

Lunch Menu

Meat Options

- Fragrant Thai green chicken curry infused with coconut
- Beef Espetada kebabs drizzled with a lemon and garlic butter sauce
- Grilled sirloin steaks with a creamy mushroom sauce
- Lemon and herb roasted chicken drums and thighs
- Sliced peppered roast beef with gravy
- Creamy chicken a la king with peppers and mushrooms
- Fragrant butter chicken curry accompanied by salsa and poppadum's
- Chicken fillets filled with Sundried tomato and feta cheese, with an herb sauce
- Greek beef and cumin stew finished with crumbled feta toasted cumin seeds
- Grilled fresh line fish with a lemon butter sauce, garnished with lemons
- Beef meatballs and mushrooms in a lightly spiced tomato sauce, sprinkled with parmesan cheese
- Individual beef "meatloaf" with rosemary tomato sauce, sprinkled with cheese

Starch Options

- Fragrant basmati rice
- Rosemary roasted potato wedges
- Soft polenta
- "Normal/Tastic" rice
- Pap with chakalaka
- Creamy herbed mashed potatoes
- Couscous
- Paptert layered with tomato and cheese

Salad Options

- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Caprese salad with baby mozzarella balls, Sun ripened tomato slices and basil
- Sweet chili and soy Egg noodle salad with baby corn, peppers and red cabbage, sprinkled with sesame seeds
- Spring Vegetable salad with marinated broccoli, whole kernel corn, baby tomatoes and spring onions
- Potato salad with creamy mustard mayo and chives, sprinkled with bacon bits
- Roasted pumpkin and beetroot salad with rocket and feta cheese
- Variety of tomato, red onion and coriander salad with lemon vinaigrette
- Couscous Tabbouleh salad with cucumber, tomato, onions, parsley and citrus mint vinaigrette
- Celery, green apple and feta salad
- Fresh Three bean salad with citrus vinaigrette
- Baby beetroot and balsamic salad with strawberries, goats cheese and mint
- Fresh Green salad with herbs, tomatoes, cucumber, peppers, julienne carrots, feta cheese, avocado and toasted nuts with mustard vinaigrette
- Red cabbage and steamed broccoli coleslaw with sesame
- Grilled Mediterranean vegetable salad with basil and smoked mozzarella

Pasta Lunch Options

Dessert can be added at an extra cost

Option 1

- Penne Pasta Alfredo with ham and mushrooms in a creamy sauce
- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Assorted breads, rolls or/and focaccia with butter

Option 2

- Penne Pasta with bacon and peas, in a mint sauce sprinkled with parmesan
- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Assorted breads, rolls or/and focaccia with butter

Option 3

- Fragrant chicken and mushroom lasagne infused with rosemary
- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Assorted breads, rolls or/and focaccia with butter

Option 4

- Traditional Spaghetti Bolognese sprinkled with parmesan and rocket
- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Assorted breads, rolls or/and focaccia with butter

Option 5

- Spaghetti with chicken, mushrooms and broccoli in a sun dried tomato cream sauce
- Greek salad with feta, olives and dressed with olive oil and balsamic vinegar
- Assorted breads, rolls or/and focaccia with butter

Breakfast Menu

Option 1 – Something simple

Assorted freshly baked muffins with jams, grated cheese and butter

Filled tea sandwiches e.g. Tomato cheese and rocket, chicken mayonnaise, ham cheese and tomato etc.

Fresh seasonal fruit kebabs or platter

Option 2 – In Between

Little jars/pots with Flavoured yoghurt, fresh fruit and muesli, drizzled with honey

Assorted freshly baked muffins with jams, grated cheese and butter

Filled focaccia sandwiches e.g. Tomato cheese and rocket, chicken mayonnaise, ham cheese and tomato etc.

Option 3 – Executive

Strawberry and rich vanilla yoghurt parfait pots with muesli

Waffle triangles topped with caramelised banana and berry compote

Little tomato, mozzarella and fresh basil "pizzas"

Focaccia sandwich squares with smoked salmon, cucumber and cream cheese

Blueberry crumpets dusted with icing sugar and cinnamon, accompanied by honey and fresh berries

Herb pancakes filled with creamy chicken and mustard mayo and fresh rocket

Toasted bruschetta with Parma ham, green asparagus, and pecorino cheese

Lunch Healthy Meals

- Poached shredded chicken salad with red cabbage, coriander and toasted nuts
- Deconstructed seared beef salad with baby herbs, balsamic roasted tomatoes and Asian dressing
- Chicken Kofta kebabs with and cucumber yoghurt
- Refreshing cold Gazpacho soup with toasted bruschetta on the side
- Onion and goats cheese tart with rocket and candied walnuts
- Whole wheat linguini pasta with a basil and parmesan citrus sauce
- Wraps with julienned carrots and cucumber, fresh rocket and mature cheddar, with sweet chili cream cheese
- Cocktail mushroom burgers on sesame buns with tomato, white cheddar and herb mayonnaise
- Summer fruit parfait with berry coulis

Platters

Canape Menu Sample

Bruschetta with roasted cinnamon and star anise apples topped with gorgonzola and rocket sprigs (V)

Garlic croutons with herbed goats cheese and balsamic pickled beetroot, topped with fresh rocket

Little rice crackers with avocado and tomato salsa, topped with spicy prawn and coriander
Vietnamese rice paper rolls with avocado, julienne carrot and smoked chicken, with a sesame soy dip

Bruschetta with rare roast beef, chimichurri sauce and a sprinkling of feta cheese

Little Greek meatballs skewered with balsamic roasted baby tomato and basil, served with a spicy tomato relish or refreshing tzatziki

Double decker Bacon, mature cheddar and basil toasted sandwich squares, topped with fresh herbs and skewered with a crystal stick

Sundried tomato infused polenta squares topped with a beef sirloin cube, gorgonzola and rocket

Dessert Canapés at Extra cost per person:

Vanilla pod cheesecake with butter shortcake crumble and seasonal berry compote

Rustic Seasonal fruit pavlovas with lemon cream and strawberry coulis

Corporate Platter Menu Sample

Herb pancake rolls with smoked salmon and dill cream cheese and cucumber

Little chicken burgers with tomato and minted tzatziki yogurt sauce

Small corn muffins topped with biltong pate and caramelised onions, and a crispy biltong "chip"

Greek meatballs served with a spicy tomato relish or refreshing tzatziki

Double decker Bacon, mature cheddar and basil toasted sandwich squares

Assorted mini wraps with, for example, smoked/grilled chicken, peppadew mayonnaise,

fresh herbs and cucumber spaghetti, roast beef, rocket mustard and tomato etc.

Little Chicken pies and beef pies

Moroccan spicy peanut covered chicken kebabs

Seasonal fresh fruit Skewers

Little lemon marquee tartlets

Cheese and Wine Evening Menu Sample

Assorted local and imported cheeses, including Grande brie, Gorgonzola, Emmentaler, Camembert, mature

Cheddar, Chevrè and flavoured cream cheese logs.

A selection of preserves and candied fruits, and roasted nuts

Water biscuits, focaccia bread and grissini sticks with hummus and pesto's

Marinated olives and pickles

Seasonal fresh whole fruits, frozen grapes and fruit skewers

Plated Menu

Plated Starters

- Cold Gazpacho soup with cucumber and mint yoghurt and garlic bruschetta on the side
- Little herb corncakes with fennel mousse, Seared & smoked salmon, caviar, herb salad & citrus dressing
- Watermelon, feta and avocado salad stack with wild rocket, and sweet chili balsamic dressing
- Caramelised onion tart with thyme, topped with goats cheese and rocket, drizzled with walnut vinaigrette
- Grilled peri peri calamari and chorizo, toasted garlic ciabatta and baby herb salad
- Warm Caprese tarts, puff pastry, mozzarella, roasted balsamic tomatoes and fresh basil

Plated Main Courses

- Fillet of beef, grilled medium, topped with herb butter and roasted baby tomatoes accompanied by wild mushroom risotto and wild rocket
- Seared salmon, homemade tagliatelle pasta with baby peas, saffron sauce (SQ)
- Grilled fillet of beef, charred chili butter baby mielies, sautéed spinach with feta, Red wine sauce
- Spinach and feta stuffed Butter chicken fillet, almond rice, grilled broccoli, mushrooms and tomatoes
- 5 Spice and sesame roasted chicken fillet, stir-fried vegetable egg noodles, hot and sour shitake mushroom broth
- Glazed crispy Roast pork belly, garlic and thyme creamy baked potatoes, Grilled summer vegetables, crackling
- Grilled rump steak, truffle infused mash potatoes, wild mushroom and red wine sauce, wild rocket, mushroom ragout

Plated Desserts

- Hazelnut and white chocolate cheesecake, nut brittle, seasonal berries in brandy
- Layered champagne and vanilla jelly with berries and a chocolate and marshmallow biscuit sandwich on the side

- 5 Spice carrot cake with whipped cream cheese topping, candied walnuts and berry compote
- Rose and vanilla Panacotta with almond brittle and marinated strawberries
- Homemade blueberry waffles with chocolate ice cream, caramelised banana and raspberry compote
- Frangelico Crème brulee, dark chocolate brownie and summer fruit and berry salad
- Lemongrass and brandy marinated watermelon, white chocolate mousse , dark chocolate sauce