

PLATED BREAKFAST MENU

Selection of freshly baked pastries, Danishes, muffins & croissants

Toasted bread with butter and jam

Muesli with Bulgarian Yoghurt, fresh fruits and drizzled with honey

Scrambled eggs with garden chives or Eggs Benedict

Sautéed button mushrooms

Roasted Tomato

Grilled Beef Chipolatas

Bacon

Sautéed potatoes

A selection of tea and freshly brewed filter coffee

A selection of Blue Jay fresh fruit juice

R 280.00 PER PERSON (MINIMUM 10 GUESTS)

PRICES VALID 2011-2012

BREAKFAST BUFFET MENU

Selection of freshly baked pastries, Danishes, muffins, croissants, sconce

Toasted bread with butter and jam

Selection of Local cheese with preserves

Variety of cold meats

Smoked Salmon and creamed cottage cheese

Freshly cut fruit, fruit salad and preserved fruit

Cereals and muesli selection

Bulgarian, strawberry and cape fruit yoghurt

Egg selection

Bacon

Chipolata Sausages

Sautéed mushrooms

Grilled tomatoes

Vegetarian option

Potato Rosti's

A selection of tea and freshly brewed filter coffee

A selection of Blue Jay fresh fruit juice

R 300 PER PERSON (Minimum 30 guests)

PRICES VALID 2011-2012

3 COURSE SERVED MENU (1)

STARTERS

Butternut and apple soup served with health bread

Snoek parcel with mango chutney on crisp salad

Camembert and Phyllo cigars with lemon infused fig syrup

Carpaccio of springbok or ostrich with toasted panini rocket and balsamic reduction sauce

MAIN COURSES

Traditional Ox-Tail braised and served with crushed baby potatoes, sweet pumpkin and beans

Oven roasted deboned leg of lamb with butternut risotto, roasted root vegetables and red wine jus

Grilled line fish with sundried tomato pesto potatoes and vegetable greens

Sirloin of beef with roasted baby potatoes green pepper infused béarnaise sauce and vegetables

Spinach and feta chicken breast with a creamy herb sauce pureed potatoes and roasted vegetables

DESERT

Crème caramel with fresh fruit in season

Toffee Caramel ice cream with choc chilli chips

Baked Malva with traditional custard

Freshly brewed filter coffee

R 310.00 PER PERSON (Minimum 20 guests)

When choosing a served menu, please note that only 1 starter, 1 main and 1 dessert may be selected for the group. If additional courses required R40.00 per person will be levied per course

PRICES VALID 2011-2012

3 COURSE SERVED MENU (2)

STARTERS

Salmon Roulade with parmesan crackers and herbed baby salad leaves
Avocado mousse topped with biltong served on crispy potato slices
Pears poached in port and baked with blue cheese with rocket and nuts
Medallion of grilled line fish topped with sautéed prawns and mango salad salsa

MAIN COURSES

Fillet of beef slivers served with potato and mushroom stack, béarnaise sauce and vegetables
Lamb Loin Roll with herbed couscous, Provoyeur red wine sauce and vegetable ratatouille
Venison medallions flambé with creamy garlic and herb sauce, potato croquettes and wild spinach
Grilled line fish and creamy mussel duo with potato baskets and oven roasted vegetables

DESSERT

Baked cheese cake with gooseberry topping and caramel syrup
Amarula crème Bruleè with chocolate dipped berries sticks
Chocolate Lava cake with citrus and Vanilla Ice Cream
Local cheese platter per table

Freshly brewed filter coffee

R 320.00 PER PERSON (Minimum 20 guests)

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BUFFET MENU (1)

STARTERS

Pickled fish and couscous salad
Cape Malay Samoosas and chutney
Roasted chicken with peppadew salad
Mini meatballs, boiled egg, mushroom and rocket salad
Mixed salad with lemon and herb dressing
Local mussel hot pot with creamy herb sauce and home style bread

MAIN COURSES

Bobotie and yellow rice with sambals
Chicken pie
Lamb knuckle stew with baby potatoes and carrots
Sweet potatoes
Stewed green beans

DESSERT

Milk Tart
Koeksisters
Malva Pudding and custard
Fresh fruit salad and ice cream
Local cheese platter with preserves and crackers

Freshly brewed filter coffee

R 300.00 PER PERSON (Minimum 30 guests)

PRICES VALID 2011-2012

BUFFET MENU (2)

CANAPÉS

Salami and Pickled onion
Prawn Tempura with sweet chilli
Crostini with roasted pepper and olive tapenade
Chicken sticks with yoghurt and mango sauce

BUFFET

Seasonal green salad
Sautéed mushroom and couscous salad
Caprese salad topped with basil pesto
Lamb Oven Roasted with Basic Brown Sauce
Chicken Breast Filled with Spinach & Feta
Served with a creamy Herb Sauce
Crusted new Potatoes with Butter & Coriander
Green vegetable selection
Baby carrots with orange glaze

Bread and butter on display

DESSERT BUFFET

Chocolate Brownie with Chantilly Cream
Lemon Meringue
Fresh Fruit Salad
&
Ice Cream
Local cheese platter with preserves and crackers

Freshly brewed filter coffee

R 320.00 PER PERSON (Minimum 30 guests)

PRICES VALID 2011-2012

BUFFET MENU (3)

CANAPÉS

Mini Fuccasia with sundried tomato and cheese
Cocktail vegetable spring rolls
Salmon mousse Bruschetta
Green olive brie cheese and preserved fig skewers
Mini lamb Kofta with minted yoghurt dip

BUFFET

Assortment garden salad with homemade dressing
Prawn and pasta salad
Rocket with blue cheese croutons and seasonal fruit
Roasted Chicken Salad
Classic Stuffed Lamb with rosemary and garlic extract jus
Crusty Fillet of Beef Devonvale style with mushrooms and red wine sauce
Potatoes roasted with coriander
Creamed Spinach
Butternut oven baked with cinnamon and honey

Bread and butter on display

DESSERT BUFFET

Malva Pudding with Custard
Chocolate mousse cake
Crème Caramel with Sliced Fruit
Tiramisu Milano
Ice Cream
Local cheese platter with preserves and crackers

Freshly brewed filter coffee

R 350.00 PER PERSON (Minimum 30 guests)

PRICES VALID 2011-2012

BRAAI BUFFET

WELCOME SNACKS

Biltong and dröe wors skewers with pickles
Assortment Bruschetta
Warmed Spicy Nuts

BUFFET

Traditional Greek salad
Curried pasta salad with peaches
Potato & egg salad in herb mayonnaise
Bread selection and butter on display

FROM THE GRILL

Beef Kebabs
Lamb Chops
Pork Chops or choice ribs (please make selection)
Chicken Drumsticks
Traditional boerewors

SIDE DISHES

Crusted new potatoes
Sweet corn dish
Pap and tomato smoor
Aubergine and mushroom with cocktail tomatoes

DESSERT

Melkkos with cinnamon sugar
Ice Cream and chocolate sauce
Freshly sliced fruit platter
Local cheese platter with preserves and crackers

Freshly brewed filter coffee

R 310.00 PER PERSON (Minimum 30 guests)

PRICES VALID 2011-2012