

## **BUFFET MENU OPTIONS**

We have 4 preselected buffet menus tailormade to suit your requirements.

Please select from our buffet menu items below.

You are more than welcome to add more items to your menu, standard surcharge will apply as per below prices.

<b>MENU A</b>	<b>MENU B</b>	<b>MENU C</b>	<b>MENU D</b>
Homemade Bread	Homemade Bread	Homemade Bread	Homemade Bread
3 Starters	3 Starters	4 Starters	5 Starters
1 Roast	1 Roast	1 Roast	2 Roast
1 Main	2 Main	2 Main	2 Main
1 Pasta	1 Pasta	1 Pasta	1 Pasta
2 Vegetables	2 Vegetables	3 Vegetables	3 Vegetables
2 Starch	2 Starch	2 Starch	2 Starch
3 Dessert	4 Dessert	4 Dessert	5 Dessert
<b>R290 per person</b>	<b>R365 per person</b>	<b>R415 per person</b>	<b>R505 per person</b>

### **Additional items charged as follows:**

Starter:	R30 (maximum 5)
Roast:	R40 (maximum 2)
Main:	R35 (maximum 3)
Pasta:	R15 (maximum 2)
Vegetables:	R20 (maximum 4)
Starch:	R15 (maximum 3)
Dessert:	R20 (maximum 5)

### **Soup**

- Potato and leek soup
- Greek tomato soup with feta cheese and olives
- Creamy spiced vegetable soup
- Butternut soup with cinnamon and rosemary
- Chinese chicken and noodle soup
- Creamy mussel chowder with fennel
- Minestrone soup
- Creamy cauliflower and broccoli soup
- Mushroom soup
- Seafood soup
- Sweet potato and gem squash soup

### **Starters**

Spinach and feta quiche  
Cold whole baked line fish platter with tartar sauce and fresh lemon wedges  
Pickled fish with tartar sauce and fresh lemon wedges  
Assorted mini wraps  
Chicken wings and strips  
Mini samosas and spring rolls

### **Salads**

Traditional Greek salad  
New potato salad with bacon, blue cheese and fresh basil  
Butternut salad with feta cheese and rocket  
Citrus coleslaw with red cabbage  
Three bean salad with vinaigrette dressing  
Thai chicken salad with Salt Rock dressing  
Seared beef with mixed peppers and mustard dressing  
Broccoli, red kidney beans and cherry tomato salad  
Green bean salad with feta cheese, onion and tomato  
Carrot and butter bean salad  
Grilled vegetable salad with citrus dressing

### **Mains**

Vegetable curry  
Fish curry  
Prawn curry (*R5.00 surcharge per person*)  
Chicken curry  
Chicken and prawn curry  
Thai green chicken curry  
Beef curry  
Mutton curry  
Grilled OR battered hake fillets with tartar sauce and lemon wedges  
Whole baked line fish with tartar sauce and lemon wedges  
Chicken a la king with mushrooms and peppers  
Chicken rolled with spinach and feta in red pepper creamy sauce  
Spicy butter chicken served with sambals and poppadums  
Mutton casserole with potato, peas and carrots  
Beef goulash with baby marrow and mixed peppers  
Beef Bourguignon with carrots, baby marrow, potato and mushrooms  
Beef lasagne  
Chicken lasagne  
Vegetable lasagne

All Curries are served with sambals, chutney and poppadums

### **Pasta**

Baked vegetable pasta  
Spinach and feta cheese cannelloni  
Penne tossed with chicken, broccoli and cherry tomato in a cream sauce  
Fettuccine tossed with asparagus, blue cheese and cherry tomato  
Penne tossed with Napolitano sauce, olives and mushrooms  
Penne tossed with olive oil, broccoli, mushrooms and peppers  
Pasta shells stuffed with shrimps and feta cheese in a cream sauce  
Spaghetti Bolognese

### **Vegetables**

Roasted baby vegetables  
Roasted butternut with coconut milk  
Steamed cauliflower au gratin  
Steamed broccoli with garlic lemon zest and nuts  
Baked gem squash with mash potato, carrot and mozzarella cheese  
Grilled baby marrow with mixed peppers  
Grilled mixed vegetables with herb butter  
Steamed baby carrots with herb butter  
Steamed peas and carrots  
Steamed Brussel sprouts with lemon zest

### **Roasts**

Herb crusted rare roast beef topside served with Yorkshire Pudding, horseradish and mustard  
Roasted whole chicken with cranberry sauce  
Slow roasted leg of lamb served with mint sauce *(R5.00 surcharge per person)*  
Roasted pork gammon served with apple and cranberry sauce  
Crispy pork leg with glazed apple and cranberry sauce

### **Starches**

Thyme and olive oil roasted potatoes  
Baked potato with spinach, onion and fresh cream  
Turmeric rice with fresh herbs  
Savoury rice with fresh vegetables  
Basmati rice  
Pilaf rice with mushrooms



### **Hot Pudding**

Citrus pudding  
Chocolate pudding  
Malva pudding  
Blueberry pudding  
Apple baked pudding  
Black cherry pudding  
Peach baked pudding  
Lemon and poppy seed pudding  
Sticky toffee pudding  
Bread and butter pudding

Hot puddings are served with custard OR fresh cream

### **Cold Dessert**

Chocolate mouse  
Crème caramel  
Tiramisu  
Cherry trifle  
Red velvet cake  
Banoffie pie  
Milk tart  
Peppermint crisp tart  
Granadilla fridge tart  
Crème Brulee  
Pavlova with fresh fruits  
Black forest cake  
Lemon tart  
Chocolate tart  
Caramel cake  
Homemade panna cotta  
Mississippi mud pie  
Ice Cream and chocolate sauce