



Function Coordinators And Caterers

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## **RECEPTION MENU OPTIONS**

### **Gala Buffet – R300 p.p**

*Seafood Buffet - Choice Of 10*  
*3 Choices Of Meat*  
*5 Farm Fresh Vegetables*  
*5 choices of salads*  
*Dessert Buffet - Choice Of 10*

### **Hot Buffet - R180 p.p**

*Starter*  
*3 Choices Of Meat*  
*5 Farm Fresh Vegetables*  
*Dessert*  
*Coffee*

### **Cold Buffet - R180 p.p**

*Starter*  
*5 Cold Meats (marked with \* on meat menu)*  
*5 Salads*  
*Dessert*  
*Coffee*

### **Set Menu - R150 p.p**

*Starter*  
*Main Course*  
*2 Meat*  
*3 Farm Fresh Vegetables*  
*Fresh Green Salad*  
*Dessert*  
*Coffee*

## **STARTERS**

*Soup - Butternut / Mushroom / Thick Vegetable, served with Freshly baked bread and butter*

*Smoked Salmon and Cheese Pancakes*

*Vegetable Springroll with Sweet Chilli Sauce*

*Biltong Salad with Blue Cheese and Melon*

*Ciabatta with Mushrooms and Halloumi Cheese*

*Cape Smoor Snoek with Rice*

*Cajun Chicken Salad*

*Bacon and Spinach Salad*

*Baked Fish with Creamy Cheese Topping*

*Seafood Pasta served in glass with Island dressing*

*Coronation Chicken served on green salad*

*Bread table - freshly baked bread with Paté, Jam and Cheese*

*Chicken a la King served in phyllo basket*

## ***SEAFOOD BUFFET***

***ALL SERVED WITH SALADS AND FRESHLY BAKED BREAD***

### **COLD**

*Pepper and Herb Mackerel*

*Smoked Angel Fish*

*Cape Malay Pickled Fish*

*Calamari Vinaigrette*

*Crab Sticks*

*Oak Smoked Snoek*

*Seafood Pasta*

### **HOT**

*Cape Smoor Snoek*

*Seafood Springrolls*

*Creamy Seafood Potjie*

*Spanish Paella*

*Baked Hake with*

*Snoek with Apricot-Butter*

*Garlic Mussels*

*Seafood Springrolls*

## ***MEAT OPTIONS***

### ***CHICKEN***

*Old Fashion Chicken Pie*  
*Chicken Peri-peri*  
*Chicken Schnitzel with Cheese Sauce*  
*Roast Chicken with Pineapple*  
*Orange Glazed Chicken*  
*Chicken kebabs*

### ***LAMB***

*Greek Leg of Lamb with Roasted Onions*  
*Leg of Lamb served with Mint Jelly*  
*Cape Malay Lamb Curry with Sambals and Rice*  
*Old Fashion Mutton Pie*  
*Lamb Knuckle Potjie*  
*Lamb shanks with Sticky Herb Sauce*  
*Meat balls with fruity sauce*

### ***BEEF***

*Sirloin served with Red Wine Sauce*  
*Beef Stroganoff*  
*Old Cape Bobotie*  
*Sirloin Strips with Mushroom / Cheese Sauce*  
*Braised Oxtail*  
*Lasagne made with imported pasta*  
*Steak and Mushroom pie*  
*Beef kebabs*

### ***PORK***

*Gammon with Apricot Glaze*  
*Oven Baked Pork with Crackling*  
*Pork neck stuffed with Dried Fruit and Apple*  
*Spare Ribs with Sticky Sauce*

### ***VEGETARIAN DISHES***

*Butternut Lasagne*  
*Quiche - Spinach and Feta*  
*Macaroni and Cheese*

## **VEGETABLE OPTIONS**

### **GROUP 1**

*Roast potato wedges*

*Parsley Potatoes*

*Creamy potatoes*

### **GROUP 2**

*Savoury rice*

*Yellow rice with Raisins*

*Brown rice with Celery and Mushrooms*

*Basmati Rice*

### **GROUP 3**

*Caramel Sweet Potatoes*

*Sweet Potatoes in pastry*

*Pumpkin Fritters with Cinnamon*

*Orange Glazed Carrots*

*Minted Peas*

*Pumpkin Tart*

*Roasted pumpkin with Cinnamon*

### **GROUP 4**

*Creamy spinach in phyllo pastry*

*Pan Roasted vegetables*

*Old Fashioned Green Bean Dish*

*French styled Green Beans*

*Broccoli and Cauliflower with Cheese Sauce*

*Asparagus with Cheese Sauce*

## **SALADS**

*Potato salad*

*Carrot and pineapple salad*

*Greek salad*

*Copper penny - curry carrot salad*

*Beetroot and Feta*

*Broccoli and Bacon*

*Three bean salad*

*Bean salad*

*Curry noodle salad*

*Waldorf salad*

*Curry peaches*

*Cucumber mould*

## **DESSERT OPTIONS**

### **HOT**

*Bread and Butter Pudding with Raisins*  
*Tipsy Tart with Fresh Cream*  
*Malva Pudding with Caramel Sauce*  
*Apple Tart with Cream*  
*Saucy Chocolate Pudding*  
*Buttermilk Pudding with Apricot Sauce*

### **COLD**

*Cheesecake*  
*Tiramisu*  
*Fresh Fruit Salad*  
*Italian Casata*  
*Dom Pedro*  
*Chocolate Mouse*  
*Chocolate Eclairs*  
*Ice Cream*

### **EXTRAS**

*Snacks served at arrival – R4,00 per snack*  
*Extra Meat Dish – R10,00 p.p*  
*Extra Vegetable Dish - R5,00 p.p*  
*Sweets served with coffee – R4,00 per item*  
*Cheese and Biscuits – R5.00 p.p*

### **SPITBRAAI - R150 p.p**

*Selection of bread with patè, cheese, green figs, melon conserve, grape jam*  
*Lamb on the spit*  
*Glazed Chicken pieces barbequed to perfection*  
*Baked potatoes and onions*  
*Baked vegetables or pumpkin fritters*  
*3 salads (choose from salad option)*  
*Dessert*  
*Coffee / Tea*