



BBQ Menu

R200.00 p/person
(Minimum for 30 persons)

Starters

Hot Potato Salad with Crispy Lardoons
Garden Salad and Condiments
Spicy Chicken Pasta Salad
Tomato and Cucumber Salad
South African Three Bean Salad
Garlic and Cheese Bread with Cream Corn Dip

Mains

Boerewors with Chakalaka Sauce
Marinated Lamb Chops
Tandoori Chicken Drumsticks
Calamari Steaks with Lemongrass and Coriander
Pap
Buttered Mielies
Vegetable Potjie

Dessert

Milk Tart
Koeksister
Fruit Kebabs
Jam Rolly Poly and Amarula custard



Buffet Menu

Menu One

R220.00 p/person

(Minimum for 30 persons)

(A Surcharge for Groups less than 30 - R33.00 p/person)

Starters

Malay Chicken Samoosa with Peanut Sauce

Wok Fried Beef and Asian Salad

Spiced Biltong and Peppadew Salad

Thai Shrimp Noodle Salad

Lamb Kibbi with Minted Riata

Baby Potato Salad with Honey and Crispy Bacon

Rocket and Parmesan with Balsamic and Olive Oil

Roast Cherry Tomato and Mozzarella

Mains

Pan Seared Line-fish with Black and White Mussels,

Roast Garlic and Parsley Sauce

Roast Leg of Lamb, Pearl Onions and Fried Egg Plant

Lemon Scented Chicken, Tabouleh Salad and Bread Sauce

Vegetable Moussaka

Pilaf Rice

Baby Roast Potatoes with Feta and Thyme

Garden Vegetables with Toasted Almonds

Dessert

Hot Apple Pie and Creamy Custard

Decadent Chocolate Mousse

Peppered Pineapple and Ginger Syrup

Pecan Tart

Baked Cheese Cake



Buffet Menu

Menu Two

R250.00 p/person

(Minimum for 30 persons)

(A Surcharge for Groups less than 30 - R38.00 p/person)

Starters

Cajun Chicken Salad
Sun Dried Tomato, Feta and Grilled Courgette
Roast Brinjal and Rocket
Cape Malay Pickled Fish
Smoked Salmon Niciose
Shrimp Spring Rolls with Chili Jam
Peri-Peri Chicken Strips with Humus
Greek Salad with Organic Feta
Tabouleh
Sliced Tomato and Roasted Red Onion

Mains

Loin of Roast Beef with Horseradish Sauce and Tempura Onions
Rolled Saddle of Lamb with Dates and Almonds
Chicken Tikka Massala, with Coconut Rice
Grilled Line-fish with Pesto Fried Calamari
Stir Fried Vegetables
Dauphinoise Potatoes
Buttered Baby Vegetables
Caramelized Butternut and Pumpkin

Dessert

Chocolate Éclairs
Lemon Meringue
Trifle
Sliced Fresh Fruit
Malva Pudding
Espresso Brule



Gala Buffet Menu

R350.00 p/person
(Minimum for 30 persons)

Interactive station

Wok Seared Calamari with Garlic Mayonnaise
Prawn and Mussels Pots,
Served with Garlic, Lemon, Parsley Butter and Garlic Bread

Starters

Smoked Salmon with Traditional Accompaniments
Chicken Noodle Salad with Fried Ginger and Chili
Homemade Pate and Terrines with Pickles and Chutneys
Asparagus, Parma Ham and Parmesan
Tomato and Buffalo Mozzarella with Fried Basil
Caesar Salad
Grilled Baby Vegetable Salad with Balsamic and Olive Oil
Garden Greens and Condiments

Mains

Mustard and Honey Glazed Kassler
Grilled Line-fish with Lemon and Ginger broth and Prawn Dumplings
Ostrich Kebabs with Green Pumpkin Risotto
Roast Rib of Beef , Root Vegetables and Foie Gras Butter
Cape Malay Vegetable Breyani
Sautéed Potatoes
Seasonal Vegetables

Dessert

Hot Chocolate Pudding, with Rum and Raisin Chocolate Sauce
Fresh Fruits with a Selection of Homemade Ice Creams
Strawberry Cheese Cake
Crème Caramel
Lemon Meringue
Pecan Pie



Dinner Buffet Menu # 1

R200.00 p/person
(Minimum for 30 persons)

Starters

Chicken and Corn Fritters with Pumpkin Chutney
Shrimp and Crab Noodle Salad with Chili Jam
Smoked Salmon and Asparagus Salad
Greek Salad
Classic Caesar Salad
Grilled Vegetable Salad with Balsamic and Thyme

Mains

Beef and Oyster Sauce with Fried Noodles
Beer Battered Fish Chips with Homemade Tomato Sauce
Roast Chicken and Bread Sauce and Watercress
Seasonal Vegetables with Toasted Almonds & Butter Sauce
Baby Roast Potatoes with Garlic and Rosemary

Dessert

Cape Date Pudding with Brandy Custard
Fruit Salad and Ice Cream
Chocolate and Biscotti Springrolls
Lemon and Orange Tart



Dinner Buffet Menu # 2

R200.00 p/person
(Minimum for 30 persons)

Starters

Roast Cherry Tomato Tarts
Malay Spiced Pate with Chili Lavosh
Malay Beef Roti
Asian Chicken Salad
Warm Baby Potato Salad with Gherkins
Grilled Courgette with Olive Oil and Basil

Mains

Beef and Guinness Pie with Mustard Mash
Chicken Breyani with Sambals and Nan Bread
Wok Fried Seafood with Egg Fried Rice and Soy Sauce
Sweet Potato Wedges with Peri-Peri Salt
Moroccan Vegetables and Couscous

Dessert

Roast Pear Brule
Bread and Butter Pudding with Ice Cream
Sliced Fresh Fruit and Seasonal Berries
Mississippi Mud cake



Dinner Buffet Menu # 3

R200.00 p/person
(Minimum for 30 persons)

Starters

Mezza Buffet with -
Hummus, Kibbi, Babaganash, Tahini, Dolmades,
Roasted Peppers, Marinated Olives and Taramasalata

Mains

Baked Lamb with Dates and Glazed Baby Onions
Cape Malay Seafood Curry
Coriander Salad and Sticky Rice
Chicken a la King with Buttered Noodles
Lyonnais Potatoes
Sautéed Vegetables with Garlic Butter

Dessert

Steamed Chocolate Sponge Pudding
with Triple Chocolate Sauce
Fresh Fruit Salad and Frozen Yoghurt
Baked Cheese Cake
Banana Beignets



Dinner Buffet Menu # 4

Braai Menu

R200.00 p/person
(Minimum for 30 persons)

Starters

Hot Potato Salad with Crispy Lardoons
Garden Salad and Condiments
Spicy Chicken Pasta Salad
Tomato and Cucumber Salad
South African Three Bean Salad
Garlic and Cheese Bread with Cream Corn Dip

Mains

Boerewors with Chakalaka Sauce
Marinated Lamb Chops
Tandoori Chicken Drumsticks
Calamari Steaks with Lemongrass and Coriander
Pap
Buttered Mielies
Vegetable Potjie

Dessert

Milk Tart
Koeksister
Fruit Kebabs
Jam Rolly Poly and Amarula custard



Dinner Buffet Menu # 5

R200.00 p/person
(Minimum for 30 persons)

Starters

Chinese Chicken Soup with Spring Onions and Ginger
Peppered Beef Spring Rolls
Prawn and Coriander Wontons
Fried Rice Balls with Chili and Soy Dressing
BBQ Pork Rib Salad
Cucumber and Diakon
Bean Sprout and Pineapple Salad
Garden Leaves and Accompaniments
Vegetable Tempura, Chili Jam

Mains

Stir fry / wok station
Beef, Chicken and Seafood
With Vegetables and Condiments
Served with Plain Rice and Noodles
Sweet and Sour Vegetables

Dessert

Coconut and Honey Parfait
Frozen Fruits
Apple Pudding Samoosa
Espresso Custards