

ALL CATERING IS STRICTLY HALAAL

BANQUET MENUS - 3 COURSE MEAL SERVED BUFFET STYLE

Elegant Package	Selection of 3 main courses	R600 per person
Gourmet Package	Selection of 2 main courses	R550 per person

BBQ / BRAAI MENUS - GRILLED MEAT & SALAD MENUS

On the Grill	South African Braai	R550 per person
On the Grill Deluxe	South African Braai (includes Canapés)	R600 per person
Spit Braai	South African Spit Braai	R650 per person

COCKTAIL & CANAPÉS - A DELECTABLE SELECTION OF FINGER FOODS

Grand Menu	Selection of 8 finger foods	R450 per person
Royal Menu	Selection of 12 finger foods	R550 per person

BANQUET MENUS

2

GOURMET PACKAGE

Choose any 2 Main Courses

3

ELEGANT PACKAGE

Choose any 3 Main Courses

STARTERS

Starters are plated, please choose one

- Seared Beef Tataki on Egg Noodles with a Ponzu-style Dressing
- Classic Fish Cakes with Homemade Tartar Sauce
- Thai Chicken Satays with a Pickled Cucumber Salad and Peanut Sauce
- Caramelised Onion & Goats Cheese Tart with Roasted Cherry Tomatoes and Rocket
- Potato and Leek soup



MAIN COURSE

Served buffet-style, please choose either two or three

- Roast Beef Sirloin with a Green Peppercorn Sauce
- Braised Beef with Soffritto of Onions, Carrots, Celery and Tomato
- Chicken Breast Fillet with Mushrooms & Mozzarella in a Creamy Bechamel Sauce
- Greek Roast Chicken with Lemon & Olives
- Oven-baked Linefish topped with a Lemon & Caper Sauce
- Seafood Ragout of Mussels, Calamari and Fish
- Spinach & Feta Cannelloni
- Chana Aloo: Chickpeas & Potato Curry with Basmati Rice

ACCOMPANIMENTS

- Baby Potatoes with Garlic Butter and Rice
- Seasonal Vegetables
- Greek Salad
- Bread rolls & butter

PLATED DESSERTS

Desserts are plated, please choose one

- Chocolate, Hazelnut & Ginger Brownies with a dollop of Cream
- Chocolate Mousse Cake: Layers of Chocolate Sponge and Dark Chocolate Mousse with a hint of Mint
- Berry Cheese Cake
- Apple Streusel Cake with Vanilla Custard, served warm



BBQ BRAAI MENUS

Meal served buffet style

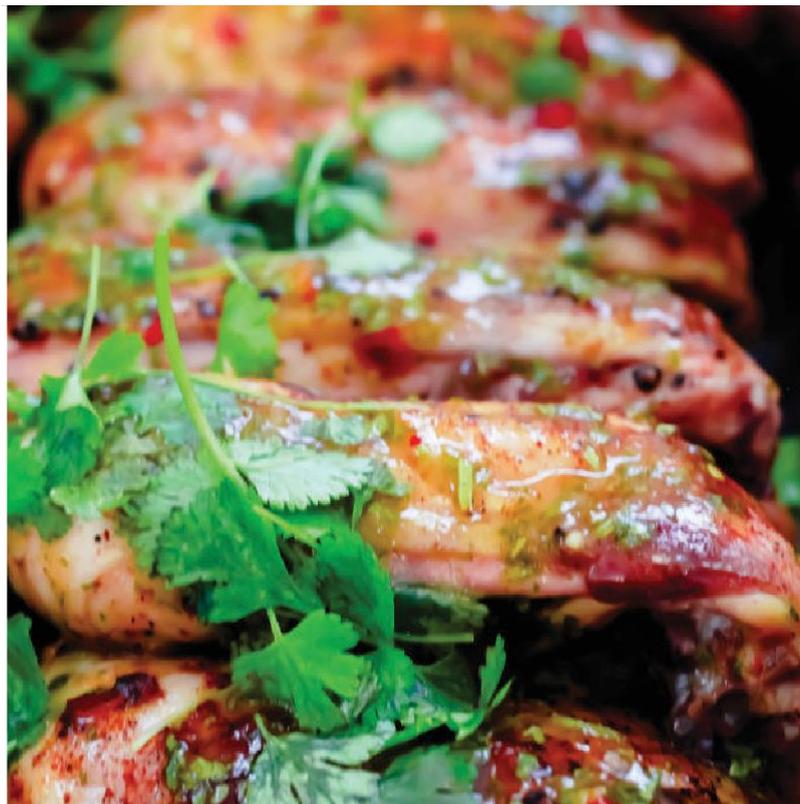
ON THE GRILL

- Lamb Chops
- BBQ Chicken
- Local Boerewors

CANAPÉS ON ARRIVAL

Included with the Deluxe Menu only

- Panko Crumbed Chicken Sticks with Sweet Chilli Sauce
- Fragrant Beef Samosas with Chutney
- Caprese Bruschetta with Basil Pesto
- Spinach & Feta Spanakopita



ACCOMPANIMENTS

- Corn on the Cob with Herb Butter
- Potato Salad (served in Summer)
- Baby Potatoes in Herb Butter (served in Winter)
- Garlic Bread
- Pesto Pasta Salad
- Greek Salad

COCKTAIL DESSERTS

- Decadent Chocolate Brownie Bites
- Mini Cupcakes
- Chocolate Truffle & Coconut Balls

SPIT BRAAI MENU

Meal served buffet style

SPIT BRAAI

- Whole Lamb on Spit
- BBQ Chicken Thighs

ACCOMPANIMENTS

- Baby Potatoes with Garlic Butter and Rosemary
- Pesto Pasta Salad
- Caprese Salad
- Greek Salad
- Portuguese Rolls



COCKTAIL DESSERTS

- Decadent Chocolate Brownie Bites
- Mini Cupcakes
- Chocolate Truffle & Coconut Balls

COCKTAIL AND CANAPÉ MENU

Select 8 (Grand) or 12 (Royal) delectable finger foods to make up your Canapé Selection. Served buffet style.

8

GRAND PACKAGE

Select 8 canapés

12

ROYAL PACKAGE

Select 12 canapés

CANAPÉS

Choose either 8 or 12 items

- Panko Crumbed Prawns with Lemon Mayo
- Smoked Salmon en Croute
- Beef Kebabs
- Mini Beef Burgers
- Homemade Beef Sausage Rolls
- Meatballs & Peppadew Sticks
- Homemade Beef Samosas with Fruity Chutney
- Roast Beef with Mustard Mayo on Bruschetta
- Panko Crumbed Chicken Sticks with Sweet Chilli Sauce
- Chicken & Sweet Chilli Mayo Wraps
- Chicken Satays with a Peanut Sauce
- Italian Chicken & Mozzarella Bruschetta
- Cocktail Basil & Tomato Quiche
- Spinach & Feta Spanakopita
- Vegetarian Sausage and Potato Kebabs
- Tomato, Basil & Mozzarella Bruschetta
- Sun-Dried Tomato, Olive and Feta Bruschetta
- Chocolate Brownie Bites
- Mini Cupcakes
- Fresh Fruit Skewers

