

BUFFET MENU SELECTION

(VALID UNTIL 31/12/2010)
All Menu Prices excludes 10% service fee
Minimum of 20 people

Please Mark Your Selection From The Menus Following:

Buffet Menu 1

R200.00p.p

- 4 x Salads
- 1 x Starters
- 1 x Roast
- 1 x Casserole
- 1 x Vegetables
- 2 x Rice and Potato
- 3 x Dessert

Buffet Menu 2

R240.00p.p

- 4 x Salad
- 2 x Starters
- 2 x Roast
- 1 x Casserole
- 2 x Vegetables
- 2 x Rice and Potato
- 3 x Dessert

Buffet Menu 3

R280.00p.p

- 5 x Salads
- 3 x Starters
- 2 x Roast
- 2 x Casserole
- 2 x Vegetables
- 2 x Rice and Potato
- 4 x Dessert

Tea/coffee Served Afterwards

STARTER SELECTION

On the Tables

- Tier of Avocado and Prawn with baby salad & citrus dressing
- Goats Cheese and caramelised onion tart with Rocket
- Bread Display with Chicken Liver and Smoked Salmon Pate

On Buffet

- Marinated Local Mussels in a honey mustard dressing
- Selection of cold meats
- Cajun Chicken Livers with a sundried tomato pesto and melba Toast
- Steamed Shrimp with lemon mayonaise

SALADS

- Marinated local Mussels in a honey mustard dressing
- Artichoke and Mushroom Salad
- Greek Salad
- Carrot and Pineapple Salad with Cumin and Coriander
- Aubergine and Red Pepper Salad
- New Potato salad with whole grain mustard dressing and Bacon
- Chicken Livers
- Caprice Salad
- Baby Spinach and Butternut Salad
- Roasted Cajun Chicken and Vegetable Salad
- Salad of Pear, Blue Cheese and Cashew Nuts
- Calamari and Shrimp Salad with baby leaves and toasted pinenuts

ROASTS

- Roasted Leg of Lamb with Rosemary and Garlic with Minted Gravy
- Honey and Mustard glazed Kessler Loin with Apple Sauce
- Black pepper crusted Sirloin with Rosemary gravy
- Roast Chicken
- Roast leg of Pork with Crackling and Apple Sauce

CASSEROLE DISHES

- Chicken cooked in white Wine, cream with button mushrooms and Thyme
- Chicken braised with Tomato, Calamite Olives and fresh herbs
- Beef Stroganoff with Spanish paprika
- Beef pearl onions, black mushrooms and herbs, braised in Red Wine
- Traditional Chicken pie
- Cape Malay Lamb Curry with sambles
- Green Chicken Curry with sambles
- Chicken a la king
- Beef Stir fry with soy and sweet chilli sauce
- Chicken Stir fry with soy and sweet chilli sauce
- Grilled Line fish with a Lemon and Herb butter
- Grilled Line fish with Hollandaise sauce on wilted spinach

VEGETABLES

- Mixed Roasted Seasonal Vegetables
- Glazed honey carrots and Parsley
- Roasted butternut with toasted pumpkin seeds
- Baby Marrow, flash fried With Cherry Tomato
- Ratatouille
- Broccoli with Toasted Almond Butter
- Cauliflower with Emmantal Cheese Sauce

RICE AND POTATO DISHES

- Roast baby potato with Cajun Spices
- Creamed Potato with Spring Onion
- Potato Gratin with Parmesan and Fresh Herbs
- Basmati rice (Plain)
- Savoury Rice
- Yellow Raisin Rice
- Roasted Sweet Potato with Pecan and Maple

DESSERT

Cold

- Fresh Fruit Salad
- Ice Cream and Belgian Chocolate sauce
- Granadilla Crème Brule
- Chocolate and Amarula mousse
- Fruit Pavlova
- Glazed fresh fruit flans
- Strawberry topped baked cheesecake
- Hazelnut meringue with seasonal fruit
- Traditional Milk Tart
- Tiramisu
- Chocolate Truffle Cheesecake
- Lemon Meringue
- Dark Chocolate Brownie
- Carrot Cake

Hot

- Bread and Butter pudding with Orange marmalade glaze
- Brandy pudding with Custard
- Malva pudding With Custard
- Sticky toffee pudding with custard