



Buffet Dinner 1 : From the Grill

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats
Spinach and chicken salad with red cabbage
Ricotta, green beans salad (individual)
Tandoori spiced Caesar salad (individual)
Balsamic broccoli with pumpkin seed, feta and black olives
Build your own salad including dressings and condiments

Warm starters

Corn and coriander fritters
Lamb koftas with raitha

Soup

Chicken Tom Yum Tala

Main course

Beef casserole with root vegetables
Green Thai chicken curry
Zucchini and eggplant picatta with sundried tomato (V)
Vegetable Lasagne
Wok fried soya prawn chow mein
Spanish sautéed baby potato with smoked paprika
Basmati rice
Sautéed green vegetables

From the Grill

Beef steaks/line fish/boerewors/lamb cutlets with a trio of sauces

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli

Napoli sauce/ 3 cheese sauce / chicken alfredo

From the tandoor

Tikka beef kebabs with butter/garlic naan
Tandoori cauliflower

Desserts

Almond and peach torte
Orange pound cake (whole cake)
Crème brule
Fudge brownie
Toffee malva pudding
Vanilla custard
Fruit skewers with ginger and mint syrup
Ice cream and condiments
Local cheese selection with preserves and crackers



Buffet Dinner 2 :Stir fry night

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured fish
Crisp Asian vegetables and bean sprout salad
New potato salad with spring onion and gherkins
Balsamic strawberries with asparagus spears (individual)
Indonesian beef peppers(individual)
Build your own salad including dressings and condiments

Warm starters

Crispy panko pork
Wild mushroom risotto balls with gorgonzola dip

Soup

Potato and leek with crème fraiche

Main course

Beef stroganoff with pickled dill cucumber
Durban lamb curry
Roasted butternut with rocket and pecorino shavings
Butter chicken
Vegetable biryani with dhal
Seasonal sautéed vegetables
Lionaise potato with Italian parsley
Pilaf basmati rice

From the Grill

Chow Mein station including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Spicy Putanesca sauce/ Beef bolognese sauce / white sauce with wine and parsley

From the tandoor

Meat:Tandoori chicken boti with garlic /butter naan
Vegetarian: tikka paneer

Desserts

Chocolate and caramel tart
Vanilla and lemon baked cheese cake(whole)
Peach and coconut slice
Wild berry panna cotta
Orange marmalade pudding
Vanilla custard
Seasonal sliced fruit with coulis
Ice cream and condiments
Local cheese selection with preserves and crackers



Buffet Dinner 3 : Carvery night

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats
Thai crunch salad with spinach and peanut oil dressing(individual)
Roasted peppers tossed with sunblushed tomato and parsley dressing
Candied bacon and rocket salad with pickled onion(individual)
Tossed sweet chilli and chicken noodle salad
Build your own salad including dressings and condiments

Warm starters

Lemon grass ,soya and chicken strips
Vegetable spring rolls with dipping sauce

Soup

Roasted pumpkin soup

Main course

Chicken schnitzel with creamy cheddar
Haddock Mornay
Lamb biryani with dhal
Spinach and mushroom rigatoni
Chana masala
Flash fried wok vegetables
Savory basmati rice

From the Carvery

Roast beef buttock with Sea salt, rosemary baby potatoes and beef jus
Pork belly with apple chutney
Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Spicy tomato and red pepper sauce/ spinach mornay /Carbonara

From the tandoor

Tandoori lamb cutlets
garlic/butter naan

Desserts

lemon meringue tart
Chocolate Fudge cake(whole)
Peach and almond slice
Sherry trifle glasses
Marshmallow and white chocolate pudding
Peppermint anglaise
Red fruit salad with berry coulis
Ice cream and condiments
Local cheese selection with preserves and crackers



Buffet Dinner 4: From the tandoor

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured fish
Smoked chicken Waldorf (individual)
Cherry tomato and bococini Caprese (individual)
Tropical coleslaw with spiced pineapple
Goats cheese and beetroot with dressed rocket
Build your own salad including dressings and condiments

Warm starters

Tempura fried brinjal
Cheese and corn samosa

Soup

Lentil makhani soup

Main course

Chicken Khadai
Beef poitjie with corn and root vegetables
Thai green vegetable curry with fresh cilantro and lime leaves
Broad beans and potato curry
Butternut ravioli in a creamy pomodoro
Hassel back potatoes
Glazed carrots with orange and cinnamon
Basmati rice with green peas

From the Grill

Chow Mein station including beef, chicken, soya prawn and Asian vegetables and condiments

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli

Lamb bolognese/white wine and mushroom cream/basil pomodoro

From the tandoor

Lamb Sheish kebabs
Tandoori fish
Tikka style chicken
Garlic naan/ butter naan/chili cheese naan

Desserts

Dark chocolate mousse
Carrot cake with cream cheese frosting (whole)
Honey and pecan nut tart
Berry and cinnamon steamed pudding with clotted cream
Tropical fruit salad
Toffee and banana eclairs
Ice cream and condiments
Local cheese selection with preserves and crackers



Buffet Dinner 5:from the grill

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats and fish
Courgette salad with mint, garlic, red chilli, lemon
African mango and cucumber salad (individual)
Thai chicken salad with caramelized nuts(individual)
Salad Nisoise
Build your own salad including dressings and condiments

Warm starters

Spinach badjias
BBQ lamb ribs

Soup

Mushroom veloute

Main course

Chicken casserole
Lamb Kadhai
Indonesian Rendang beef curry with baby brinjal
Vegetarian lasagna with spinach and mushroom
Zucchini chips
Potato croquette
Basmati rice

From the Grill

Beef steaks/whole line fish/ostrich boerewors/lamb cutlets

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli

Chick pea and pesto/ 3 cheese sauce /bacon and blue cheese

From the tandoor

Chick boti
garlic /butter naan

Desserts

Cape Malay koeksisturs
Vanilla and lemon cake(whole)
Orange and white chocolate mousse glass
Opera slice
Cape date pudding
Vanilla custard
Ice cream and condiments
Local cheese selection with preserves and crackers

R310



Buffet Dinner 6: Stir fry night

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread
Selection of cured meats and fish
Tabbouleh salad with parsley, bulgur and mint (individual)
Oriental sweet chili beef noodle salad

Tomato and fennel salad with baked fish and balsamic dressing (individual)
Build your own salad including dressings and condiments

Warm starters

Potato and coriander samosa
Sticky pork ribs

Soup

Mildy curried butternut and potato soup

Main course

North Indian Butter chicken
Traditional paella with chourizo and white wine
Beef lasagna
Madumbe and sugar beans curry
Vegetable casserole
Sautéed green vegetables
Steamed baby potato with parsley butter
Pilaf basmati rice

From the Grill

Chow Mein station including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli
Putanesca sauce/ Beef bolognese sauce / sautéed garlic and broccoli cream

From the tandoor

Tandoori chicken breast with garlic/butter naan

Desserts

Strawberry pavlova
White chocolate mousse cake(whole)
Tiramisu glasses
Dutch apple tart
Peach cobbler pudding with berry sauce
Fresh fruit salad
Ice cream and condiments
Local cheese selection with preserves and crackers

VASCO'S

Flavors of the East

Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti
North Indian Rice salad
Tossed tandoori paneer with garden greens and raitha dressing (individual)
Tandoori lamb and brinjal salad(individual)
Black eyed peas salad with tikka style mushrooms(individual)
Traditional carrot salad with onion and green chili
Build your own salad including dressings and condiments

Warm starters

Tikka style lamb ribs
Vegetable Pakoras

Soup

Lentil makhani soup

Main course

South Indian crab curry
Lamb Khadai
Butter chicken and prawn
Vegetable biryani with soya prawn and dhal
Chick pea curry with madumbe
Tikka spiced baby potato
Buttered seasonal vegetables with parsley
Basmati rice

From the Grill

Fish cakes/chicken tikka sausage

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli

Butter masala sauce/ 3 cheese sauce /mushroom Alfredo with bacon

From the tandoor

Tandoori chicken
Tandoori baby hake (on the bone)
Tandoori Lamb cutlets
Butter/garlic naan

Desserts

Vermicelli with rice poppadum
Trio of Indian sweetmeats
Chocolate pound cake(whole)
Black forest slice
Seasonal fruit salad
Mango crème brule
Ice cream and condiments
Local cheese selection with preserves and crackers

R275



Off the hook

Starters/Salads/Soup

- Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti
- Selection of cured and smoked fish
- Chef Goo's Thai octopus salad (individual)
- Tropical coleslaw with tandoori pineapple
- King Island Caprese salad with citrus segments and parmesan shavings (individual)
- Roast baby beetroot salad with coriander and balsamic glaze
- Cape style pickled fish
- Seafood cocktail glasses(individual)
- Build your own salad including dressings and condiments

Warm starters

- Salt and pepper squid
- Hallumi, zucchini and cherry tomato skewers

Soup

- Corn and mussel chowder

Main course

- Madras fish curry with baby brinjal
- Seafood Thermador
- Shrimp mac and cheese
- Roast baby potato with rosemary and sea salt
- Cajun buttered corn on the cobb
- Wok fried chunky vegetables
- Basmati rice

From the Carvery

- Whole roast catch of the day

Whole fish and seafood display

From the Grill

- Calamari/mussels/line fish/whole fish

Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli

- Spicy putanesca sauce/ shrimp and fennel sauce /Parsley white wine bechmel

From the tandoor

- Tandoori prawns
- Butter/garlic naan

Desserts

- White chocolate cheese
- Carrot cake (whole)
- Chocolate brownie
- Tiramisu glasses
- Red fruit salad
- Ice cream and condiments
- Local cheese selection with preserves and crackers