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creative food for  
special occasions



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Kristin Harrison Catering provides beautifully handcrafted food with great attention to detail and excellent service.

You will taste our love of food and our passion for fresh ingredients. We grow our own spray free vegetables and herbs, use only free range eggs and chicken and are very careful about sourcing our ingredients. With our professional yet personal approach you will be able to relax and enjoy the company of your guests.

Whether you are planning a small intimate gathering or a large event we love the opportunity to talk to you about a personalized menu. We are able to work in a range of venues, and with our local knowledge we can assist with finding the perfect spot to celebrate your special occasion.

Please contact us we are looking forward to hearing from you.



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We cater:

**Weddings**

**Private Dinner Parties**

**Corporate Functions**

**Cocktail Parties**

**Vintage Afternoon Tea**

We also do:

**Private Cooking Classes**





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The following visual  
inspirations are a sample of my  
latest work & creations



The Vintage Afternoon Tea  
of Shasta and Guards Wedding  
at Neudorf Vineyard





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Shasta &  
Guard







Portrait par Jules Gerschel

Nancy





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Vintage  
Afternoon  
Tea

*Menu*

## *Sweet Treats*

### Buttermilk scones

with homemade strawberry jam and cream

### French Lemon tart

### Fresh strawberry tart

### Mini meringue

with lemon cream and fresh raspberries



## *Savory Treats*

### Home made oatcakes

with whitestone Windsor blue and homemade nectarine chutney

### Char grilled Aubergine and red pepper rolls

with pomegranate molasse dressing

### Wonton cups

with avocado salsa

### Prawn and Cucumber rounds

### Roast beef eye Fillet

caramelized onion marmalade in mini bread rolls or sandwiches

### Spinach roulade

with smoked salmon

### Chicken and watercress sandwiches



### Freshly brewed leaf tea and coffee

### Punch

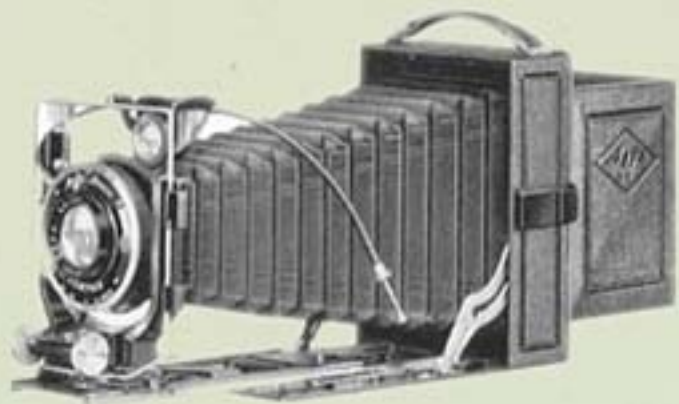






“ Thank you for all your efforts and great organizational skills used when you catered for our daughter's wedding. You made many helpful suggestions and steered me towards some new ideas. I felt you listened to our desires and included them in the final plans. On the day you had everything ready to go with a minimum of hassle. The table settings were lovely with the white linen cloths, the vintage china and glasses. My punch recipe tasted delicious and looked great in the old fashioned punch glasses. Your touch of mint added to the effect. The food was beautifully arranged on tiered plates, with a good mixture of colour and tastes. You ensured that all guests had food offered to them throughout the day, even seeing that those playing petanque in the far field had food brought over to them. We had a wonderful day and your preparations played an important role in the smooth running of the event. ”

Teddie Holland  
*mother of the bride*



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*[\*] mahagoni design*



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