

EVERGREEN MUIZENBERG

WHAT'S COOKING

EVERGREEN
lifestyle
muizenberg

OCTOBER 2022

Daily Meal Prices:

Meal of the Day	R68-00
Dessert	R25-00
Sunday Lunch	R95-00

Additional Charges:

Take Away container fee	R 7-00
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Kindy book your meals as follow:

Lunch bookings to be made by 10am for the following day
Friday fish & chips bookings to made by 10am on the day
Sunday Lunch bookings to be made by 2pm on the Friday
afternoon

For any Dietary Requirements please contact us at the
Bistro

Note: Friday evening fish & chips will be served
between 4pm- 5pm

DATE	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
Saturday 1 October 2022	Beef Lasagne With Greek Salad	VEGETARIAN 3 Cheese & Coriander Quiche with Baby Potatoes & Seasonal Vegetables	Stewed Fruit with Rooibos Custard
Sunday 2 October 2022	Rosemary Roast Beef with Gravy, Roasted Potatoes & Roasted Vegetables	Lemon & Herb Roast Chicken with Gravy, Roasted Potatoes & Roasted Vegetables	Malva Pudding & Vanilla Custard
Monday 3 October 2022	Tomato Bredie with Parsley Rice, Green Beans & Pumpkin Fritters	Chicken & Mushroom Pie, Gravy, Sweet Potato Wedges & Seasonal Vegetables	Chocolate Mousse
Tuesday 4 October 2022	Honey & Mustard Chicken Strips with Mashed Potatoes & Seasonal Vegetables	BBQ Beef Burger with Mushroom Sauce & Potato Wedges	Apricot Sago with Custard
Wednesday 5 October 2022	Pork Schnitzel With Cheese Sauce, Baby Potatoes & Roasted Vegetables	Beef Meatballs with Napolitana Sauce, Creamy Mashed Potatoes & Roasted Vegetables	Jelly & Custard
Thursday 6 October 2022	Chicken & Broccoli Bake with Parsley Rice, Roasted Beetroot & Baby Marrow	Beef Sausage with Gravy, Mashed Potatoes & Seasonal Vegetables	Peppermint Tart
Friday 7 October 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	Chicken & Mushroom Pasta With Greek Salad	Baked Lemon Pudding with Custard

Saturday 8 October 2022	Lambs Liver with Gravy, Mashed Potatoes, Roast Vegetables	Grilled Chicken Burger with Cheese Sauce & Potato Wedges with Beetroot Salad	Ice Cream & Berry Sauce
Sunday 9 October 2022	Mediterranean Roast Chicken with Roast Potatoes & Seasonal Roast Vegetables	Honey Glazed Gammon with Roast Potatoes & Seasonal Roast Vegetables	Baked Ginger Pudding with Custard
Monday 10 October 2022	Tuscan Chicken With Mashed Potatoes & Stir-Fried Vegetables	Salmon & Spinach Pasta with & Stir-Fried Vegetables	Cheesecake
Tuesday 11 October 2022	Beef & Lentil Bobotie with Yellow Rice, Tomato Sambals, Carrots & Pea's	Roast Vegetable & Feta Lasagne with Garden Salad	Fruit Salad & Cream
Wednesday 12 October 2022	Butter Chicken With Basmati Rice & Roasted Vegetables	Sweet & Sour Pork With Stir-Fried Vegetables & Egg Noodle	Cinnamon Infused Guavas with Custard
Thursday 13 October 2022	Beef Meatball Stroganoff With Parsley Rice, Green Beans & Pumpkin	Crumbed Chicken Strips With Mushroom Sauce, Mashed Potatoes & Mixed Salad	Peach Crumble & Chantilly Cream
Friday 14 October 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	BBQ Pulled Pork Pita With Chips & Coleslaw	Ice Cream & Chocolate Sauce
Saturday 15 October 2022	Beef Lasagne With Greek Salad	Chicken Kebabs With Sweet & Sour Sauce, Mashed Potatoes & Roasted Beetroot with Feta	Chocolate Eclairs
Sunday 16 October 2022	Roast Chutney Chicken with Roasted Potatoes & Seasonal Roasted Vegetables	Sunday Roast @ R125.00 Roast Lamb with Gravy, Roasted Potatoes & Seasonal Roasted Vegetables	Malva Pudding with Custard

Monday 17 October 2022	Cornish Pie with Gravy With Parsley Rice, Butternut & Pea's	Chicken & Leek Quiche With Garlic Baby Potatoes, Butternut & Pea's	Poach Pears With Cinnamon Custard
Tuesday 18 October 2022	Thai Fish Cakes With Sweet & Sour Sauce, Potato Wedges & Stir-Fried Vegetables	Spaghetti Bolognese Topped With Cheddar Cheese With Greek Salad	Stewed Fruit with Rooibos Custard
Wednesday 19 October 2022	Chicken & broccoli pasta bake served with Garden salad	VEGETARIAN Apricot & Dahl Curry with Rice, Roti & Sambal Salad	Apple Crumble & Chantilly Cream
Thursday 20 October 2022	Beef Curry With Basmati Rice & Roasted Vegetables	Salmon & Spinach Pasta With Roasted Vegetables	Lemon Baked Pudding with Custard
Friday 21 October 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	Coronation Chicken Pita with Potato Wedges & Coleslaw	Ice Cream with Berry Sauce
Saturday 22 October 2022	Boerewors Roll & Caramelized onion, Potato Wedges with Greek Salad	Chicken & Mushroom Tagliatelle with Greek Salad	Milk Tart
Sunday 23 October 2022	Lemon & Herb Roast Chicken with Roasted Potatoes & Roasted Vegetables	Sage & Apple Roast Pork with Crackling, Mustard Sauce & Roasted Vegetables	Sticky Date Pudding with Custard
Monday 24 October 2022	BBQ Chicken Strips With Mashed Potatoes, Roasted Butternut & Pea's	VEGETARIAN Potato & Aubergine Bake with Greek Salad	Chocolate Mousse
Tuesday 25 October 2022	Beef Bobotie with Yellow Rice, Tomato Sambals & Stir-Fried Vegetables	Greek Style Chicken Strips with Mashed Potatoes & Greek Salad	Chocolate Pudding with Cream

Wednesday 26 October 2022	Chicken & Leek Pie With Garlic Baby Potatoes & Roasted Vegetables	Lamb Liver with Onion Gravy, Mashed Potatoes & Roasted Vegetables	Stewed Cinnamon Apples with Custard
Thursday 27 October 2022	Tomato Meatballs With Parsley Rice, Carrots & Green Beans	Thai Fish Cakes With Sweet & Sour Sauce, Mashed Potatoes & Stir- Fried Vegetables	Bread & Butter Pudding with Custard
Friday 28 October 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	Bacon, Spinach & Feta Lasagne with Greek Salad	Ice Cream & Chocolate Sauce
Saturday 29 October 2022	Beef Lasagne With Greek Salad	VEGETARIAN Roast Vegetable & Feta Cheese Pie with Gravy, Roasted Beetroot & Green Beans	Stewed Fruit with Rooibos Custard
Sunday 30 October 2022	Rosemary Roast Beef with Gravy, Roasted Potatoes & Roasted Vegetables	Lemon & Herb Roast Chicken with Gravy, Roasted Potatoes & Roasted Vegetables	Sticky Toffee Pudding & Vanilla Custard
Monday 31 October 2022	Tomato Bredie with Parsley Rice, Green Beans & Pumpkin Fritters	Salmon & Spinach Pasta with & Stir-Fried Vegetables	Apricot Sago with Custard



CATERING PACKAGES

Excludes a la carte menu options and special events | Meals are not transferable or refundable if not utilised | Standard Bistro booking cancellation policy applies | Bookings for meals and credits as used are managed by WPC

MEAL OPTIONS PER MONTH	PACKAGE COST	REGULAR COST
P PLATINUM MEAL 25 X MAIN MEALS 4 X SUNDAY MEALS	R 1745.00	R 2110.00
G GOLD MEAL 20 X MAIN MEALS 3 X SUNDAY MEALS	R 1490.00	R 1645.00
S SILVER MEAL 15 X MAIN MEALS 2 X SUNDAY MEALS	R 1160.00	R 1210.00

All terms and conditions stipulated in package agreement apply.