

BUFFET MENU OPTION 1

*** R475.00 Per Person***

CANAPES (Choice of Four Canapes)

Butternut and feta arancini balls
Vegetarian spring rolls, honey soy dressing
Mushroom and feta vol au vents
Basil and cherry tomato parmesan tartlets
Grilled halloumi and cherry tomato skewers
Lamb spring rolls, parmesan and mint dressing
Oxtail croquettes, garlic mayo
Sticky chicken wings
Sweet Chili Chicken Skewers
Sesame chicken wonton cups
Marinated sticky riblets
Cheesy potato and bacon spheres
Mini BBQ pork tacos, pickled red onion
Soy basted seared fillet, red cabbage coleslaw bruschetta
Beef fillet, caramelised onion, cheddar cheese sliders
Beer Battered Fish Goujons
Panko prawns (Surcharge of R15pp)

PROTEIN (Choice of Two Proteins)

Pork Belly stuffed with Cinnamon Apples
Rosemary and garlic roast beef (sliced)
Whole roasted beef fillet, chimichurri basting
Traditional bone in beef stew
Deboned, rolled leg of lamb with spinach, mint and feta
Herb-crusted lamb cutlets
Oven-baked Parmesan chicken breast with salsa verde
Roast lemon and thyme chicken portions
Baked hake in a rich olive and tomato sauce

VEGETABLES (Choice of Two Vegetables)

Cheesy cauliflower and broccoli bake
Sautéed mixed green veg
Garlic butter green beans
Honey glazed carrots
Cinnamon roasted butternut
Creamed spinach
Ratatouille (oven-roasted vegetables in rich tomato sauce)
Roasted balsamic beetroot
Mixed roasted root vegetables



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BUFFET MENU OPTION 1

*** R475.00 Per Person***

STARCH (Choice of Two Starches)

Creamy potato bake
 Basil pesto oven-roasted baby potatoes
 Potato wedges
 Roast Potatoes
 Baked sweet potato
 Steamed bread
 Spanish rice (red pepper, garlic, coriander, tomato)
 Savory rice (peppers, carrots, spring onion)
 Samp and beans (potatoes, carrots, spices)
 Mealie pap

SALAD (Choice of One Salad)

Mediterranean cous cous salad
 Spicy chickpea salad, cherry tomatoes, olives, cucumber
 Sweet beetroot salad
 Beetroot, walnut, rocket, feta salad
 Village Greek salad
 Three bean salad
 Curried pasta salad

DESSERT (Choice of One Dessert)

Chocolate brownies, chocolate ganache, vanilla ice cream
 Chocolate mousse pots, Chantilly cream
 Traditional Malva pudding, homemade vanilla custard
 Cinnamon churros, caramel sauce
 Strawberry Cheesecake
 Baked cheesecake, mixed berry compote

* Plated options are limited to 120 guests and are available on request.



BUFFET MENU OPTION 2

*** R650.00 Per Person***

CANAPES (Choice of Six Canapes)

Butternut and feta arancini balls
Vegetarian spring rolls, honey soy dressing
Mushroom and feta vol au vents
Basil and cherry tomato parmesan tartlets
Grilled halloumi and cherry tomato skewers
Lamb spring rolls, parmesan and mint dressing
Oxtail croquettes, garlic mayo
Sticky chicken wings
Sweet Chili Chicken Skewers
Sesame chicken wonton cups
Marinated sticky riblets
Cheesy potato and bacon spheres
Mini BBQ pork tacos, pickled red onion
Soy basted seared fillet, red cabbage coleslaw bruschetta
Beef fillet, caramelised onion, cheddar cheese sliders
Beer Battered Fish Goujons
Panko prawns (Surcharge of R15pp)

PROTEIN (Choice of Three Proteins)

Pork Belly stuffed with Cinnamon Apples
Rosemary and garlic roast beef (sliced)
Whole roasted beef fillet, chimichurri basting
Traditional bone in beef stew
Deboned, rolled leg of lamb with spinach, mint and feta
Herb-crusted lamb cutlets
Oven-baked Parmesan chicken breast with salsa verde
Roast lemon and thyme chicken portions
Baked hake in a rich olive and tomato sauce

VEGETABLES (Choice of Two Vegetables)

Cheesy cauliflower and broccoli bake
Sautéed mixed green veg
Garlic butter green beans
Honey glazed carrots
Cinnamon roasted butternut
Creamed spinach
Ratatouille (oven-roasted vegetables in rich tomato sauce)
Roasted balsamic beetroot
Mixed roasted root vegetables



BUFFET MENU OPTION 2

*** R650.00 Per Person***

STARCH (Choice of Two Starches)

Creamy potato bake
Basil pesto oven-roasted baby potatoes
Potato wedges
Roast Potatoes
Baked sweet potato
Steamed bread
Spanish rice (red pepper, garlic, coriander, tomato)
Savory rice (peppers, carrots, spring onion)
Samp and beans (potatoes, carrots, spices)
Mealie pap

SALAD (Choice of Two Salads)

Mediterranean cous cous salad
Spicy chickpea salad, cherry tomatoes, olives, cucumber
Sweet beetroot salad
Beetroot, walnut, rocket, feta salad
Village Greek salad
Three bean salad
Curried pasta salad

DESSERT (Choice of One Dessert)

Chocolate brownies, chocolate ganache, vanilla ice cream
Chocolate mousse pots, Chantilly cream
Traditional Malva pudding, homemade vanilla custard
Cinnamon churros, caramel sauce
Strawberry Cheesecake
Baked cheesecake, mixed berry compote

* Plated options are limited to 120 guests and are available on request.



BUFFET MENU OPTION 3

*** R950.00 Per Person***

CANAPES

Grilled Prawns, Chimichurri Sauce
Goats Cheese, Candied Walnut, Beetroot, Rocket
Phyllo Parcels
Lamb Koftas, Tzatziki Sauce
Spicy Roasted Cauliflower Mini Taco
Prosciutto, Asparagus puff pastry bundles

MAIN

Mushroom and Spinach Stuffed Roast Beef Fillet
Pan Seared Salmon
Cranberry and Rosemary Pork Shoulder
Tender Stem Broccoli, Lemon Garlic Butter
Crispy Hasselback Potatoes
Aubergine Melanzane, Tomato Ragu
Butternut, Cashew and Pomegranate Quinoa Salad

DESSERT

Chocolate Torte
Glazed Strawberries
Chantilly Cream
Pecan Pie
Cherry Ice Cream

* Plated options are limited to 120 guests and are available on request.



BUFFET MENU OPTION 4

*** R1 250.00 Per Person***

CANAPES

Selection of Sushi
Smoked Barbeque Short Rib
Cured Salmon, Crème Fraiche, Imperial Heritage Caviar
Spinach and Sundried Tomato Tortellini Skewer
Pulled Pork Taco, Pickled Red Onions, Citrus Dressing

MAIN

Confit Duck Legs, Orange Dressing
Spinach, Walnut and Feta Stuffed Lamb Leg
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
and Whipped Cream
Layered Chocolate Mousse
Chocolate Ganache
Swiss Meringue
Apple crumble
Butterscotch Sauce with Cinnamon Tuile

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