

BUFFET MENU OPTIONS

Prices are valid 01 February 2023 to 31 January 2024

We have 4 preselected buffet menus tailor made 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.

Please note, our buffet menus are catered for 20 Guests and more.

MENU A	MENU B	MENU C	MENU D	MENU E
Homemade Bread	Homemade Bread	Homemade Bread	Homemade Bread	Homemade Bread
2 Starters	3 Starters	3 Starters	4 Starters	5 Starters
1 Roast	1 Roast	1 Roast	1 Roast	2 Roast
1 Main	1 Main	2 Main	2 Main	2 Main
1 Pasta	1 Pasta	1 Pasta	1 Pasta	1 Pasta
1 Vegetables	2 Vegetables	2 Vegetables	3 Vegetables	3 Vegetables
1 Starch	2 Starch	2 Starch	2 Starch	2 Starch
2 Dessert	3 Dessert	4 Dessert	4 Dessert	5 Dessert
R320 per person	R425 per person	R540 per person	R620 per person	R750 per person

Additional items charged as follows:

Starter:	R45 (maximum 5)
Roast:	R60 (maximum 2)
Main:	R50 (maximum 3)
Pasta:	R25 (maximum 2)
Vegetables:	R30 (maximum 4)
Starch:	R25 (maximum 3)
Dessert:	R35 (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 papadums
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 papadums

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, carrots 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



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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

Kindly note, you are to please notify Salt Rock Hotel in writing about any allergens, religious requirements and /or special dietary needs.

Please note any meal changes/substitutions made after confirmation with Salt Rock Hotel, may result in the client being liable for additional costs.

Meal service times are as follows:

Breakfast: 07:00 to 09:30 (buffet closes 10:00)

Lunch: 12:00 to 14:30 (buffet closes 15:00)

Dinner: 18:00 to 21:00 (buffet closes 21:30)

Requests for meals to be served at times other than those stipulated above, are to be made in writing, at least 7 days prior to date of function.