

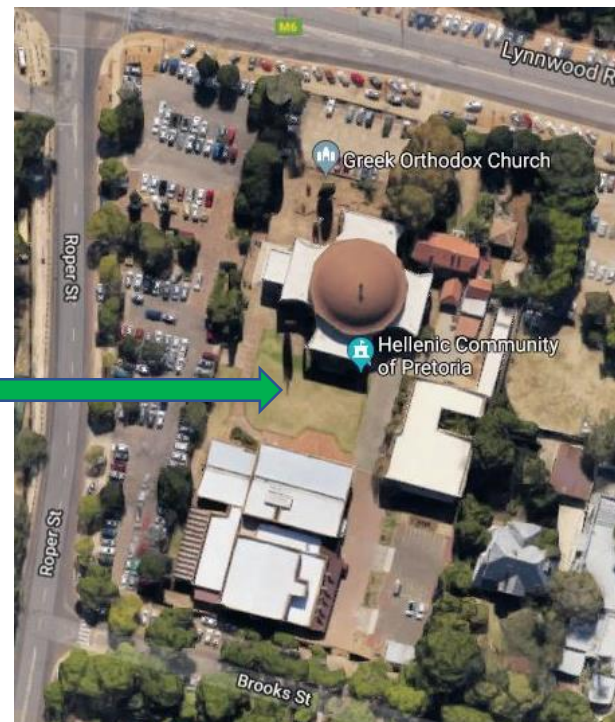
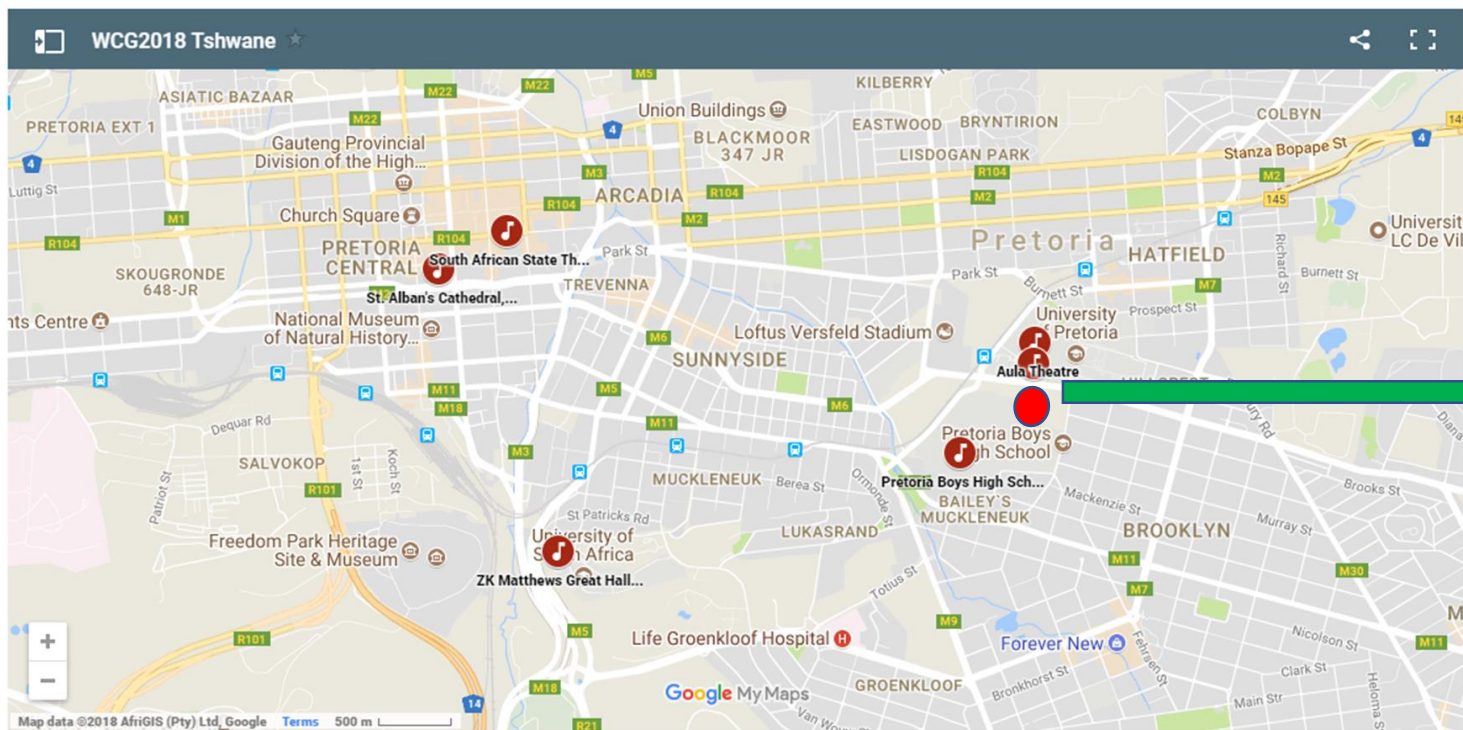


WORLD CHOIR GAMES VILLAGE | CATERING MENU



WC6 VILLAGE VENUE

Hellenic Society, C/O Lynwood and Roper str, Brooklyn





- 1. The Cobb**
The classic garden salad made from chopped salad greens, tomato, bacon, grilled chicken breast, hard-boiled egg, avocado, chives, Roquefort cheese, and vinaigrette.
- 2. The Biltong & Avocado**
Salad greens, cucumber, spring onions & celery tossed in our home-made vinaigrette with biltong, avo, walnuts & feta.
- 3. The Smoked Chicken**
Smoked chicken breast served with fresh seasonal fruit slices on salad greens, cucumber, spring onions & celery tossed in vinaigrette & topped with crushed walnuts.
- 4. The Greek**
Green salad with rosa tomatoes, cucumber, red onion bell pepper, kalamata olives, avo and crumbled feta on a bed of cos lettuce with a green dressing



MEAL OPTION

BURGER HUB



5. The Chakalaka
200g beef patty topped with a delicious traditional South African spicy vegetable relish served on a fresh toasted bun with a tangy Mayo sauce & baby spinach.

6. The Original
200g beef patty, mayo, tomato relish, onion, pickles & lettuce served on a fresh toasted bun.

7. The Veggie
Oven grilled black mushroom with a garlic & thyme butter on rocket, tomatoes, roasted pepper relish topped with white cheddar.

8. Finger Licking
A seasoned chicken breast fried in breadcrumbs, served with chutney mayo, tomato, onion, pickles & lettuce.



MEAL OPTION

TASTE OF INDIA



9. Mamelodi Half-Loaf (Bunny Chow)

A delicious gourmet beef curry bunny chow with an assortment of fresh sambals: a cherry tomato & red onion salsa, a dollop of Greek yoghurt & some quick-pickled cucumbers.

10. Korma Curry

Tender pieces of lamb cooked in a rich cream and crushed cashew nut sauce, served with traditional naan or white rice.

Chicken Tikka Masala

Boneless pieces of chicken cooked in tomato based sauce, flavoured with butter and herbed spices, served with traditional naan or white rice.

12. Vegetable Biryani

Mixed fresh vegetables tastefully blended with rare herbs and spices and cooked with lentils in basmati rice. A must for the vegetarian connoisseur



MEAL OPTION

AMEXICANO

13.

Philly Steak Roll

Matured rump strips pan fried with onion, green pepper & yellow pepper, finished off with home-made BBQ sauce covers in melted provolone cheese & served in a sandwich style bun

14.

Chicken Taco

Spicy mexican chicken with salsa, lettuce, cheese, guacamole, jalapenos, sour cream, coriander and a dash of lime served on a hard shell taco.

15.

Steak Tacos

Steak strips made in a green pepper sauce and topped with salsa, lettuce, cheese, guacamole, jalapenos, sour cream, coriander & lime served on a hard shell taco.

16.

Nachos Supremos

Fresh chips topped with beans, ranchera sauce, and melted cheese, sprinkled with onions, tomatoes & chilies. Garnished with guacamole and sour cream.



- 17. Kung Pao Chicken (Kung Pao Chi Ting)**
Deep-fried diced chicken and roasted peanuts; a spicy dish made with chili peppers. Served with chinese noodles or fried rice.

- 18. Sweet & Sour Pork (Wu Lo Yuk, Ku Lu Jou)**
Marinated pork deep-fried in delicious batter with a sweet and sour sauce. Served with Chinese noodles or fried rice.

Beef in Oyster Sauce

- 19.** Thinly sliced beef marinated in sherry & soy sauce, then stir-fried with vegetables and oyster sauce. Served with Chinese noodles or fried rice.

Sushi Platter (8 pieces)

- 20.** Combination of fashion sandwiches (Prawn, Salmon or Veg), california rolls (Prawn, Salmon or Veg), prawn tempura & salmon roses



MEAL OPTION

THE WOOD FIRE

- 21. Natalie**
Thin crusted wood-fired pizza with napolitana, mozzarella, chorizo, onions, & rocket.
- 22. Victoria (Vegetarian)**
Thin crusted wood-fired pizza with roasted peppers, mushrooms, onions, garlic & feta.
- 23. Sicilia**
Thin crusted wood-fired pizza with anchovies, capers and olives.
- 24. Brenda**
Thin crusted wood-fired pizza with bacon, avocado & feta
- 25. Fatima**
Thin crusted wood-fired pizza with red onion, spicy peppers, tandoori chicken & coriander.



Procedure to order group meals



Please note:

- All meals (booked and ad-hoc) will be served at the official World Choir Games Village at <https://goo.gl/maps/WW4gNFAGeC2>
- Pre-bookings of group meals are essential at least 5 working days in advance. A minimum of 20 meals per meal type is required.
- Groups can opt to just book tables at the venue and choose to buy individual meals on site directly from a selection of food traders and food trucks.
- All catered meals are priced at R100, which includes a choice of still / sparkling water or a cold drink.
- Bookings can be done at the following links:
 - 4 July 2018: <http://qkt.io/4JulyMeals>
 - 5 July 2018: <http://qkt.io/5JulyMeals>
 - 6 July 2018: <http://qkt.io/6JulyMeals>
 - 7 July 2018: <http://qkt.io/7JulyMeals>
 - 8 July 2018: <http://qkt.io/8JulyMeals>
 - 9 July 2018: <http://qkt.io/9JulyMeals>
 - 10 July 2018: <http://qkt.io/10July2018>
 - 11 July 2018: <http://qkt.io/11JulyMeals>
 - 12 July 2018: <http://qkt.io/12JulyMeals>
 - 13 July 2018: <http://qkt.io/13JulyMeals>
 - 14 July 2018: <http://qkt.io/14JulyMeals>
- Halaal and Kosher meals are available on request. Please mail request to market@capitalcollective.co.za
- The Village will incorporate a market with the best of local Tshwane arts, crafts, food, design and music.
- Please note that the food won't be served as plated meals, but as hand-held street meals (market style).

Contact us with any queries or questions:

market@capitalcollective.co.za

+27 82 456 1863

Art Music Food Design
**market@
the
sheds**

capitalcollective.co.za

LET THE FEAST BEGIN!



World
Choir
Games



TSHWANE 2018
SOUTH AFRICA

