

# OLIVEWOOD

## Canape Menu

### Welcoming Snack Menu

R65.00 *per person*

Crumbed cheesy bacon potato balls with smoky mayonnaise  
Sautéed mushroom and feta Vol au Vents  
Lemon and rosemary grilled chicken skewers

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### Canape Menu 1

R190.00 *per person*

Crispy fried panko prawns, Thai dipping sauce  
Bruschetta with mustard crème fraiche, caramelised onion, grilled beef fillet  
Lamb, feta and mint spring rolls with parmesan dressing  
Potato and rosemary croquettes, melted brie

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### Canape Menu 2

R240.00 *per person*

Cracked peppercorn and thyme beef fillet skewers with garlic mayonnaise  
Chicken liver parfait with preserved figs  
Deboned chicken thighs with tandoori spices  
Roasted aubergine and cherry tomato tartlets with fresh parmesan  
Crispy fried panko prawns, Thai dipping sauce  
Potato and rosemary croquettes, smoked salmon, cream cheese

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## Buffet Menu

### Brunch Buffet

R250.00 *per person*

Coffee and Tea

A selection of croissants, breads and preserves

Cheese board with assorted cured meats

Freshly cut seasonal fruit

Double cream plain yoghurt

Cream cheese and cheddar frittata with a choice of filling:  
*Bacon and mushroom | spinach and leek | salmon and Chives*

Pork sausages wrapped in bacon

Triple cooked chunky potatoes, garlic and fresh rosemary

Tomato bruschetta, balsamic vinegar

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### Harvest Buffet

R280.00 *per person*

A selection of biltong pate, chicken liver parfait, smoked trout and dill pate

Trio of hummus, preserves and fresh bread

Whole grilled beef fillet basted with red wine, soy and oyster sauce

Tandoori grilled deboned chicken thighs with yoghurt dressing

Chucky Greek salad with Danish feta and marinated olives

Cous cous with grilled peppers, sundried tomatoes and mixed herbs

Shredded savoy cabbage, shaved fennel and apple with ginger and honey dressing

Crème brûlée with berry compote

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## Plated Options

Please remember everything mentioned is subject to availability with regards to produce.

<b>Soups</b> <i>can be an alternative to any starter</i>	Broccoli and blue cheese with grilled pears Roasted red pepper and tomatoes soup olive tapenade Five spiced butternut soup with cheese fritter Cream of wild Mushroom and truffle soup
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Plated | R400.00 *per person*

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<b>Starter</b>	Springbok capriccio with Waldorf salad <i>or</i> Ham hock terrine with homemade chutney and apple puree <i>or</i> Confit tomato, feta and basil tarts (V)
<b>Main</b>	Lemon roasted chicken breasts, garlic mash potato, vine tomatoes <i>or</i> Grilled sirloin with herb crushed new potatoes, butternut puree and a green peppercorn and brandy sauce <i>or</i> Beer battered fish and hand cut chips with homemade coleslaw and buttered peas
<b>Dessert</b>	Chocolate brownie with homemade vanilla caramel swirl <i>or</i> Lemon and lime new york cheese cake <i>or</i> Amarula malva pudding

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A Selection of Canapes | R550.00 *per person*

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**Starter**

Beef carpaccio with phyllo pastry rocket mayo and parmesan cheese

*or*

Duck spring rolls with Thai dressing

*or*

Salt and pepper calamari garlic butter dressing

*or*

Beetroot and feta tartlets balsamic dressing (V)

**Main**

Pressed pork belly, with apples three ways and potato gratin

*or*

Grilled fillet with truffle infused fondant potatoes, sautéed wild mushrooms red wine jus

*or*

Slow roast lamb shanks with creamed potatoes, melody of seasonal vegetables rosemary jus

*or*

Whole roast spring chicken with homemade coleslaw, lemon presto dressing

**Dessert**

Classic vanilla Crème brûlée

*or*

Phyllo wrapped Poached pear with chocolate filling

*or*

Churros with dark chocolate sauce

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A Selection of Canapes | R700.00 *per person*

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**Starter**

Home cured salmon with compressed cucumber and fennel salad

*or*

Confit duck leg, rosti potato, braised red cabbage

*or*

Butternut and goats cheese risotto with toasted pumpkin seeds (V)

**Main**

Beef Wellington, creamed potatoes, grilled asparagus, red wine jus

*or*

Herb crusted rack of lamb, honey glazed carrots, fondant potatoes

*or*

Poached salmon with coconut lime sauce

**Dessert**

Chocolate delice with raspberry sorbet, gold leaf

*or*

Citrus Curd Tart, tulle, vanilla bean ice cream

*or*

Cheese Board – A selection of cheese, biscuits, preserves and fruit