

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

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

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

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

Buffet Menu | R400.00 *per person*

Selection of
Mini Tapas

Crumbed cheesy bacon potato balls
Lamb and feta spring rolls, mint dressing
Chicken strips, homemade sweet chili
Mini tomato and pecorino cheese tartlets

Main

Lemon and thyme whole roast chickens
Garlic and rosemary slow roast beef
Confit tomatoes
Glazed seasonal vegetables
Pesto infused potatoes
Savoury rice
Homemade bread

Dessert

Mini milk tarts
Chocolate brownies and vanilla ice cream
Seasonal fruit salad cups

Buffet Menu | R600.00 *per person*

Selection of
Mini Tapas

Salt and pepper calamari garlic mayo
Lemon and rosemary chicken skewers
Sesame and soy basted beef fillet on croute
Lamb spring rolls mint dressing
Chicken liver parfit with caramelised onions
Bacon and cheese potato spheres

Main

Whole roast beef fillet with balsamic tomatoes
Herb crusted lamb cutlets
Sundried tomato and pecorino stuffed chicken breasts
Glazed seasonal vegetables
Pasta salad
Savoury rice
Chunky Greek salad
Potato gratin

Dessert

Banoffee pie
Chocolate and cherry baked cheese cake
Chocolate delis' berry compote

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Plated Options

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

Soups <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*

Starter	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)
Main	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
Dessert	Chocolate brownie with homemade vanilla caramel swirl <i>or</i> Lemon and lime new york cheese cake <i>or</i> Amarula malva pudding

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

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

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

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