

SPECIAL OCCASION MENU



COCKTAIL MENU



Option 1

8 items, - 2 per person

Make your Selection

2 items from Meat Selection

1 item from Fish selection

2 items from Savoury selection

1 Item from Veg Selection

2 items from Sweet selection

Include required Kitchen staff, Plates, Cutlery, Napkins,
dipping sauce, Salt and Peppers

R 100.00 per person

Option 2

10 items - 2 per person

Make your Selection

2 items from Meat Selection

2 item from Fish selection

2 items from Savoury selection

2 Item from Veg Selection

2 items from Sweet selection

Include required Kitchen staff, Plates, Cutlery, Napkins,
dipping sauce, Salt and Peppers

R 120.00 per person

Option 3

12 items - 2 per person

Make your Selection

3 items from Meat Selection

2 item from Fish selection

3 items from Savoury selection

2 Item from Veg Selection

2 items from Sweet selection

Include required Kitchen staff, Plates, Cutlery, Napkins,
dipping sauce, Salt and Peppers

R 135.00 per person

MEAT SELECTION

Lemon and Herb Drumstick with dipping sauce

Spicy chicken winglets

Hawaiian chicken skewers

Cocktail chicken schnitzel

Chicken satay with peanut sauce

Bacon wrapped Chicken strip

Meat Balls

Beef Satay

Cocktail Beef sausage

Cocktail Chicken sausage

FISH SELECTION

Fish Bite

Garlic prawns

Calamari rings

Crab and Avo canapé

Tuna and olive on butter leaves

Salmon and cream cheese

SAVOURY SELECTION

Chicken and Prawn Rissole

Chicken Samosas

Beef Samosas

Spinach and feta phyllos

Vegetarian Springrolls

Cheese grillers

Chicken Wrap cut into bite size

Tomato Bruchetta

Cheese and cold meat stick

Egg devilled

VEG SELECTION

Cucumber, olive and tomato stick

Mushroom and eggplant skewer

Tomato, Pesto mozzarella ball and Avo

Potatoes Croquette

Ham and Cheese Potatoes Bites

Greek salad skewer

Cucumber and Cream Cheese

SWEET SELECTION

Fruit Kebabs

Lime Cheese Cake

Mini Apple Slice

Carrot Cake

Nougat: Chocolate and Almond

Fruit tartlets

Pecan tartlets

Mini lemon meringue pies



SPECIAL OCCASION BUFFET



OPTION 1

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

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

SALADS

Couscous Salad
Feta, Beetroot and rocket Salad
Pasta, cucumber, Olive, tomato and Feta Salad 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
Pasta salad with veg
Greek Salad
Fresh vegetable Salad

MAIN COURSE

Sesame and ginger Beef, sirloin steak cut into tender
strips and 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.

Meat Ball made with tomato sauce with garlic and red
wine

Beef Sausage & Mushroom with Penne

Chicken Curry with Coconut Cream

Chicken Paprika with sour

Bacon Wrapped Chicken slathered with honey mustard
sauce and baked to tender perfection.

Smoked Chicken with garlic and herb sauce

Chicken Breast in creamy Mushroom sauce

Lamb chops with rosemary and mint sauce

Lamb stew with potatoes and carrot

Lamb Curry, mild curry with ginger, garlic, yoghurt 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 and
Worcestershire sauce cooked to perfection

Hake fillet with thyme and lemon butter sauce

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

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

White Rice (Basmati Rice)

Pasta with olive, garlic and basil

Fried Plantain

Couscous with veg

VEGETABLES

Stir Fry Baby Spinach

Creamed Spinach

Grilled vegetables with touch of Balsamic vinegar

Mushroom with Basil

Stir fry vegetable with a touch of ginger and soy

Asparagus stir fry with mustard

Spicy Beetroot

Chakalaka

Cinnamon Baked Butternut

Mashed Butternut

DESSERT

Vanilla caramel cake

Malva Pudding served with Custard sauce

Carrot Cake

Chocolate Cake

Seasonal Fruit Kebabs

Fresh Fruit Salad with double cream yoghurt

Lemon Fridge Cheesecake

Baked Apple Pie with Custard

Chocolate Brownie

Peppermint tart

SPECIAL OCCASION- PLATED



OPTION 1

- 2 Appetisers
- 1 Salad
- 1 Vegetable
- 1 Main Course
- 1 Starch
- 1 Dessert

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

R 120.00 per person – Buffet

OPTION 2

- 1 Starter
- 1 Salad
- 1 Main Course
- 1 Vegetable
- 1 Starch
- 1 Dessert

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

R 120.00 per person – Buffet

OPTION 3

- 1 Starter or 2 Appetisers
- 1 Salad
- 2 Main Courses
- 1 Vegetable
- 2 Starches
- 1 Dessert

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

R 135.00 per person – Buffet

APPETIZER

Mini Home Made Meat balls
Chicken Mayo wrap cut into bite size
Mozzarella, tomato and cheese ball skewers
Portuguese prawns or chicken rissoles with dipping sauce
Tomato and basil Bruchetta
Salmon and creamed cheese

STARTER

Chicken Livers served with rolls
Tomato Crostini
Squid Salad
Braised beef with spinach and leeks
Melon and Parma ham salad

SALADS

Couscous Salad
Feta, Beetroot and rocket Salad
Pasta, cucumber, Olive, tomato and Feta Salad
Sundried tomato, apple, radishes, Avo and Crumbled Feta
Mushroom, Red bell pepper, Broccoli, Eggplant, Corn, feta and Avocado



MAIN COURSE

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

Lamb Shank, a slow cook lamb shanks cooked in a rich red wine and vegetables

Leg of lamb, braised grilled leg of lamb with rosemary and garlic served with mint sauce

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

Oxtail, 4 hours cooked oxtail with butter beans, garlic, thyme, and scotch bonnet and onion medley.

Sesame and ginger Beef, sirloin steak cut into tender strips and covered in a tasty Sesame and ginger sauce made with soy sauce, ginger and lemon juice.

Chicken Lazone, chicken in a creamy garlic, chilli and onion sauce

Pork Fillet, with smoked paprika, lemon juice and balsamic vinegar with mustard sauce

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

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

VEGETARIAN DISHES

Spinach and Feta quiches

Vegetable with honey and soy

Butternut, lentil & Coconut Milk

Thai curry vegetables

Chickpea Couscous with Halloumi

Vegetable lasagne

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

Rice pilaf

White Rice (Basmati Rice)

Pasta with olive, garlic and basil

Couscous with veg

VEGETABLES

Stir Fry Baby Spinach with Leeks

Creamed Spinach

Grilled vegetables with touch of Balsamic vinegar

Stir fry Mushroom with Basil

Stir fry vegetable with a touch of ginger and soy

Stir fry Asparagus with mustard

DESSERT

Apple pie served with custard

Malva pudding served with Ice cream

Lemon fridge cheesecake

Blueberries cheesecake

Chocolate mousse with cream

Seasonal Fruit Kebabs with Cardamom sauce

