

BUFFET MENUS

MEDITERRANEAN 1

Rare beef Salad with grain mustard and honey dressing
Grilled Mediterranean Vegetables with Olive Tapenade and crostini
Chilled Prima vera salad with sauce vierge
Smoked Chicken and noodle salad with coriander and ginger dressing
Mediterranean seafood salad with parsley and garlic dressing

Selection of Garden Salads

Condiments & dressing:
French, Italian, Thousand island,
Garlic mayonnaise, Balsamic vinegar, Olive oil,
Bush tomato chutney, Roast calamata olives, sour cream,
Bacon chips, Chive

Bread basket

Soup station

Hot and Sour Soup
Vegetable and lamb shank broth

From the chaffing dish

Grilled line fish with snow peas and lemon butter sauce
Roast pork loin in grain mustard sauce on ratatouille (Or beef Loin)
Casserole of mixed seafood in lobster sauce with sour cream
(v)Penne pasta with grilled marinated vegetables and summer pesto oil
(v)Risotto with rocket and sun dried tomato
Steamed rice, roast potatoes
Mixed vegetables

Dessert buffet

Baklava
Saffron and white chocolate mousse
Poached Pears in Sangria
Assorted French & Spanish Friandise
Portuguese milk tart
Rum Baba
Mixed fresh tropical fruits

Freshly Brewed Coffee and Selection of Infused Teas

**R385 per person
(Minimum of 45 guests)**

MEDITERRANEAN 2

Tomato and Buffalo Mozzarella Salad with Basil Pesto
Panzanella Salad with toasted ciabatta croutons
Pickled Arabian vegetables with hummus, tzatziki and flat breads
Tabbouleh and lemon salad with parsley and garlic
Cured salmon with horseradish cream and watercress

Selection of Garden Salads

Condiments & dressing:
French, Italian, Thousand island,
Garlic mayonnaise, Balsamic vinegar, Olive oil,
Bush tomato chutney, Roast calamata olives, sour cream,
Bacon chips, Chive

Bread basket

Appetizers

Baked cous cous filled tomatoes
Guacamole and corn chips
Roast beef and asparagus rolls
Sliced chilled chicken with mango and walnut dressing

Soup station

Sweet potato and blue crab
Lentil soup

From the chaffing dish

Baked line fish with saffron cream sauce
Roast chicken with basil mashed potatoes and port wine sauce
Fillet of beef with penne pasta in creamy garlic sauce
(v) Roasted eggplant filed with cous cous and gratinated with mozzarella
(v) Penne pasta with honey roasted vegetables and lemon olive oil
Diced lamb casserole with mushrooms and baby onion in red wine sauce
(V) Mushroom Risotto and Rocket with Sun dried Tomato
Baked potato, Glazed mixed vegetables

Dessert buffet

Baklava, Amaretti & Orange mousse,
Baked fresh fruit Crumble,
Friandise, Panacotta,
Passion fruit cheesecake
Mixed fresh tropical fruits
Pineapple syrup cake

Freshly Brewed Coffee and Selection of Infused Teas

**R405 per person
(Minimum of 45 guests)**

WESTERN 1

Cold Buffet

Roast cherry tomatoes and rocket salad
Smoked Salmon trout and goats cheese roulade
Poached Chicken with herb mayonnaise and pistachios
Individual Caprese Salad with Fresh Basil
Caesar Salad with anchovy dressing and garlic croutons
Rare Roast beef with Salsa verde

Selection of Garden Salads

Condiments & dressing:
French, Italian, Thousand island,
Garlic mayonnaise, Balsamic vinegar, Olive oil,
Bush tomato chutney, Roast calamata olives, sour cream,
Bacon chips, Chive

Bread basket

From the Chafing Dishes

Seafood Ragout with Mussels and Dill
Roasted free-range Chicken Marinated in African Rub
(v) Penne pasta with honey roasted vegetables and lime olive oil
Grilled line fish in herb lemon herb butter sauce
Springbok Shank Forestiere with roast carrots and wild mushrooms
Roasted New Potatoes with Garlic and Thyme
Wok fried mixed vegetables
Steamed rice

From the Carvery

Roast Aged prime rib of beef
Or
Thyme roast leg of lamb

Dessert Selection

Fresh Summer Fruit Salad with passion fruit curd and fresh cream
Bitter Chocolate and Orange Mousse
White Chocolate Profiterole tower
Key lime pie
Baked Marbled Cheesecake
Berry Meringue

Freshly Brewed Coffee and Selection of Infused Teas

**R365 per person
(Minimum of 45 guests)**

WESTERN 2

Cold Buffet

Roast cherry tomatoes and rocket salad
Smoked Salmon trout and goats cheese roulade
Poached Chicken with herb mayonnaise and pistachios
Individual Caprese Salad with Fresh Basil
Caesar Salad with anchovy dressing and garlic croutons
Rare Roast beef with Salsa verde

Selection of Garden Salads

Condiments & dressing:
French, Italian, Thousand island,
Garlic mayonnaise, Balsamic vinegar, Olive oil,
Bush tomato chutney, Roast calamata olives, sour cream,
Bacon chips, Chive

Bread basket

From the Chafing Dishes

Grilled Fish and Seafood with Lemon dressing and fresh herbs
Roasted free-range Chicken Marinated in African Rub
(v) Grilled vegetable lasagne
Springbok Shank Forestiere with roast carrots and wild mushrooms
Individual Beef Kebabs with portugese spice and chilli dressing
Roasted potatoes with rosemary and thyme
Steamed garden vegetables with hollandaise
Steamed herb rice

Dessert Selection

Fresh Summer Fruit Salad with passion fruit curd and fresh cream
Bitter Chocolate and Orange Mousse
Key lime pie
Baked Marbled Cheesecake

Freshly Brewed Coffee and Selection of Infused Teas

**R330 per person
(Minimum of 45 guests)**

SEAFOOD BUFFET

Presentation Dishes

Whole poached salmon, Smoked salmon
Smoked tuna, Chilled prawns on ice
Smoked mackerel, Chilled green mussels
Chilled half lobster tail, Fresh oyster on ice, Chilled clams
Mixed seafood salad, Seared Chinese style scallops, Cucumber
Tomato, Mixed lettuce, Cole slaw, Tuna salad

Assorted dressings and condiments

Assorted cheese platter

Soup

Fisherman's mixed seafood broth

Main course

Mixed seafood casserole with mixed herb cream sauce
Rock lobster with garlic butter
Grilled tuna steaks with trout with mushroom and shrimps
Pan fried fillets of salmon with chive sauce
Gratinated prawns and scallops
Roasted line fish in lemon butter with capers
Boiled potatoes
Lemon rice

Assorted bread display

Desserts

Chocolate mousse, crème brulee, fresh fruit salad
Meringue baskets filled with fresh fruit, assorted fruits in syrup
Chilled berry cheesecake, pineapple mousse
Assorted petit fours

Freshly Brewed Coffee and Selection of Infused Teas

**R840 per person
(Minimum of 45 guests)**

CAPE MALAY

Salad Station

Assorted field greens with a selection of dressings and condiments
Marinated grilled fresh vegetables in olive oil and fresh chopped herbs
Salad of locally smoked mozzarella and vine ripe tomatoes
Pickled line fish with a light sweet onion curry sauce
Baby shrimp and pineapple salad with dania

From The Carvery

Boneless roast leg of lamb filled with mixed dry fruit with apricot glaze

From the Chaffing dish

Bobotie and savoury yellow rice baked in the oven
Baked line fish with green pepper, onion, tomato and fresh herbs
Tomato bredie with lamb knuckles
Samosa filed with ground chilli beef and Malay spices

Curries from the Bo-Kaap Cape Malay Quarters

Chicken curry served with sambals and condiments
Vegetarian curry flavoured with cardamom and coconut
Denning vleis marinated lamb in yoghurt, cumin served with braised rice

From the dessert station

Milk tart, Lamingtons, Lemon Meringue tartlets
Malva pudding, sliced seasonal fresh fruit
Individual trifle, Crème caramel, Koeksisters

Freshly Brewed Coffee and Selection of Infused Teas

**R370 per person
(Minimum of 45 guests)**