

OLIVEWOOD WEDDING MENU 2022

Buffet Options

All food items are subject to availability and are subject to price increases

Buffet Menu | R450.00 *per person*

Canapés

- Macaroni Cheese Balls
- Lamb and Feta Spring Rolls, Mint Dressing
- Mini Beef Sliders
- Mini Tomato, Basil Pesto and Pecorino Cheese Tartlets

Main

- Lemon and Thyme Roasted Chicken
- Garlic and Rosemary Slow Roast Beef (Sliced)
- Cauliflower and Broccoli Cheese Bake
- Glazed Seasonal Vegetables
- Oven Roasted Potato Wedges
- Savoury Rice
- Beef Gravy

Dessert

- Chocolate Brownies and Vanilla Ice Cream
- Churros, Caramel Sauce



Eastern Cape Styled Traditional Buffet Menu | R450.00 *per person*

Canapés

Sticky Chicken Wings
Barbeque Riblets
Lamb and Mint Spring Rolls
Bacon and Potato Cheese Balls

Main

Traditional Bone in Beef Stew
Grilled Chicken Pieces
Creamed Spinach
Roasted Butternut
Mielie Pap Or Rice (*choice of one*)
Tomato Gravy

Dessert

Malva Pudding, Vanilla Custard
Mini Amarula Milk Tarts



Buffet Menu | R650.00 *per person*

Canapés

Salt and Pepper Calamari Heads, Garlic Mayo

Lemon and Rosemary Chicken Skewers

Sesame and Soy Basted Beef Fillet on Croute

Lamb Spring Rolls Mint Dressing

Bacon and Cheese Balls

Main

Garlic and Rosemary Slow Roast Beef (Sliced)

Herb Crusted Lamb Cutlets

Sundried Tomato and Pecorino Stuffed and Rolled Chicken Breasts

Roasted Root Vegetables

Glazed Honeyed Carrots

Mixed Cheese Potato Gratin

Chunky Greek Salad

Dessert

Baked Cheesecake, Caramel Sauce

Chocolate Tart, Berry Compote



Buffet Menu | R950.00 *per person*

Canapés

Grilled Prawns, Chimichurri Sauce
Goats Milk Feta, Candied Walnut, Beetroot and Rocket Skewers
Lamb Koftas, Tzatziki Sauce
Salt and Pepper Calamari Heads, Garlic Mayo
Prosciutto, Asparagus Puff Pastry Bundles

Main

Garlic and Rosemary Slow Roast Beef
Crispy Pork Belly, Apple Sauce
Pan Seared Salmon
Tender Stem Broccoli, Lemon Garlic Butter
Crispy Hasselback Potatoes
Aubergine Melanzane, Tomato Ragu
Butternut, Cashew and Cranberry Quinoa Salad

Dessert

Apple Crumble, Butterscotch with Cinnamon Tuile
Chocolate Torte Glazed Strawberries Chantilly Cream
Pecan Pie Cherry Ice Cream



Buffet Menu | R1 200.00 *per person*

Canapés

Smoked Barbeque Short Rib

Selection of Sushi

Cured Salmon, Crème Fraiche, Imperial Heritage Caviar

Spinach and Sundried Tomato Tortellini Skewer

Pulled Pork, Red Cabbage Slaw and Smoky Mayo Taco

Main

Confit Duck Legs, Rrange Dressing

Spinach, Walnut and Feta Stuffed Lamb Neck

Beef Wellington

Fondant Potatoes

Grilled Asparagus, Parmesan Cheese, Crispy Pancetta

Root Vegetable Tian

Garlic Buttered Brussel Sprouts

Dessert

Maple Panna Cotta, Candied Pecans with
Burnt Butter Whipped Cream

Baked Cheesecake, Caramel Sauce

Apple Crumble with Cinnamon Foam and Vanilla Tuille

