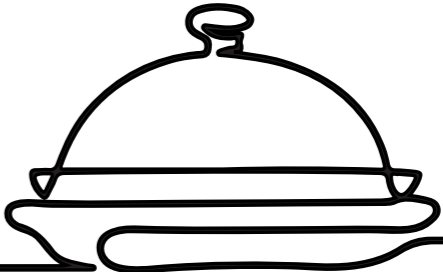
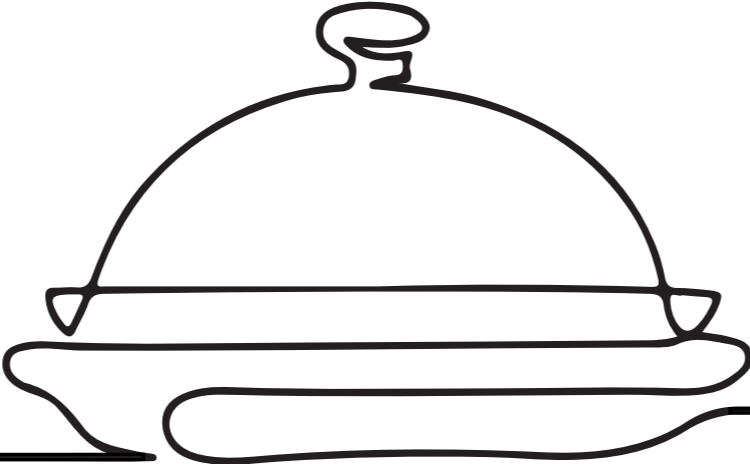
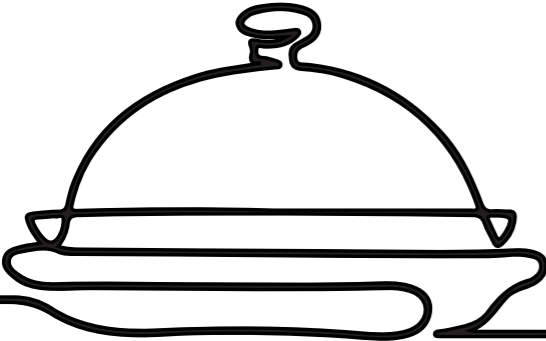


BUFFET MENUS



BUFFET MENUS

1 x Starter
1 x Main
1 x Pasta
2 x Vegetables
2 x Starches
1 x Dessert

COST

R350.00 /person

MENU 2

2 x Starter
2 x Main
1 x Pasta
2 x Vegetables
2 x Starches
2 x Dessert

COST

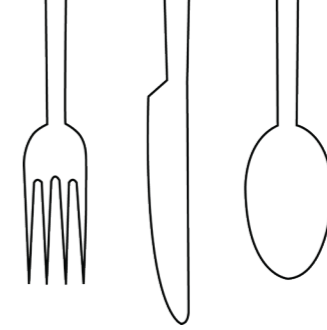
R395.00 /person

MENU

3 x Starter
2 x Main
2 x Pasta
3 x Vegetables
2 x Starches
2 x Dessert

COST

R455.00 /person



BUFFET MENUS

OPTIONS

VEGETABLES

Roasted Mediterranean Salad

*Beetroot and butternut salad
with toasted nuts*

*Marinated chickpea and red
onion salad*

Butternut and pineapple salad

DAIRY

*Roasted mushroom and black
pepper soup*

*Roasted tomato and
mascarpone soup*

*Herbed rice salad served with
broccoli and feta*

*Slow roasted tomato, basil and
goats cheese tart*

CHICKEN

*Pan-fried Peri peri chicken
livers served with caramel nuts*

*Thai chicken and butternut
soup*

Sticky curried chicken wings

*Phyllo parcels filled with
smoked chicken and pumpkin*

FISH

*Roasted pepper and tuna
pasta salad*

Half shell mussel pot

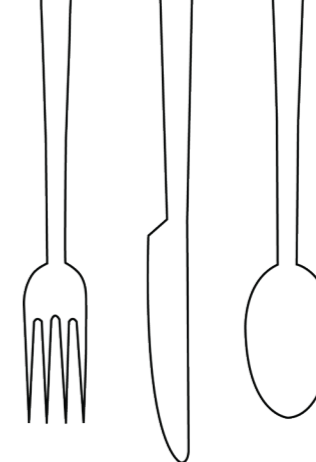
*Roasted new potato and pan
fried shrimp salad*

*Butterflied char grilled chilli
and garlic prawns*

*Smoked salmon ceviche served
with Melba toast*

BEEF

Rare beef and honey mustard



BUFFET MENUS

MAIN

OPTIONS

FISH

Grilled line fish (Catch of the day)

Seafood paella

Seafood curry

CHICKEN

Chicken breasts stuffed with spinach and feta

Grilled Chicken

Lemon and herb / Peri peri/ BBQ

Chicken Schnitzel

Butter Chicken

Chicken Curry

Thai green curry (Chicken)

BEEF

Beef Schnitzel

Roast beef

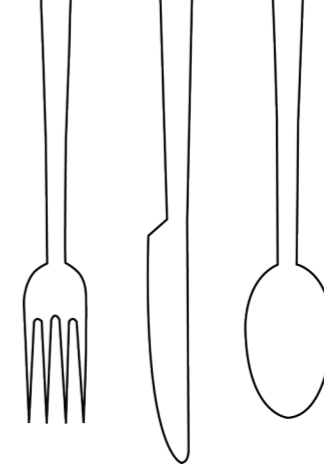
Red Thai Curry (Beef)

Chargrilled steak

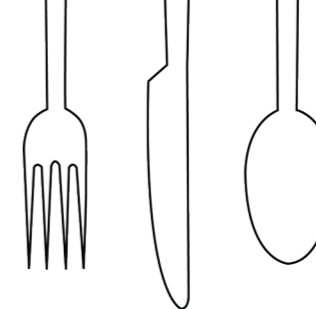
LAMB

Roasted Garlic and rosemary Leg of lamb

Braised lamb and root veg



BUFFET MENUS



OPTIONS

VEGETABLES

Penne arrabiata and grilled zucchini

Penne (pesto, slow roasted tomatoes and grilled mushrooms)

FISH

Seafood Pasta

CHICKEN

Chicken and mushroom pasta

Smoked chicken Alfredo

BEEF

Spaghetti and grilled meatballs served with a Recco sauce

OPTIONS

Toasted seasonal veg

Mediterranean veg

Roasted Beetroot + Butternut with Feta

Broccoli and Cauliflower bake

Char grilled corn on the cob

Glazed carrots

Garlic infused Broccoli with

OPTIONS

VEGETABLES

Vegetarian paella

Lemon and coriander cous cous

RICE (DAIRY)

Mushroom Risotto

RICE

White rice

Basmati Rice

Yellow sweet rice

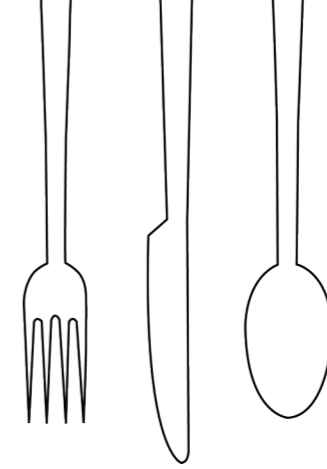
Portuguese savoury rice

POTATO

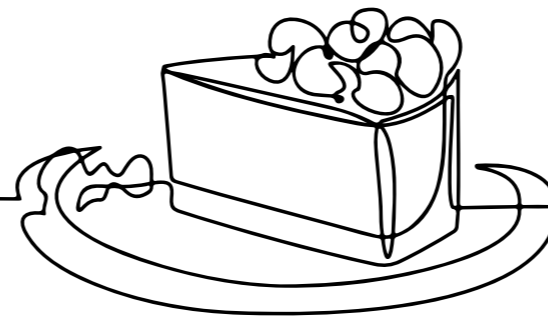
Potato wedges

Potato Dauphinoise

BUFFET MENUS



OPTIONS



FRUIT

*Fresh Seasonal Fruit Salad
served with Ice Cream or
Whipped Cream*

DAIRY

Cheesecake

*Rooibos panna cotta served
with seasonal fruit and
drizzled with ganaché*

PUDDING

*Moist chocolate pudding
served with Ice cream or
Whipped Cream*

*Warm Apple Crumble served
with custard*

*Traditional Malva pudding and
custard*

BUFFET MENUS

MENU

GRAND BUFFET

STARTER

Biltong and mushroom phyllo parcel topped with red pepper mayo

Potato rosti topped with cream cheese, salmon rose and preserved figs

Butternut soup topped with toasted, flaked almonds

COST

R480.00 /person

Our Grand buffet includes all options above.

MAIN

Honey glazed chicken portions

Deboned leg of lamb

Mixed leaf Greek salad (walnuts, cucumber ribbons, roma tomatoes, red onions)

Mediterranean vegetables tossed in pesto

Garlic, herb and rock salt roasted new potatoes

Creamed spinach tossed with Danish feta

