



DINNERS

2020 Menu



AMERICAN FAIR MENU

Surcharge Applicable

SOUP & SALAD STATION:

Corn Chowder

A rich and creamy corn soup with diced potato and celery

Alabama Potato Salad

Steamed skin on new potatoes, tossed together with fresh herbs and mustard mayo dressing

Green Salad

Selection of mixed leave, plum tomato, cucumber, julienne onion, topped with feta cheese and accompanied by an array of dressing

Mediterranean Roasted Vegetable Salad

Selection of Mediterranean vegetable roasted in a garlic and rosemary olive oil and finished with balsamic reduction

Pickled Beetroot Salad

Pickled and grated beetroot presented in its marinade, finished with onion rings and topped with crumbled feta

Yankee Cobb Salad

Steamed and char-grilled corn tossed together with diced tomato, cucumber and mixed peppers, finished with vinaigrette

BURGER STATION:

BBQ basted grilled pure beef patties

Grilled chicken fillets

Vegetarian patties

Steamed hot dogs

Caramelized onions

SAUCES:

Assorted mustard, tomato sauce, BBQ sauce & Chili sauce, HP sauce, mayonnaise,

Freshly buttered burger and hot dog rolls

HOT FOOD STATION:

Southern fried chicken pieces

Sticky BBQ spareribs

Roasted topside of beef

Chilli Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chillies

Oven roasted butternut

Savoury Texas fried rice

Refried beans

Butter steamed new potato finished with freshly chopped parsley

Char-grilled corn on the cob

DESSERT STATION

Cinnamon scented apple pie accompanied by hot vanilla custard

Cheese cake topped with a strawberry coulie

Crunchy pecan nut pie tartlets

Seasonal fresh fruit salad and fresh cream

Assorted ice creams served with an array of condiments

Assorted sweet American doughnuts

Freshly popped popcorn



GREEK THEME BUFFET

Surcharge Applicable

STARTER SELECTION

Colds and Salads

Greek Salad

Selection of mixed leaves / plum tomatoes / sliced cucumber / julienne onion / kalamata olives / feta / oregano/ extra virgin olive oil

Tiganita

Fried aubergine and baby marrow in a light batter on a tomato and feta salad drizzled with balsamic and extra virgin olive oil

Calamari Salad

Grilled calamari / mixed greens / corn / avocado / feta / kalamata olives / cucumber / plum tomatoes / balsamic vinaigrette

Mykonian

Rocket / red onion / cherry tomatoes / cucumber / capers / kalamata olives / crumbled feta / oregano / extra virgin olive oil / Balsamic glaze

Kota

Grilled Chicken breast / mixed lettuce / fresh herbs / cherry tomatoes / rocket / and parmesan shavings

Dip Platters – Served with pita pockets, Greek sesame bread rings, Falafels

Hummus

Traditional chick pea and tahini paste

Tzatziki

Yoghurt blended with cucumbers, garlic, salt, olive oil and pepper

Olive Tapenade

Kalamata olive and Anchovies fillet paste with fresh basil

Dolmades

Classic grapevine leaves stuffed with rice and herbs, presented with Greek yoghurt

Hot Starters

Spanakopita - Crispy Phyllo pastry triangles filled with spinach and feta

Keftethes - Spicy cocktail lamb meatballs

Prawn Mania – Freshly grilled prawns served with garlic and lemon butter

Kalamarakia – calamari grilled and marinated with oregano and lemon juice

Fassolatha – Traditional Greek Bean Soup

A sugar bean soup simmered with an array of fresh vegetables and herbs and accompanied by kalamata bread

ON THE CARVERY

Kerkira Chicken – Mild peri-peri whole spatchcock chicken grilled and glazed with lemon, oregano and olive oil

Filetto Mythos

Seared and roast beef fillet, topped with kalamata olives and served with a feta and mushroom sauce

HOT ENTRÉE SELECTION

Vegetarian Moussaka – layers of aubergine, potatoes and butternut baked with bechamel sauce

Souvlakia – Skewers of chicken strips marinated in extra virgin olive oil and fresh herbs

Kleftiko – Tender lamb shank slow cooked in Greek spices

Gemista - Traditional Greek Stuffed Tomatoes with rice, herbs and savory beef mince

Rosemary sauté Potatoes

Tomato and Oregano Rice

Savory couscous

Tomato Concasse – braised tomatoes slow cooked with fresh herbs

Fasolakia – fresh green beans stewed in tomato sauce

Arakas me aginates – freshly steamed peas with artichokes

Gigandes plaki - Baked beans in a spicy tomato sauce and various herbs.

DESSERTS

Cocktail baklava – Nuts layered in phyllo pastry and soaked in syrup

Cheesecake – Baked cheesecake topped with black cherry sauce

Loukoumades – Classic Greek Doughnut coated in honey, pecan nut and cinnamon sugar

Seasonal fresh fruit salad and fresh cream

Cappuccino mousse cake

Assorted ice creams served with an array of condiments

Hot Pudding

Rizogalo – Traditional Greek rice pudding with ground cinnamon



ITALIAN DINNER BUFFET

Surcharge Applicable

SALADS

Italian salad

Selection of mixed leaves presented together with chunky cut tomato, cucumber, olives and onion topped with cubed mozzarella cheese and honey and mustard dressing

Mediterranean Roasted Vegetable Salad

Selection of Mediterranean vegetable roasted in a garlic and rosemary olive oil and finished with balsamic reduction

Baby Jacket Potatoes Salad

Steamed baby potatoes marinated in an onion and balsamic dressing garnished with julienne peppers.

Atlantic Tuna Pasta Salad

Al a denté penne pasta smothered with a medley of tomato and cucumber blended with Atlantic tuna

Caprese Salad

Slices of tomato and mozzarella, sprinkled with basil, virgin olive oil and balsamic vinegar

ANTIPASTO-SELECTION OF CURDED AND COOKED COLD MEATS

MINESTRONE SOUP

Fresh baked Italian focaccia topped with olives and garlic, crunchy sesame seeded bread sticks and garlic loaf

HOT BUFFET

Chicken Cacciatore – Grilled chicken piece served in a rich tomato-based sauce topped with calamata olives, capers and freshly chopped basil

Porchetta – Roasted deboned pork loin presented on the Carvery

Italian Lamb Ragout with home-grown rosemary & olives

Baked courgettes with a parmesan crumb topping

Melanzane (aubergine & tomato bake)

Herbed Italian Rice

Butter steamed new potato finished with freshly chopped parsley

Steamed green peas topped with crispy pancetta

PASTAS

Spaghetti Puttanesca – Spaghetti tossed together in a tomato based sauce with Anchovies, olives, capers and fresh basil

Linguine Marinara – Linguine pasta served in a Napolitano sauce topped with steamed selected seafoods

Fettuccini Carbonara – Fettuccini stirred into a creamy carbonara sauce with pancetta, mushroom and topped with parmesan cheese

Macaroni and Mushroom Bake (V) - A favorite traditional dish of macaroni and cheese sauce baked with matured cheddar cheese

La Mafia PIZZA strips (V)

A crisp pizza base topped generously with a homemade tomato and basil sauce, fresh mushrooms, fresh pineapple and covered in a layer of napped mozzarella cheese.

La Mafioza PIZZA strips

A crisp pizza base topped generously with a homemade tomato, garlic and basil sauce, fresh mushrooms, salami and olives, covered in a layer of napped mozzarella cheese.

DESSERTS

Fresh cocktail fruit skewers with wild honey drizzle

Traditional Italian tiramisu

Cheese cake topped with a lemon zest

Amaretto scented trifle

Italian Ricotta Roll dusted with cinnamon scent sugar

Crème Caramel

Assorted ice creams served with an array of condiments



MOULIN ROUGE BUFFET

Surcharge Applicable

French Brown Onion Soup with fresh Baguettes

A rich beef broth with thinly slice onions and fresh herbs, accompanied by cocktail baguettes

COLD BUFFET

Pate De Foie with melba toast

Vegetable crudités and cream cheese

Smoked salmon and tuna roulade

Timbale of smoked trout and prawns

A light three leaf herbs salad topped with pieces of asparagus and slivers of camembert cheese

Penne pasta, tossed into shredded spinach and topped with crumbled feta dressed with a Dijon vinaigrette

Duo of green leafed salad, drizzled with smoked trout flakes and crispy bacon nibs

HOT BUFFET

Whole-grain mustard rubbed fillet of beef roasted to a light pink accompanied by a red wine jus

Herb roast leg of lamb with a wild mushroom demi-glace

Grilled fillet of chicken, topped with slivers of brie and rested on a bed of roasted root vegetables

Boeuf bourguignon - hearty beef ragout, glazed with red wine, garnished with bacon and sautéed mushrooms

Roast confit of duck set upon a warm creamy Leek Ragout.

Baked line fish with a white wine beurre blanc sauce

Savoury saffron rice, peppered with rum soaked raisins

Patty Pan Provençal

Potato Dauphinois

A rendezvous of sugar glazed petit vegetables

Courgettes sautéed with smoked bacon and shallots

DESSERTS

Vanilla sponge and coconut petit fours

Freshly baked profiteroles dipped in chocolate and filled with a sugared whipped cream

Rich chocolate mousse topped with cream and garnished with seasonal fruit

Fresh season fruit salad

Crêpe Suzette – Thinly cooked pancakes served with and orange scented caramel sauce

Fruit Pavlova – marshmallow centered crispy meringue shell filled with whipped cream and topped with fresh seasonal fruit



MEXICAN FIESTA BUFFET

Surcharge Applicable

Tacos & Nachos Bar

Nachos Crispy nacho chips accompanied by:

Cream cheese Guacamole Sliced jalapeno chilies Tomato salsa Cheddar cheese sauce

Tacos your choice of hard or soft taco shells accompanied by,

Shredded lettuce Chopped tomato & cucumber Sliced jalapenos Caramelized onions
Guacamole Cheddar Cheese Grated Mozzarella

Hot Fillings

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

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

Chili Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chilies

Mexican re-fried beans

Soup and Salads Station

Spicy Mexican Tomato Soup with fresh Corn Bread

A rich and thick blended spicy tomato soup finished with freshly chopped parsley and accompanied by baked corn bread

Salads **Mexican Corn Salad** – Seasoned sweet corn tossed together with diced onion and tomato, topped with fresh coriander and finished with a lime and honey olive oil

Jalapeno Chilies and Potato Salad – Steamed potatoes presented with diced celery and onion, julienne jalapeno, and quartered eggs finished with mustard and mayonnaise dressing

Mexican-style Tomato Salad – Sliced plum tomatoes steak, topped with a cornel of cream cheese and drizzled with a lime and avocado dressing and milled black pepper

Asparagus and Spinach Salad – Freshly shredded spinach tossed together with diced asparagus pieces, finished with balsamic roasted cherry tomatoes

Carvery, Quesadillas and Enchilada Corner

Carved Loin of Beef – Seasoned and roasted sirloin of beef presented on the carvery

Mexican Spiced Roasted Chicken – Whole roasted chicken with Mexican spices and carved for your convenience

Quesadillas **Gringo** – Tortilla Base, beef strips, mozzarella, feta, pico de gallo, guacamole, grilled peppers and chopped jalapeno

Enchilada Tortilla filled with Mexican spiced beans, topped with red hot salsa, melted cheddar and spring onion

Hot Buffet

Hot Mains

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

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

Chilli Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chilies

Hot Accompaniments

Mexican spiced rice

Mexican re-fried beans

Steamed baby carrots tossed into a Tequila butter

Char-grilled sweet corn

Dessert

Avocado and Lime Cheesecake

Apple Enchilada

Fresh seasonal fruit salad macerated in Tequila

Assorted ice creams served with an array of condiments

Maria's Rich Chocolate Mousse

Bread Pudding

Hot Vanilla Custard



OKTOBERFEST BUFFET

Surcharge Applies

SALADS

Kartoffelsalat, (cold German Potato Salad)

Cubed potatoes tossed into a mustard mayonnaise with diced gherkins, sliced frankfurters

Rote Beete (Pickled Red Beets)

Pickled and grated beetroot presented in its marinade finished with onion rings and topped with crumbled feta

Heringsalat (Herring Salad)

Sliced pickled herring fillets drizzled over garden fresh green salad, napped sour cream dressing

Green Garden Salad

Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion and green pepper

Potato & Black Forest Ham Soup

Thick and creamy potato soup flavoured with curded black forest ham

VEGETABLES

Steamed baby potatoes tossed through parsley butter

Rotkohl (Braised sweet & sour Red Cabbage and Apples)

Rosti (German Potato Pancakes)

Steamed carrots braised in beer

Green bean drizzled with melted butter and topped with toasted almonds

COLD MEATS

Jagdwurst, black forest ham and German meat loaf

HOT MEATS

Roasted gammon glazed with honey syrup

Seasoned and roasted whole sirloin of beef presented with assorted mustards

Honey and mustard marinated whole roasted chicken

Assorted Grilled Sausages

Bratwurst,

Kasse Griller

Knackwurst

DESSERTS

Apfelstrudel (apple strudel)

Schwarzwald (Black Forest Gateau)

Sache Torte

Fruit Salad

OTHER

Roggenbrot (German rye bread)

German Sour Dough Rolls

Pickled Cucumber

Spiced Apple Sauce



OUT OF AFRICA BUFFET MENU

Surcharge Applies

Butternut Soup

Traditional African butternut soup thickened with crunchy peanut butter and dusted with nutmeg.

SALADS FROM THE EARTH

Sweet-corn and Brown Lentil Salad

Seasoned sweet-corn tossed together with brown lentils and finished with light garlic vinaigrette.

Baby potato Salad

Steamed skin on new potatoes presented with fresh herbs and a paprika mayonnaise.

Cape Rice and Peach Salad

Seasoned rice bound with a light Malay curry salad cream finished with peach slices

Fresh Garden Green Salad

Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion and green pepper

Chicken Livers Peri-Peri

Grilled chicken livers presented into a tomato based peri-peri sauce

FROM THE GRILL

Moroccan spiced roast topside of beef, accompanied by a rich demi-glace jus.

Egyptian roasted leg of lamb prepared traditionally with garlic, rosemary and yoghurt marinade.

Chicken fillet strips simmered in Madagascan green pepper corns and cream sauce.

Fresh line fish kebabs prepared in a light Angolan peri-peri seafood sauce.

Oven roasted potatoes

Baked butternut with caramel cinnamon sugar

Creamed spinach

Yellow turmeric and sundried raisin rice

Traditional phutu and tomato Onion relish

Traditional samp and beans

DESSERTS

Homemade milk tartlets

Fresh tropical fruit salad with fresh dairy cream

Crunchy pecan nut tartlets with apricot syrup

Assorted ice creams served with an array of condiments

Amarula cream flavored cheesecake topped with toasted cashew nuts

Cape Malva pudding served with hot vanilla custard



MARDI GRAS BUFFET

Surcharge Applies

SALADS

Three Bean Salad

Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a spicy vinaigrette

Jalapeno Chillies and Potato Salad – Steamed potatoes presented with diced celery and onion, julienne jalapeno, and quartered eggs, dressed with Dijon mustard mayonnaise

Fresh Garden Salad

Selection of home grown mixed leaves, ripe tomatoes, sliced English cucumber, julienne onion and carrots

Corn and coriander Salad – Seasoned sweet corn tossed together with diced onion and tomato, topped with fresh coriander and dressed with a lime and honey olive oil

Mexican Hot Pot Soup

Thick and rich beef soup blended with red kidney beans and chick peas, spiced with sundried chillies

Freshly baked corn bread & cocktail rolls

CARVERY & HOT DISHES

Cajun spiced whole roasted sirloin of beef accompanied by an assortment of mustards

Roast gammon joint glazed in honey syrup and served with apricot sauce

Chilli con carne served with tortillas – Spicy beef mince cooked with red kidney beans and bouquet of chillies

Original southern deep fried chicken pieces

Sticky Louisiana BBQ ribs

Jambalaya – Cajun spiced chicken and shrimp tossed through seasoned savory rice

Grilled butterfish smothered with a herbal lemon cream

Grilled corn fritters with ginger syrup

Sautéed red bean rice

Cajun spiced roast potatoes

Roast star anise spiced pumpkin

DESSERTS

Pancakes served with cinnamon scented sugar, syrup, honey and whipped cream

Assorted ice creams served with an array of condiments

Freshly fried dough nuts filled with Cream & Jam

Mississippi Moonies – Biscuit & marshmallow sandwiches

American strawberry cheesecake

Petite apple pie with chantilly cream

Traditional bread & butter pudding baked with apricot jam and rich vanilla custard with bourbon sauce



TROPICAL BUFFET MENU

Surcharge applies

FISH STATION

Prawn Pyramid
Hot Mussel - ½ shell mussel presented in a creamy garlic and lemon sauce
Grilled whole Yellowtail – Whole yellowtail baked and served with a herb lemon butter and lemon wedges
Paella - Sautéed chicken and chorizo sausage slow-cooked with rice and stock finished with seafood and peas.
Grilled Calamari - Freshly grilled calamari with fish spices and finished with a lemon and garlic butter
Seafood cocktail drenched in 1000 island dressing

SALAD STATION

Three Bean Salad

Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a herb vinaigrette

Wild Rice and Peach Salad

Seasoned wild rice bound with a light curry salad cream finished with peach slices and fresh coriander.

Jalapeno Chillies and Potato Salad – Steamed potatoes presented with diced celery and onion and julienne jalapeno dressed in mustard mayonnaise

Fresh Garden Green Salad

Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion and julienne green pepper

Corn and coriander Salad – Seasoned sweet corn tossed together with diced onion and tomato, topped with fresh coriander and finished with a lime and honey olive oil

STIR-FRY STATION

Chinese Vegetable Stir-fry (v)

A medley of julienne vegetables stir-fried in sweet chilli and soya marinade

Beef Stir-fry

Thinly sliced strips of beef stir-fried in a soya and honey sauce, finished with mixed peppers, onion, mushrooms and baby marrow

Chicken Stir-fry

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

Egg noodles and spiced steamed rice

CARVERY / MEAT STATION

Chicken “flatties”

Roast Leg of Jerk Pork

Grilled island chicken skewers marinated with a lemon and herb

Caribbean sticky BBQ ribs

VEGETABLE STATION

Caramelized pineapples slices

Sautéed red bean, spring onion and rice

Cajun spiced roast potatoes

Steamed broccoli drizzled with lemon butter and dusted with toasted ground nuts

Roast Cinnamon-flavoured Butternut

Savoury couscous

Fresh tomato and mango chutney

DESSERTS

Chocolate Fountain accompanied by marshmallow and fruit skewers

Croque en bouche – Tower of freshly baked profiteroles dipped in chocolate and filled with a sugared whipped cream and finished with caramelized sugar

Fresh Seasonal Sliced Tropical Fruit platter

Assorted ice creams served with an array of condiments

Crunchy deep fried banana fritters

Tropical Fruit Trifle with coconut cream custard



WILD WEST MENU

Surcharge Applies

SOUP

Corn Chowder

A rich and creamy corn soup with diced potato and celery
Freshly baked corn loaf

COLD BUFFET

Great American Potato Salad

Steamed skin on new potatoes, tossed together with fresh herbs and mustard mayo dressing

Three Bean Salad

Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a herb vinaigrette

Citrus Red Cabbage Salad

Shredded red cabbage tossed into a citrus dressing and finished with roasted mixed nuts

American Cobb Salad

Steamed and char-grilled corn tossed together with diced tomato, cucumber and mixed peppers, finished with vinaigrette

HOT BUFFET

Mini cowboy burgers served with an array of toppings and sauces

Pork BBQ spare ribs

Sticky buffalo wings

Whole Roast Sirloin of Beef accompanied by assorted mustards, Horseradish cream and Pepper sauce

Chilli Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chillies

New Mexico Chicken Pot – chicken piece braised with Mexican spices and tomato finished with black beans and chilli

Western Fried Rice

Refried beans

Baked Potato

Char-grilled corn on the cob

Roast Pumpkin Wedges

DESSERTS

Cocktail apple crumbles

Crunchy pecan nut pie tartlets

Cheesecake topped with a strawberry coulis

Fresh seasonal fruit salad

Mississippi Mud Pie topped with toasted pine nuts

Missouri bread pudding baked with apricot jam and vanilla custard, accompanied but hot vanilla custard



BUFFET DE CHEF DINNER MENUS

BUFFET DE CHEF A

Surcharge Applies

Cold Buffet Selection	Select 4 choices
Seafood Entrees	Select 2 choices
Carvery	Select 2 choices
Presented in Chaffing Dishes	Select 3 choices
Hot Accompaniments	Select 3 choices
Dessert Buffet	Select 4 choices

BUFFET DE CHEF B

Surcharge Applies

Cold Buffet Selection	Select 5 choices
Seafood Entrees	Select 3 choices
Carvery	Select 2 choices
Presented in Chaffing Dishes	Select 4 choices
Hot Accompaniments	Select 4 choices
Dessert Buffet	Select 6 choices

BUFFET DE CHEF C

Surcharge Applies

Cold Buffet Selection	Select 6 choices
Seafood Entrees	Select 4 choices
Carvery	Select 3 choices
Presented in Chaffing Dishes	Select 6 choices
Hot Accompaniments	Select 6 choices
Dessert Buffet	Select 8 choices

COLD BUFFET SELECTION

Sunshine sprouting salad
Watercress and bacon salad
Marinated chicken salad
Tuna, roasted peppers and green bean salad
Green melon and rice Salad
Broccoli, ham, olives and egg noodle salad
Citrus Red Cabbage Salad
BBQ corn, red bean and potato salad
Chunky Greek salad
Curried peach and Rice Salad
Curried Potato Salad
Grilled chicken on herbed couscous
Beetroot, spinach and crumbled feta salad
Corn salad with avocado dressing
Curried chicken and grape salad
Artichoke and smoked chicken salad
Roasted mixed peppers and penne salad
Beetroot and grated apple salad
Baby spinach, penne and crumbled feta Salad
Artichoke, green and red bean salad
Potato salad with egg mayo dressing
Nicosia salad
Potato and bacon salad with mustard
Broccoli and crispy bacon salad
Beetroot and chutney salad
Butternut, pasta and toasted peanut salad
Couscous, avocado and chicken salad
Roasted Mediterranean vegetable Salad with balsamic reduction
Chunky Italian salad with mozzarella cheese
Citrus carrot salad topped with roasted mixed nut
Bean salad

SEAFOOD ENTREES

Homemade spicy pickled fish
Pickled calamari salad
Smoked salmon rosettes topped with fried capers and fresh lemon
Marinated mussels topped with diced mixed peppers
Mixed seafood cocktail with dill mayonnaise
Fillets of smoked berg trout
Scandinavian roll mops

Freshly Baked Cocktail Bread Buns from our Bakery



CARVERY

Rolled leg of roast lamb
Roast topside of prime beef
Roast sirloin of beef
Roast corn-fed farm chicken
Leg of gammon, glazed with honey and mustard
Roast leg of pork with crispy crackling
Pepper roasted fillet of beef (Buffet B & C only)

SAUCE ACCOMPANIMENTS

Brown onion gravy
Pepper sauce
Mushroom sauce
Mint sauce
Horseradish cream
Assorted mustards
Apple sauce

PRESENTED IN CHAFFING DISHES

Madras lamb curry accompanied an array of sambals, pickles and pappadums
Bombay beef curry accompanied an array of sambals, pickles and pappadums
Chicken and prawn curry accompanied an array of sambals, pickles and pappadums
Chicken Breyani with spicy dhal, accompanied an array of sambals and pickles
Potato and spinach curry accompanied an array of sambals, pickles and pappadums
Baked seafood thermidor with cream, mushrooms and parmesan cheese
Baked yellowtail with lemon caper butter sauce
Port beef and mushroom casserole with Roquefort cheese cream
Beef bourguignonne in a rich red wine sauce with whole button mushrooms
Beef stroganoff finished off with cream sweet paprika, peppers and gherkins
Hungarian beef goulash
Braised lamb shank casserole in red wine, mushroom and rosemary
Lamb and tomato bredie
Beef oxtail with rich red wine and red kidney beans (*Buffet C and D only*)
Fruity beef bobotie
Chicken and butternut lasagna with fresh herbs and parmesan
Stir-fry chicken with pineapple, toasted cashew nuts and peppers
Garden vegetable lasagne with parmesan cheese and tomato
Chicken Coq au vin cooked in wine with mushroom

HOT ACCOMPANIMENTS

Steamed savoury rice
Buttered seasonal vegetables
Roast potatoes
Roast potato wedges with paprika oil
Sautéed potato cubes with onions, herbs and garlic
New potatoes with garlic and fresh rosemary
Garlic and braised onion mash potato
Sweet potatoes with Cashews
Pap with onion tomato gravy
Glazed baby carrots with honey and parsley
Green beans with diced onions
Green beans with bacon and onions
Ratatouille
Creamy spinach
Butternut with cinnamon brown sugar and honey
Broccoli gratin
Cauliflower gratin
Baby marrow cubes with tomato onion and basil sauce
Green peas with sautéed onions and butter
Cream corn kernels

DESSERT BUFFET

Fresh season fruit salad with cream
Chocolate mousse
Vanilla gateaux
Crème caramel
Apple tartlets
Apple strudel
Fruit trifle
Chocolate eclairs
Black forest gateaux
Pecan nut pie
Sherry trifle in martini glasses
Crème brûlée in mini ramekins
Chocolate mousse cake
Italian tiramisu
Strawberry cheesecake
Granadilla cheesecake
Coconut Jam Tart
Apple crumble
Chocolate dipped meringues tower
Milk tart
Fruit tartlets
Lemon meringue tartlets



Hot Puddings

Cape malva pudding

Bread and butter pudding

Baked croissants with almonds, raisins, apricot jam and fresh cream

Queen pudding

Sticky toffee pudding

Hot chocolate pudding

All hot desserts are served with vanilla custard

Ice Cream Station (Included in Buffet de Chef Option A, B and C)

Choice of two flavours with a selection of toppings, condiments, sauces and cones



DRAKENSBERG CONVENTION CENTRE BRAAI MENU

Surcharge Applicable

SALADS

Chef's Salad

Tossed garden fresh greens with garlic & herb croutons, pepper dews, olives, cherry tomatoes and mozzarella cubes, dressed with a honey mustard vinaigrette

Citrus Dressed Carrot and Roasted Nut Salad

Julienne carrots tossed in citrus dressing finished with seasoned roasted mixed nuts and raisins

Pickled Beetroot Salad

Pickled and grated beetroot presented in pickling juices, finished with raw onion rings and topped with crumbled feta cheese

Bacon and Potato Salad

Cubed potato tossed with crispy bacon nibs, diced pickles, onion and celery and dressed in a sour cream and mayo dressing

Home baked fresh cocktail rolls

Freshly baked hot garlic baguette

FLAME GRILLED FROM THE FIRE

Lemon and herb basted chicken kebab.

Traditional boerewors

Tender choice karoo lamb chops

Prime cut matured sirloin steaks.

Lamb and Tomato Potjie

TRADITIONAL DISHES SERVED HOT FROM OUR BUFFET

South African Potato Bake in fresh dairy cream.

Butternut roasted with brown sugar and cinnamon

Corn on the cob

Curried Cabbage & Potato

Traditional Zulu phutu served with a tomato and onion relish.

Creamed Spinach

DESSERTS

Rich chocolate mousse topped with whipped cream and garnished with seasonal fruit

Fresh seasonal fruit salad accompanied by fresh dairy cream

Assorted ice creams served with an array of condiments

Mini lemon meringue tartlets

Cocktail milk tartlet

Hot moist malva pudding accompanied by hot vanilla custard



SURF AND TURF BRAAI MENU

Surcharge Applicable

SALADS

Chef's Salad

Tossed garden fresh greens with garlic & herb croutons, pepperdews, olives, cherry tomatoes and mozzarella cubes, dressed with a honey mustard vinaigrette

Citrus Dressed Carrot and Roasted Nut Salad

Julienne carrots tossed in citrus dressing finished with seasoned roasted mixed nuts and raisins

Pickled Beetroot Salad

Pickled and grated beetroot presented in pickling juices, finished with raw onion rings and topped with crumbled feta cheese

Bacon and Potato Salad

Cubed potato tossed with crispy bacon nibs, diced pickles, onion and celery and dressed in a sour cream and mayo dressing

Home baked fresh cocktail rolls

Freshly baked hot garlic baguette

Freshly fried cocktail vetkoek

FLAME GRILLED FROM THE "TURF"

Lemon and herb basted chicken kebab.

Traditional boerewors

Tender choice karoo lamb chops

Prime cut matured sirloin steaks.

FLAME GRILLED FROM THE "SURF"

Whole line fish baked with lemon, olive oil and fresh herbs.

Grilled butterflied prawns drizzled with a chilli lemon butter sauce

Grilled tender calamari tossed through a garlic butter

Seafood Kebabs marinated in a beurre blanc

Mussel Pot - half-shell mussels steamed in a creamy white wine, garlic and herb sauce

TRADITIONAL DISHES SERVED HOT FROM OUR BUFFET

South African Potato Bake in fresh dairy cream.

Butternut roasted with brown sugar and cinnamon

Corn on the cob.

Curried Cabbage & Potato.

Traditional Zulu Phutu served with a tomato and onion relish.

DESSERTS

Cocktail milk tartlet

Rich chocolate mousse topped with whipped cream and garnished with seasonal fruit

Fresh seasonal fruit salad accompanied by fresh dairy cream

Assorted ice creams served with an array of condiments

Sticky koeksisters served in ginger syrup



FINGER / FORK DINNER MENU OPTIONS

Surcharge Applicable

FINGER FORK MENU ONE

FORK:

Deep fried battered pork cubes smothered in a sticky sweet n' sour sauce

Traditional cottage pie *oven-baked with savoury mince topped fluffy clouds of mashed potato*

Butternut, spinach and potato curry accompanied by assorted sambals and archer's

Spiced rice

Chicken a la King

FINGER:

Chef's selection of assorted sandwiches

Chef's selection of cold cuts from the deli accompanied assorted pickles and mustards

Sliders of beef and chicken accompanied by an array of fillings and sauces

Drakensberg Masala chicken breast curry filled in cocktail bunny loafs

Goujons of line fish deep fried till crispy golden brown served with tartar sauce

Julienne vegetables presented inside a crispy phyllo spring roll served with a sweet chili dipping sauce.

SALADS:

Caprese Salad - Slices of tomato and mozzarella, sprinkled with basil, virgin olive oil and balsamic vinegar

Fresh Garden Green Salad - Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion and julienne green pepper

Bacon and Potato Salad – Cubed potato tossed with crispy bacon nibs, diced pickles, onion and celery and dressed in a sour cream and mayo dressing

Three Bean Salad - Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a herb vinaigrette

DESSERT:

Traditional Dutch cocktail milk tart

Freshly baked profiteroles dipped in chocolate and filled with a sugared whipped cream

Fruit Pavlova – marshmallow centred crispy meringue shell filled with Chantilly cream and topped with fresh seasonal fruit

Cocktail tartlets filled with lemon curd and topped with a meringue cap



FINGER FORK MENU TWO

FORK

Chicken fillet, cubed and served with peppers in a cream sauce
Chilli con Carne - prime minced beef with tomatoes, onions, kidney beans and spiced with chilli
Thai vegetable and noodle stir-fry
Garden vegetable lasagne with parmesan cheese and tomato
Steamed and spiced savory rice

FINGER

Goujons of line fish deep fried till crispy golden brown served with tartar sauce
Julienne vegetables presented inside a crispy phyllo spring roll served with a sweet chili dipping sauce
Spanakopita – Crispy phyllo stuffed with seasoned spinach and feta
Rissoles - Mini half-moon, finely crumbed envelopes filled with Jalapeno & cheese
Crispy fried curried Mince samoosas served with fruity chutney
Hummus - Traditional chick pea and tahini paste served with pita wedges
Smoked trout pate
Chicken liver pate
Garden fresh vegetable crudités presented with chilli-mayo dipping sauce

SALADS

Greek salad - Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion, calamata olives and topped with cubed feta cheese
Bacon and potato salad – Cubed potato tossed with crispy bacon nibs, diced pickles, onion and celery and dressed in a sour cream and mayo dressing
Three bean salad - Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a herb vinaigrette
Citrus dressed red cabbage salad - Shredded red cabbage tossed into a citrus dressing and finished with roasted mixed nuts

DESSERT

Millionaires short bread – crisp short bread biscuit topped with caramel and chocolate
Rockie road – chocolate mini slabs infused with roasted nuts and crumbled biscuits
Fruit Pavlova – marshmallow centered crispy meringue shell filled with Chantilly cream and topped with fresh seasonal fruit
Baklava – Traditional Greek treat, phyllo pastry baked and stuffed with mixed nuts and honey



COUNTRY THEMED BUFFET

Around the World Buffet (Option of 5 Countries)	Surcharge Applicable
Around the World Buffet (Option of 4 Countries)	Surcharge Applicable
Around the World Buffet (Option of 3 Countries)	Surcharge Applicable

ASIAN STATION

Tom Yum Goong Soup

Thai Cabbage Salad

Thai Carrot Salad

Shredded Thai Chicken Salad

Thai Cucumber Salad with Sour Chilli Dressing

Thai Fishcakes with Sweet Chilli Sauce

Salt & Pepper Squid with Roast Chilli Dressing

Spicy Thai Fish Kebabs

Lemongrass infused Thai aubergine curry finished with coconut milk

Thai red curry with butternut and chicken

Thai Green Beef Curry

Battered and deep fried bananas dusted in coconut

Fresh tropical fruit skewer served with fruit syrup

ENGLISH STATION

Jars of Selected Mixed Leaves

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

Rock salted roast potatoes

Light and fluffy baked Yorkshire pudding

Cauliflower & cheese sauce

Pepper crusted whole roasted topside of beef

Pork chipolata sausage roasted and glazed with honey & mustard

Traditional cottage pie *oven-baked with savoury mince topped fluffy clouds of mashed potato*

Bread & Butter pudding baked with apricot jam and vanilla custard, accompanied but hot vanilla custard

Gravy

Horse Radish Sauce



WILD WEST STATION

Corn Chowder

A rich and creamy corn soup with diced potato and celery
Freshly baked corn loaf

Great American Potato Salad

Steamed skin on new potatoes, tossed together with fresh herbs and mustard mayo dressing

Three Bean Salad

Steamed green beans tossed together with red kidney beans and butterbeans and finished with diced red onion and a herb vinaigrette

Citrus Red Cabbage Salad

Shredded red cabbage tossed into a citrus dressing and finished with roasted mixed nuts

American Cobb Salad

Steamed and char-grilled corn tossed together with spicy salsa and drizzled with mustard vinaigrette

Mini cowboy burgers served with an array of toppings and sauces

Buffalo Bill BBQ spare ribs

Sticky buffalo wings

Chilli Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chillies

New Mexico Chicken Pot – chicken pieces braised with Mexican spices and finished with a tomato, black beans and chilli salsa

Savory frontier rice

Texas refried beans

Idaho baked Potato

Chicago char-grilled corn on the cob

Roast Pumpkin Wedges

Dessert

Cocktail apple crumbles

Cheesecake topped with a strawberry coulis

Florida Fresh seasonal fruit salad

Missouri bread pudding baked with apricot jam and vanilla cream, accompanied but hot vanilla custard

MOROCCAN STATION

Hummus

Traditional Chick Pea and Tahini paste served with pita wedges

Baba ghanoush

Puree Dip made with roasted bringal, garlic and olive oil

Assorted Olives and Pickles

Lamb, Olive and Tomato Tagine

Turkish Mousaka

Spinach and Phyllo Parcels

Moroccan Vegetable Couscous

Baklava

Fresh Fruit Salad



MEXICAN STATION

Spicy Tomato Soup with fresh Corn Bread

A rich and thick blended spicy tomato soup finished with freshly chopped parsley and accompanied by baked corn bread

Mexican Salad – Seasoned sweet corn tossed together with diced onion and tomato, topped with fresh coriander and finished with a lime, honey and olive oil dressing

Jalapeno Chillies and Potato Salad – Steamed potatoes presented with diced celery and onion, julienne jalapeno, and egg quarters, and napped with an American mustard and mayonnaise dressing

Asparagus and Spinach Salad – Freshly shredded lettuce tossed together with chunky asparagus pieces and finished with balsamic roasted cherry tomatoes

Bowls of chilli salsa

Taco Bar – Accompanied by an assortment of fillings and sauces

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

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

Carved Loin of Beef – Seasoned and roasted sirloin of beef presented on the carvery

Chilli Con Carne served with Tortillas – Spicy beef mince cooked with red kidney beans and green chillies

Spicy Mexican Rice

Mexican re-fried Beans

Fried Sweet Corn on the cob

Tombstone chillies rellenos – green peppers

Bread pudding baked with apricot jam and vanilla Custard, accompanied with fresh dairy cream

Apple pie and whipped cream

Assorted flavours of smooth ice creams served with a collide scope of condiments

INDIAN STATION

Black Eyed Bean Salad

Cape Rice and Peach Salad

Seasoned rice bound with a light Malay curry salad cream finished with peach slices

Steamed Rice

Butternut, spinach and potato curry, our speciality!

Creamy butter chicken

Natal Beef Curry in a medium spiced traditional sauce

Madras spiced on the bone lamb curry

Crispy fried curried Mince samoosas served with fruity chutney

Chilli Bites

Crispy Banana Fritters

Papadums,

Sambals

Pickles



GERMAN STATION

Kartoffelsalat, (cold German Potato Salad)

Cubed potatoes tossed into a mustard mayonnaise with diced gherkins, sliced frankfurters

Rote Beete (Pickled Red Beets)

Pickled and grated beetroot presented in its marinade finished with onion rings and topped with crumbled feta

Heringsalat (Herring Salad)

Sliced pickled herring fillets drizzled over garden fresh green salad, napped sour cream dressing

Potato and Leek Soup

Thick and creamy potato soup with sautéed leeks

Steamed new potatoes tossed through parsley and garlic butter

Steamed beer carrots

Hot Sauerkraut (sour cabbage with diced bacon and onion)

Green bean drizzled with melted butter and topped with toasted almonds

Roasted gammon basted in a honey syrup accompanied by spiced apple sauce and assorted mustard

Assorted Grilled Sausages –

Bratwurst, Kasse Griller, Knackwurst

Apfelstrudel (apple strudel)

Schwarzwaldler (Black Forest Gateau)

Sache Torte

Roggenbrot (German Rye Bread)

SOUTH AFRICA STATION

Marinated Calamari Salad

Cape Pickled Fish

Butternut Soup

Traditional African Butternut Soup thick and creamy finished with Coconut Cream and cinnamon.

Baked Butternut with Cinnamon Sugar

Curried Cabbage

Traditional Phutu and Tomato Onion Relish

Creamy Spinach

Minted roast leg of lamb

Chicken Bredie – succulent piece of free-range chicken casserole in sun ripened tomatoes

Fruity beef boboti

Baked line fish with a white wine beurre blanc sauce

Sticky koeksisters served with ginger syrup

Traditional Melk Tert



ITALIAN STATION

Italian salad

Selection of mixed leaves presented together with chunky cut tomato, cucumber, olives and onion topped with cubed mozzarella cheese and honey and mustard dressing

Baby Jacket Potatoes Salad

Steamed baby potatoes marinated in an onion and balsamic dressing garnished with julienne peppers.

Mediterranean Roasted Vegetable Salad

Selection of Mediterranean vegetable roasted in a garlic and rosemary olive oil and finished with balsamic reduction

Atlantic Tuna Pasta Salad

Poached penne pasta dressed with a medley of tomato and cucumber blended with Atlantic tuna

Caprese Salad

Slices of tomato and mozzarella, flavoured with basil, olive oil and balsamic vinegar

MINESTRONE SOUP

Fresh baked Italian focaccia topped with olives and garlic, sesame seeded bread sticks and garlic bread

Chicken Cacciatora – Grilled chicken piece served in a rich tomato based sauce topped with capers and freshly chopped basil

La Mafia PIZZA strips (V) - A crisp pizza base topped generously with a homemade tomato and basil sauce, fresh mushrooms, pineapple and covered in a layer of mozzarella cheese.

La Mafioza PIZZA strips - A crisp pizza base topped generously with a homemade tomato, garlic and basil sauce, fresh mushrooms, salami and olives, covered in a layer of mozzarella cheese.

Spaghetti Puttanesca – Spaghetti tossed together in a tomato based sauce with Anchovies, olives, capers and fresh basil

Fettuccini Carbonara – Fettuccini stirred into a creamy carbonara sauce with bacon, mushroom and topped with parmesan cheese

Assorted ice creams served with an array of condiments

Cappuccino Mousse Cake

Traditional Italian tiramisu

Fresh baked Italian focaccia topped with olives and garlic, sesame seeded bread sticks and garlic bread

Parmesan Cheese

Olives

GREEK STATION

Greek Salad

Selection of mixed leaves, plum tomatoes, sliced cucumber, julienne onion, calamata olives and topped with cubed feta

Tiganita

Fried aubergine and baby marrow in a light batter on a tomato and feta salad drizzled with balsamic and olive oil

Marinated Chicken, Couscous and Avocado Salad

Char-grilled chicken breast basted with chilli, lime and sesame dressing served on a bed of greens and couscous, diced tomatoes, parsley and onions

Hummus

Traditional Chick Pea and Tahini paste served with pita wedges

Tzatziki



Yoghurt blended with cucumbers, garlic, salt, olive oil and pepper

Spanakopita

Phyllo pastry stuffed with spinach and feta

BUTTERNUT SOUP

Thick and creamy butternut soup

Marinated mussels with diced peppers

Steamed crab sticks with 1000 island dressing

Roll mops

Keftedes – spicy cocktail meatballs

ArniKleftiko – succulent rolled lamb or Roast Chicken

Moussaka – Savory beef mince layered with creamy cheese sauce, between thinly grilled bringal steaks topped with grilled cheddar cheese

Rosemary sauté Potatoes

Savory couscous

Steamed green peas tossed with butter and fresh mint

Cocktail baklava

Cheesecake – with roasted nuts and honey sprinkled with almond halves



MARKET MENU

Surcharge applicable

SOUP, RUSTIC BREADS

Corn Chowder / Butternut and Coconut Soup

Rock Salted Flatbread / Garlic and Cheese Herb Bread Slices / Market style Rustic Bread Rolls / Homemade Corn Loaf / Paprika spiced Cheese Straws / Poppy Seed Bread Sticks

Salads

Butternut and Rocket Salad

Butternut cubed and roasted till caramelized, presented on a bed on crisp rocket and drizzled with a Sweet Chilli Dressing

Italian Cocktail Caprese Skewers

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

Asian Red Cabbage Salad

Chinese style chopped red cabbage, with toasted mixed nuts and raisins finished with a citrus dressing, presented in individual mini glass jars

Mediterranean Vegetable Salad

Mixed peppers, brinjal, baby marrow roasted till tanned presented in a glass jar, dressed in balsamic reduction

CURRY AND BUNNY CHOW BAR

Basmati rice

Roti

Mini bunny chow

Lamb curry

Chicken and prawn curry

Vegetable Breyani and dahl

Accompanied by an Array of Condiments, including tomato sambals, mango pickle, lime anchor, mixed veg pickle, fruity chutney, coconut and raisins and poppadum

CHINESE BRAAI (action stir fry)

Mixed Vegetable Selection

Carrots / Mushrooms / Yellow Peppers / Green Pepper / Red Pepper / Onions / Baby Marrow / Chopped Spinach / Red Cabbage / Green Cabbage / Pineapple / Julienne Celery / Julienne Leeks / Egg Noodles

Herbs and Spice Selection

Salt / Cracked Black Pepper / Crushed Garlic / Crushed Ginger / Paprika / Mixed Herbs / Bean Sprouts / Black Sesame Seeds / Chopped Chillies

Sauce Selection

Soya Sauce / Sweet Chilli Sauce / Sweet and Sour Sauce / Peri-peri Sauce / BBQ Sauce / Olive Oil

Meat Selection

Thai marinated beef strips / Honey and soya marinated chicken strips / Chicken strips / Beef strips



SLIDER BURGER AND PREGO (freshly grilled)

Fresh from the garden and sliced for your convenience:

Tomato, Cucumber, Pineapple, Crisp Fresh Lettuce, Cheddar Cheese slices, Assortment of Pickles

Sauces

Tangy BBQ sauce, Tomato Sauce, Spicy Chilli Sauce, Creamy Mayonnaise, Mustard

Freshly Baked Prego Rolls and Sesame Burger Buns

HOT FILLINGS

Midlands Beef patties, Grilled Chicken Steaks Marinated in Prego Sauce, Vegetarian Patties

Fried Onions

PROUDLY SOUTH AFRICAN with a hint of London

Proudly South African –

Biltong and dry wors

Assorted crisps and salted peanuts

Fruit Raisin Yellow Rice

Boboti

Hint of London (Live Action)

Fish and Chips - Cocktail tempura batter fish accompanied by shoestring fries, netted lemon and tar tare sauce

Bangers and mash – Grilled cocktail pork banger with creamy mashed potato accompanied by a brown onion gravy

DESSERT

Pancake (Live Action)

Freshly cooked pancakes accompanied by an array of condiments including cinnamon sugar, whipped cream, chocolate sauce, caramel sauce, wild berry sauce, 100s and 1000s, chocolate vermicelli, toasted nuts and mini mash mellowes

Ice Creams

Vanilla, Chocolate, Strawberry, Rum and raisin, Blue berry and Rolo ice cream accompanied by an array of condiments and dressings

Sweet Treats

Cocktail Chocolate Brownies

Seasonal Fruit Tartlets

Mini Lemon Meringue

Millionaire Shortbread

Pecan Nut Tartlets

CHEESEBOARD

Wheel of Indezi cheese, blue cheese, brie cheese and camembert accompanied by melon preserve, ginger preserve, fig preserve, flavoured chilli chutney and present with savoury biscuits, melba toast, dried fruit and mixed nuts



BUTLER STYLE MENU (minimum 2 weeks' notice)

Surcharge Applicable

Starters – waiter served with trays

Golden baked phyllo basket filled with a creamy chicken and mushroom casserole finished with parmesan cheese and placed on a sugarcane plate

Thai marinated beef and lamb satay with toasted sesame seeds present in a bamboo cone

VEG - Crispy phyllo parcel filled with sautéed spinach and feta set upon stir fried vegetables presented on a bio-degradable wooden boat

VEG - Roasted butternut tossed through a sweet chilli dressing place on a bed of rocket and presented in a bio-degradable wooden cup

Main – Waiter served with trays

French trimmed lamb cutlet grilled to medium presented onto a sugarcane plate finished with minted yoghurt and a buttered carrot bundle

Rare roasted beef fillet slivers placed into a cocktail Yorkshire pudding and napped with a horseradish and wholegrain mustard sauce presented onto a bio-degradable bamboo boat

Sesame seeded slider burger buns topped with a 50g beef pattie, lettuce, tomato, jalapeno and crispy bacon finished with a 1000 island sauce and presented bio-degradable wooded boat

Fillet of chicken breast butterflied and filled with sautéed spinach, mushroom and sundried tomatoes, grilled and sliced into medallions presented onto a sugarcane plate finished with basil pesto and accompanied by bundled green beans

Crispy panko prawns place in a bamboo cone drizzled with lime mayo and garnished with a netted lemon

Cocktail bunny breads filled with creamy chicken curry or (VEG) - Butternut, butterbean and potato curry accompanied by sambals and pickles and presented on a sugarcane plate

VEG - Aubergine and haloumi stack, slices of aubergine layered with haloumi and a tomato concasse topped with parmesan and gratinated till golden presented onto a bamboo boat

Dessert – to be place on buffets around the room

Cocktail Chocolate Brownies

Seasonal Fruit Tartlets

Mini Lemon Meringue

Millionaire Shortbread

Pecan Nut Tartlets

Ice cream and an array of condiments

Cheese Display – place on a 1 buffet in the venue

Selection of Indezi infused cheese wheels, accompanied by mixed preserves and savoury biscuits

Bio Degradable Cutlery will be used for all items



PLATED DINNER MENU OPTION

3 Course Plated Dinner

Surcharge applicable

4 Course Plated Dinner

Surcharge applicable

STARTERS OPTION

COLD STARTERS

SALADS

Red Wine Poached Pear with Three Cheese and Walnut Salad (V)

A trio of soft, hard and blue cheeses accompany a light green salad of rocket, lettuce and watercress, drizzled with a dressing of cider vinegar, honey and mustard

Smoked Chicken Salad

A fresh garden salad adorned with strips of smoked chicken and wedges of melon, dressed with a honey and mustard dressing

Greek Salad and a Garlic Baguette (V)

A fresh salad of diced onion, green peppers, tomato, cucumber, feta cheese and whole black olives presented on a bed of selected greens, drizzled with a balsamic reduction and lightly toasted garlic-rubbed baguette

Mediterranean Vegetable Barley tower (V)

Roasted mixed peppers, brinjal, baby marrow and butternut layered and topped with a sun-dried tomato flavoured barley and crumble feta finish with mixed greens and drizzled with balsamic reduction and pepper dew coulis

SEAFOOD AND FISH

Fresh Smoked Berg Trout

Set on a toasted crostini, napped with a horseradish dressing and garnished with a light salad, lemon slices and crushed black pepper corns

Smoked Norwegian Salmon

Resting on a griddle cake spread with creamed cheese, accompanied by capers, onion, and a light salad garnish

Chef's Melange of Seafood

A pink prawn cocktail dressed in a Marie Rose sauce, served in a lettuce boat, smoked trout on toasted crostini and a rosette of smoked salmon, served light salad garnish

HOT STARTERS

SOUPS

Butternut Soup (V)

Simmered with a light vegetable stock and corn finished with coconut cream

French Onion Soup (V)

Rich dark onions, simmered in vegetable stock and garnished with a parmesan crouton

Spicy Tomato Soup (V)

A rich, homemade Tomato broth complimented by celery with a touch of Tabasco and Worcestershire sauces.

Potato Leek and Smoked Salmon Soup

The delightful combination of potatoes, leeks and smoked salmon makes for an idyllic smooth and creamy soup



Wild Mushroom Vol au Vent (V)

A puff pastry case, filled with a fricassee of choice wild mushrooms topped with a very light herbed cream reduction garnished with fresh parsley.

Chicken 'n Brie Supreme

Chicken supreme gratinated with a berg Brie, resting in a rich tomato salsa

Spinach and Feta phyllo Cigar (V)

Crispy baked phyllo cigar, filled with creamy spinach and feta cheese on a soya stir fried vegetables, covered in a cheese and chive sauce, garnished with a sprinkle of Paprika

Chicken Breast Stuffed with Sun-dried Tomato Pesto and Feta

A filled and rolled grilled chicken breast. Serve on a bed of wilted spinach

MAIN COURSE OPTION

MEAT

Tender Fillet of Beef

Pan-fried and served with roasted shallots and doused with a rich, wild mushroom.

Accompanied by chateau potatoes, green bean and carrot bundle

Pepper Fillet of Beef

Pan-fried and served with roasted shallots and doused with a rich black pepper sauce. Accompanied by a skewer of roasted vegetables and baked potato

Wellington-style Fillet of Beef

Topped with a duxelle of mushroom and a puff pastry lid, served with mixed roasted Mediterranean vegetables, parsley buttered baby potatoes and accompanied by a rich, red wine gravy

Braised Lamb Shank – (2 weeks notice)

Slow roasted Lamb Shank served on butternut and potato puree with a Red Wine and Rosemary Gravy, accompanied by roasted baby onions, green beans and braised red cabbage

Slow Roasted loin of Lamb – (maximum of 200pax and 3 weeks notice)

Sealed rack of lamb slow roasted with mirepoix, presented with chateau potatoes, green bean and carrot bundle and finished with a rich jus

CHICKEN SELECTION

Breast of Chicken with Wild Mushrooms

Presented with wild mushrooms and complemented with a tomato and basil coulis, served with chateau potatoes, green bean and carrot bundle

Chicken Monza:

Grilled Chicken breast filled with Spinach and Feta, napped with an elegant Mushroom sauce served on a bed of linguine pasta and finished with Parmesan cheese

Chicken Breast wrapped in Prosciutto and stuffed with Sun-dried Tomato, Pesto and Feta

Grilled Chicken breast served on a bed of creamy mash potatoes and home-grown organic spinach accompanied by mixed roasted Mediterranean vegetables

COMBO'S

Feather and Leather Combo

Lemon-pepper crusted beef fillet and a chicken breast stuffed with spinach & feta, served with creamy herb mushrooms on a bed of couscous and seasonal vegetables



FISH SELECTION

Grilled Line Fish

Grilled and set on a bed of roasted Leeks, topped with Asparagus and Prawns, glazed with Lemon Butter-Caper Sauce presented with seasonal vegetables

Pan Fried Berg Trout Almandine

Whole de-boned fresh Berg trout, gently fried and served with roasted flaked almonds and a lemon-butter reduction, steamed baby potatoes and fresh greens

VEGETARIAN SELECTION

Stuffed Roasted Butternut

Whole Baked Butternut, filled with a ratatouille brunoise and served with green beans while topped with butternut fries

Aubergine and Danish Feta Stacks

Baked Aubergine steaks layered with a combination of Danish Feta and chunky cottage cheese and Napolitana sauce. Topped with Parmesan shavings and served with green salad and grilled ciabatta

Spinach and Feta Crepe

Two Paper thin crepe filled with creamy spinach and feta smothered in a cheese and chive sauce, garnished with sprinkle of Paprika and served with sweet butternut cubes and sautéed potatoes

Vegetable Strudel

Bake phyllo cigar filled with a soya and honey flavoured garden vegetable stir fry, placed on a bed of sautéed spinach, napped with a tomato concasse finished with buttered baby potatoes, steamed green beans and glazed carrot sticks

DESSERT OPTION

Trio of Dessert

A tower of strawberry cheesecake drizzled with mixed berry coulis, a cocktail fruit pavlova and a rich chocolate brownie topped with chocolate sauce

FUDGE PICASSO

A white chocolate mousse, loaded with chunks of home-made fudge and Amarula liqueur, painted with a fudge glaze and whirls of dark chocolate
(this product contains alcohol)

DEATH BY CHOCOLATE MOUSSE

Dark chocolate, fresh cream and the finest imported cocoa powder combine to create this incredibly rich, moist chocolate dessert

STRAWBERRY CHEESECAKE

Smooth and fruity cheesecake on a buttery shortbread biscuit base. Topped with berry glaze and mixed fruit

WHITE CHOCOLATE HAZELNUT MOUSSE CAKE

The perfect combination of smooth white chocolate mousse, pieces of hazelnut praline and hazelnuts. Finished with white chocolate ganache and a fine sprinkle of roasted hazelnuts

BLACK FOREST GATEAU

An enchanting combination of cherries, fresh cream and layers of dark chocolate German sponge cake soaked in cherry liqueur syrup (this product contains alcohol)

PAVLOVA

A meringue cup, filled with fresh cream and topped with seasonal fresh fruits, nestled in a pool of strawberry coulis



CAPE MALVA PUDDING

The traditional Cape Malay hot pudding made using farm butter. Served with your choice of warm custard, whipped cream or a brandy butter sauce

CHEESE AND BISCUITS BUFFET

A selection of South African and imported cheeses, candied ginger, fig preserve, dried fruit, nuts and biscuits
(Surcharge of R35.00 per person)