

AFRICAN MENU



OPTION 1

- 1 Salad
- 3 Main Courses
- 1 Vegetable
- 2 Starches
- 1 Dessert

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 150.00 per person – Buffet

OPTION 2

- 2 Salads
- 3 Main Courses
- 2 Vegetables
- 2 Starches
- 2 Desserts

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 175.00 per person – Buffet

OPTION 3

- 2 Salads
- 4 Main Courses
- 2 Vegetables
- 2 Starches
- 3 Desserts

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 200.00 per person – Buffet



STARTERS

Saucy Spicy Chicken wings

Crispy Fried Cocktail spring rolls and Samoosas served with sweet chilli dip

Chicken and mushroom Soup

Spicy Beef Country Soup

Butternut soup served with cocktail rolls

Chicken liver served with cocktail rolls

Meat balls in tomato sauce served with garlic bread

Beef/Chicken/ Potato Samoosas Platters

Boerewors with a spicy tomato and onion relish

SALADS

Couscous Salad & veg

Feta, Beetroot and rocket Salad

Avocado and tomato salad

Chakalaka

Crumbed chicken salad

Salsa with chilli

Sundried tomato, apple, radishes, Avo and Crumble Feta

Mushroom, Red bell pepper, Broccoli, Eggplant, and Avocado

Traditional Potato Salad

Coleslaw Salad with a Touch of Crushed Pineapple

Curry Noodle Salad

Creamy Pasta and bacon salad

Capresse Salad

Greek Salad

Fresh vegetable Salad

MAIN COURSE

Sesame and ginger Beef, covered in a tasty Sesame and ginger sauce made with soy sauce, ginger and lemon juice.

Beef Curry with herb and spices in a yoghurt

Beef Stew made with mixed herb, tomato, thyme and carrots

Traditional beef lasagne with a rich white sauce and cheddar cheese

Steak Rump served with gravy.

Chicken Curry with Coconut Cream

Smoked Chicken with garlic and herb sauce

Chicken Breast in creamy Mushroom sauce

Chicken / lamb Yassa

Chicken in a peanut sauce

Pork trotters

Salted fish fried

Red snapper stew

Maarsbarker fish (grilled)

Oxtail stew,

Trip

Pepper chicken and tomato

Lamb chops with rosemary Lamb yassa

Lamb stew with potatoes and carrot

Lamb Curry, mild curry with ginger, garlic, and coriander

Pork chops Marinated in garlic, ginger, coriander and Balsamic vinegar

Curry Pork Casserole, simple and sophisticated blend of flavours, with coconut milk, fish sauce and butternut

Pork shoulder marinated in Paprika, garlic and ginger

Barbecue Pork Ribs, marinated garlic, soy sauce cooked to perfection

Hake fillet with thyme and lemon butter sauce

Grilled Tilapia, Oven grilled Tilapia with oregano and lemon pepper sauce

Fried Tilapia,

Goat stew,

Cow heels stew

Red snapper (Panga fish), grilled red panga with herb butter and sautéed leek and three colours pepper.

VEGETARIAN DISH

Spinach and feta with garlic, onion, fresh spinach, feta cheese and cream

Thai curry Vegetable Mushroom, broccoli, red bell pepper covering in a rich Thai green curry and coconut milk

Vegetable lasagne made with Zucchini, eggplant, red bell pepper and mushroom layer with tomato sauce covering by rich white sauce

Vegetable with honey and soy

Butternut, lentil & Coconut Milk

Chickpea Couscous with Halloumi

STARCH

Mashed potatoes

Roasted Baby Potatoes with olive and rosemary

Roasted potatoes wedge with paprika, olive and spice

Roasted Sweet Potatoes with ginger and cinnamon (Seasonal)

Mashed Sweet Potatoes with Cinnamon (Seasonal)

Rice pilaf

Par-boiled rice

Pap (Semolina)

Fresh chips

Vegetable Breyani

White Rice (Basmati Rice)

Peanut butter rice

Pasta with olive, garlic and basil

Jollof rice

Dumplings

Fried rice

Samp

Fried Plantain

Fried Cassava

Fried sweet potatoes

Couscous with veg

VEGETABLES

Stir Fry Baby Spinach

Creamed Spinach

Spinach stew

Grilled vegetables with touch of Balsamic vinegar

Stir fry vegetable with a touch of ginger and soy

Spicy Beetroot

Spicy yellow or red bean stew

Fumbwa

Cassava stew

Cinnamon Baked Butternut

Mashed Butternut

Occra Stew

Roast butternut with cinnamon

Dry mushroom with smoked fish

Mashed Butternut

DESSERT

Vanilla caramel cake

Malva Pudding served with Custard sauce

Carrot Cake

Chocolate Cake

Fresh Fruit Salad with double cream yoghurt

Lemon Fridge Cheesecake

Baked Apple Pie with Custard

Chocolate Brownie

Black forest cake

Lemon meringue

Chocolate mousse and cream

Bar one cake

Milk Tart

Koeksisters

Peppermint tart

CONGOLESE MENU



LIFE CELEBRATION MENU



OPTION 1

- Welcome Drink
- 1 Salad
- 4 Main Courses
- 1 Vegetable
- 2 Starches
- 1 Dessert

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 150.00 per person – Buffet

OPTION 2

- Welcome Drink
- 2 Salads
- 5 Main Courses
- 2 Vegetables
- 2 Starches
- 1 Dessert

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 180.00 per person – Buffet

OPTION 3

- Welcome Drink
- 2 Passed Snack (hors d oeuvres)
- 2 Salads
- 5 Main Courses
- 3 Vegetables
- 3 Starches
- 2 Desserts

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 200.00 per person – Buffet

SALADS

Pasta, cucumber, Olive, tomato and Feta Salad
Mushroom, Red bell pepper, Broccoli, Eggplant, and Avocado
Traditional Potato Salad
Coleslaw Salad with a Touch of Crushed Pineapple
Curry Noodle Salad
Creamy Pasta and bacon salad
Capresse Salad
Pasta salad with veg
Greek Salad
Fresh vegetable Salad

MAIN COURSE

Char grilled chicken with a Light lemon and herbs jus
Southern fried chicken drumstick
Chicken in Tomato Casserole
Char grilled Beef Kebabs
Grilled Beef rump in ginger and soy marinade
Oxtail in red wine and herbs
Beef lasagne
Spicy Beef Stew
Barbecue Pork Shoulder
Pork ribs
Grilled Mackerel with Onion
Fry Tilapia in three pepper sauce
Red snapper in three pepper sauce
Fried hake in lemon butter sauce
Poisson Sale a la Sauce Blanche

STARCH

Savoury Rice
White Rice with veg or plain
Sautee Potatoes Wedges
Mash Potatoes
Chikwanga
Fried sweet potatoes (seasonal)
Steamed Couscous
Fufu

VEGETABLES

Feuille de Manioc (Pondu)

Fumbwa with Poisson a Fume

Feuille de Manioc with Haricot (Pondu Na Madesu)

Haricot with Smoked Fish

Mushroom in creamy sauce

*Legume vert (Spinach or Bitekuteku) Seasonal
availability*

Mashed Buternut

Dried Mushroom a la tomate et bicarbonte

DESSERT

Vanilla caramel cake

Waffle with Ice cream

Malva pudding served with Ice cream

Carrot Cake

Chocolate Cake with Custard sauce

Seasonal Fruit Kebabs



WEDDING MENU



OPTION 1

- 1 Salad
- 4 Main Courses
- 1 Vegetable
- 2 Starches
- 1 Dessert

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 150.00 per person – Buffet

OPTION 2

- 1 Starter
- 2 Salads
- 4 Main Courses
- 2 Vegetables
- 2 Starches
- 2 Desserts

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 180.00 per person – Buffet

OPTION 3

Ceremonies:

- 3 Snacks: (Samoosas, Meat ball, Sandwiches & Beignet)
- 2 Beverages: (Passion fruit and Ice Tea Juice) **Reception:**
 - 1 Starter
 - 2 Salads
 - 4 Main Courses
 - 2 Vegetables
 - 2 Starches
 - 2 Desserts

Include required staff, Plates, Cutlery, Napkins, Salt and Peppers

R 200.00 per person – Buffet

STARCH

Savoury Rice
White Rice with veg or plain
Sautee Potatoes Wedges
Mash Potatoes
Chikwanga
Fried sweet potatoes (seasonal)
Steamed Couscous
Pap (Fufu)

MAIN COURSE

Char grilled chicken with a Light lemon and herbs jus
Southern fried chicken drumstick
Chicken in Tomato Casserole
Char grilled Beef Kebabs
Grilled Beef rump in ginger and soy marinade
Beef lasagne
Spicy Beef Stew
Barbecue Pork Shoulder
Pork ribs
Grilled Mackerel with Onion
Fry Tilapia in three pepper sauce
Red snapper in three pepper sauce
Fried hake in lemon butter sauce
Poisson Sale a la Sauce Blanche

STARTER

Meat Balls and sweet chilli sauce
Tomato Crostini
Samosas and sweet chilli sauce
Cheese griller or sausage kebabs
Melon and Parma ham salad

SALADS

Pasta, cucumber, Olive, tomato and Feta Salad
Mushroom, Red bell pepper, Broccoli, Eggplant, and Avocado
Traditional Potato Salad
Coleslaw Salad with a Touch of Crushed Pineapple
Curry Noodle Salad
Creamy Pasta and bacon salad
Capresse Salad
Pasta salad with veg
Greek Salad
Fresh vegetable Salad

VEGETABLES

Feuille de Manioc (Pondu)

Fumbwa with Poisson a Fume

Feuille de Manioc with Haricot (Pondu Na Madesu)

Haricot with Smoked Fish

Mushroom in creamy sauce

Legume vert (Spinach or Bitekuteku) Seasonal
availability

DESSERT

Vanilla caramel cake

Waffle with Ice cream

Malva pudding served with Ice cream

Carrot Cake

Chocolate Cake with Custard sauce

Seasonal Fruit Kebabs