



## Wedding Buffet Menu

### BRONZE | R495.00 per person

*With our Bronze menu you have a choice of four canapés, two proteins, two vegetables, two starch, one salad and one dessert.*

#### CANAPÉS

(Select four)

- Sundried tomato and feta aranchini
- Vegetarian spring rolls, honey soy dressing
- Mushroom pâté, bruschetta, red onion marmalade
- Basil and cherry tomato parmesan tartlets
- Panko crumbed mozzarella bites
- Lamb spring rolls, parmesan and mint dressing
- Oxtail croquettes, garlic mayo
- Peri peri chicken wings
- Sweet chili chicken skewers
- Sesame chicken wonton cups
- Marinated sticky riblets
- Ham hock (eisbein) croquettes, honey and mustard mayo dip
- Mini maple soy pork belly bites, pickled cucumber
- Soy basted seared fillet, red cabbage coleslaw bruschetta
- Beef fillet, caramelized onion, cheddar cheese sliders
- Beer battered fish goujons
- Panko prawns (surcharge of R15pp)

#### PROTEIN

(Select two)

- Pork Belly stuffed with cinnamon apples
- Rosemary and garlic whole roast ribeye
- Whole roasted beef fillet, chimichurri basting
- Traditional bone in beef stew
- Deboned and rolled leg of lamb with spinach, mint and feta
- Masala Lamb Curry - tender lamb in a rich, fragrant curry sauce
- Oven baked parmesan chicken breast with salsa verde
- Roast lemon and thyme chicken portions
- Baked hake in a rich olive and tomato sauce

## VEGETABLES

(Select two)

- 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
- Mediterranean veg (courgette, red and yellow peppers, red onion and cherry tomatoes)

## STARCH

(Select two)

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

## SALAD

(Select one)

- Sweet beetroot salad
- Apple, cranberry, baby spinach and feta salad
- Beetroot, walnut, rocket, feta salad
- Village greek salad
- Curried pasta salad
- Classic green salad

## DESSERT

(Select one)

- Chocolate brownies, chocolate ganache, vanilla ice cream
- Salted caramel pana cotta cups, caramel popcorn
- Traditional malva pudding, homemade vanilla custard
- Cinnamon churros, caramel sauce
- Mini tart selection – milk tart, custard and fruit, lemon tart
- Baked new york cheesecake, mixed berry compote

*This menu can be served family style (served on large platters on the guests' tables).*

*Our buffet menus are not available plated; however upon request, we are able to provide plated menu options (limited to 120 guests), as well as harvest tables.*



## Wedding Buffet Menu

### SILVER | R675.00 per person

*With our Silver menu you have a choice of six canapés, three proteins, two vegetables, two starch, two salads and one dessert.*

#### CANAPÉS

(Select six)

- Sundried tomato and feta aranchini
- Vegetarian spring rolls, honey soy dressing
- Mushroom pâté, bruschetta, red onion marmalade
- Basil and cherry tomato parmesan tartlets
- Panko crumbed mozzarella bites
- Lamb spring rolls, parmesan and mint dressing
- Oxtail croquettes, garlic mayo
- Peri peri chicken wings
- Sweet chili chicken skewers
- Sesame chicken wonton cups
- Marinated sticky riblets
- Ham hock (eisbein) croquettes, honey and mustard mayo dip
- Mini maple soy pork belly bites, pickled cucumber
- Soy basted seared fillet, red cabbage coleslaw bruschetta
- Beef fillet, caramelized onion, cheddar cheese sliders
- Beer battered fish goujons
- Panko prawns (surcharge of R15pp)

#### PROTEIN

(Select three)

- Pork Belly stuffed with cinnamon apples
- Rosemary and garlic whole roast ribeye
- Whole roasted beef fillet, chimichurri basting
- Traditional bone in beef stew
- Deboned and rolled leg of lamb with spinach, mint and feta
- Masala Lamb Curry - tender lamb in a rich, fragrant curry sauce
- Oven baked parmesan chicken breast with salsa verde
- Roast lemon and thyme chicken portions
- Baked hake in a rich olive and tomato sauce

## VEGETABLES

(Select two)

- 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
- Mediterranean veg (courgette, red and yellow peppers, red onion and cherry tomatoes)

## STARCH

(Select two)

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

## SALAD

(Select two)

- Sweet beetroot salad
- Apple, cranberry, baby spinach and feta salad
- Beetroot, walnut, rocket, feta salad
- Village greek salad
- Curried pasta salad
- Classic green salad

## DESSERT

(Select one)

- Chocolate brownies, chocolate ganache, vanilla ice cream
- Salted caramel pana cotta cups, caramel popcorn
- Traditional malva pudding, homemade vanilla custard
- Cinnamon churros, caramel sauce
- Mini tart selection – milk tart, custard and fruit, lemon tart
- Baked new york cheesecake, mixed berry compote

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# OLIVEWOOD

## Wedding Buffet Menu



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**GOLD | R975.00 per person**

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### CANAPÉS

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 with lemon garlic butter sauce  
Cranberry and rosemary pork shoulder  
Tender stem broccoli, lemon garlic butter  
Crispy rosemary and garlic hasselback potatoes  
Aubergine melanzane, tomato ragu  
Butternut, cashew and pomegranate quinoa salad

### DESSERT

Chocolate torte, glazed strawberries, chantilly cream  
Pecan pie, cherry ice cream

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## Wedding Buffet Menu

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**DIAMOND | R1250.00 per person**

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### CANAPÉS

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 whipped cream  
Layered chocolate mousse, chocolate ganache, swiss meringue  
Apple crumble, butterscotch sauce with cinnamon tuile

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