BLUEFILLET

Limpopo Signature Menu Collection

Modern South African • Asian Fusion • Braai / Luxury Grill • Corporate

A contemporary catering identity inspired by the landscapes, fruit, herbs and warm flavours of Limpopo — interpreted with modern chef technique.

Distinctive menus • no repeated signature ingredients across cuisines

076 917 5599 | Chefmarc360@gmail.com

BLUEFILLET

Modern South African — 1 Chef

Limpopo-inspired intimate dining

1 Chef • R3,500 • Suggested service: up to ±12 guests

Contemporary South African food with bright citrus, local fruit and subtle bush-spice character.

Starter

- Charred sweetcorn • cultured cream • smoked chilli & coriander
- Roasted beetroot • marula vinaigrette • toasted pumpkin seed

Main

- Limpopo citrus & bush-spice chicken • lemon, coriander, ginger & mild chilli
- Creamy samp • roasted pumpkin & herbs
- Charred greens • tomato & African basil

Dessert

- Marula & white chocolate mousse • citrus gel • toasted crumble

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Modern South African — 2 Chefs

Limpopo-inspired private table

2 Chefs • R6,500 • Suggested service: ±12–25 guests

A broader menu celebrating local produce without relying on traditional clichés.

Canapés

- Mini vetkoek • slow-braised beef • tomato-chilli relish
- Grilled baby marrow • sesame • lemon
- Smoked snoek mousse • crisp corn cake

Starter

- Roasted butternut • baobab citrus dressing • baby herbs
- Heirloom tomato • fermented chilli • coriander

Mains

- Rosemary-roasted beef • tamarind & red-wine jus
- Limpopo-spiced chicken • apricot, ginger & coriander
- Creamy sorghum • roasted seasonal vegetables
- Crisp potato terrine • herb salt

Dessert

- Roasted mango & tamarind pavlova • vanilla cream
- Fresh granadilla & citrus pearls

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BLUEFILLET

Modern South African — 3 Chefs

Contemporary Limpopo-inspired dinner

3 Chefs • R9,000 • Suggested service: ±25–40 guests

A polished South African feast with local fruit and spice notes used as accents rather than repetition.

Canapés

- Beef fillet • smoked tomato • bush-spice salt
- Chicken skewer • lemon myrtle-style herb & chilli
- Crisp corn cake • avocado • tomato relish

Fresh Table

- Grilled peach & cucumber • herb vinaigrette
- Roasted aubergine • butternut purée • spinach & basil oil

Main Feast

- Roasted beef fillet • tamarind jus
- Chicken • wild garlic, coriander & smoked chilli
- Wild mushroom & millet risotto
- Grilled mielies • herb butter

Dessert

- Mango, lime & ginger cheesecake
- Marula-poached seasonal fruit • vanilla mascarpone

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BLUEFILLET

Modern South African — 4 Chefs

Limpopo celebration buffet

4 Chefs • R11,500 • Suggested service: ±40–60 guests

A generous buffet that feels proudly local while remaining contemporary and event-ready.

Canapés

- Beef fillet • smoked tomato relish
- Chicken skewer • bush-spice glaze
- Crisp corn cake • avocado
- Grilled baby marrow • lemon herb

Main Buffet

- Slow-roasted beef • tamarind & rosemary jus
- Limpopo citrus chicken • coriander & ginger
- Sorghum pilaf • roasted vegetables
- Charred mielies • smoked chilli butter
- Seasonal greens • citrus dressing

Dessert Table

- Marula panna cotta • citrus gel
- Roasted mango • tamarind caramel
- Granadilla & vanilla tartlets

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BLUEFILLET

Modern South African — 5 Chefs

Signature Limpopo South African Event

5 Chefs • R14,000 • Suggested service: ±60–80 guests

BlueFillet's signature local menu: sophisticated, generous and rooted in the flavours of Limpopo.

Canapés

- Beef fillet • smoked tomato & bush-spice salt
- Chicken skewer • citrus-chilli glaze
- Corn cake • avocado & herb
- Grilled baby marrow • lemon

Limpopo Table

- Roasted aubergine • butternut purée • basil oil
- Heirloom tomato • fermented chilli & coriander
- Grilled mielies • smoked chilli butter
- Warm artisan bread • cultured butter

Main Feast

- Roasted beef fillet • tamarind jus
- Limpopo-spiced chicken • apricot & ginger
- Sorghum & wild mushroom pilaf
- Charred seasonal vegetables

Signature Desserts

- Marula & white chocolate mousse
- Roasted mango & tamarind pavlova
- Granadilla, citrus & vanilla tartlets

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BLUEFILLET

Asian Fusion — 1 Chef

Southern African ingredient, Asian technique

1 Chef • R3,500 • Suggested service: up to ±12 guests

Clean Asian flavours with one subtle regional bridge: baobab-citrus acidity used as a finishing note.

Starter

- Crispy tofu • sesame • ginger • scallion
- Asian cucumber ribbons • rice vinegar • toasted sesame

Main

- Five-spice duck breast • plum glaze
- Steamed jasmine rice • pandan
- Wok greens • garlic & black bean

Dessert

- Lychee, lemongrass & coconut panna cotta

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Asian Fusion — 2 Chefs

Contemporary Asian Private Table

2 Chefs • R6,500 • Suggested service: ±12–25 guests

Distinct from the South African menu: aromatic Asian pantry flavours lead the plate.

Small Plates

- Chicken satay • peanut-lime dressing
- Crispy prawn toast • chilli jam
- Shiitake & chive dumplings

Mains

- Char siu pork belly • five-spice lacquer
- Miso-glazed hake • sesame
- Steamed jasmine rice
- Wok bok choy • garlic

Dessert

- Black sesame crème brûlée
- Pineapple, ginger & coconut sorbet

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BLUEFILLET

Asian Fusion — 3 Chefs

Asian Dinner Experience

3 Chefs • R9,000 • Suggested service: ±25–40 guests

A refined Asian-fusion menu with strong aromatic contrast and no repetition of the local menu's core flavours.

Canapés

- Tuna tataki • ponzu • crispy rice
- Chicken karaage • yuzu mayo
- Mushroom gyoza • chilli oil

Mains

- Korean-style beef short rib • gochujang glaze
- Miso-glazed hake • sesame
- Soba noodles • edamame & herbs
- Tempura vegetables • soy dipping sauce

Dessert

- Matcha & white chocolate parfait
- Yuzu curd • sesame sable

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BLUEFILLET

Asian Fusion — 4 Chefs

Asian Sharing Feast

4 Chefs • R11,500 • Suggested service: ±40–60 guests

A generous sharing menu built around Japanese, Korean and Southeast Asian influences.

Canapés

- Tuna tataki • ponzu
- Chicken karaage • yuzu
- Prawn toast • chilli jam
- Mushroom gyoza

Main Table

- Korean beef short rib
- Miso-glazed hake
- Coconut rice noodles • herbs
- Wok bok choy & shiitake
- Crispy lotus root salad

Dessert

- Black sesame crème brûlée
- Yuzu cheesecake
- Pineapple & ginger sorbet

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BLUEFILLET

Asian Fusion — 5 Chefs

Signature Asian Fusion Event

5 Chefs • R14,000 • Suggested service: ±60–80 guests

A full Asian-inspired event menu with a distinct pantry and dessert identity.

Canapés

- Tuna tataki • ponzu
- Chicken karaage • yuzu
- Prawn toast • chilli jam
- Mushroom gyoza

Asian Table

- Lotus root & herb salad
- Edamame • wakame • sesame
- Crispy rice & pickled vegetables

Main Feast

- Korean beef short rib
- Miso-glazed hake
- Coconut rice noodles
- Wok bok choy & shiitake
- Tempura vegetables

Signature Desserts

- Matcha & white chocolate parfait
- Yuzu cheesecake
- Pineapple, ginger & coconut sorbet

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BLUEFILLET

Braai / Luxury Grill — 1 Chef

Premium South African grill

1 Chef • R3,500 • Suggested service: up to ±12 guests

An intimate fire-led menu using smoke, char and premium cuts without copying the Modern South African menu.

To Start

- Charred sourdough • smoked aubergine • olive oil
- Grilled asparagus • parmesan • lemon

From the Grill

- Pepper-crusted sirloin • café de Paris butter
- Herb-marinated pork loin
- Crispy smashed potatoes
- Charred asparagus

Sauce & Salad

- Green peppercorn sauce
- Classic chimichurri
- Rocket, pear & parmesan salad

Dessert

- Dark chocolate & coffee crémeux • cocoa nibs

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Braai / Luxury Grill — 2 Chefs

Premium Private Grill

2 Chefs • R6,500 • Suggested service: ±12–25 guests

Luxury grill cooking with classic steakhouse flavours and a different ingredient story from the other menus.

Starters

- Beef carpaccio • caper & parmesan
- Grilled asparagus • lemon butter
- Smoked aubergine crostini

Grill

- Dry-aged sirloin or rib-eye
- Herb-crusted pork loin
- Garlic butter prawns — optional
- Crispy smashed potatoes
- Charred asparagus

Sauces & Salads

- Green peppercorn jus
- Café de Paris butter
- Rocket, pear & parmesan

Dessert

- Dark chocolate tart • espresso cream

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BLUEFILLET

Braai / Luxury Grill — 3 Chefs

Luxury Grill Experience

3 Chefs • R9,000 • Suggested service: ±25–40 guests

A premium grill spread centred on classic fire cooking and elegant accompaniments.

Canapés

- Beef carpaccio crostini
- Grilled asparagus tips
- Smoked mushroom skewers

Grill

- Rib-eye steaks
- Lamb loin chops • rosemary
- Pork belly • apple glaze
- Garlic butter prawns — optional

Sides

- Crispy smashed potatoes
- Charred asparagus
- Creamed spinach
- Rocket, pear & parmesan

Sauces

- Café de Paris butter
- Green peppercorn jus
- Chimichurri

Dessert

- Dark chocolate crémeux
- Espresso semifreddo

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Braai / Luxury Grill — 4 Chefs

Luxury Grill Feast

4 Chefs • R11,500 • Suggested service: ±40–60 guests

A celebration menu built around premium grill cuts and steakhouse-style sides.

Canapés

- Beef carpaccio
- Mushroom skewers
- Grilled asparagus
- Crispy potato bites

Premium Grill

- Rib-eye
- Lamb loin chops
- Pork belly
- Garlic butter prawns — optional

Sides

- Crispy smashed potatoes
- Creamed spinach
- Charred asparagus
- Rocket & pear salad

Sauces

- Café de Paris butter
- Green peppercorn jus
- Chimichurri

Dessert

- Dark chocolate tart
- Espresso semifreddo
- Cocoa nib meringue

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Braai / Luxury Grill — 5 Chefs

Signature Luxury Grill Event

5 Chefs • R14,000 • Suggested service: ±60–80 guests

A full premium grill team for clients looking for a sophisticated fire-cooked celebration.

Canapés

- Beef carpaccio crostini
- Smoked mushroom skewers
- Grilled asparagus
- Crispy potato bites

Signature Grill

- Rib-eye
- Lamb loin chops
- Pork belly
- Garlic butter prawns — optional
- Premium fish option

Feast Table

- Crispy smashed potatoes
- Creamed spinach
- Charred asparagus
- Rocket, pear & parmesan salad
- Warm sourdough

Sauces

- Café de Paris butter
- Green peppercorn jus
- Chimichurri

Dessert

- Dark chocolate tart
- Espresso semifreddo
- Cocoa nib meringue

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BLUEFILLET

Corporate — 1 Chef

Executive Working Lunch

1 Chef • R3,500 • Suggested service: small executive group

Polished, practical corporate food designed for meetings and executive tables.

Breakfast

- Smoked salmon bagel • cream cheese & chives
- Orange-almond scone
- Carrot & walnut muffin
- Coffee, tea & fresh juice

Lunch

- Roast turkey breast • sage jus
- Herb couscous • roasted vegetables
- Green bean & tomato salad

Dessert

- Lemon posset • shortbread

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BLUEFILLET

Corporate — 2 Chefs

Corporate Lunch

2 Chefs • R6,500 • Suggested service: ±12–25 guests

Efficient buffet service with clean flavours and easy corporate service flow.

Arrival

- Mini quiche
- Chicken & herb tartlets
- Fresh fruit skewers

Lunch Buffet

- Roast beef • horseradish cream
- Lemon-thyme chicken
- Pearl couscous • roasted peppers
- Green beans • almonds
- Mixed leaf salad

Dessert

- Lemon posset
- Berry cheesecake bites

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BLUEFILLET

Corporate — 3 Chefs

Corporate Event Catering

3 Chefs • R9,000 • Suggested service: ±25–40 guests

A balanced buffet suitable for workshops, launches and staff functions.

Canapés

- Mini beef Wellington
- Chicken mousse tartlet
- Vegetable arancini

Buffet

- Roast beef • mustard jus
- Herb chicken • white wine sauce
- Pearl couscous • grilled vegetables
- Roasted sweet potato
- Mixed leaf & citrus salad

Dessert

- Berry cheesecake
- Lemon posset
- Fresh seasonal fruit

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Corporate — 4 Chefs

Corporate Function Buffet

4 Chefs • R11,500 • Suggested service: ±40–60 guests

Broader choice and service capacity for larger corporate functions.

Canapés

- Mini beef Wellington
- Chicken tartlet
- Vegetable arancini
- Smoked salmon blini

Main Buffet

- Roast beef • mustard jus
- Herb chicken • white wine sauce
- Pearl couscous
- Roasted sweet potato
- Green bean salad
- Mixed leaves & citrus

Dessert

- Berry cheesecake
- Lemon posset
- Seasonal fruit tartlets

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

BLUEFILLET

Corporate — 5 Chefs

Signature Corporate Catering

5 Chefs • R14,000 • Suggested service: ±60–80 guests

A full corporate catering team with an executive feel and a menu deliberately distinct from the themed cuisines.

Arrival Service

- Mini beef Wellington
- Chicken mousse tartlet
- Vegetable arancini
- Smoked salmon blini

Executive Buffet

- Roast beef • mustard jus
- Herb chicken • white wine sauce
- Pearl couscous • grilled vegetables
- Roasted sweet potato
- Green bean & almond salad
- Mixed leaves & citrus

Dessert Table

- Berry cheesecake
- Lemon posset
- Seasonal fruit tartlets

Service Options

- Breakfast, working lunch, dinner, cocktail or executive menus can be customised to the event brief.

Limpopo-inspired signature touches are balanced across the collection; dishes are not repeated between cuisines.

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BlueFillet Signature Collection

A distinct menu identity rooted in Limpopo, interpreted for modern clients

Our menu philosophy

Limpopo is the thread rather than the theme on every plate: local fruit, citrus, herbs, smoke, spice and produce inspire the menus while each cuisine keeps its own identity.

The four collections deliberately avoid repeating signature ingredients and flavour combinations. This gives clients a reason to choose different menus and gives BlueFillet a recognisable culinary point of view.

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Modern food • Limpopo inspiration • professional service • private & corporate catering

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