

BUFFET MENU

COST: R200 pp excluding VAT

PLATED STARTERS

Cold (Select one)

- Canapés filled with Seasoned Chicken, Feta and Spring Onion, Garnished with Sweet Chilli Sauce and Fresh Parsley
- Medley of Fresh Summer Fruits served in White Port topped with cubed Halloumi and Feta
- Chicken Liver Pate made with Full Cream Sherry served with Melba Toast
- Bread Basket filled with a variety of Breads, Pate's, Cheese and Preserves

Warm (Select one)

- Mussels in Wild Herb and Garlic Cream Sauce served with Cape Seed Bread
- Cream of Butternut **OR** Mushroom Soup served with Seasoned Croutons
- Chicken Livers sautéed in a Mildly Flavored Peri-Peri Sauce served with Seeded Bread

BUFFET STARTER

Cold (All included)

Tender Strips of Chicken Breast Laced with Vinegairrette and sprinkled with Sesame Seeds
Seafood Marinara done in Mild Red Curry and Ginger
Salad in Separate Platters made up of: Black Calamata Olives, Gherkins, Feta, English Tomato Wedges, Variety of lettuce, Cucumber, Peppadew, Sliced Onion and Spring Onion, Green – Red- and Yellow Peppers with a choice of Caesar Honey-Mustard, Garlic-Herb and Balsamic-Olive Oil Dressing

Warm (All included)

Butternut Soup or- Rich Vegetable Soup or- Cream of Mushroom Soup
Mussels in a White Wine Cream Sauce laced with Garlic
Bread Selection

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MAIN COURSE

Chicken in a Mild Cream Cape Malay Curry Sauce / Traditional Chicken Pie with Puff Pastry / Chicken-a-la-King / Roast Chicken Portions
Gammon, sprinkled with Coarse Salt, oven roasted to crackling perfection in Virgin Olive oil. Served with Apple Jelly and Honey Mustard Sauce
Traditional Greek Style Leg of Lamb. Oven Roasted in Virgin Olive Oil, generously seasoned with Herbs, Garlic and Bay Leaves. Served with Mint Sauce

Oriental Rice
Baby Potatoes in their jackets, oven baked in Parsley Garlic Butter / Cream Cheese Potato Bake / Broiled Baby Potatoes with Butter and Parsley

VEGETABLES (Choice of three)

Caramelized Sweet Potato sprinkled with Pecan Nuts
Pumpkin Fritters with Caramel Sauce
Traditional Pumpkin prepared with Caramel Sugar and Cinnamon
Medley of Baby Peas, Baby Carrots and Corn
Baby Marrow done in a Tomato and Onion Relish laced with Basil
Cauliflower and Broccoli Cheese Bake
Creamed Spinach
Traditional Green Beans prepared with Potato, Onions, Butter and White Pepper
French Cut Beans with Bacon Bits lightly seasoned with Black Pepper
Penny Carrots glazed in a Mango and Apricot Sauce
Julienne Carrots
Traditional Carrots prepared with Potato, Onions, Butter and slightly Salted

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DESSERT (Choice of three)

Cheese Cake touched with Lemon
Traditional Malva Pudding with Vanilla Custard
Ice Cream with Chocolate Sauce

Traditional Trifle

Chocolate Hot Pots (White and Brown Chocolate) with Strawberries (in Season) to Dip

Chocolate Mousse

Chocolate Mint Mousse

Strawberry Mousse

Cappuccino Mousse

Crème Caramel

Crème Brule

Cheese, Savory Biscuit and Preserve Platter

COFFEE AND TEA TABLE

We will allow you to bring in 1 bottle of champagne and 2 bottles of wine per table with no corkage fee. You may also bring in the welcome beverages with no corkage fee. Our waiters will be more than willing to chill and serve this for you.