

SILVER MENU

STARTER (Choice of one)

Mixed Sea Food cocktail
Topped with shrimps
Served with a mixed salad
Topped with dressing

Or

Savoury Crepe
Filled with creamed chicken
Served with a mixed salad
& topped with dressing

Or

Butternut or Country Vegetable Soup
Served with croutons, cream & sliced French bread

MAIN

Creamed Beef Strogonoff

+

Grilled Chicken Breasts
Baked in a cream sauce
Savoury Rice
Fresh Julienne Cut Vegetables - wok stir fried

DESSERT

Home Baked Saucy Malva Pudding
Served with custard

TEA / COFFEE

OPTIONAL CHANGES

MAIN

- Creamed Chicken al King
- Cape Malay Beef Curry
- Traditional Beef Lasagne
- Beef Tomato Breedie
- Cape Malay Chicken Curry
- Home baked Chicken Pie
- Chicken Kiev with a cheese sauce
- Home Baked pepper steak pie
- Grilled Lemon Butter Hake with Tartar sauce

Vegetables options (a Choice of 2)

- Sweet baked Butternut
- Cauliflower and Broccoli with a creamy white sauce
- Sweet Glazed Carrots
- Mint peas
- Buttered Corn

Salad options are available in place of Vegetables

DESSERT

- Fresh Fruit salad and Ice Cream
- Traditional English Trifle topped with cream
- Ice Cream with chocolate sauce and wafer biscuits

GOLD MENU

STARTER (Choice of one)

Savoury Crepe

Filled with a creamed chicken filling

Served with a mixed salad

Topped with dressing

Or

3 Phyllo Pasties

Creamed Sundried tomato, smoked chicken, spinach and feta)

Served with a mixed salad

Topped with dressing

Or

Lemon and Herb Crumbed Calamari, tartar sauce & fresh lemon

Served on a bed of lettuce

MAIN

Creamed Chicken Pie

Roasted Deboned Leg of Lamb with Rosemary and Garlic

Crispy Roasted Potato's

Savoury rice

Honey Glazed Baked Butternut

Cauliflower and broccoli with sauce

Sweet carrots

DESSERT

Fridge setting Cheesecake Served with Ice cream

Homemade Baked Saucy Malva pudding

Served with

Custard

TEA / COFFEE

OPTIONAL CHANGES

STARTER

- Baked or Battered fish portions served on savoury rice
- Spinach and Feta quiche served with a green salad
- Mixed Seafood cocktail topped with shrimps and served on salad leaves
- Butternut or Country Vegetable soup served with Croutons, cream & sliced French bread

MAIN

- Filleted Fish portions seasoned with a lemon and herb

- Roasted BBQ Beef (Rump or Sirloin)
- Crumbed Calamari seasoned with a garlic and herb
- Roasted Corned meat
- Creamed Chicken Pie
- Roasted Lamb Neck Casserole
- Home Baked Pepper steak pie
- Roast Chicken portions (thighs)

Vegetable swops

- Mint Peas
- Buttered Corn
- Creamed Spinach
- White or Yellow rice
- New Potatoes in Parsley garlic butter

Salad options are available in place of Vegetables

DESSERT

- Baked Cheese cake
- Traditional Trifle topped with Fresh Cream
- Fresh Fruit Salad served with Fresh Cream
- Home baked Apple Crumble
- Crème Brûlée with Shortbread (max 100 Guests)
- Upside down orange and almond pudding
- Granadilla cheesecake – served in individual glasses
- Peppermint parfait – served in individual glasses
- Choc mousse and cheesecake topped with strawberry jello in a glass

PLATINUM

STARTER (Choice of one)

Braaiied Cocktail snacks

Cocktail lamb kebab, boerewors bites, rolled chicken

Served with Garlic bread and garnish

Or

Creamy Mussel and Calamari pot

Served on rice

Or

Smoked Norwegian Salmon Roulade

Served with a fresh Greek Salad

Topped with dressing

MAIN

Crumbed Chicken Kiev

Filled with Pan fired mushrooms and feta cheese

and

Roasted Lamb Neck with Rosemary

and

Roasted Beef Fillet (underdone)

Crispy Roasted Potato's

Savoury, white or Yellow Rice

Creamed Mushroom sauce
Honey Glazed Butternut Fritters
Creamed Spinach
Sweet Glazed Carrots
Cauliflower and cheese sauce

DESSERT

Fridge setting Berry Cheese cake
Sticky Toffee Baked Pudding
Served with custard and Ice cream

TEA / COFFEE

Cheese and biscuit Boards

OPTIONAL CHANGES

STARTER

- Smoked Chicken Rosti stack with a Green salad
- Smoked Salmon Rosti stack with a green salad
- OR any Starter from the Silver or Gold Menu

MAIN

- Honey and Soy chicken breasts
- Baked Fillet fish with a creamed salmon sauce
- Pan Fried Butterflied Prawns prepare in either garlic or lemon butter
- Grilled Lemon butter Yellowtail

DESSERT

- Pavlova filled with assorted Berries
- Chocolate Baked Pudding
- Cassata Ice Cream
- Chocolate / pineapple / vanilla Mousse
- Crème Brûlée with shortbread (Max 100 Guests)
- Upside down orange and almond pudding
- Granadilla cheesecake – served in individual glasses
- Peppermint parfait – served in individual glasses
- Choc mousse and cheesecake topped with strawberry jello in a glass

VEGETARIAN OPTIONS AVAILABLE FOR ALL MENUS

(Choice of two)

Creamed Mushroom quiche topped with cheese

Crumbed Bringal seasoned with lemon and herb and a sauce (pepper/mushroom/cheese)

Vegetarian wraps with cheese Sauce
Crumbed Mushrooms with Garlic butter or Tartar sauce
Sundried tomatoes & Baby Potato lentil Curry
Potato and Mushroom Bake
Assorted Quiche
Stuffed Green Peppers or Stuffed Butternut

SALAD OPTION (SUBSTITUTE FOR VEGETABLE DISH)

Fruity Coleslaw
Greek Salad
Waldorf Salad
Lyonnais Salad
Carrot and Pineapple
Moroccan Couscous Salad

SPIT BRAAI MENU

STARTERS (choose one of the following)

- Deep fried calamari and hake bites (Served with seafood sauce)
- Seafood cocktail (Served with a cocktail roll)
- Home made soup of the day (Served with a home baked bread)
- Chicken strips & cheese grillers (Served with a dip)
- Peri-Peri chicken livers (Served with a Portuguese cocktail roll)

- Bread & cheese table (+R50 per person) (Served with pate and preserves)

MAIN COURSE per person

- Lamb on the spit and Whole BBQ Chicken on the spit or Home Made Chicken Pie with baby potatoes, onions, Cocktail Rolls and three side dishes of your choice.

- Creamy spinach
- Butternut
- Tossed salad
- Pasta rice salad
- Three bean salad
- Coleslaw
- Potato salad

- Sweet and sour beetroot
- Carrot & Pineapple salad
- Butternut and Couscous Salad
- Pumpkin Fritters

DESSERTS (choose one of the following)

Malva Pudding served with Vanilla Custard

Buttermilk Pudding with Caramel Sauce

Chocolate Baked Pudding served with Custard

Homemade Cheese Cake

Cremora Tart

Peppermint Crisp Tart

Ice Cream with Hot Chocolate Sauce and Sprinkled with Crunchy Nuts

Assorted Cocktail Desserts

Fruit Salad with Vanilla Ice Cream

TEA / COFFEE