

~ Buffet Menu Selection ~

We have created an interactive buffet selection whereby you the guest can go through the different sections and create your own masterpiece

BUFFET MENU A R295 1 plated starter 1 Carvery item 2 protein items 1 vegetarian dish 1 rice 1 potato item 2 vegetables 5 desserts	BUFFET MENU B R355 Selected starter buffet 2 Carvery items 3 protein items 1 vegetarian dish 1 rice 1 potato item 2 vegetables 7 desserts Chef's something extra	BUFFET MENU C R395 Selected starter buffet 2 Carvery items 4 protein items 1 vegetarian dish 1 rice 1 potato item 2 vegetables 10 desserts and cheese board Chocolate Fountain
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Comes Standard with all

Baker's basket of freshly baked breads, rolls, bread sticks with butter and a dip served to the table

Plated Starter Choice for Buffet A

Choice of one

Salad Caprese

Tomato terrine, buffalo mozzarella, arugula micro shoots, basil pesto drizzle

Mezze Wrap

Tzatziki, zucchini feta croquet, caramelized onions, smoked eggplant spread, Israeli salad, olive oil

Smoked Chicken Waldorf salad Tower

Granny Smith apples, raisins, Walnut crumble, celery, basil pesto aioli, micro shoots

Trout, Pimento, Avocado, Tian

Ratatouille, micro shoots, cilantro aioli, dill vinaigrette

Starter Buffet for Menu B and C

Menu B choice of 4, Menu C choice of 5

Salads

Roasted butternut, flaked feta, pumpkin seeds, lemon olive oil ginger vinaigrette
Smoked chicken, corn, pimentos, fresh dill, garlic pesto aioli
Russian cubed potato, peas, carrots, bailed egg, mayonnaise
Roasted beetroot, shaved onion, orange segments
Pasta, grilled ribbon vegetables, cherry tomatoes, cubed mozzarella, arugula
Thai beef, glass noodles, Asian vegetables, peanut dressing
Penne pasta, grilled ribbon vegetables, roasted balsamic cherry tomatoes, basil pesto

Create your own come standard with both B & C options

Four types mixed lettuce, cherry tomatoes, cucumber, pimentos, onions, olives, croutons, three types of dressings, olive oil

Menu B choice of 2, Menu C choice of 4

Starters

Prawn and avocado cocktail in glasses
Marinated mussels, soya, garlic, lemon, cilantro dressing
Cape Malay pickled fish
Chicken terrine, onion marmalade, grilled bread wedges
Cold meat platter, pickles, mustard
Smoked trout, Waldorf
Salmon terrine, Melba toast, horseradish, lemon wedges
Chicken liver pate in jars with onion marmalade, grilled garlic bruschetta

Choice of one for menu B and C

Soups

All soups are served on the buffet station with chunky dry roasted croutons

Cream of tomato
Cream of mushroom
Cape butternut
Italian minestrone
French onion

From the Carving Station

Menu A choice of 1, Menu B and C choice of 2

English crusted prime rib of beef with mini Yorkshire puddings
Whole roasted pepper crusted sirloin of beef
Whole slow roasted on the bone brisket stubbed with garlic, herbs
Rolled shoulder of lamb
Whole leg of lamb
Leg of pork with crackling
Hoi Sin pork belly
Pork neck Asian style
Lemon and herb chicken
Tandoori rubbed chicken

All above items are served with a selection of condiments gravy, mushroom sauce and pepper sauce

Protein dishes

Menu A choice of 1, Menu B choice of 2 and Menu C choice of 3

Chicken Dishes

North Indian butter chicken curry with condiments and naan bread
Chicken ala king
Chicken Coq AU Vin bacon white wine mushrooms
Chicken Cacciatore Italian tomato mushroom garlic oregano
Chicken, leek, mushroom pot pie
Grilled chicken breast over pasta and leek with asparagus cream sauce

Beef Dishes

Beef stroganoff, cream, mushrooms, gherkins
French beef casserole pearl onions, red wine
Southern beef curry condiments naan bread
Mamas ground beef lasagne
Sirloin mini steaks with mushroom sauce

Lamb dishes

Tomato lamb bredie
Mutton breyani with condiments naan bread

Pork Dishes

Cubed Asian pork belly cooked in soya
Sweet and sour pork sauce on the side
Grilled pork fillet over pasta, creamy mushroom Dijon sauce
Baby crumbed pork chops with apple chili relish

Fish Dishes

English fried hake, tartar sauce, lemon wedges
Bake hake fillets, seafood Mornay sauce
Island style seafood rice
Creamy mussel hot pot
Sardines ala Portuguese style
Italian Tuna and mushroom lasagne baked with mozzarella

Rice Dishes

With Menu A-B and C choice of 1

Yellow rice, raisins, almonds
Steamed basmati rice
Egg, pea fried Asian rice
Tomato rice pilaf
Yellow rice with peas

Potato Dishes

With Menu A-B and C choice of 1

Baked potatoes with sour cream
Farmers roast potatoes
Sautéed potatoes with pimentos, shallots herbs
New potatoes butter parsley
Gratin potato
Paprika roasted potato wedges
Sweet potatoes
Fluffy buttered mash

Vegetables

Menu A-B and C choice of 2

Glazed carrots
Baked pumpkin
Green beans
Broccoli gratin
Creamed spinach
Cauliflower gratin
Ratatouille
Baby marrow garlic butter
Braised red cabbage
Peas and corn

Vegetarian Dishes

Menu A-B and C choice of 2

Spinach, feta and mushroom lasagne
Spinach and ricotta ravioli baked in tomato cream
Butternut cannelloni baked in pesto cream
Spaghetti ala mafia tomato, garlic, chili, parsley
Mac and cheese
Melanzani layers of eggplant, tomato, oregano, with parmesan and mozzarella

Desserts

Hot Dessert Choices

Menu A-B and C choice of 1

Bread and butter pudding
Malva pudding
Chocolate pudding
Sago pudding
Croissant and Danish pudding
Above served with pouring custard

Cold Dessert Selection

Menu A choice of 5, Menu B choice of 7 and Menu C choice of 9

Naked chiffon cake with fresh berries
Naked chocolate cake layered with choc mousse
Jelly and fruit in moulds
Crème Brulée cups
Coffee espresso mousse shots
Layered English trifle
Tiramisu cake
Tiramisu trifle
Smores bites
Irish coffee mousse tots
Black forest trifle individual's
Mini berry crumbles
Swiss roll filled with whipped cream and fruits
Chocolate roulade with broken meringues
Marshmallows dipped in caramel on sticks
Chocolate brownies on sticks
Panna cotta jars
Lemon curd jars
Peppermint crisp cups
Chocolate éclairs
Custard slice
Baked cheese cake
Black forest cake
Barone cake
Tiramisu cake
Koeksisters
Profiteroles filled with custard dipped in chocolate
Freshly cut fruit salad

The below items are charged as an extra add on to the main dessert buffet

Vases

Vases filled with meringues, honey comb, strawberry lamingtons, chocolate lamingtons, assorted marshmallows

R45

Ice cream Parlour

Choice of 6 different flavours, cones, assorted broken cookies, chocolate vermicelli, sprinkles, strawberry sauce, choc sauce, broken honey comb

R30

Pancakes

Whipped cream, syrup, honey, strawberries Romanoff or banana foster in brown sugar and rum

R30

Candy Shop

Nostalgic and classic candy all displayed in different glass jars and vases including scoops and paper bags and paper cups

Mini chocolate bars, liquorice, jelly beans, jelly bears, smarties, gummies, apricot balls, strawberry balls, choc coated peanuts, toffee, sour worms, caramel candy popcorn, jelly sugar coated rings, marshmallow's

R65

Chocolate Fountain

Waterfalls of premium dark, milk and white chocolate

Mini profiteroles, éclair sticks, vanilla pound cake fingers, Italian finger biscuits, mixed marshmallows, coconut marshmallow's, chocolate sponge fingers, 4 types of cubed fruits in season

R55

Cheese Station

Local KZN, Cape and Imported cheeses

3 types of preserves, crackers, Melba toast crackers, toasted nuts, picked grapes

R48