

WEDDING MENU



OPTION 1

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

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

R 135.00 per person – Buffet

OPTION 2

- 1 Starter
- 1 Salad
- 2 Main Courses
- 2 Vegetables
- 2 Starches
- 2 Desserts

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

R 165.00 per person – Buffet

OPTION 3

Ceremonies:

- 3 Snacks: (Samoosas, Meat ball, Sandwiches & Beignet)
- 2 Beverages: (Passion fruit and Ice Tea Juice)

Reception:

- 1 Starter
- 1 Salad
- 3 Main Courses
- 2 Vegetables
- 2 Starches
- 2 Desserts

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

R 220.00 per person – Buffet

STARTER

Chicken Livers served with rolls
Tomato Crostini
Chicken gizzard with garlic bread
Mushroom and eggplant skewers with tomato sauce
Sprinrolls with rocket salad with sweet & Chilli sauce
Meat ball with tomato sauce
Meat Balls and sweet chilli sauce
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 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