

# MENU ONE

## CANAPÉS

Asparagus and Feta Cheese Quiches  
Bruschetta with Camembert Pesto and Tomato  
Garlic Skewered Prawn Tails & Sweet Chilli  
Salmon & Caviar Canapé

## MAIN BUFFET

Garden Green Salad  
Cumin Flavoured Couscous Salad with Butternut & Beetroot  
Mussel & Line Fish Salad with Butter Lettuce  
Bread and Butter on Display

Lamb Oven Roasted with Rosemary & Garlic  
Chicken Breast Filled with Spinach & Feta  
Served with a creamy Herb Sauce

Crusted new Potatoes with Butter & Coriander  
Stir-Fried Vegetables in Season  
Sweet Potato in an Aniseed Reduction

## DESSERT BUFFET

Chocolate Brownie with Chantilly Cream  
Lemon & Custard Tart  
Fresh Fruit Salad & Ice-Cream

Selection of three Cheeses and Crackers  
with Coffee

**R 310.00 PER PERSON**

PRICES VALID OCTOBER 2010 - SEPTEMBER 2011

## MENU TWO

### CANAPÉS

Assorted Fashion Sushi Rolls  
Mini Bruschetta with Smoked Snoek Pate  
Lamb Kofta with Thai Green Curry and Yoghurt  
Chicken Bites

### MAIN BUFFET

Organic Lettuce, Tomatoes, Onion Rings and Cucumber Salad  
Cabbage, Lemon and Olive Oil with Baby Potatoes Tossed in Basil Pesto  
Prawn and Oyster Salad with Spring Onion and Chilli Tomato Salsa

Beef Wellington with Biltong and Burgundy Sauce  
Golden Grilled Chicken with Honey Mustard and Pineapple

Fragrant Basmati Rice  
Horseradish Mashed Potato  
Baby Carrots with Citrus Butter  
Creamed Spinach and Leek

### DESSERT BUFFET

Traditional Malva Pudding with Custard  
Truffle Assortment Platter  
Caramel Fudge Ice Cream  
Fruit Display

Selection of three Cheeses and Crackers  
Served with Coffee

**R 320.00 PER PERSON**

PRICES VALID OCTOBER 2010 - SEPTEMBER 2011

# MENU THREE

## CANAPÉS

Thai Fish Cakes with Hot and Sour Sauce  
Springbok Carpaccio with Potato Rosti  
Mini Chicken and Sesame Parcels  
Calamari Tempura Rings with Lemon Tartar Dip

## MAIN BUFFET

Baby Leaf Salad with Bean Sprouts and Grapes  
Caprese Salad with Basil Pesto and Asparagus  
Couscous Salad with Roasted Chicken  
Bread and Butter on Display

Lamb Loin Roll with Demi Glace Sauce and Olives  
Mild Cajun Chicken with Mushrooms

Potato Croquettes  
Fragrant Rice Duo  
Broccoli Cheese Bake  
Butternut with Sweet Citrus

## DESSERT BUFFET

Baked Berry Cheese Cake  
Dark Chocolate mousse  
Fresh Fruit Slices with Vanilla Ice Cream & Caramel Sauce

Selection of three Cheeses and Crackers  
Coffee and Assorted Teas

**R 330.00 PER PERSON**

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**Plated Starter Selection could be added at an additional cost to any of our Menus**

Butternut Soup with Coriander & Whole Wheat Bread  
Creamy Mushroom Soup with Biltong & Fresh Panini Slices  
Potato & Leek Soup with Pumpkin Seed Bread  
Cold Carrot & Apple Soup with Sour Cream  
Served with Celery Sticks

Salmon, Crab and Avocado Spring rolls served on Aromatic Greens  
With a Vanilla infused Balsamic Dressing

Slices of Franschoek Smoked Trout served on a Potato Rosti with  
Aromatic Greens and a Smoked Mango and Jalapeno Sauce

Springbok Carpaccio Served with Salad Greens  
& Mango, Peppadew Salsa  
Topped with Parmesan Crackers

Chunks of Camembert cheese wrapped in Phyllo  
Complemented by a fig and lemon butter sauce

Fennel & Butter Grilled Line Fish with Homemade Aioli  
Garnished with Lemon

Snoek Pancake with Gruyere Béchamel Sauce

Mushroom and Feta Cheese baked in Phyllo, with Rocket and Balsamic Reduction

Mini Meze Platter per Table Consisting of:  
Hummus, Tzatsiki, Marinated Olives, Fried Halloumi, Toasted Pita  
Cocktail Tomatoes, Greek Meat Balls & Feta Cheese

*Only samples of what we could do, if any other requests it would be considered.*

**Plated Starters at an additional cost of R45 per person**

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