Christmas Menu

FOR COLLECTION FROM OUR STORE ON 24 DECEMBER 2026 BETWEEN 12PM & 3.30PM

R199pp (minimum order 4)

Mains 2 meats and 4 sides (you can choose extra meats and sides - special dietary requirements can be accommodated)













Meats (choose 2 for the group – extra meat R45 per meat per person)
Roasted & deboned Greek-style leg of lamb in gravy
Roast beef in creamy mushroom & garlic sauce
Harissa coconut chicken pieces
Sticky chicken pieces in gravy
Sirloin roast in rosemary gravy
Mild lamb curry (boneless)
Homemade chicken, leek & mushroom pie
Roast pork belly in bourbon gravy topped with crispy crackling

Sides (choose 4 for the group – extra side R25 per side per person)
White Basmati rice
Pumpkin fritters
Roast rustic potato wedges in rosemary & garlic
Roast baby potatoes in paprika butter
Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)
Roasted seasonal vegetables
Creamed spinach with a hint of nutmeg
Roasted butternut with a hint of cinnamon
Roast vegetable, potato & tomato bake
Greek salad with cucumber & tomato slices, red onion, feta, olives
Colourful coleslaw spring onions, sprouts with lemon-sunflower oil
Diced sambal salad
Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

OPTIONAL STARTERS (priced per half dozen - 6):
Panko crumbed prawns with sweet chilli R120
Prawn & fresh crudité bundles with Asian chilli dipping sauce R120
Savoury cheesecake topped with whipped lemon cream cheese & smoked salmon roses R120
Mini wrap filled with smoked salmon aioli baby tomato feta & micro herbs R96
Mini spicy tabasco prawn sliders with tomato feta mayo & microgreens on brioche R120
Open phyllo canapé with prawn aioli cream cheese tomato R96
Open phyllo canapés with brie cranberry & walnuts R96
Savoury cheesecake topped with whipped lemon cream cheese & pastrami roses R120
Parma ham caprese skewers with bocconcini & fresh basil R96
Beef fillet crostini with blue cheese butter & caramelised onions R120
Mini wrap with aubergine camembert feta sun dried tomato hummus pistachios (veg) R96
Mozzarella basil pesto & feta panko crumbed cigars (veg) R96
Mild jalapeno, cream cheese, feta, cheddar panko crumbed cigars (veg) R96
Caprese kebab mozzarella colourful cherry tomato fresh basil & basil pesto (veg) R96
Vegetarian spring rolls with sweet chilli dipping sauce (veg) R96
Lemon-honey ricotta pomegranate crostini (veg) R96





OPTIONAL STARTER PLATTERS:

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GOOD FOOD MADE WITH LOVE™ Est.2004 Caffé Villagio® Med Kitchen & Catering Co. www.villagio.co.za

Platters Cold: harvest, crudité, cheese & cold meat

Harvest platter



- assorted luxury cheeses
- assorted charcuterie
- olives - preserve
- biltong pate – smoked salmon pate
- honey-cinnamon butter
- dried fruit - crackers & fresh bread
- fresh seasonal fruit

R900 serves 8-10

Cheese + dried fruit platter V



- camembert - blue cheese - brie
- fruit-infused cheeses
- cream cheese + sweet chilli – honey-cinnamon butter
- assorted dried fruit - crackers
- preserve - fresh berries

R900 serves 8-10

Italian antipasti platter



- salami - coppa - chorizo - pancetta
- mozzarella - gorgonzola
- basil pesto mozzarella feta croquettes
- grilled artichokes - olives - basil pesto
- sun-dried tomato - mini pita breads

R900 serves 8-10

Fresh crudité platter vegan & gluten free



- hummus duo: regular - beetroot
- baby corn - cucumber strips
- cherry tomatoes - colourful baby carrots
- vege crisps - celery sticks
- broccoli florets - cauliflower florets

R850 - serves 8-10

The Pescatarian



- smoked salmon – salmon & spring onion pate
- tuna mayo – dill infused cream cheese - aioli
- cucumber slices - cherry tomato - health bread squares
- poached eggs - capers
- lemon wedges

R900 - serves 8-10

OPTIONAL DESSERTS:

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On the Sweet Side

Chesecake bites platter

- white chocolate salted caramel
- mixed berry & ginger biscuit
- lime & lemon
- blueberry & lemon
- dark chocolate & orange

R480 - 30 items



Sweet treat mix platter

- mini choc brownie bites-
- mini custard tarts mixed berries
- mini lemon meringue tarts
- mini red velvet cupcakes
- mini carrot cupcakes

R480 - 30 items



Phyllo pastry medley platter

- choc nut baklava
- mini apple strudels
- mini galaktoboureko pouches
- seasonal berries

R480 - 30 items



Heritage sweet mix platter

- mini choc brownie bites
- mini milktarts
- mini malva puddings
- mini koeksisters
- mini peppermint crisp tartlets

R480 - 30 items



Teatime platter

- dressed scones jam & cream
- mini apple strudels
- mini carrot cupcakes
- mini blueberry & lemon cheesecakes
- mini crumpet stackers with cream cheese & strawberry

R480 - 30 items

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On the Sweet Side

Homemade phyllo pastries per half dozen (6):



mini choc-nut baklava R84 (vegan)
mini apple strudel R60
mini galaktoboureko pouches (phyllo pastry milk tart) R60
whole galaktoboureko (phyllo pastry milk tart) 26cm 10-12 slices R390

Mini sweet treats per half dozen (6):





nothing but chocolate brownie (nut free) R78
gluten free chocolate brownie (nut free R84
vegan chocolate brownie (nut & egg free) R84
mini custard tartlets topped with mixed berries R84
mini lemon meringue tartlets R84
mini pecan nut pies R84

Cheese cupcakes per half dozen (6): (gluten free on request):



white chocolate salted caramel cheese R96
mixed berry ginger biscuit cheese cupcakes R96
lemon & lime cheese cupcakes R96
blueberry & lemon R96
dark chocolate & orange R96
pistachio & white chocolate R96

Whole baked cheesecake (gluten free on request) R550:





baked cheesecake 8-10 slices 23cm, decorated with edible flowers, candies & other suitable items
flavours:
white chocolate salted caramel
mixed berry & ginger biscuit
lime & lemon
blueberry & lemon
dark chocolate & orange
pistachio & white chocolate

Dessert in a glass: R96 per 6



- peppermint crisp
- white chocolate panna cotta mixed berries
- dark chocolate panna cotta candies
- white chocolate salted caramel cheesecake
- lemon lime cheesecake
- pistachio & white chocolate

How to order:

Select your meat and side options and the quantities. All the meats and sides have to be the same for the whole group, unless someone has a special dietary requirement, which we will accommodate. Add any canapés or starter canapés and/or desserts. Please provide your name and surname for the invoice.

Orders may be placed via:
Email: catering@villagio.co.za - WhatsApp message 073 134 0335
Orders need to be placed by Friday, 18 December 2026.

Collection from Caffe Villagio in Sable Square, Milnerton. Collection times are between 12pm and 3.30pm on 24 December 2026. When you order, please indicate your preferred time slot.

All catering subject to availability & some ingredients subject to season.

Upon receipt of your order, we will send you a tax invoice that needs to be paid in full by 18 December 2026. Payment may be made via EFT only. Proof of payment must be emailed to catering@villagio.co.za.

NO CASH PAYMENTS & NO CATERING PAYMENTS ACCEPTED AT OUR RESTAURANT. T's & C's apply

Shop I-03, Sable Square, cnr Bosmansdam & Ratanga Roads Milnerton
(closest parking: Adidas side or Baby City)

www.villagio.co.za
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