About us: blue pan was launched in 2019, September 27th.It started as a hobby and the community loved our work, that’s when the founder Tshepo Refiloe Raboroko decided to turn it into a business, and sell cakes. As time went on, she saw that she had a love for catering to her community so she ventured into all kinds of ways to cater she started making platters and decorating too. The business was launched so that members of the community who could not afford aesthetically pleasing/professionally made cakes could have cakes made for them cakes that were aesthetically pleasing, healthy (no added artificial) and affordable. Blue pan strives for affordable services.

Mission statement: The mission of blue pan is to reach as many people as possible, and to build a legacy for the business, for it to be continued for generations.

Vision statement: To start baking lessons for people in the community, expand the business to be able to employ individuals and finally to make profit.

Members: founder Tshepo raboroko she manages she bakes she works alone

Services products: all kinds of cakes (birthday cakes, anniversary, gender reveal etc)

Platters (fruit platter, sweet platter, savoury platter etc)

Customers may give specifications on their orders ingredients to be used and what to be left out. We offer a variety of cakes and cake flavours

CAKES

our classic flavours vanilla, chocolate, red velvet, marble (vanilla + chocolate swirl) sponge cake, butter cake,

Indulgent flavours black forest (chocolate+ cream + cherries), German chocolate (chocolate + coconut + pecan) fudge cake

Fruity flavours strawberry, lemon, berries, mango

Spices flavours carrot cake (with cream cheese frosting), pumpkin spice, cinnamon swirl

Unique, Unicorn (vanilla + sprinkles), cookies and cream, salted caramel, tiramisu

PLATTERS

Meat platters, cold meat platter (ham, salami, pastrami, roast beef), Braai platter (boerewors, chicken wings, steak),

Cheese platter a cheese board (cheddar, blue cheese, olives, roasted peppers, salami, crackers and grapes)

Seafood platters, sushi platter (customer can pick two of the following sushi and make combos, California roll (crab avocado cucumber mayo) Tempura roll (deep fired) Spicy tuna roll (tuna chili mayo) Rainbow roll (California roll with chosen fish slices)

Mixed seafood platter (calamari, prawns mussels and fish)

Veggie platters, fresh veggie platter (carrots, cucumber, celery and customers pick dip)

Salad platter (Greek salad, pasta salad and potato salad)

Fruit platters, seasonal fruit (watermelon, pineapple, grapes and berries)

Tropical platter (mango, kiwi, passionfruit, papaya)

Chocolate-dipped fruit platters (strawberries bananas and chocolate sauce)

Snack platter chips and dips platter (nachos, salsa, guac, cheese dip)

Mini platter (mini burgers, wrap, mini pies and sandwiches)

Wing platter

Sweet platter dessert platter (brownies, mini cupcakes, mini tarts and macarons)

Pastry platter (croissants, muffins, biscuits and mini donuts)

Theme platters, Mexican platter (tacos, quesadillas and nachos)

Asian platter (spring rolls, dumplings and bao buns)

Indian platter (samosas, pakoras, naan and rotis)

Contact us

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