



DAY CONFERENCE PACKAGES

2020 Menu



DAY CONFERENCE PACKAGES

Day Conference Package – HALF DAY INCLUDING LUNCH

Package includes
Meeting venue
Mid –morning tea, coffee & chef's eats
Lunch
Mints, jugs of water, pads & pens
Data projector, screen, podium & flipchart

Day Conference Package – HALF DAY EXCLUDING LUNCH

Package includes
Meeting venue
Mid –morning tea, coffee & chef's eats
Mints, jugs of water, pads & pens
Data projector, screen, podium & flipchart

Day Conference Package – FULL DAY INCLUDING LUNCH

Package includes
Meeting venue
Mid –morning tea, coffee & chef's eats
Lunch
Afternoon tea, coffee & chef's eats
Mints, jugs of water, pads & pens
Data projector, screen, podium & flipchart



TEA BREAK MENU SELECTORS

TEA & COFFEE IS INCLUDED AT ALL BREAKS

Make your choice of tea break options:

Choose of any 1 of the below per break

No Surcharge

Choose of any 2 of the below per break

Surcharge applies

Choose of any 3 of the below per break

Surcharge applies

SWEET OPTIONS:

Delightful Crunchies:

Whole-meal and seeded crunchies and traditional crunchies.
Gluten free and honey crunchies and peanut butter crunchies.
Cranberries and white chocolate crunchies and fruity crunchies.

Steam Punk:

Chocolate chip cog cookies.
Caramel timeless cake pops.
Red velvet copper cog cupcakes

Pump up your Morning with Pastries:

Chocolate, caramel, blueberry, vanilla and bran muffins.
Crisp golden apple turnovers.

O so Healthy:

Variety of berries and fresh mint smoothie.
Orange dream creamsicle smoothie.
Tropical papaya perfection smoothie.

Munching on Chocolate:

Triple chocolate brownies.
Assorted chocolate dipped fruit (fruit seasonal).
Chocolate and marshmallow s'mores.

Carnival Fun:

Freshly popped popcorn with a variety of seasoning.
3 flavours of icy cold slush puppies.
Chocolate fountain with array fruit sticks and marshmallow.

Something Traditional:

Sweet scones topped with Cream and Jams and Apple Crumble tartlets.
Freshly baked cheese scones topped with sliced cherry tomato, egg and fresh parsley and Chocolate Dipped Shortbread Fingers.
Pecan Nut pie tartlets and Cocktail Lemon Meringue pie.

Spongy Afternoon:



Fluffy carrot cake squares garnished with vanilla frosting.
Moist banana cakes topped with freshly whipped cream.
Assorted mini cupcakes iced in an array of coloured icing.

Pancakes and Waffles:

Freshly cook pancakes with syrup, honey and cinnamon sugar.
Crispy fresh waffle on a stick.
Additional sides for Waffles and Pancakes, with its own surcharge:

- Diced mixed dried fruit.
- Mixed berry compote.
- whipped cream.
- Assorted chopped nuts.
- Mixed vermicelli and 100s & 1000s.
- Chocolate and toffee sauce.

Mini Magnum

Additional Surcharge applies

Classic
White Almond
Mint

SAVOURY OPTIONS:

Quiche it up:

Broccoli and cream cheese.
Sundried tomato and basil pesto.
Roasted butternut, rare beef, crumbled feta and pumpkin seeds.

Puffing or crisping of Pastry:

Sesame seeded mini chicken and mushroom pie and vegetable spring rolls.
Beef cocktail sausage rolls and potato samoosa.
Pepper steak pies and sweet corn and cheese samoosa

Freshly baked croissants filled with the following;

- Rare roast beef, rocket and wholegrain mustard.
- Crisp lettuce, plum tomatoes and grated cheddar.
- Roasted chicken and mayonnaise with fresh rocket.

A twist on Pizza:

Roasted Mediterranean vegetable pizza topped with crumbled feta and parsley.
Potato pizza with crumbled gorgonzola topped with fresh thyme.
Caramelized butternut and crispy bacon pizza topped with parmesan cheese and sage leaves.

Variety of Freshly Baked Breads including Rye, Whole-Wheat, White and Brown breads filled with;



Crisp lettuce, tomato and grated cheddar sandwiches and roasted chicken and mayo whole-wheat baguette.
Creamy tuna mayonnaise sandwiches and roasted Mediterranean vegetable with pesto mayo on cocktail baguette.
Rare roasted sirloin with rocket and horseradish cream presented in a whole-wheat baguette and cucumber and seasoned cream cheese on rye sandwiches.

Tart Morning:

Brie fennel and tomato tart.
Courgette, mint and feta tart.
Gluten free goat cheese and asparagus tart.

Heads of Cheese

Additional Surcharge applies

An array of local produced Indezi River cheese.
Choice of hard and soft cheese.
Savoury biscuits with a variety of preserves.

LUNCH MENU SELECTOR

Chef Eric's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Italian Cocktail Caprese Skewers

Cherry tomato, kalamata olive and cubes of mozzarella cheese presented on a cocktail skewer finished with a basil pesto drizzle

Steamed New Potato Salad

Tossed with diced Celery, mixed garden fresh Herbs and dressed with a Dijon mustard vinaigrette

Marinated Chicken Salad

Strips of marinated chicken breast tossed onto a bed of mixed greens, tomato cucumber, onions and finished with a honey and mustard dressing

Carvery

Rosemary and garlic rubbed topside of beef

Thyme seasoned roast potato

Horseradish cream

Pepper sauce

Hot Selection

Buttermilk chicken and cornflake bake

Greek lamb and spinach stew

Breaded eggplant rollatini

Savoury rice

Green beans with toasted almond

Herb buttered mixed vegetables

Dessert

Fresh tropical fruit salad with fresh dairy cream

Chocolate cheesecake

Frozen lime pies

Assorted ice creams served with an array of condiments

Hot Dessert

Bread and butter pudding served with hot vanilla custard

Chef Isaac's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Mini Greek Salad Skewer

Cucumber, olives, tomato, feta and lettuce leaf skewer together, drizzled with Greek dressing

Caesar Salad

Crisp lettuce, cherry tomatoes, sliced Cucumber, crispy croutons and quartered eggs, tossed with a homemade Caesar dressing

Artichoke, Rocket and Smoked Chicken Salad with a Blue-cheese dressing

Cold smoked chicken tossed together with artichoke hearts, rocket and dressed with blue cheese vinaigrette

Carvery

Apricot basted whole chicken

Paprika spiced roast potato wedges

Brown onion gravy

Hot Selection

Slow-cooked spring beef bourguignon

Curried lamb and butternut

Spiced chickpea stew

Steamed brown rice

Honey glazed baby carrots

Braised Ratatouille

Dessert

Fresh tropical fruit salad with fresh dairy cream

Praline crunch bars

Apple strudel

Assorted ice creams served with an array of condiments

Hot Dessert

Cape brandy pudding accompanied by vanilla custard

Chef Joseph's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Mediterranean Vegetable Skewer

Mixed peppers, brinjal, baby marrow roasted and presented on a cocktail skewer finished with balsamic reduction

Carrot and Raisin Salad with Pineapple

Tossed grated carrot and raisins with chunks of pineapple, finished with a citrus dressing

Chicken, Tomato Salsa and Cous-Cous Salad

Grilled chicken cubes incorporated into savoury cous-cous and topped with tomato salsa

Carvery

Minted basted roasted leg of lamb

Roasted hassel back potatoes with cayenne pepper

Mint sauce

Gravy

Hot Selection

King ranch chicken noodle casserole

Ginger beef stir-fry with ramen

Thai spinach, lentil and bean curry

Jasmine rice

Braised red cabbage

Broccoli gratin

Dessert

Fresh tropical fruit salad with fresh dairy cream

No bake chocolate chip cookie dough bars

Cocktail pecan nut pies

Assorted ice creams served with an array of condiments

Hot Dessert

Fruit cobbler presented together with hot vanilla custard

Chef Bheki's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Summer Melon Skewer

Cubes of melon skewered with feta and olives drizzled with a mint honey

Asian Red Cabbage Salad

Chinese style chopped red cabbage, with toasted mixed nuts and raisins finished with a citrus dressing

Smoked Chicken and Peach Salad

Shavings of smoked chicken tossed together with quartered peaches finished with paprika mayo dressing

Carvery

Pepper crusted roasted sirloin of beef

Rock salted roasted sweet potato wedges

Mushroom sauce

Horseradish cream

Hot Selection

Creamy chicken and root vegetable pie

Lamb tagine

Spicy curried lentils

Herbed yellow and raisin rice

Patti pan Provençal

Creamed spinach

Dessert

Fresh tropical fruit salad with fresh dairy cream

No bake energy bars

Apple crumble tartlets

Assorted ice creams served with an array of condiments

Hot Dessert

Red velvet bread pudding served with hot vanilla custard



Chef Fano's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Smoked Chicken and Artichoke Skewer

Smoked chicken skewered with artichoke drizzle with honey and mustard dressing

Roasted Butternut and Rocket Salad

Cubes of butternut roasted till caramelized tossed through sweet chili sauce and place on a bed of fresh rocket

Caprese Style Pasta Salad

Pasta ribbons tossed through basil pesto and layered with cherry tomatoes and mozzarella cheese garnish with fresh basil leaves

Carvery

Lemon and herb basted whole chicken

Cracked pepper spiced roasted baby potatoes

Gravy

Hot Selection

Beef and apricot curry

Ethiopian spiced lamb stew

Zucchini and squash casserole

Wild rice

Buttered slivers of carrots

Roasted mixed root vegetables

Dessert

Fresh tropical fruit salad with fresh dairy cream

Layered mocha cheesecake

Fruit tartlets

Assorted ice creams served with an array of condiments

Hot Dessert

Warm peanut butter cookie cake served with peanut scented custard

Chef Lee's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Roasted Vegetable Skewer

Seasoned and roasted carrots, butternut, baby marrow and button mushrooms, finished with little herbed vinaigrette

Spicy Pineapple Salad

Pineapple cube seasoned with paprika and grilled tossed together with toasted cashews and a sweet chili vinaigrette

Country Leaf Salad

Combination of lettuce and herbs tossed together with diced red pepper, dates, apple shavings, tomato and peanuts dressed in balsamic vinaigrette

Carvery

Prego basted roasted leg of lamb

Rock salted roast potatoes

Mint Sauce

Gravy

Hot Selection

Chicken enchilada casserole

Red wine beef ragù

Spicy vegan potato curry

Mexican spiced rice

Roasted butternut

Curry braised cabbage

Dessert

Fresh tropical fruit salad with fresh dairy cream

Peanut butter lasagne

Coffee mousse tartlets

Assorted ice creams served with an array of condiments

Hot Dessert

Sticky warm apple enchilada accompanied by a warm cinnamon syrup

Chef Vela's Buffet Choice of the Day

Cold Selection

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Cocktail Mezze Skewer

Kalamata olive, salami, dill pickle and feta presented on a cocktail skewer and drizzled with hummus dressing

Pasta Salad with Olives and Walnuts

Fusilli pasta tossed through a white vinaigrette and finished with black olives, diced celery, roasted flakes of onion, cherry tomatoes, toasted walnuts and parmesan cheese

Spinach, Orange and Red Cabbage Salad

Shredded spinach tossed together with julienne red cabbage, orange segments, sliced cucumber and toasted almond flakes drizzled in balsamic vinaigrette

Carvery

Prego basted roasted whole chicken

Cracked pepper spiced roasted potato wedges

gravy

Hot Selection

Thai beef curry

Kashmiri lamb

Veggie pot pie

Basmati rice

Char-grilled corn on the cob

Baby marrow presented in a tomato, onion and basil sauce

Dessert

Fresh tropical fruit salad with fresh dairy cream

Dark chocolate mint squares

Strawberry charlotte

Assorted ice creams served with an array of condiments

Hot Dessert

Upside-down pear and cranberry tart accompanied by a warm vanilla custard



Alternative Menus to Swop out from Chef's Choice Menus

Finger Fork Lunch Menu 1

Cold Selection

Sweet and sour sautéed lamb strips accompanied by onion and mixed peppers, folded in a tortilla wrap
Italian cocktail caprese skewers with a basil pesto drizzle
Rare roasted sirloin with rocket and wholegrain mustard mayo presented into a whole wheat cocktail roll
Roasted Mediterranean vegetable finger sandwiches

Hot – Finger Selection

Crispy Salsa wings
Tempura batter fish bites accompanied by lemon wedges and tar tare sauce
Sweetcorn and cheese samosa served with a sweet chili dipping sauce
Paprika spice roasted potato wedges

Hot – Fork Selection

Scented yellow rice with raisins
Traditional beef bobotie
Aromatic vegetable Breyani accompanied by an array of pickles and sambals
Mint fried lamb stir fry finished with peppers, onion and egg noodles

Dessert

Fresh melon and pineapple skewers accompanied by a minted honey drizzle
Cocktail lemon meringue pie
Decadent chocolate brownies
Carrot cake squares napped with cream cheese frosting



Finger Fork Lunch Menu 2

Cold Selection

Cajun grilled chicken strips rolled into a tortilla with caramelized onions, sliced tomato and honey mustard mayo.
Fresh seasonal mixed vegetable crudités accompanied by an array of dips
Freshly picked garden Iceberg lettuce, grated cheddar cheese and tomato, presented into a whole wheat cocktail bun
Carved roast lamb napped with minted sauce placed into finger sandwiches

Hot – Finger Selection

Balsamic roasted vegetable skewers
Grilled yellowtail napped with lemon butter and accompanied by lemon wedges and tar tare sauce
Cocktail beef mince samoosa served with a BBQ dipping sauce
Rock salted roasted sweet potato wedges

Hot – Fork Selection

Fluffy white rice
Creamy mixed julienne vegetable stroganoff
Aromatic chicken curry presented with an array of pickles and sambals
Honey and soya fried beef strips, finished with julienne vegetables and egg noodles

Dessert

Cocktail fruit tartlets
Traditional mini Melk tart
Caramel centred million dollar shortbread
Cocktail apple crumble

Finger Fork Lunch Menu 3

Cold Selection

Mixed sautéed julienne vegetables presented into a tortilla with sundried tomato pesto and feta cheese

Cocktail Greek salad skewers finished with Greek dressing drizzle

Roasted chicken tossed through tangy mayonnaise placed into a whole wheat cocktail bun

Finger sandwich filled with pastrami, rocket, gherkins and horseradish cream

Hot – Finger Selection

Roasted lamb Satays drizzled in a sweet chili sauce

Baked butterfish served in a lemon herbed cream sauce accompanied by fresh lemon wedges

Spicy potato samoosa presented with a spicy peri-peri sauce

Cinnamon dusted roasted butternut wedges

Hot – Fork Selection

Savoury rice

Creamy chicken a la King

Fragrant beef Breyani presented with an array of pickles and sambals

Vegetable stir fry – an array of julienne vegetable sautéed together with soya and honey sauce and vermicelli noodles

Dessert

Seasoned fruit kebabs drizzled with sweet honey sauce

Cocktail lemon tartlet

Rich rocky road



Finger Fork Lunch Menu 4

Cold Selection

Sautéed beef strips rolled into a tortilla accompanied by gherkins, rocket, and tomato and horseradish cream

Balsamic roasted vegetable skewers

Cocktail whole wheat bun filled with cream cheese, sliced cucumber, rocket and red onion rings

Black forest ham, crisp lettuce, tomato and grated cheddar place into a finger sandwich

Hot – Finger Selection

Grilled beef Satays drizzled with peanut sauce

Hake goujons served with fresh lemon wedges and tar tare sauce

Crunchy chicken samoosa with minted tzatziki

Salt and cracked pepper roasted potatoes

Hot – Fork Selection

Basmati rice

Aromatic lamb curry accompanied by an array of pickles and sambals

Country vegetable lasagne

Sweet and sour sautéed chicken strips, finished with julienne vegetables and pineapple

Dessert

Cocktail fruit pavlova

Apricot jam tartlets

Decadent chocolate tartlets

Coconut squares

Alternative Menus to Swap out from Weekly Cycle Menus

Build A Burger Lunch

Salad

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Corn Salad with Avocado Dressing

Crunchy steamed corn, tossed together with diced tomato, cucumber and onion, dressed in avocado vinaigrette

Beetroot, Rocket and Fruit Chutney Salad

Poached beetroot shavings placed onto fresh rocket and drizzled with fruit chutney dressing

Chicken, Tomato Salsa and Cous-Cous Salad

Grilled chicken cubes incorporated into savoury cous-cous and topped with tomato salsa

A Selection of Accompaniments to Construct your Personalized Burger

Fresh from the garden and sliced for your convenience

Sliced tomato – Ribbons of cucumber – Pineapple rings – freshly picked rocket – Crisp homegrown lettuce – Grated mozzarella –

Grated cheddar cheese – cocktail gherkins – sliced dill pickle – chopped green, red and jalapeno chilies

Sauces

Tangy BBQ – Burger relish – 1000s islands dressing – Aioli – Prego sauce – Tomato sauce – Spicy chili sauce – Creamy mayonnaise – Sundried tomato pesto – Assorted mustards

Freshly from the Bakery

Hotdog rolls – Flour dusted prego rolls – whole wheat baguette – Sesame seeded burger rolls

Hot Filling

Freshly grilled midlands beef patties – prego marinated chicken breast fillets – poached viennas – Crispy fried back bacon

Vegetarian Hot Filling

Vegetarian patties – Soya chicken schnitzel – French fries – Sautéed onion rings – Sautéed Button mushrooms

DESSERT

Fresh seasonal fruit salad and cream

White chocolate mousse

Cocktail fruit pavlova

Assorted ice creams served with an array of condiments

Hot Dessert

Roasted peach and dulce de leche bread pudding

ITALIAN CONNECTION LUNCH

SALADS

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Caprese Salad

Thin slivers of mozzarella cheese and fresh cherry tomato, drizzled with homemade basil pesto

Grilled Chicken and Herbed Cous-Cous Salad

Grilled diced chicken breast, tossed in herb-infused cous-cous with an Italian herb dressing

Italian Salad with Mozzarella Cheese

Diced tomato, cucumber and onion, topped with olives and mozzarella cheese, drizzled with Italian dressing

MINESTRONE SOUP

A thick soup of Italian origin made with vegetables and the addition of pasta, croutons and grated parmesan cheese

Italian Bread Display

Fresh Italian olive focaccia bread

Freshly baked Italian bread

Pizza Selection

La Mafia Pizza strips (V) – Mediterranean Vegetables

Thin flat bread base covered with a basil tomato puree topped with mozzarella cheese, finished with butternut and julienne mixed peppers,

La Mafioza Pizza strips - BBQ Chicken

Thin flat bread base covered with a basil tomato puree topped with mozzarella cheese, finished with BBQ basted chicken strips, julienne green pepper and caramelized onions

Hot Selection

Beef Lasagna

Tomato based Italian mince layered between sheets of lasagna and white sauce topped with grated cheddar cheese and baked

Macaroni and cheese (V)

A traditional dish of macaroni and cheese Sauce, baked with cheddar cheese

Chicken Alfredo with Fettuccini Ribbons

Strips of chicken tenderloins, pan-fried in a creamy mushroom and garlic sauce with Italian herbs and parmesan, mixed with fettuccini

Pasta Station - Selection of Pastas and Sauces to mix-and-match

Fusilli screws, spaghetti, penne pasta and tagliatelle

Sauces

Creamy 4 cheese sauce (Creamy sauce finished with brie, cheddar, parmesan and mozzarella)

Beef bolognese - A hearty Italian sauce made with mince, herbs and roasted tomatoes.

Sauce Arrabiatto - A tomato and basil sauce laced with a hint of chili. (V)

Carbonara sauce (creamy sauce contained bacon and Mushrooms)

Desserts

Fresh seasonal fruit salad and cream

Panna cotta

Zeppole (Italian pastry dough deep fried and dusted in sugar)

Tiramisu

Assorted ice creams served with an array of condiments

BISTRO AND PIE LUNCH

Soup

Thick and creamy mixed vegetable soup accompanied by croutons and grated parmesan cheese

Bread Display

French baguette loaves and assorted cocktail rolls

Salads

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Marinated Chicken Salad

Strips of marinated chicken breast tossed onto a bed of mixed greens, tomato cucumber, onions and finished with a honey and mustard dressing

Beetroot, Spinach and Feta Cheese Salad

Grated pickled beetroot presented together with fresh spinach and crumbled feta cheese

Artichoke, Green and Red Bean Salad

Steamed green beans tossed with artichoke hearts and red kidney beans

Casseroles

Lamb and tomato Potjie

A stew prepared with lamb cubes braised in lamb stock, flavoured with garlic, onions and a root vegetables, finished with pearl onions and button mushrooms

Potato and Spinach Curry (V)

An earthy and spicy vegetable classic is one of the most popular North Indian vegetable dishes around the globe

Pies

Pepper Steak Pie – Served in Individual Pie pots

Hearty beef steak in a dark, crushed black pepper sauce and finished with a golden crisp puff pastry lid

Chicken Pie – Served in Individual Pie pots

Chicken breast sautéed and finished with a creamy mushroom sauce topped with a crisp puff pastry lid

Savoury rice

Ratatouille, a traditional French Provençal stewed vegetable dish of aubergines, courgettes, peppers and tomato

Bouquet of fresh seasonal vegetables

Golden French fries

DESSERT

Fresh seasonal fruit salad and cream

Chocolate brownies

Tarte Tatin (Caramelized upside-down apple pie)

Assorted ice creams served with an array of condiments

Hot Dessert

Hot malva pudding served with hot vanilla custard



DELI AND WRAP LUNCH

SOUP

Creamy butternut soup accompanied by croutons and grated parmesan cheese

Cold Selection: (Pre-made and individually displayed on platters)

Sweet and Sour Lamb Wrap

Sweet and sour sautéed lamb strips accompanied by onion and mixed peppers, rolled into a tortilla wrap

Mixed Veggie Stir Fry Wrap

Mixed sautéed julienne vegetables presented into a tortilla with sundried tomato pesto and feta cheese

Sautéed Beef and Horseradish Wrap

Sautéed beef strips rolled into a tortilla accompanied by gherkins, rocket, tomato and horseradish cream

SALADS

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Sunshine Sprouting Salad

Mixed lettuce leaves and rocket, tossed together with mixed bean sprouts and citrus segments

Artichoke, Rocket and Smoked Chicken Salad with a Blue-cheese dressing

Cold smoked chicken tossed together with artichoke hearts, rocket and dressed with blue cheese vinaigrette

Broccoli and Crispy Bacon Salad

Grilled crispy bacon bits placed onto steamed broccoli and finished with salted sautéed onions

SANDWICH FILLINGS

Prepared and sliced for your convenience

Sliced tomato	Pineapple rings	Crisp lettuce	Sliced cheddar cheese	Sliced dill pickle
Chopped egg mayonnaise	Crispy bacon bits	Shrimp Marie-rose	Creamy blue cheese	Feta
Ribbons of cucumber	Avocado puree	Fresh picked rocket	Sliced mozzarella cheese	Cocktail gherkins
Tuna mayonnaise	Chicken mayonnaise	Salami	Roast loin of beef	Smoked ham
Honey glazed gammon	Oven roasted chicken breast			

VARIETY OF DELI BREADS

French baguette, marble rye, country loaf, pita breads, tortilla wraps, whole wheat rolls,

Accompaniments

Dijon mustard, whole grain mustard, mayonnaise, and creamed horseradish

HOT SELECTION

Chinese Vegetable Stir-fry (v)

A medley of vegetables, cooked in a sweet and sour marinade

Chicken Stir-fry

Chicken strips stir-fried in a sweet and sour sauce, finished with julienne carrots, baby marrow, pineapple, onion and cashew nuts

Steamed coconut and sesame rice

Chinese noodles

SPUD STATION Whole baked potatoes with the following fillings

Curried mince	Bacon mushroom sauce	Sour cream and chives	Spinach and Feta sauce
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DESSERT

Fresh seasonal fruit salad and cream

Chocolate mousse cake

Lemon tart

Assorted ice creams served with an array of condiments

Hot Dessert

Fruit cobbler presented together with hot vanilla custard

Salads

Jars of Selected Mixed Leaves

Iceberg lettuce, frilly lettuce and rocket, accompanied by salad condiments and dressings

Butternut, Pasta and peanut Salad

Roasted cubed butternut, blended with penne pasta and finished with toasted peanuts and peanut dressing

Carrot and Citrus Salad

Grated carrots mixed with sultanas and raisins, dressed with citrus vinaigrette

Black Eyed Bean Salad

Poached black eyed beans tossed together with diced tomato, onion and cucumber, finish with French vinaigrette

Home baked fresh bread rolls

Hot garlic baguette

Flame Grilled from the Fire

Lemon and herb marinated chicken kebabs

Traditional boerewors

BBQ basted prime cut sirloin steaks

Traditional Dishes Served Hot from Our Buffet

South African potato bake with fresh dairy cream

Butternut roasted with brown sugar and cinnamon

Corn on the cob

Traditional Zulu phutu served with a tasty tomato and onion relish

Desserts

Fresh Seasonal fruit salad and cream

Passion fruit cheesecake

Sticky koeksisters served in ginger syrup

Assorted ice creams served with an array of condiments

Hot Dessert

Hot moist malva pudding accompanied by hot vanilla custard

FOOD TRUCK MENU

Surcharge Applicable

Food Truck 1 – Indian – 2 Trucks

Curry and Roti Roll

Durban spiced lamb curry

Spinach, cashew nut and potato curry (V)

Your choice of curry place into a fresh roti and accompanied by homemade sambals and pickles

Food Truck 2 – Italian – 1 Truck

Pizzas Slice

Margherita (V)

Mozzarella cheese, cherry tomatoes and fresh basil

Cajun Chicken

Mozzarella cheese, Cajun chicken, sweet bell peppers, caramelized onions, feta, sweet chilli mayo and Wild rocket

The Veggie Deluxe (V)

Mozzarella cheese, Wild mushrooms, olives, mixed peppers, sundried tomatoes, basil pesto, crumbled feta and fresh coriander

The F.A.B.

Mozzarella cheese, feta, avocado and bacon

Food Truck 3 – Greek – 1 Truck

Shawarma

Chicken Shawarma - tenderized chicken breast marinated in a coriander and hummus yogurt and cook for 3 hours, shaved and presented into a toasted pita pocket, finished with shredded lettuce, sliced tomatoes, jalapeno chillies, minted tzatziki and hummus and accompanied golden French fries

Food Truck 4 – Mexican – 2 Trucks

Tex-Mex Chili Chicken Stew – Cubed boneless chicken slow-cooked with beans, tomato salsa and green chillies.

Mexican Spicy Lamb – Cubes of lamb sautéed with ground spices, finished with Black eyed beans, fresh coriander and natural yoghurt

Spicy re-fried beans – assort bean sautéed with Mexican spices and braised in a tomato chutney (V)

Your choice of Mexican dish presented in a crisp tortilla, topped with spicy tomato salsa and cheddar cheese

All served with Mexican spiced potato wedge

Food Truck 5 – Dessert – 1 Truck

Rocky Road squares - Seasonal fruit Pavlova - Chocolate tartlets - Red velvet cake pops - Fresh fruit kebabs

Action Pancake Station with an array of condiments and dressing

Ice cream cones

PICNIC MENU

Surcharge applicable

Crudités, breads and dips

Freshly cut vegetable crudités (V)

Chicken liver Pate

Bread sticks

Roasted beef and pickle Whole Wheat Baguettes

Roasted beef – gherkins – rocket – chopped tomato – cucumber silvers

Chicken salad wrap

Diced chicken – onion – lettuce – salsa blended mayonnaise

Cheese and Tomato Sandwiches (V)

Cheese – tomato – Lettuce – sandwiched between two slices of freshly baked bread

Hot Snacks

Mini Chicken kebabs

Julienne vegetables rolled inside a crispy phyllo spring roll served with a Sweet Chili Dipping Sauce (V)

Golden brown cocktail beef Sausage roll

Quiche's

Crispy bacon and cheddar cheese

Sautéed spinach and button mushrooms(V)

Cinnamon butternut and feta crumble(V)

Cheese Display

Selection of our midlands cheese wheel accompanied by blue, brie and camembert cheese,

Savoury biscuits, melba toast and preserves

Dessert selection

Cocktail chocolate Brownies

Mini lemon meringue pie

Freshly polish apples