



## MENU 7

### OVEN BAKED

Muffins,  
Danish Pastries;  
Croissants;  
Bread (toast) and Rolls;  
Jam & Butter.

### YOGURTS

Strawberry,  
Cape Fruits,  
Chocolate.

### FRUIT (When in Season)

Watermelon,  
Sweet Melon,  
Pineapple,  
Oranges.

### HOT BUFFET

Scrambled & Fried Eggs,  
Sausage & Steak (Silverside),  
Mushroom & Onions,  
Baked Beans, Tomato and Onions,  
Herbed Potato.

### CHEESE

Camembert,  
Cheddar,  
Sweetmilk,  
Gouda.

### COLD CUTS

Variety of Cold Meats

### Beverages

Coffee & Tea,  
Two Jugs of Juice per table.

## 2024 PRICE LIST (COST PER PERSON)

80 - 99 @ R110.00  
100 + @ R107.00

WE SUPPLY **FREE** CUTLERY, CROCKERY, JUICE GLASSES & TABLE CLOTHS

PLEASE SUPPLY YOUR OWN SERVIETTES, CHAMPAGNE GLASSES AND CENTRE PIECES

\*If providing your own venue, we are NOT RESPONSIBLE for cleaning, packing away tables and chairs\*

### ANDRÉ'S DÉCOR

**Mobile:** 082 795 0282

Decorations:	R350.00/ R1500.00/ R2250.00	Chair-covers:	R5.00
Arch:	R200.00	Bows:	R3.00
Red Carpet:	R150.00	Overlays:	R5.00
Candle Labra's:	R20.00		

### JUANTÉ ESTATE: VENUE HIRE & BRAAI FACILITY

**Mobile:** 073 335 8435/  
072 867 2695 / 021 932 8331

Juanté Estate (joo~un~tay) is renowned for hosting private functions, large and small, which include Weddings, Birthdays, Anniversaries and Corporate Events. Juanté Estate is situated in Schaap Kraal, Vlei Road, Cape Town which is complimented by beautiful surroundings, outstanding service and beautiful decor.

**Budget Catering • Contact:** Pam Siljeur • **mobile:** 082 2538984  
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