

CALABASH DINNER BUFFET RESTURANT

Selection of Display Breads and Assorted Mini Rolls

Selection of Starters and Salads

Potato Salad with Dill Cucumber and Dijon Mustard Mayonnaise

Couscous Salad with Fresh Mint and Brownies of Vegetatables

Marinated Mushrooms

Pineapple and Shrimp Salad

Three Bean Salad

Apple and Celery Slaw

Assorted Selection of Crisp Salad Leaves

Smoked Butterfish with Baby Apples

Smoked Chicken with Citrus

Sliced Rare Roast of Beef

Grilled Bringal with Olive Oil and Garlic

Boiled Eggs with Cream Cheese and Chives

Cold Sliced Ham

Italian Salami

Condiments

Marinated: Sun dried Tomato, Black Olives, Green Olives and Feta Cubes
Confit of Cherry Tomato, Sun Ripened Tomato Wedges, Shaved Spanish Onion,
Julienne of Fresh Bell peppers,

Dressings Including

Olive Oil, Balsamic Vinegar, Sauce Marie Rose, Plain Yoghurt, Whole Grain
Mayonnaise, Traditional Mayonnaise, Herbed Vinaigrette,

SOUP

Creamed Vegetable soup

With Parmesan Croutons

Live Asian Station

Beef

Chicken

Served with vegetables and Asian Condiments

CARVERY

Roast Citrus Marinated Chicken

Served with

Onion Herb and Bread Stuffing

Roast giblet Gravy and Cranberry Sauce.

Chaffers

Braised Oxtail with Red Wine and Butter Beans
Lamb Shank Slowly Simmered with Root Vegetables
BBQ Marinated Pork Ribs
Seafood Casserole with Coconut Milk
Beef curry
Pap&Gravy
Oven Roasted Potatoes
Chicken Curry
Vegetable Curry

Curries Accompanied with:
Popadums, Desiccated Coconut, Rasins, Fruit Chutney, Tomato sambal,
Lime Pickle, Mango Atcha and Mixed vegetable Atcha

DESSERT

Koeksisters, Chocolate Brownies, Sago Pudding, Fruit Tartlets,
Chocolate Mousse and a variety of Cakes, Gateau's and Flans.

R265/p/p