At **URBAN SPOON** we endeavour to provide high-quality, varied and cost-effective catering to large and small businesses. We offer food options for any time of the day be it breakfast, lunch, tea or dinner options. We believe in honest, no-nonsense, quality food with a little bit of love and passion. We have a food solution to suit your needs!

To give you an idea, herewith some options:

**Breakfast:**

1. **Meeting Arrival Breakfast Platter** – from R110 per person;
   - Wraps or pitas filled with scrambled eggs and tomato & onion salsa
   - Bacon and Cheese Mini Quiche
   - A variety of muffins & savoury Scones with Jam & Butter
   - Devonshire Cream Scones with Jam
   - Danish Pastries
   - Fresh Fruit Lolly Pops

2. **Meeting Arrival Continental Breakfast** – from R126 per person;
   - Individual yoghurt cups filled with muesli/granola, Fruit Compote and Plain yoghurt
   - Local Cheese and Cold Meat Platter
   - A Selection of Freshly Baked Breads
   - A variety of muffins & savoury Scones with Jam & Butter
   - Devonshire Cream Scones with Jam
   - Danish Pastries

3. **Meeting Arrival English Breakfast** – from R145 per person;
   - A breakfast buffet containing scrambled eggs or plain omelettes, bacon or spiced mince, baked beans, mushrooms and sausages with brown/white toast and a variety of muffins, savoury and sweet scones and pastries, jams & butter.

4. **Meeting Arrival Luxury Breakfast** – from R195 per person;
   - A breakfast buffet containing scrambled eggs or plain omelettes, bacon or spiced mince, baked beans, mushrooms and sausages with brown/white toast, individual yoghurt cups filled with muesli/granola, fruit compote and plain yoghurt, a cheese and cold meat platter with a selection of breads and a variety of muffins, savoury and sweet scones and pastries, jams & butter.

**Tea Time:**

1. **Executive Meeting Morning Tea Time Platter** – please choose one from the below options at R65 per delegate;
   - **Option 1:** Chocolate Au Pain; a Variety of Home-Made Biscuits; Fresh Whole Fruit
   - **Option 2:** Croissants served with Jam, Butter, Cold Meats and Cheese; Cinnamon Sugar Pancakes
   - **Option 3:** Mini Savoury Quiche; Bacon, Scrambled Egg & Rocket Wraps; Tea Scones with Cream & Jam
   - **Option 4:** Spanakopita; Danish Pastries; Fresh Sliced Fruit
   - **Option 5:** Veg Spring Rolls with a Sweet Chilli Dipping Sauce; Home-Made Crumpets served with Syrup; Freshly Baked Health Muffins
2. **Executive Conference Afternoon Tea Time Platter** – please choose one from the below options at R55 per person;
   - **Option 1:** Mini Milktartlets and Lemon Meringue Tartlets
   - **Option 2:** Koeksisters and Decadent Chocolate Brownies
   - **Option 3:** Fresh Fruit Skewers and Mini Sausage Rolls
   - **Option 4:** Mini French Loaf Open Sandwiches with Cheese & Tomato, and a Variety of Samoosas
   - **Option 5:** Popcorn Cups, and Peppadew & Cheese Rissoles

**Lunch/Dinner:**

**Tasty 2-course Light Meal Buffet** – from R150.00 per person:
- A salad including salad dressing;
- Variety of breads including butter;
- Main course (cottage pie, lasagna or similar);
- Dessert.

**Mouth-watering 2-course Buffet Meal** – from R175.00 per person:
- A salad including salad dressing;
- Variety of breads including butter;
- Main course (2 meats, 2 vegetable options and 2 starches);
- Dessert.

**Scrumptious 3-course Buffet Meal** – from R210.00 per person:
- Starter;
- A salad including salad dressing;
- Variety of breads including butter;
- Main course (2 meats, 1 vegetable option and 2 starches);
- Dessert.

Menus are seasonal and example menus are available on request. A server is recommended and available on request and at an additional charge.

**Evening Cocktail Canapés** – from R95 per person;

We have an extensive canapé menu available to you or can design one according to your requirements. Please contact us with your needs, such as time & date of the event, duration of the event, number of people and maybe most importantly, estimated budget, so we can customise the quotation for you.

To host a successful event, we recommend one food waiter per 10 guests and one drinks waiter per 10 guests.

Kindly also have a look at our Team Building Options for light, fun and economical food options and Corporate Platter Options for every occasion.

Please note that our prices are quoted excl. VAT. Our Standard Terms & Conditions Apply.