

# PLATED BREAKFAST MENU



## COLD SELECTION

### **R55 PER SELECTION**

Choc chip muffins, carrot and walnut muffin, brain and oat muffin, lemon and poppy seed muffin, assorted Danishes, croissants, scones, served with butter, margarine, 2 preserves and honey

**Plain yogurt layered with berry compote, stewed fruit, toasted granola, nuts and seeds in a jar.**

Seasonal fruit skewers with a berry, honey, yogurt dip, oatmeal crumble.

**Stewed cinnamon bark Cape dried fruit, with lemon zest curd.**

Granola, yogurt, seasonal berries, fruits, in an oatmeal pancake, with honey, toasted seeds.

**Fresh seasonal sliced fruits with mint and honey drizzle**

## COLD SELECTION

### **R60 PER SELECTION**

Black forest ham, continental ham, Swiss cheese, pickles, olives, pretzel

**Beef pastrami, smoked beef, cheddar, gherkin, pickled onion, mustard, roasted onion roll**

Chicken liver pate, chilli apple chutney, Melba toast

**Brie, Cheddar, Edam, bleu, pickles grapes, melon preserve, salted crackers**

Smoked salmon, cream cheese, capers, caper berries, lemon, on sliced rye

**Mediterranean veggie dolmade, roasted pimento, falafel, olives, hummus, pita wedges**

## EGG DISHES

**PLEASE NOTE THAT A MINIMUM OF 1 SELECTION IS REQUIRED**

### **VEGGIE GRILLED POLENTA CAKE**

topped with cream three mushrooms, Parmesan and rocket R68

### **2 FRIED EGGS**

on Indian potato fritter R70

### **THREE EGG, 2 CHEESE OMELETTE**

peppers, onions, tomato, mushroom, flat parsley R89

### **VEGETARIAN OMELETTE**

Feta, spinach, spring onion R89

### **TWICE BAKED SMOKED SALMON OMELETTE**

chives, salmon roe cream cheese quenelle R89

### **EMPERORS POACHED EGGS**

English muffin, wilted spinach, smoked salmon Peppadew hollandaise R82

### **EGGS ROYAL POTATO LATKES**

grilled gammon, caramelized onions, cheddar cheese, Dijon mustard R82

# PLATED BREAKFAST MENU

## HOT SELECTION



**PLEASE NOTE THAT A MINIMUM OF AT LEAST 3 SELECTIONS IS REQUIRED**

Crispy streaky Bacon R25

Back Bacon R25

Beef Macon R37

2 Chicken Sausage R 22

2 Beef Sausage R26

1 Pork Banger R22

Boerewors Pinwheel R34

80g Sirloin topped with Caramelized Onions R40

Rosemary Olive Oil rubbed and Roasted New Potato SkewernR22

Fried Potato Croquettes R19

Rosti Potato Cakes R20

Tomato stuffed with Spinach and Feta Cheese R20

Grilled herbed Tomato R15

Grilled Halloumi, Potato and Tomato kebab R26

Baked Beans R16

**TEA, COFFEE AND FRUIT JUICE – R46 PER PERSON**

# SPECIAL MEAL REQUIREMENTS



2026

Halaal Breakfast  
Halaal Tea and Coffee breaks  
Halaal Lunch  
Halaal Dinner  
Halaal Cocktail Hot and Cold Snacks  
Halaal food station for buffets

Kosher Breakfast  
Kosher Tea and Coffee Breaks  
Kosher Lunch  
Kosher Dinner  
Kosher Hot and Cold Snacks  
Kosher food station for buffets

A surcharge of **R450** will be charged per meal for Kosher

A surcharge of **R290** will be charge per meal for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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Please note that Vegetarian is catered for only upon request, when making your selection, please ensure that vegetarian items are selected as part of your menu.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

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If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take **48 hours** to be drafted and sent through to the client

# BREAKFAST BUFFET MENU



2026

**R385 PER PERSON**

**INCLUDES TEA, COFFEE, AND TWO FRUIT JUICE FLAVOURS**

## CONTINENTAL SELECTION

Seasonal fresh sliced fruits, guava halves, pears and peach halves with strawberry, granadilla and plain double cream yoghurt

**Cereals – cornflakes, all bran, homemade granola and Weetbix**

Cheese and charcuterie – hickory ham, salami, smoked chicken, pastrami with hummus, tapenade, basil pesto, assorted cheeses, dried fruits and salted crackers

**Pastries - Assorted Danishes, freshly baked croissants, mini muffins, scones, waffles with clotted cream and honey**

## HOT BREAKFAST

Eggs – Scrambled eggs with chives OR shakshuka (poached eggs in kachumber relish)

**Meat – grilled back bacon, beef sausages, chicken sausages, and creamy chicken livers**

Side dishes – grilled tomato, sautéed mushrooms, potato hash browns and spicy baked beans

**Toast – brown, white and whole wheat bread with butter and jam**

# BANQUETING TEA BREAK MENU



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>ARRIVAL</b>	<b>ARRIVAL</b>	<b>ARRIVAL</b>	<b>ARRIVAL</b>	<b>ARRIVAL</b>
Tea-coffee-juice-rusks.	Tea-coffee-juice-rusks.	Tea-coffee-juice-rusks.	Tea-coffee-juice-rusks.	Tea-coffee-juice-rusks.
Fresh fruit smoothie in jars.	Young berry muesli layer jars.	Summer fruit & plain yoghurt jar.	Bircher oats and banana in glasses.	Yoghurt smoothie in glass jars.
Assorted filled bagels	Assorted open roll sandwiches.	Assorted filled croissants.	Mozzarella pepper dew flatbreads.	Croissants, muffins, cinnabon.
Beef Hawaiian slider and salsa Verde	Lamb potato pea roti wrap with tomato yoghurt.	Ground beef béchamel cheese pancake parcel.	Spicy lamb curry yoghurt mini pizza.	Diced Macon, egg and chives crouton.
Potato filled with béchamel, smoked beef and cheese	Chicken BBQ pineapple mini pizza.	Tandoori chicken slider coriander yoghurt carrot pickle.	Jalapeno sticky chicken crispy onion, marmalade vetkoek.	Mini chicken boerewors chakalaka roll.
Chicken masala, butter bean roti wrap with raita	Mini grilled Halloumi vegetable kebab.	Sweet potato Galette sweet peppers onion.	Tomato, mozzarella olive phyllo cup.	Beet falafel, cheddar tomato kebab.
<b>MID MORNING</b>	<b>MID MORNING</b>	<b>MID MORNING</b>	<b>MID MORNING</b>	<b>MID MORNING</b>
Croissant, savory madeleine, banana loaves.	Assorted open roll sandwiches.	Cruffins, mini muffins and croissants.	Madeira, choc Danishes and mini scones.	Assorted filled mini pita breads.
Sticky BBQ chicken mini quiche.	Danishes, petit scones and mini ginger loaves.	American biscuit, buttermilk chicken cheese& pickles.	Fried chicken boa, onion relish, radish shoots.	Beef Bobotie and dried apricot tart.
Rare roast beef roti, mustard and hollandaise sauce.	Smoked chicken, pimento and apple wrap.	Shaved roast beef with garlic mustard aioli and cheese.	Traditional beef lasagna cups.	Lamb, feta, mint, yoghurt, and pea shoot slider.
Broccoli gruyere cheese mini moneybag.	Ratatouille pancake money bag.	Spinach butternut and mushroom frittata.	Savory scrambled egg pancake money bag.	Ratatouille and goats cheese crescent pie.
Fresh fruit kebab, honey mint drizzle	Whole fresh fruit baskets.	Seasonal fresh sliced fruits.	Fresh fruit skewers honey mint drizzle	Whole fresh fruit baskets.
<b>AFTERNOON TEA</b>	<b>AFTERNOON TEA</b>	<b>AFTERNOON TEA</b>	<b>AFTERNOON TEA</b>	<b>AFTERNOON TEA</b>
Assorted mini fruit delights.	Butternut onion, potato leek, spinach quiche.	Fruit lollies, Belgian kisses & cannoli's.	Marble cakes and mini doughnuts.	Soft serve ice cream.
Live popcorn station.	Caneles beignet and madeleine.	Mini vegetable pizza.	Assorted crisps.	Filled cupcakes, open éclair's.
Samba nuts and raisins.	Pretzel sticks.	Salty caramel popcorn.	Freshly baked biscuits in jars.	Live popcorn station.

# BUFFET MENU 1



**R495 PER PERSON**

**INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.**

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

## SALADS

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

**Three bean and chakalaka salad**

Soya and sweet chili marinated beef and boodle salad with julienne carrots, sesame and spring onions

**Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing**

Antipasti platter, beef pastrami, smoked chicken, salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

## ROAST

Mustard and herb crusted beef topside with Yorkshire pudding

**Peppercorn sauce, mushroom and brown gravy**

## HOT BUFFET

Savoury rice with carrot and green pepper

**Macaroni and cheese sauce with cheddar melt**

Beef short rib potjie with baby potatoes and carrots

**Durban Lamb curry with potatoes, peas and roti**

Grilled hake with sweet chilli and cream prawn sauce

**Chicken Ala king with capsicum and mushrooms**

Roasted Mediterranean vegetables

**Creamy spinach with butternut**

Rosemary roasted potato wedges

## DESSERTS

Roasted banana and caramel tartlets

**Seasonal fruit salad with a lime syrup**

Strawberry swiss rolls

**Assorted cheesecakes, black forest and tiramisu**

Mini red velvet cake squares

**Cape Malva pudding with vanilla custard**

Ice cream station with sprinkles and sauces

# SPECIAL MEAL REQUIREMENTS



2026

A surcharge of **R640** will be charged per meal for Kosher Buffet

A surcharge of **R340** will be charge per meal for Halaal Buffet

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection, and these will be charged accordingly, over and above your set menu price.

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# BUFFET MENU 2



**R545 PER PERSON**

**INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.**

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

## SALADS

### **PLEASE SELECT 5**

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

**Roasted butternut pearl onion salad with honey and thyme**

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

**Spiced chicken and couscous salad with mint, parsley and lemon**

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

**Broccoli salad with crisp bacon, cheddar and brunoised onion**

Tomato and mozzarella with basil pesto.

**Three bean and chakalaka salad**

Chickpea salad with diced carrot, red onion, peppers and green peas

**Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach**

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

**Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing**

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

## COLD PLATTERS

### **PLEASE SELECT 2**

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

**Malay-style pickled fish**

Grazing platter with crudites, falafel tomato kebab, mozzarella and Kalamata

**Marinated half-shell mussels**

Shrimp and avocado Ritz verrines

**Grilled brinjal, baby marrow fritters and avo hummus dip**

## ROAST

### **PLEASE SELECT 2**

Rosemary roast leg of lamb with mint jelly

**Mustard and herb crusted beef topside with Yorkshire pudding**

Black salt rubbed sirloin of beef

**Thyme, garlic and pepper crusted whole beef rib**

Prego and lemon basted whole chicken

**Pork leg with apple sauce**



2026

## SAUCES

### **PLEASE SELECT 3**

Creamy mushroom sauce

#### **Peppercorn sauce**

3 cheese sauce

#### **Garlic sauce**

Spicy arabiata sauce

## RICE

### **PLEASE SELECT 1**

Savoury rice with carrot and green pepper

#### **Yellow rice with raisins**

Cinnamon stick and star anise-infused rice

#### **Egg-fried rice with peas and spring onion**

Steamed Basmati rice

## PASTA

### **PLEASE SELECT 1**

Lasagne bolognaise

#### **Spinach and ricotta cannelloni**

Creamy shrimps, mussels, baby marrow and pesto penne pasta

#### **Roasted butternut lasagne with green beans and mustard seeds**

Mushroom Tortellini with wild mushroom sauce

#### **Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper**

Macaroni and cheese sauce with cheddar melt

## BEEF OR LAMB

### **PLEASE SELECT 2**

Lamb navarin

#### **Durban lamb curry with potatoes, peas and roti**

Lamb biryani with potatoes

#### **Beef and carrot casserole**

Beef stroganoff with capsicum, mushrooms and red wine

#### **Beef curry with potatoes**

Beef short rib, with beans, baby potato and mushrooms

#### **Braised beef oxtail with red wine, baby onion, carrots, and butter beans**

## FISH

### **PLEASE SELECT 1**

Pan-fried line fish, lemon butter sauce

#### **Fried battered hake**

Grilled hake with sweet chilli and cream prawn sauce



2026

# CHICKEN

## **PLEASE SELECT 1**

Thai-style chicken green curry

**Soya and honey-marinated chicken drumsticks**

Chicken coq Au vin, button mushroom and wine

**Sticky barbecue roasted chicken wings**

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

**Chicken Ala king with mushrooms and peppers**

Butter chicken curry with coconut milk and roti

# VEGETABLES

## **PLEASE SELECT 2**

Vegetable stir-fry with cashew, ginger and sesame

**Roasted Mediterranean vegetables**

Creamy spinach

**Butter and cinnamon butternut**

Roast sweet potato with anise

**Sautéed green beans and carrots, red onions**

Buttered mixed vegetables

**Ratatouille**

Potato and beans curry

**Lentils, chickpea and butternut curry**

Broccoli Au gratin with cheese sauce

**Cauliflower mornay with 3 cheese**

Vegetable biryani and dhal

# POTATO

## **PLEASE SELECT 1**

Potato and garlic bake

**Steamed new parsley potatoes**

Farmstyle roast potatoes

**Potato gratin with 3 cheese sauce**

Rosemary roasted potato wedges

# DESSERTS

## **PLEASE SELECT 6**

Roasted banana tiramisu verrines

**Seasonal fruit salad with a lime syrup**

Bitter chocolate and pecan dobos

**Apple and blueberry crumble tartlets**

Berry crème brûlée

**Chocolate marquise**



2026

Mini black forest cupcakes

**Baked vanilla cheesecake**

Mini Koeksisters (deep fried pastry)

**Fresh fruit salad and pouring cream**

Baked caramel and apple pudding with vanilla custard

**Mini raspberry and pear crumbles with sweet spice cream**

Mini peppermint crisp tartlets

**Mini cheese cake squares**

Chocolate tartlets

**Carrot and cream cheese squares**

Fruit tartlets

**Lemon meringue tartlets**

Chocolate Swiss rolls

**Strawberry Swiss rolls**

## HOT PUDDING

**PLEASE SELECT 1**

Cape Malva pudding with vanilla custard

**Caramel and apple pudding**

Sticky toffee pudding

**Chocolate mud pudding**

Bread, butter and banana pudding

**ALL ACCOMPANIED WITH VANILLA CUSTARD**

**ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION**

**TEA/COFFEE IS INCLUDED**

## SPECIAL MEAL REQUIREMENTS

A surcharge of **R640** will be charged per meal for Kosher Buffet

A surcharge of **R340** will be charge per meal for Halaal Buffet

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection, and these will be charged accordingly, over and above your set menu price.

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# BUFFET MENU 3



**R595 PER PERSON**

**INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.**

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

## SALADS

### **PLEASE SELECT 5**

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

**Roasted butternut pearl onion salad with honey and thyme**

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

**Spiced chicken and couscous salad with mint, parsley and lemon**

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

**Broccoli salad with crisp bacon, cheddar and brunoised onion**

Tomato and mozzarella with basil pesto.

**Three bean and chakalaka salad**

Chickpea salad with diced carrot, red onion, peppers and green peas

**Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach**

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

**Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing**

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

## COLD PLATTERS

### **PLEASE SELECT 2**

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

**Malay-style pickled fish**

Grazing platter with crudités, falafel tomato kebab, mozzarella and Kalamata

**Marinated half-shell mussels**

Shrimp and avocado Ritz verrines

**Grilled brinjal, baby marrow fritters and avo hummus dip**

## ROAST

### **PLEASE SELECT 2**

Rosemary roast leg of lamb with mint jelly

**Mustard and herb crusted beef topside with Yorkshire pudding**

Black salt rubbed sirloin of beef

**Thyme, garlic and pepper crusted whole beef rib**

Prego and lemon basted whole chicken

**Pork leg with apple sauce**



2026

## SAUCES

### **PLEASE SELECT 3**

Creamy mushroom sauce

#### **Peppercorn sauce**

3 cheese sauce

#### **Garlic sauce**

Spicy arabiata sauce

## RICE

### **PLEASE SELECT 1**

Savoury rice with carrot and green pepper

#### **Yellow rice with raisins**

Cinnamon stick and star anise-infused rice

#### **Egg-fried rice with peas and spring onion**

Steamed Basmati rice

## PASTA

### **PLEASE SELECT 1**

Lasagne bolognaise

#### **Spinach and ricotta cannelloni**

Creamy shrimps, mussels, baby marrow and pesto penne pasta

#### **Roasted butternut lasagne with green beans and mustard seeds**

Mushroom Tortellini with wild mushroom sauce

#### **Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper**

Macaroni and cheese sauce with cheddar melt

## BEEF OR LAMB

### **PLEASE SELECT 2**

Lamb navarin

#### **Durban lamb curry with potatoes, peas and roti**

Lamb biryani with potatoes

#### **Beef and carrot casserole**

Beef stroganoff with capsicum, mushrooms and red wine

#### **Beef curry with potatoes**

Beef short rib, with beans, baby potato and mushrooms

#### **Braised beef oxtail with red wine, baby onion, carrots, and butter beans**

## FISH

### **PLEASE SELECT 1**

Pan-fried line fish, lemon butter sauce

#### **Fried battered hake**

Grilled hake with sweet chilli and cream prawn sauce



2026

# CHICKEN

## **PLEASE SELECT 1**

Thai-style chicken green curry

**Soya and honey-marinated chicken drumsticks**

Chicken coq Au vin, button mushroom and wine

**Sticky barbecue roasted chicken wings**

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

**Chicken Ala king with mushrooms and peppers**

Butter chicken curry with coconut milk and roti

# VEGETABLES

## **PLEASE SELECT 2**

Vegetable stir-fry with cashew, ginger and sesame

**Roasted Mediterranean vegetables**

Creamy spinach

**Butter and cinnamon butternut**

Roast sweet potato with anise

**Sautéed green beans and carrots, red onions**

Buttered mixed vegetables

**Ratatouille**

Potato and beans curry

**Lentils, chickpea and butternut curry**

Broccoli Au gratin with cheese sauce

**Cauliflower mornay with 3 cheese**

Vegetable biryani and dhal

# POTATO

## **PLEASE SELECT 1**

Potato and garlic bake

**Steamed new parsley potatoes**

Farmstyle roast potatoes

**Potato gratin with 3 cheese sauce**

Rosemary roasted potato wedges

# DESSERTS

## **PLEASE SELECT 6**

Roasted banana tiramisu verrines

**Seasonal fruit salad with a lime syrup**

Bitter chocolate and pecan dobos

**Apple and blueberry crumble tartlets**

Berry crème brûlée

**Chocolate marquise**



2026

Mini black forest cupcakes

**Baked vanilla cheesecake**

Mini Koeksisters (deep fried pastry)

**Fresh fruit salad and pouring cream**

Baked caramel and apple pudding with vanilla custard

**Mini raspberry and pear crumbles with sweet spice cream**

Mini peppermint crisp tartlets

**Mini cheese cake squares**

Chocolate tartlets

**Carrot and cream cheese squares**

Fruit tartlets

**Lemon meringue tartlets**

Chocolate Swiss rolls

**Strawberry Swiss rolls**

## HOT PUDDING

**PLEASE SELECT 1**

Cape Malva pudding with vanilla custard

**Caramel and apple pudding**

Sticky toffee pudding

**Chocolate mud pudding**

Bread, butter and banana pudding

**ALL ACCOMPANIED WITH VANILLA CUSTARD**

**ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION**

**TEA/COFFEE IS INCLUDED**

## SPECIAL MEAL REQUIREMENTS

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A surcharge of **R340** will be charge per meal for Halaal Buffet

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# BUFFET MENU 4



**R630 PER PERSON**

**INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.**

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

## SALADS

### **PLEASE SELECT 5**

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

**Roasted butternut pearl onion salad with honey and thyme**

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

**Spiced chicken and couscous salad with mint, parsley and lemon**

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

**Broccoli salad with crisp bacon, cheddar and brunoised onion**

Tomato and mozzarella with basil pesto.

**Three bean and chakalaka salad**

Chickpea salad with diced carrot, red onion, peppers and green peas

**Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach**

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

**Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing**

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

## COLD PLATTERS

### **PLEASE SELECT 3**

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

**Malay-style pickled fish**

Grazing platter with crudités, falafel tomato kebab, mozzarella and Kalamata

**Marinated half-shell mussels**

Shrimp and avocado Ritz verrines

**Grilled brinjal, baby marrow fritters and avo hummus dip**

## ROAST

### **PLEASE SELECT 3**

Rosemary roast leg of lamb with mint jelly

**Mustard and herb crusted beef topside with Yorkshire pudding**

Black salt rubbed sirloin of beef

**Thyme, garlic and pepper crusted whole beef rib**

Prego and lemon basted whole chicken

**Pork leg with apple sauce**



2026

## SAUCES

### **PLEASE SELECT 3**

Creamy mushroom sauce

#### **Peppercorn sauce**

3 cheese sauce

#### **Garlic sauce**

Spicy arabiata sauce

## RICE

### **PLEASE SELECT 1**

Savoury rice with carrot and green pepper

#### **Yellow rice with raisins**

Cinnamon stick and star anise-infused rice

#### **Egg-fried rice with peas and spring onion**

Steamed Basmati rice

## PASTA

### **PLEASE SELECT 1**

Lasagne bolognaise

#### **Spinach and ricotta cannelloni**

Creamy shrimps, mussels, baby marrow and pesto penne pasta

#### **Roasted butternut lasagne with green beans and mustard seeds**

Mushroom Tortellini with wild mushroom sauce

#### **Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper**

Macaroni and cheese sauce with cheddar melt

## BEEF OR LAMB

### **PLEASE SELECT 2**

Lamb navarin

#### **Durban lamb curry with potatoes, peas and roti**

Lamb biryani with potatoes

#### **Beef and carrot casserole**

Beef stroganoff with capsicum, mushrooms and red wine

#### **Beef curry with potatoes**

Beef short rib, with beans, baby potato and mushrooms

#### **Braised beef oxtail with red wine, baby onion, carrots, and butter beans**

## FISH

### **PLEASE SELECT 1**

Pan-fried line fish, lemon butter sauce

#### **Fried battered hake**

Grilled hake with sweet chilli and cream prawn sauce



2026

# CHICKEN

## **PLEASE SELECT 1**

Thai-style chicken green curry

### **Soya and honey-marinated chicken drumsticks**

Chicken coq Au vin, button mushroom and wine

### **Sticky barbecue roasted chicken wings**

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

### **Chicken Ala king with mushrooms and peppers**

Butter chicken curry with coconut milk and roti

# VEGETABLES

## **PLEASE SELECT 2**

Vegetable stir-fry with cashew, ginger and sesame

### **Roasted Mediterranean vegetables**

Creamy spinach

### **Butter and cinnamon butternut**

Roast sweet potato with anise

### **Sautéed green beans and carrots, red onions**

Buttered mixed vegetables

### **Ratatouille**

Potato and beans curry

### **Lentils, chickpea and butternut curry**

Broccoli Au gratin with cheese sauce

### **Cauliflower mornay with 3 cheese**

Vegetable biryani and dhal

# POTATO

## **PLEASE SELECT 1**

Potato and garlic bake

### **Steamed new parsley potatoes**

Farmstyle roast potatoes

### **Potato gratin with 3 cheese sauce**

Rosemary roasted potato wedges

# DESSERTS

## **PLEASE SELECT 8**

Roasted banana tiramisu verrines

### **Seasonal fruit salad with a lime syrup**

Bitter chocolate and pecan dobos

### **Apple and blueberry crumble tartlets**

Berry crème brûlée

### **Chocolate marquise**



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Mini black forest cupcakes

**Baked vanilla cheesecake**

Mini Koeksisters (deep fried pastry)

**Fresh fruit salad and pouring cream**

Baked caramel and apple pudding with vanilla custard

**Mini raspberry and pear crumbles with sweet spice cream**

Mini peppermint crisp tartlets

**Mini cheese cake squares**

Chocolate tartlets

**Carrot and cream cheese squares**

Fruit tartlets

**Lemon meringue tartlets**

Chocolate Swiss rolls

**Strawberry Swiss rolls**

## HOT PUDDING

**PLEASE SELECT 1**

Cape Malva pudding with vanilla custard

**Caramel and apple pudding**

Sticky toffee pudding

**Chocolate mud pudding**

Bread, butter and banana pudding

**ALL ACCOMPANIED WITH VANILLA CUSTARD**

**ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION**

**TEA/COFFEE IS INCLUDED**

## SPECIAL MEAL REQUIREMENTS

A surcharge of **R640** will be charged per meal for Kosher Buffet

A surcharge of **R340** will be charge per meal for Halaal Buffet

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection, and these will be charged accordingly, over and above your set menu price.

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

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# BRAAI BUFFET MENU ONE



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**SOUTH AFRICAN MENU 1 / MIN OF 40 GUESTS / R295 PER PERSON**

## SALADS AND STARTERS

Sweet and sour beetroot salad with spring onion

**Traditional potato salad with whole grain mustard dressing**

Green salad bar with dressings

**Bakers' basket of fresh bread rolls, butter and margarine**

## HOT BUFFET

Traditional South African Krummel pap and tomato gravy

**Prego basted chicken drumsticks**

Farm style beef boerewors

**Beef potjie with baby potatoes and carrots**

Creamy spinach and butternut

**Parsley and butter grilled corn on the cob**

## DESSERTS

Malva pudding and custard

**Fresh fruit salad and soft serve ice cream**



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# BRAAI MENU TWO

**SOUTH AFRICAN MENU 2 | MIN OF 40 GUESTS | R345 PER PERSON**

## COLD

Potato salad with gherkin, boiled egg, chives and mayo

**Beetroot, diced onion, flaked feta, walnuts, orange segment**

Spicy three bean chakalaka

**Garlic Butter Roll**

## HOT FROM THE BRAAI (SHISA NYAMA)

Farm Style Boerewors pinwheels

**Chimichurri Beef Short Rib**

Cajun marinated Chicken Pieces

**Mushroom, potato and Halloumi Kebab brushed with garlic butter**

Grilled pork rashers with honey basting

## HOT SIDES

Pap with tomato gravy

**Creamy spinach with mushrooms**

Cinnamon and butter Baked butternut

## SWEET TOOTH STATION

Malva pudding with crème anglaise

**Strawberry and chocolate lamington**

Chocolate Mousse Tart

**Granadilla cheesecake**

Seasonal Fruit Kebabs with honey mint drizzle



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# BRAAI MENU THREE

**SOUTH AFRICAN MENU 3 / MIN OF 40 GUESTS / R435 PER PERSON**

## COLD

Green cabbage, carrot and raisin slaw with tangy mayo

**Bacon, rocket and heirloom pasta salad**

Cobb salad with avocado, boiled eggs, cucumber and feta cheese

**Spicy chakalaka**

Selection of bread and freshly baked bread rolls

## SHISA NYAMA

Farm-style boerewors

**Sweet and sour pork shoulder chops**

Prego basted chicken wings

**Beef potjie with baby potatoes**

Whole baked fish with nuoc cham dressing

## HOT SIDES

Cheesy Paptert and tomato gravy

**Butter and garlic corn on the cob**

Potato wedges

**Creamy spinach with butternut**

Butter and honey sweet potato

## DESSERT

Sticky toffee pudding and custard

**Fresh fruit salad and cream**

Carrot cake squares

**Selection of apple crumble, peppermint crisp and chocolate tartlet**

Strawberry cheesecake

**Poached pears with Chantilly cream**

Ice cream parlour with sauce and sprinkles



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# BRAAI MENU FOUR

**SOUTH AFRICAN MENU 4 | MIN OF 40 GUESTS | R565 PER PERSON**

## COLD

### **SA WOODEN BOARD**

Fish pate, beef meat balls, crumbed chicken strips, cheddar sticks, garlic  
**Bruschetta, Bobotie vetkoek, grissini, vegetable crudités, hummus, Romesco**  
Sweet chilli, tomato, peppers, feta, olives

## SALADS

Fruity chutney beetroot salad

### **Spicy Chakalaka**

Cabbage, carrot and apple slaw with tangy mayo

### **Potato and egg salad with chives**

## FROM THE BRAAI

Louisiana sticky barbecued pork loin chops

### **Whole marinated lamb on the spit**

Farm style beef boerewors

### **Black salt rubbed beef short rib**

Ginger soya- and honey basted chicken wings

### **Soya and apricot glazed snoek**

## SAUCES

Mushroom thyme sauce

### **Tomato and onion sheba gravy**

## HOT SIDES

Traditional Pap

### **Parsley and garlic butter corn on the cob**

Creamy spinach and butternut

### **Mediterranean vegetable kebab brushed with basil pesto**

Baked whole potatoes with sour cream

### **Vegetable potjie with carrots and baby potato**

## SWEET TOOTH STATION

Selection of Mini Tarts, Cakes, flans and Mousses.

### **Fresh fruit salad**

Tiramisu in jars

### **Passion fruit custard filled profiteroles**

Malva pudding and custard.

### **Ice cream parlour with sauces and sprinkles**



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# PLATTER MENUS

**PLEASE NOTE THE BELOW PLATTERS SERVE BETWEEN 8 AND 10 GUESTS**

**\*PLEASE MAKE PROVISION FOR A VEGETARIAN OPTION**

## ALL ABOUT CHICKEN

Grilled seasoned chicken drumsticks, mini chicken sliders with rocket & chilli leek tomato jam, chicken Prego sliders, mini chicken pies and crumbed chicken sovereign wings. Served with two dips and a side portion of potato wedges.

**R1980 per platter**

## A TASTE OF SA'S FAVOURITES

Vetkoek with savoury mince, mini Boerewors rolls and chakalaka relish, frikkadel on a stick, mini chicken bunny, Bobotie spring roll. Served with two dips and a side portion of potato wedges

**R1950 per platter**

## BITE SIZE FRESHLY BAKED PIES

Selection of steak and onion, curry lamb, chicken & mushroom, spinach & feta, beef sausage roll, and steak & kidney. Served with two dips and a side portion of potato wedges

**R1250 per platter**

## ARTISAN SLIDERS

Beef Hawaiian slider with rocket and salsa Verde

**Lamb, feta, mint yoghurt and pea shoots slider**

Tandoori Chicken slider with pickled carrot on brioche bun

**Falafel, tzatziki, hummus, micro shoots and Swiss cheese**

Tempura fish, chunky rémoulade and pickled slaw

**Served with two dips and a side portion of nachos**

**R1480 per platter**

## FILLED BREAKFAST CROISSANTS

Smoked salmon with scrambled egg and chives

**Bacon with scrambled egg and braised onions**

Grilled mushrooms, ribbon vegetables and scrambled egg

**Chicken sausage, scrambled egg and a tomato chutney**

Potato, cherry tomato and Halloumi

**Served with two dips**

**R1350 per platter**



# PLATTER MENUS

## WRAP SELECTION

Pulled lamb with lettuce, tzatziki and tomato

**Grilled Cajun chicken, pineapple, crisp carrots and tangy mayonnaise**

Halloumi and grilled Mediterranean vegetables with hummus and basil

**Served with two dips and a side portion of potato wedges**

**R1350 per platter**

## DRY SNACKS

Sliced biltong, dry wors sticks, dried mango, dried Cape peaches, salted roasted mixed nuts and salted pretzels.

**R2200 per platter**

## MIXED BOUNTY

Lamb shish kebab on sticks, black salt beef kebabs with peppers and onion cubes, Frankfurters wrapped in bacon, peri-peri chicken wings, boerewors pinwheel and pork ribs. Served with two dips and a side portion of potato wedges.

**R1960 per platter**

## SA BRAAI PLATTER

Boerewors chakalaka roll, Prego basted chicken wings, beef rump kebabs, grilled vegetable kebabs with Chimichurri, garlic rolls. Served with Greek salad bowl and chakalaka.

**R1980 per platter**

## ASSORTED QUICHES

Selection of spinach and ricotta, Macon cheese & onion, smoked salmon with asparagus, sticky BBQ chicken quiche, mushroom leek quiche, biltong and onion quiche, potato chive and cheddar quiche. Served with two dips and a side Greek salad.

**R1350 per platter**

## VEGETARIAN BOUNTY

Vegetable spring rolls, potato samosas, spinach and feta sesame pies, zucchini and feta fritters, and grilled chimichurri vegetable kebabs. Served with two dips and a side portion of potato wedges .

**R1250 per platter**

## SOUTH AFRICAN CHEESE BOARD

Variety of South African cheeses. Served with Melba toast, salted crackers, nuts, dried fruits, fig and ginger preserve.

**R1050 per platter**



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# PLATTER MENUS

## HANGOVER BITES

Lamb shish kebab, spicy crumbed chicken wings, jalapeño cheese rissoles, chicken coriander samosa, cheese and peppadew rissoles, baby marrow feta and cumin chilli bites, served with Cajun spiced potato wedges.

**R1990 per platter**

## SWEET TEMPTATIONS

A variety of cocktail size pastries, petit fours, Greek biscuits, nut slices, Florentine's, chocolate brownies and jam tarts

**R990 per platter**

# BANQUETING SET MENU



## CANAPÉS R105

### **PLEASE SELECT 3 OF THE BELOW CANAPÉS**

Vol au vent filled with creamy beef ragout, Parmesan crackling and whole grain mustard

**Sticky chicken meatball skewer, sesame seed and coriander**

Grilled Bruschetta with Macon, pineapple salsa and berry blaze

**Beef Carpaccio, Dijon mustard, garlic rocket aioli on Bruschetta**

Beef medallion, potato cake, mushroom and Hollandaise

**Karoo goat cheese, preserved fig, micro shoots on Bruschetta**

Beef kofta with Napoletana dip

**Chicken Caesar Bruschetta with Kewpie mayo, caviar, crisp lettuce and lemon**

Smoked salmon, spinach and spring onion frittata

**Salmon, cucumber and sour cream profiterole**

Mexican chopped chicken pastry shell with pickled radish, cilantro and sour cream

**Goats cheese tartlet topped with butter grilled forest mushroom and tomato chilli jam**

Red onion marmalade tart with blue cheese, pickled walnuts and pear

**Vegan tomato stuffed with chilli beans and dhania**

Chefs' selection of samosas and dips

**Chicken tenders and sweet chilli mayo**

Sovereign chicken wings with sweet chilli aioli

**Cucumber filled with cream cheese and Kalamata**

Spicy lamb shish kebab with caramelized onion, wrapped in tortilla

## STARTERS

### **PLEASE SELECT 1 FROM THE BELOW**

Caprice timbale | buffalo mozzarella | feta tomato glaze | basil crumb | trio of tomato chutney, tomato gel & heirloom | pepper salsa and balsamic reduction R145

**Smoked salmon tart | olive tomato capers | baby beet terrine | lemon herb mayo | salsa fresca | R155**

Smoked chicken, Peppadew mascarpone gateaux | apple salsa | sesame phyllo | apricot glaze R140

**Cape Malay chicken breast | chutney cauliflower | chakalaka salad | raita | raisin purée | puri crumble R140**

Rich beef ravioli | wilted spinach | wild mushrooms | chimichurri | tomato pepper compote | onion chips R105

**Thai prawn & fish coconut crumbed lollipop | avocado & paw paw layer | citrus pulp R150**

Forest mushroom | caramelized leek | Feta mousse tart | rocket salad | beet gel & raita R110

**Crispy vegetable spring rolls | citrus mayo | tomato chutney | herb soil | micro salad R85**

Roasted veggie mascarpone gateaux | basil pesto | tomato gel | capsicum relish | garlic cream R125

**Dukkha spiced chicken fillet | tabbouleh cake | date and pepper salsa | smoked tomato cumin glaze R135**

Avocado cream cheese hummus tart | pineapple and pepper salsa | salsa Verde | beetroot purée R110

# SOUP R85

**PLEASE SELECT 1 FROM THE BELOW**

## **ROASTED BUTTERNUT**

Thai green curry | coconut milk | coriander cream | crispy onion chips

## **BROWN MUSHROOM**

buttermilk | leek soup with garlic crostini

## **CAPE MALAY CARROT**

chimichurri pesto | crushed nuts | steamed bun

## **CHICKEN NOODLE**

spicy chicken | Chinese noodle | lemon oil drizzle

## **SWEET CREAMY TOMATO**

apricot purée | sun-dried tomato pesto | Parmesan croutons

## **BEEF GOULASH**

brunoised lean beef | sweet potato, tomato & green pepper | Melba toast

## **POTATO VICHYSOISE**

crispy onion chips | garlic crouton

# MAINS

**PLEASE SELECT 1 FROM THE BELOW**

## **SPINACH AND BUTTERNUT PANZEROTTI**

asparagus | sautéed spinach | shimeji mushrooms | butternut cream sauce and Parmesan shavings. (V) R190

## **GRILLED CAULIFLOWER STEAK**

ratatouille stuffed brinjal | butternut potato mash | chimichurri | creamy basil garlic sauce (V) R190

## **THYME ROASTED CHICKEN SUPREME**

potato and parsley mousseline | caramelized baby onion | ribbon vegetables bundle | mushroom cream sauce R225

## **SPINACH FETA CHICKEN ROULADE**

potato gratin | baby carrots | mushrooms ragout | pepper sauce R215

## **HERB AND DIJON CRUSTED FILLET OF BEEF TENDER LOIN**

potato soufflé | ratatouille vegetable tower | Bordelaise sauce R255

## **BEEF FILLET**

field mushrooms | vegetable melanzane stack | pomme William | peppercorn sauce R270

## **ROSEMARY BRAISED BEEF SHORT RIB**

mashed potato topped with cabbage | root vegetable bundle | pearl onions | pan jus R260

## **RAISIN AND SPINACH STUFFED CHICKEN SUPREME**

parsley, wine and butternut risotto | brinjal, roast butternut, zucchini tower | brown onion jus R235

## **LEMON BAKED WHITE FISH**

garlic mussel | lemon curd | fondant potatoes | carrot, French bean and leek bundle | olive dressing R280

## **BEEF FILLET MIGNON**

melanzane veggies | crispy onion | sweet potato cake | shaved radish | Bordelaise sauce R255



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# MAINS

## **TOMATO BREDIE LAMB SHANK**

spinach | mashed potato | spinach butternut tian | sweet tomato chutney | roasted onion & thyme sauce R290

## **CAPE MALAY SPICE RUBBED BEEF FILLET**

roasted raisin & brinjal purée | roasted onion | honey carrots | Arancini | espagnole sauce R270

## **PEPPER CRUST FILLET OF BEEF**

potato gratin | carrot purée | root vegetable | bone marrow jus R270

## **HERB CRUSTED LAMB RACK**

glazed baby carrot bundle | colcannon pea potato | charred baby onion pearl | minted red wine sauce R295

# COMBOS

## **GALA BRAAI**

grilled short rib | boerewors pinwheel | peri chicken drumsticks | biltong pap tart | chakalaka relish R285

## **SURF AND TURF**

herb butter fillet of beef and prawn meat | parsley & lemon vegetable stack | roasted crushed new potato | creamy garlic sauce R295

## **PULLED LAMB IN PASTRY**

rolled rosemary & lemon chicken | baked sweet potato | pickled radish | rainbow carrot | mint infused jus R290

## **FETA & OLIVE STUFFED CHICKEN ROULADE**

honey soya lamb rack | potato pea mash | root vegetables | sweet potato and basil purée | Bordelaise sauce R295

## **GARLIC GRILLED SIRLOIN**

Cape Malay chicken breast | green onion polenta cake | roasted root vegetables | tomato chutney and mushroom sauce R285

# DESSERTS

## **PLEASE SELECT 1 FROM THE BELOW**

### **DUO OF BANANA & BELGIAN CHOCOLATE BROWNIE**

chocolate brownie slice | banana parfait | caramel popcorn | chocolate soil | berry mouse quenelle R145

### **CHOCOLATE MARQUISE**

Valrhona chocolate terrine | Chocolate swirl | lemon curd | caramel mousse quenelle R145

### **TRIO OF MINI DESSERTS**

caramel cheesecake | chocolate mousse slice | berry and pistachio mousse | berry gel | meringue R150

### **FAMOUS TIRAMISU**

choc fudge parfait | caramel gel | hazelnut crumble | berry salsa | dark choc mousse | blood orange olive oil R130

### **LEMON BAVAROIS**

lemon mousse on a soft sponge | lemon sabayon | ginger biscuit crumble | berry gel | berry mousse quenelle | soft meringue R145

### **TORCHED MALVA PUDDING** *(Served at room temperature)*

biscuit crumble | fresh berries | ginger white chocolate mousse quenelle | honeycomb | cremeux R130

### **RASPBERRY CHOCOLATE OPERA**

layers of raspberry and chocolate in torte style | lemon curd purée | candied pineapple | berry compote | crushed meringue R145



# DESSERTS

## **CARAMEL CHEESE CAKE**

berry coulis | meringue crumble | lemon mousse quenelle | red velvet dust R145

## **MALVA PUDDING**

custard | fresh berries | stewed fruit compote R110

## **TARTE AUX FRAMBOISES – FRENCH PÂTISSERIE**

pâte sucrée | almond raspberry sponge | vanilla custard cream | confit raspberry | raspberry coulis | fresh raspberries R190



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# FINGER FORK MENU

**A: 1 BOARD 3 HOT 3 SWEET - R358.00**

**B: 1 BOARD 4 HOT 4 SWEET - R405.00**

**C: 1 BOARD 5 HOT 5 SWEET - R445.00**

**THE FIRST 2 ITEMS ARE INCLUDED IN ALL THREE OPTIONS**

## ITALIAN SALAD DECONSTRUCTED

Heirloom cherry tomato, cucumber, peppers, onion, assorted mixed lettuce, Kalamata black olives, basil pesto marinated mozzarella, garlic croutons, house vinaigrette

## BREAD BOARD

Ciabatta sliced, cocktail rolls, sliced French baguette, grissini sticks, roasted tomato and cilantro relish, chunky guacamole, butter and margarine

## SELECT A BOARD

*(Select 1)*

### COUNTRY BOARD

Cut lemon and herb roast chicken, shaved rare roast beef, crumbed chicken pops, cheddar and mozzarella sticks, marinated Kalamata olives, pickled mushrooms, falafel and mozzarella skewers, onion marmalade, hummus, salsa Verde pickles

### MEZZE BOARD

Spinach butternut frittata, Spanakopita, cubed feta, zucchini fritters, Dolmades, beef and onion Greek meat balls, chicken tenders, tzatziki and hummus

### AFRICAN BOARD

Biltong caramelized onion quiche, zucchini, feta and corn fritters, vetkoek filled chicken potato and pea curry, Bobotie vetkoek, mini boerewors and chakalaka roll

### MIDDLE EAST BOARD

Falafel halloumi kebab, chicken spring roll, dolmades, spinach & feta phyllo, pickled chilli peppers, olives, pickles, hummus, smoked eggplant, Moroccan cous cous salad

## HOT ITEMS

*The selection quantity is not for all meat types. Please select as per above guideline between the variety of chicken / beef / seafood / lamb / vegetarian*

### CHICKEN

Soya ginger chicken lollipop.

#### Sticky BBQ chicken mini quiche

Chicken mushroom mini pot pie, basil pesto

#### Crumbed chicken cheesy tenders, jalapeño aioli and lemon

Baked chicken salsa wings, sweet chilli aioli

#### Butter chicken filled pita with papaya salsa

# FINGER FORK MENU



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## LAMB

Lamb potato pea roti with tomato and yogurt

**Greek lamb slider with pickled onions**

Spicy lamb curry Greek yoghurt & mint mini pizza

**Lamb shish kebab wrap, caramelized onions, smoked eggplant, garlic yogurt**

Individual lamb bunny chow, carrot pickle, raita

**Lamb & mint lollipops with tzatziki dip**

## BEEF

Bobotie spring roll cigar with mustard mayo dip

**Ground beef topped with béchamel, grated cheese pancake parcel**

Texan beef slider with caramelized onion and Swiss cheese

**Cornish beef with flaky pastry**

Beef and tomato lollipop skewer Chilli coriander glaze

**Sirloin kebabs with caramelized onions and new potatoes**

Pepper steak mini pot pie

## SEAFOOD

Smoked salmon, spinach spring onion frittata

**Thai fish balls on the sticks**

Tempura prawn boa, bean sprouts, Asian shoots, soya sesame dressing

**Asian 5 spice white fish goujons soya sweet chilli & ginger dipping**

Fish cake, rémoulade and dill cucumber slider

## VEGETARIAN

Ratatouille pan-cake money bag

**Potato samosa with sweet chilli dip**

Lentil, baby spinach, onion chutney, cucumber masala on chai seed roll

**Spinach and ricotta quiche**

Goat cheese, baby marrow mozzarella & tomato medium tart

## SOMETHING SWEET

Milk tartlets with cinnamon dust

**Cake pops on the lollipop stick**

Fresh Fruit kebabs

**Mini ring and round doughnuts**

Religieuse

**Strawberry, choc or vanilla lamingtons**

Filled cupcakes

**Fresh fruit tartlets**

Coffee & chocolate mousse in pastry cups

**Chocolate brownies**

Lemon meringue tartlets

**Mini strawberry, granadilla or blueberry cheesecake squares**

Red velvet Swiss rolls with whipped cream & fresh berries

**Peppermint crisp tartlets**

Chocolate Swiss rolls

**Charlotte royal cheesecake**

Mini carrot & walnut cake squares with cream cheese icing

**White chocolate eclairs, filled with passion fruit mousse**

# FINGER FORK BREAKFAST MENU



**R450 PER PERSON**

## COLD/CONTINENTAL BREAKFAST

Assorted pastries, madeleine, Danishes, scones, mini plain and filled croissants, mini muffins

**Mini flapjack stacks with honey, Greek yoghurt and berries**

Charcuterie platter with – cold meat, bocconcini & artichoke skewer, cheese fingers, melon brie kebab, smoked salmon on beetroot cake, crackers, grissini and preserves

**Breakfast wraps with – egg & bacon, egg, rocket & avocado and egg & cheese**

Fresh fruit kebabs with honey and mint drizzle

**Yoghurt parfait layers with granola and berry coulis in glasses**

Smoked chicken, mozzarella and dill cucumber skewer

## HOT BREAKFAST

Crouton filled with Macon, egg and chive omelet

**Beef sausage pinwheel**

Bacon and pineapple kebabs

**Grilled pork sausage with maple syrup**

Shakshuka served with toasted French baguette

**Spinach and ricotta stuffed tomato**

Mini biltong and caramelized onion quiche

**Ratatouille and cream cheese pancake moneybag**

# CREW CATERING



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## STAGE WORKS R235

Greek village salad dressing on the side

**Brown and white cocktail rolls with portion butter**

Butter chicken curry

**Rice with fried onions and cumin**

Strawberry Swiss roll

**Whole fresh fruits**

## STEEL CONSTRUCTION R235

Italian salad with vinaigrette

**Brown and white bread rolls with portion butter**

Samp and beans

**Beef potjie with baby potatoes**

Creamy spinach with butternut

**Malva pudding and custard**

## LIGHTING RIGS R235

Garden salad, cubed cheddar, croutons, ranch dressing

**Brown and white cocktail rolls with portion butter**

BBQ grilled chicken pieces

**Pap with chakalaka**

Chocolate brownies

**Fresh fruit salad**

## HARD HATS R235

Texan coleslaw salad

**BBQ grilled beef burgers**

Cut dressed seeded buns lettuce, tomato, onion, gherkin, cheddar, tangy ranch

**Potato wedges**

Mini fruit tartlets

**Passion fruit profiteroles**

Whole apples

## SPUDDY FISH R235

Build your own salad bar house dressings, rolls, butter and margarine

**Texan coleslaw salad**

Pub style fried fish, potato wedges and tartar sauce

**Sautéed peas**

Bread and butter pudding and custard

**Sliced fruit platter**

# SPECIAL MEAL REQUIREMENTS



Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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Please note that Vegetarian is catered for only upon request, when making your selection, please ensure that vegetarian items are selected as part of your menu.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

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If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take **48 hours** to be drafted and sent through to the client

# CARNIVAL FOOD STALLS MENU



**R545 PER PERSON**

## **SELECT 6 STALLS**

### **STALL 1**

## SHAWARMA NATION STATION

24hr Marinated beef and chicken, Tzatziki, hummus, Tahini, pickled red onion, marinated peppers, grilled brinjal, sliced pickled cucumber, Kachumber, fresh chili, toasted pita breads

### **STALL 2**

## LUCKY FISH AND SPUD FRY

Crispy lemon and parsley battered white fish, chunky chips, lemon butter hollandaise, pickled cabbage salad

### **STALL 3**

## BOERIE ROLLS

Boerewors, Vienna, fries, chakalaka, hot dog roll, accompanied by sweet chilli, garlic mayo, BBQ, Prego, and tomato sauce

### **STALL 4**

## CHASKA STREET BOWLS

Flame grilled chicken tikka kebab, Basmati rice, green chutney, Raita, and roti

### **STALL 5**

## EMPERORS BURGER BAR

Beef and chicken burgers with crisp lettuce, sliced tomato, onions, cheddar, mozzarella, BBQ sauce, caramelized onion and chips

### **STALL 6**

## KASI CUISINE

Beef tripe with a hint of chili and samp & beans

### **STALL 7**

## MZANSI FOSHO

Vetkoek with pulled beef, Bobotie, curried chicken, atchar, chakalaka and grated cheese

### **STALL 8**

## CREPE AND CRÈME

Pancake, lemon squeeze, cinnamon sugar, sprinkles and sauces

Soft serve ice cream

Fruit kebabs, Cream and ring doughnuts