

EVERGREEN MUIZENBERG

WHAT'S COOKING

EVERGREEN
lifestyle
muizenberg

NOVEMBER 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**



Western Province Caterers

WE ARE AFRICA'S BEST

DATE	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
Tuesday 1 November 2022	Honey & Mustard Chicken Strips with Mashed Potatoes & Seasonal Vegetables	Salmon & Spinach Fettucine with Garden Salad	Apricot Sago with Custard
Wednesday 2 November 2022	Lemon & Coriander Fishcakes with Creamy Mashed Potatoes & Roast Vegetables	Savoury Mince Pancakes With Cheese Sauce, Baby Potatoes & Garden Salad	Jelly & Custard
Thursday 3 November 2022	Beef Sausage with Gravy, Mashed Potatoes & Seasonal Vegetables	Ham & Blue Cheese Quiche with Baby Potatoes Salad & Garden Salad	Peppermint Tart
Friday 4 November 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Garden Salad	Mediterranean Chicken Penne Pasta bake with Garden Salad	Ice Cream & Chocolate Sauce
Saturday 5 November 2022	See our Special Event, Boere Dag Menu		
Sunday 6 November 2022	Greekstyle Roast Chicken with Roast Potatoes & Seasonal Roast Vegetables	Honey Glazed Gammon with Roast Potatoes & Seasonal Roast Vegetables	Baked Ginger Pudding with Custard
Monday 7 November 2022	Hake Mornay with Mashed Potatoes & Seasonal Vegetables	Tuscan Chicken With Savoury Rice & Stir- Fried Vegetables	Cheesecake
Tuesday 8 November 2022	Beef Bobotie with Yellow Rice, Sambals & Seasonal Vegetables	Roast Vegetable & Feta Lasagne with Garden Salad	Fruit Salad & Cream

Wednesday 9 November 2022	Butter Chicken With Basmati Rice & Roasted Vegetables	Sweet & Sour Pork With Stir-Fried Vegetables & Egg Noodle	Cinnamon Infused Guavas with Custard
Thursday 10 November 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 11 November 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	BBQ Pulled Pork Pita With Chips & Coleslaw	Ice Cream & Chocolate Sauce
Saturday 12 November 2022	Beef Lasagne With Greek Salad	Chicken Kebabs With Sweet & Sour Sauce, Mashed Potatoes & Roasted Beetroot with Feta	Chocolate Eclairs
Sunday 13 November 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 14 November 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 15 November 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 16 November 2022	Southern Fried Chicken with Mushroom Sauce, Garlic Baby Potatoes & Roasted Vegetables	VEGETARIAN Apricot & Dahl Curry with Rice, Roti & Sambal Salad	Apple Crumble & Chantilly Cream
Thursday 17 November 2022	Beef Stroganoff With Basmati Rice & Roasted Vegetables	Salmon & Spinach Pasta With Roasted Vegetables	Lemon Baked Pudding with Custard

Friday 18 November 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	Coronation Chicken Pita with Potato Wedges & Coleslaw	Ice Cream with Berry Sauce
Saturday 19 November 2022	Boerewors Roll & Caramelized onion, Potato Wedges with Greek Salad	Chicken & Mushroom Tagliatelle with Greek Salad	Milk Tart
Sunday 20 November 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 21 November 2022	BBQ Chicken Strips With Mashed Potatoes, Roasted Butternut & Pea's	VEGETARIAN Potato & Aubergine Bake with Greek Salad	Chocolate Mousse
Tuesday 22 November 2022	Beef Bobotie with Yellow Rice, Tomato Sambals & Stir-Fried Vegetables	Mediterranean Hake with Baby Potatoes & Roast Vegetables	Chocolate Pudding with Cream
Wednesday 23 November 2022	Bacon, Spinach & Feta Lasagne with Greek Salad	Lamb Liver with Onion Gravy, Mashed Potatoes & Roasted Vegetables	Stewed Cinnamon Apples with Custard
Thursday 24 November 2022	Tomato Meatballs With Parsley Rice, Carrots & Green Beans	Greek Style Chicken & Stir-Fried Vegetables with Egg Noodles	Bread & Butter Pudding with Custard
Friday 25 November 2022	Fried/Grilled Hake with Tartar Sauce, Fresh Lemon, Chips & Coleslaw	Creamy Chicken Stroganoff with Tagliatelle & Seasonal vegetables	Ice Cream & Chocolate Sauce
Saturday 26 November 2022	Beef Meatloaf with Mushroom Sauce, Baby Potatoes & Seasonal Vegetables	VEGETARIAN Roast Vegetable & Feta Cheese Pie with Gravy, Roasted Beetroot & Green Beans	Stewed Fruit with Rooibos Custard

Sunday 27 November 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 28 November 2022	Teriyaki Beef & Vegetable Stir Fry with Basmati Rice	Chicken Schnitzel with Cheese Sauce, Roast Potato Wedges & Seasonal Vegetables	Peach Crumble with Cream
Tuesday 29 November 2022	VEGETARIAN Roasted Vegetable & Chickpea salad with Basil Salad dressing	Tempura Chicken Strips with Pineapple Salsa, Potato Bake & Garden Salad	Pavlova with Berry Sauce
Wednesday 30 November 2022	Slow Roast Pork Chop with Onion Gravy, Mashed Potatoes & Roast Vegetables	Creamy Chicken & Broccoli Bake with Basmati Rice & Roasted Vegetables	Cinnamon Infused Apples with Custard



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.