

TEAM BUILDING OPTIONS



URBAN SPOON understands the need of the occasional team building and provides tasty food options to compliment the team building experience at a reasonable cost. The below food options are some examples of the options we offer and are also a great alternative for pizzas when wanting to reward your staff for a record result or performance or just to end of the week during Friday Afternoon Drinks!

“The Whole Enchilada” – R98,00 per person;

Guacamole, spicy tomato salsa, grated cheese, sour cream and Mexican chili beans together with 2 burritos/tortillas per person and chicken or beef strips are supplied to create tasty Mexican-inspired food. This is served together with grilled corn on the cob and potato wedges.

“Let’s Wrap It Up” – R98,00 per person;

Bowls of shredded lettuce and carrots, 2 soft wraps, chopped tomatoes and cucumber salsa and a variety of sauces are provided together with your choice of chicken or beef strips, chicken or tuna mayonnaise plus potato wedges.

“Spice Things Up” – R105,00 per person;

Oven-fresh half loaves of bread filled with scrumptious beef or chicken curry or spicy mince making delicious Bunny Chows served with a refreshing carrot, raisin and pineapple salad and a cucumber raita.

Mouth-watering Prego Rolls – R98,00 per person;

Succulent generous pieces of chicken or beef or both marinated in traditional Portuguese marinade and cooked to stay juicy and flavoursome, served on a fresh Portuguese roll served with potato wedges and a Portuguese salad.

“Local is Lekker” Boerewors Rolls – R98,00 per person;

Deliciously seasoned farm-fresh pieces of boerewors, braai-ed to stay succulent are provided on a foot-long roll with a tasty tomato-chakalaka served with crispy potato wedges and a refreshing green salad.

“Traditional” Nyama & Pap – R98,00 per person;

Slow-cooked beef stew with wedges of traditional pap served with a green salad and a Carrot and Green Pepper Chakalaka

“Don’t Let It Slide” Burgers – R98,00 per person;

Tasty beef or chicken burger patties with fresh crispy lettuce, slices of Gouda cheese and tomato with a home-made mayonnaise on a toasted sesame seed bun served with potato wedges and a Greek Salad. To compliment your team building food experience please select from our delicious desserts:

- Pecan Chocolate Brownie;
- Fresh Fruit Salad & Cream;
- Malva Pudding & Custard;
- Ice Cream & Home-Made Chocolate Sauce;
- Red Velvet Cup Cake & Fresh Cream.

R45.00 per person for one option or R55.00 per person for two options.

Or choose one of our slightly more substantial catering options:

Italian Pasta Buffet – from R205,00 per person:

Chicken or Beef or Vegetarian Lasagna with an additional two types of pasta with two different sauces (one cream- and one tomato-based) together with an Italian Salad and freshly baked rolls and a choice or two from our dessert options mentioned above.

Menu Choices of Sauces & Pastas Available on Request.

Self- Braai Budget Package – from R195,00 per person:

One piece of Marinated Chicken Quarters, Seasoned Mini Sirloin Steaks and Farm-Fresh Boerewors per person served with your choice of Creamy Potato Bake or Pap & Chakalaka, a Fresh Green Garden Salad together with Bread Rolls and Butter.

Self-Braai Luxury Braai Package – from R285,00 per person:

For **Starters**, we will provide Biltong & Droewors and a selection of Chips and Dips.

For **Mains**, you can make a choice of three of the following meats: Sirloin Steak/Rump Espetada/Lamb Chops/Marinated Pork Spare Ribs/Chicken Sosaties or Boerewors.

Served with your choice of Creamy Potato Bake OR Pap & Chakalaka, Garlic Bread & two salads - Fresh Garden Salad and/or Greek Salad and/or Rocket & Parmesan salad and/or Potato Salad and/or Sweetcorn Salad.

And to end it all of your choice of **dessert** from our dessert options.

Both Braai-Packages require on-site braai & fridge facilities. On request and at an additional charge we are able to provide charcoal, firelighters and braais. Setting the fire, igniting the fire and actual braai-ing is done by the client. We recommend Braai Master(s) to take the stress out of braai-ing or the meat can be delivered already cooked to your premises.

Please have a look at our [Office Catering and Corporate Platter Options](#), should you like to see some more of our [Corporate Catering Options](#) available to you.

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