
WEDDING MENU

OLIVEWOOD

Buffet Options

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

Buffet Menu | R400.00 *per person*

Canapés

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

Main

Lemon and thyme whole roast chickens
Garlic and rosemary slow roast beef
Cauliflower cheese bake
Glazed seasonal vegetables
Pesto infused potatoes

Dessert

Mini milk tarts
Chocolate brownies and vanilla ice cream

Buffet Menu | R600.00 *per person*

Canapés

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 parfait with caramelised onions
Bacon and cheese potato spheres

Main

Garlic and rosemary slow roast beef
Herb crusted lamb cutlets
Sundried tomato and pecorino stuffed chicken breasts
Roasted root vegetables
Glazed honeyed carrots
Mixed cheese potato gratin
Chunky Greek salad

Dessert

Banoffee pie
Baked cheese cake, caramel sauce
Chocolate tart, berry compote

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Plated Options

*Please remember everything mentioned is subject to availability with regards to produce.
All plated meal choices from your guests, must be emailed 14 (fourteen) days prior to your wedding date.*

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

Plated | R400.00 *per person*

Starter	Springbok carpaccio with waldorf salad
	<i>or</i>
	Ham hock terrine with homemade chutney and apple puree
Main	<i>or</i>
	Grilled sirloin with herb crushed new potatoes, butternut puree and a green peppercorn and brandy sauce
	<i>or</i>
Dessert	Whole baked hake, tomato and olive sauce, creamy polenta and buttered green beans.
	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 4 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, garlic buttered baby potatoes, lemon pesto dressing

Dessert

Classic vanilla crème brûlée

or

Phyllo wrapped poached pear with chocolate filling

or

Churros with dark chocolate sauce

A Selection of 6 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, buttered green beans, baby potatoes

Dessert

Chocolate tart with raspberry sorbet, fresh berries, gold leaf

or

Citrus curd tart, brandy snap tuile, vanilla bean ice cream

or

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