be Provided either in dispensers or just on each table at your discretion

R 395.00 per person

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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### MENU G

#### Main Course

- ❖ Beef breyani or curry and Rice
- ❖ Creamy mac and cheese
- ❖ Chicken Drumsticks (sticky or southern coated)
- ❖ Roast beef and gravy
- ❖ South coated hake cutlets Roast vegetables (seasonal)
- ❖ Baby butternut
- ❖ Creamed Spinach
- ❖ Garlic and parsley roast potatoes

#### Salads (choice of 4)

- |          |              |           |          |
|----------|--------------|-----------|----------|
| ❖ Greek  | Cole slaw    | Sour milk | Beetroot |
| ❖ Potato | Mixed carrot | Sambals   | Pasta    |

#### Dessert (choice of 4)

- |  |                            |
|--|----------------------------|
| ❖ Peppermint and caramel fridge tart             | Banoffee Pie               |
| ❖ Pineapple fridge tart                          | Chocolate whole nut mousse |
| ❖ Fresh fruit salad with ice-cream               | Malva pudding with custard |
| ❖ Cheesecake – Granadilla/Barone Oreo/Strawberry |                            |

Juice will be Provided either in dispensers or just on each table at your discretion

R 380.00p/p

We provide luxurious event essentials, including elegant gold or silver crockery and cutlery, universal hi-ball glasses, and champagne glasses (if required – décor team may use themed glasses). Our executive glass-top silver chafing dishes will be showcased at the buffet, accompanied by refined touches such as serviettes, wet-wipes, salt, toothpicks, mints, and pickle. Customizable buffet tablecloths, runners, and overlays will be provided to match your event theme, if possible. Please note that champagne glasses will be collected after the toast, and hi-ball glasses are to be returned within three days following the event.

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### MENU H

#### Main Course

- ❖ Beef bryani or curry and Rice or Savoury rice or (50/50)
- ❖ Mutton mince, Chicken
- ❖ Sticky drumettes
- ❖ Roast beef and gravy
- ❖ South coated hake cutlets
- ❖ Roast vegetables (seasonal) or creamed Spinach
- ❖ Baby butternut
- ❖ Creamed Spinach or Roasted veggies
- ❖ Garlic and parsley roast potatoes

#### Salads (choice of 4)

- |          |              |           |          |
|----------|--------------|-----------|----------|
| ❖ Greek  | Cole slaw    | Sour milk | Beetroot |
| ❖ Potato | Mixed carrot | Sambals   | Pasta    |

#### Dessert (choice of 4)

- |  |                            |
|--|----------------------------|
| ❖ Peppermint and caramel fridge tart             | Banoffee Pie               |
| ❖ Pineapple fridge tart                          | Chocolate whole nut mousse |
| ❖ Fresh fruit salad with ice-cream               | Malva pudding with custard |
| ❖ Cheesecake – Granadilla/Barone Oreo/Strawberry |                            |

Juice will be Provided either in dispensers or just on each table at your discretion

R 385.00p/p

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## Terms and Conditions – (Please Read Carefully):

### Payment Terms

1. 50% deposit is required to confirm the booking
2. Payment will only be allocated to your date once proof of payment is received via WhatsApp or email
3. Corporate events require PO numbers to confirm booking
4. Full balance is payable 14 business days prior to the event.
5. For last-minute bookings full payment must be made immediately (we will not proceed with catering if full payment is not made – non-refundable)
6. Logistic costs are a separate cost and not included in menu price.

### Cancellation Policy

1. All cancellations will incur a 50% penalty
2. Cancellations within 7 days of the event will incur a 75% penalty
3. Cancellations within 3 days of the event will incur a 100% penalty

### Returns Policy

1. All equipment needs to be returned within 3 to 5 working days (Tuesday to Thursday only between 9am and 5pm) from the date of the event.
2. All the equipment returned needs to be returned clean and in the same condition that it was handed over to you.
3. If anything is forgotten, the deposit will not be handed over till all items are returned.
4. All equipment must be inspected by senior staff before the deposit is returned.
5. No returns will be accepted Friday to Sunday – **Not Negotiable**

### Additional Terms

1. Deposit: Non-refundable
2. Liability: We take every precaution to ensure the health and safety of our customers and their guests. However, we cannot be held liable for any damage or injury caused by our services except in cases of gross negligence.
3. Force Majeure: If the event is cancelled due to unforeseen circumstances (e.g., natural disasters, pandemics, or death) a mutually agreeable solution will be sought.
4. Notice: Cancellation notice must be in writing.
5. Price: In the event of drastic increases prices may be reviewed before the 6-month period is over.
6. Special Reequipments: Kindly notify us of any allergy or special diet requirements via WhatsApp or catererlornay@gmail.com
7. Acceptance of T's & C's: Payment of the deposit means all terms and conditions have been read and are accepted.