



BANQUETING SET MENUS 2025

CANAPES - R90

Please select 3 of the below Canapes

- Rare roast beef on onion griddle scone with Parmesan crackling and whole grain mustard
- Sticky chicken meatball skewer, sesame seed and coriander
- Grilled Bruschetta with gammon, 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 napolitana dip
- Chicken Caesar Bruschetta with Kewpie mayo, caviar, crisp lettuce and lemon
- Smoked salmon on beetroot falafel cake with horseradish, micro shoots and pea dots
- 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 chili jam
- Ratatouille pancake money bag with cream cheese & chive sauce
- Vegan tomato stuffed with chilli bean and dhania
- Chefs' selection of samosas and dips
- Chicken tenders and sweet chili 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 - R130

Lemon ginger smoked salmon | pineapple salsa | lime pearls | dashi mayonnaise Melba | micro shoots - R140

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

Cape Malay chicken breast | chutney cauliflower | chakalaka salad | raita raisin purée | crumble - R120

Rich beef ravioli | wilted spinach | wild mushrooms | chimichurri | tomato pepper compote onion chips - R95

Thai prawn & fish coconut crumbed lollipop | avocado & pawpaw layer | citrus pulp - R135
Cream cheese | shimeji mushroom | sun-dried tomato chutney tart | beetroot dust apple blossom flowers - R95

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 - R105

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

SOUP - R65

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 SOUP

chimichurri pesto | crushed nuts | steamed bun

CHICKEN NOODLE SOUP

spicy chicken | Chinese noodle | lemon oil drizzle

SWEET CREAMY TOMATO SOUP

apricot purée | sun-dried tomato pesto | Parmesan croutons

BEEF GOULASH SOUP

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

POTATO VICHYSOISE SOUP

crispy onion chips | garlic crouton

MAINS

Please select 1 from the below

SPINACH AND BUTTERNUT PANZEROTTI

asparagus | sauteed spinach | shimeji mushrooms | butternut cream sauce
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
mushroom cream sauce - R195

SPINACH FETA CHICKEN ROULADE

potato gratin | mushroom ragout | cheese sauce - R200

HERB AND DIJON CRUSTED FILLET OF BEEF TENDER LOIN

fondant potato | baby carrots | Bordelaise sauce - R225

BEEF FILLET

field mushrooms | vegetables | onion mash | peppercorn sauce - R270

ROSEMARY BRAISED BEEF SHORT RIB

potato souffle | root vegetable bundle | pearl onions | pan jus - R245

RAISIN AND SPINACH STUFFED CHICKEN SUPREME

parsley, wine and butternut risotto | sliced vegetable stack | brown onion jus - R210

LEMON BAKED WHITE FISH

garlic mussel | lemon curd | fondant potatoes | ginger soil | olive dressing - R255

BEEF FILLET

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

MAINS

TOMATO BREDIE LAMB SHANK

spinach | mashed potato | spinach butternut tian | sweet tomato chutney | roasted onion & thyme sauce - R260

CAPE MALAY SPICE RUBBED BEEF FILLET

roasted raisin & brinjal purée | roasted onion | honey carrots | Arancini | espagnole sauce - R260

TEMPURA WHITE FISH

crumbed onion rings | pickled carrots | lemon fennel sauce | pea potato mash - R245

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 - R285

COMBOS

GALA BRAAI

grilled short rib | boerewors pinwheel | peri chicken drumsticks | maize | chakalaka relish - R255

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 - R270

FETA & OLIVE STUFFED CHICKEN ROULADE

honey soya lamb rack | potato pea mash | root vegetables | sweet potato and basil purée
Bordelaise sauce - R285

200G BEEF SHORT RIB

beef boerewors pinwheel | quarter BBQ chicken | biltong pap tart | chakalaka
creamy spinach | butternut wedge - R245

GARLIC GRILLED SIRLOIN

Cape Malay chicken breast | green onion polenta cake | roasted root vegetables
tomato chutney and mushroom sauce - R255



DESSERTS

Please select 1 from the below

BELGIAN CHOCOLATE BROWNIE

rich chocolate brownie slice | white chocolate mousse | mango gel | caramel popcorn | biscuit crumb|Turkish delight - R130

LEMON MERINGUE

Lemon tart | meringue dots | meringue dome | Turkish delights
lemon crèmeux smear | lemon curd - R130

TRIO OF MINI DESSERTS

Caramel cheesecake | chocolate mousse slice | berry and pistachio mousse
berry gel | meringue - R135

FAMOUS TIRAMISU

choc fudge parfait|caramel gel | hazelnut crumble | berry salsa|dark choc mousse
blood orange olive oil - R120

NEW LOOK BERRY TRIFLE

cranberry gel on a vanilla sponge | chocolate soil | broken cinnamon sponge pieces
berry gel | berry mousse quenelle | meringue kisses - R120

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 - R120

MANGO PANNA COTTA

red velvet sponge | passion fruit Boba | fresh fruit salsa| berry coulis - R120

MALVA PUDDING

custard | fresh berries | stewed fruit compote | whipped cream - R95

LIME, COCONUT & PINEAPPLE TART

stewed mirror glazed pineapple tart | pineapple salsa | smoked desiccated coconut
vanilla cheesecake quenelle | meringue cigar - R120

~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, please ensure orders are placed **48 hours** in advance.*

Dietary surcharge will be applicable

*Regarding other special meals like vegetarian, 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.*

*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.*





BRAAI MENU 1

South African Menu One

Min of 40 guests

R295 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 pin-wheels
Chimichurri Beef Short Rib
Cajun marinated Chicken Pieces
Mushroom, potato and Halloumi Kebab brushed with garlic butter

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





BRAAI MENU 2

South African Menu Two

Min of 40 guests

R395 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

HOT FROM THE BRAAI (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 cheese cake

Poached pears with Chantilly cream

Ice cream parlour with sauce and sprinkles





BRAAI MENU 3

South African Menu Three

Min of 40 guests

R515 per person

COLD

SA Wooden Board

Fish pate, beef meat balls, crumbed chicken strips, cheddar sticks, garlic
Bruschetta, Bobotie vetkoek, grissini, vegetable crudité's, 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

HOT FROM THE BRAAI (SHISA NYAMA)

Louisiana sticky barbecued pork short back ribs

Whole marinated lamb on the spit

Farm style beef boerewors

Black salt rubbed beef short rib

Ginger soya-and honey basted chicken wings

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





BRAAI MENU 3

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





FULL 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 • Babaghanoush

SALADS

Select four

- 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 & 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
- Chick pea 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

Select one

- 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





FULL BUFFET MENU 1

ROAST

Select one

- 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

SAUCES

Select three

- Creamy mushroom sauce
- Peppercorn sauce
- Three cheese sauce
- Garlic sauce
- Spicy arabiata sauce

RICE

Select one

- 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

Select one

- 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





FULL BUFFET MENU 1

BEEF OR LAMB

Select two

- 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

Select one

- Pan-fried line fish, lemon butter sauce
- Fried battered hake
- Grilled hake with sweet chilli and cream prawn sauce

CHICKEN

Select one

- 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 poppadum
- Chicken Ala king with mushrooms and peppers
- Butter chicken curry with coconut milk and roti





FULL BUFFET MENU 1

VEGETABLES

Select one

- 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

Select one

- Potato and garlic bake
- Steamed new parsley potatoes
- Farm style Roast potatoes
- Potato gratin with 3 cheese sauce
- Rosemary roasted potato wedges

DESSERTS

Select five

- 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
- Mini black forest cupcakes
- Baked vanilla cheesecake
- Mini Koeksisters (deep fried pastry)
- Fresh fruit salad and pouring cream
- 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





FULL BUFFET MENU 1

HOT PUDDING

Select one

- Cape Malva pudding with vanilla custard
- Caramel and apple pudding
- Sticky toffee pudding
- Chocolate mud pudding
- Bread, butter and banana pudding
- Baked caramel and apple 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 R620 will be charged per meal for Kosher
A surcharge of R320 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, please ensure orders are placed **48 hours** in advance.*

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, ie 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.*





FULL BUFFET MENU 2

R555 per person

Includes a selection of breads, rolls and grissini, salad bar and dressings
Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Babaghanoush

SALADS

Select five

- 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 & 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
- Chick pea 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

Select two

- 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





FULL BUFFET MENU 2

ROAST

Select two

- 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

SAUCES

Select three

- Creamy mushroom sauce
- Peppercorn sauce
- Three cheese sauce
- Garlic sauce
- Spicy arabiata sauce

RICE

Select one

- 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

Select one

- Lasagne Bolognese
- Spinach and ricotta cannelloni
- Creamy Shrimps, mussels, baby marrow and pesto Penne pasta
- Roasted butternut lasagne with green beans and mustard seeds
- Roasted butternut lasagne with green beans and mustard seeds
- Mushroom Tortellini with wild mushroom sauce
- Spinach and feta linguini, basil pesto, olives and fresh cracked black pepper
- Macaroni and cheese sauce with cheddar melt





FULL BUFFET MENU 2

BEEF OR LAMB

Select two

- 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

Select one

- Pan-fried line fish, lemon butter sauce
- Fried battered hake
- Grilled hake with sweet chilli and cream prawn sauce

CHICKEN

Select one

- 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 poppadum
- Chicken ala king with mushrooms and peppers
- Butter chicken curry with coconut milk and roti





FULL BUFFET MENU 2

VEGETABLES

Select two

- 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

Select one

- Potato and garlic bake
- Steamed new parsley potatoes
- Farmstyle Roast potatoes
- Potato gratin with 3 cheese sauce
- Rosemary roasted potato wedges

DESSERTS

Select six

- 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
- Mini black forest cupcakes
- Baked vanilla cheesecake
- Mini Koeksisters (deep fried pastry)
- Fresh fruit salad and pouring cream
- 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





FULL BUFFET MENU 2

HOT PUDDING

Select one

- Cape Malva pudding with vanilla custard
- Caramel and apple pudding
- Sticky toffee pudding
- Chocolate mud pudding
- Bread, butter and banana pudding
- Baked caramel and apple pudding
- *All accompanied with vanilla custard*
- *All buffets to be served with ice cream selection*
- *Tea/Coffee is included*

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FULL BUFFET MENU 3

R585 per person

Includes a selection of breads, rolls and grissini, salad bar and dressings
Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Babaghanoush

SALADS

Select five

- 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 & 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
- Chick pea 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

Select three

- 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





FULL BUFFET MENU 3

ROAST

Select three

- 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

SAUCES

Select three

- Creamy mushroom sauce
- Peppercorn sauce
- Three cheese sauce
- Garlic sauce
- Spicy arabiata sauce

RICE

Select one

- 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

Select one

- 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





FULL BUFFET MENU 3

BEEF OR LAMB

Select two

- 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

Select one

- Pan-fried line fish, lemon butter sauce
- Fried battered hake
- Grilled hake with sweet chilli and cream prawn sauce

CHICKEN

Select one

- 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 poppadum
- Chicken Ala king with mushrooms and peppers
- Butter chicken curry with coconut milk and roti





FULL BUFFET MENU 3

VEGETABLES

Select two

- 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

Select one

- Potato and garlic bake
- Steamed new parsley potatoes
- Farm style Roast potatoes
- Potato gratin with 3 cheese sauce
- Rosemary roasted potato wedges

DESSERTS

Select eight

- 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
- Mini black forest cupcakes
- Baked vanilla cheesecake
- Mini Koeksisters (deep fried pastry)
- Fresh fruit salad and pouring cream
- 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





FULL BUFFET MENU 3

HOT PUDDING

Select one

- Cape Malva pudding with vanilla custard
- Caramel and apple pudding
- Sticky toffee pudding
- Chocolate mud pudding
- Bread, butter and banana pudding
- Baked caramel and apple 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 R620 will be charged per meal for Kosher

A surcharge of R320 will be charge per meal for Halaal

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CREW CATERING 2025

STAGE WORKS - R215

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 - R215

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 - R215

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 - R215

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





CREW CATERING 2025

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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.*





PLATTER MENUS 2025

PLATTER SELECTION

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 crumbed chicken sovereign wings.

Served with two dips and a side portion of potato wedges

R1800 per platter

A TASTE OF SA'S FAVOURITES

Vetkoek with savoury mince, mini boerewors rolls and chakalaka relish, frikadel on a stick, mini chicken bunny, Bobotie springroll.

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 chicken & mushroom. Served with two dips and a side portion of potato wedges

R1050 per platter

ARTISAN SLIDERS

Beef, caramelized onion, cheddar and jalapeño aioli

Mini chicken Prego rolls

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

R1350 per platter





PLATTER MENUS 2025

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

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





PLATTER MENUS 2025

ASSORTED QUICHES

Selection of spinach and ricotta, bacon cheese and onion, smoked salmon with asparagus, chicken leek and roasted Parmesan. Served with two dips and a side portion of potato wedges

R1250 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

R950 per platter

SWEET TEMPTATIONS

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

R920 per platter

MIXED SUSHI

Salmon fashion sandwiches, Rainbow rolls, crab California rolls, cucumber Maki and Prawn Nigiri, wasabi, pickled ginger, soya

R1600 per platter





PLATTER MENUS 2025

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CARNIVAL FOOD STALLS MENU

Select 6 Stalls

R495 per person

STALL 1 - SHAWARMA NATION STATION

24hr Marinated beef, Tzatziki, Humus, 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, Tomato relish

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 – CARNITAS TAQUERIA

Pulled pork, Flour tortillas, Fresh coriander, Onions, Lime, Chipotle aioli

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
Cream and ring doughnuts



FINGER FORK MENUS 2025

A - 1 Board 3 hot 3 sweet - R325.00

B - 1 board 4 hot 4 sweet - 385.00

C - 1 Board 5 hot 5 sweet - R410.00

The first 2 items are Included in all Three Options

ITALIAN SALAD DECONSTRUCTED

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

BREAD BOARD

Ciabatta sliced, cocktail rolls, knotted baguette sliced, grissini sticks, nachos, 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, marinated new potatoes, onion marmalade, hummus, salsa Verde pickles

MEZZE BOARD

Grilled vegetable ribbons, 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, pickled onions, mini boerewors and chakalaka roll

MIDDLE EAST BOARD

Falafel balls, chicken spring roll, dolmades, spinach & feta phyllo, pickled chili peppers, olives, pickles, hummus, smoked eggplant, Israeli salad

Hot

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

CHICKEN

Chicken kebabs with butter chicken sauce glaze
Chicken mushroom pot pie, basil pesto, herb shoots
Crumbed chicken cheesy tenders, jalapeno aioli and lemon
Baked chicken salsa wings, sweet chilli aioli
Butter chicken filled pita with paw paw salsa





FINGER FORK MENUS 2025

LAMB

Lamb shish kebab wrap, caramelized onions, smoked eggplant, garlic yogurt
Greek lamb slider with pickled onions
Lamb wors roll with chakalaka
Individual lamb bunny chow, carrot pickle, raita
Lamb & mint lollipops with tzatziki dip

BEEF

Philly roast beef sub, braised onions and peppers, paprika aioli, Swiss cheese
Texan beef slider with caramelized onion and Swiss cheese
Beef and tomato lollipop skewer chilli coriander glaze
Mature sirloin, sun dried tomato and onion kebab Chimichurri
Braised beef, onion, and mushroom pastry pot pie

SEAFOOD

Cape creamy fish cottage pie with fluffy potato crust
Thai fish balls on the sticks
Tempura prawn springroll with sweet chilli soya dip
Asian 5 spice white fish goujons soya ginger dipping
Fried panko hake slider, tomato chutney, cheddar, sliced jalapenos

VEGETARIAN

Ratatouille pancake money bag
Potato samosa with sweet chilli dip
Sweet potato & butternut cigars with chipotle tomato dip
Spinach and ricotta quiche
Falafel and red kidney bean slider, hummus yogurt dressing, pickled slaw, coriander

SOMETHING SWEET

Milk tartlets with cinnamon dust
Cake pops on the lollipop stick
Fresh Fruit kebabs
Religues
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
Assorted dipped custard filled profiteroles
Red velvet Swiss rolls with whipped cream & fresh berries
Peppermint crisp tartlets
Chocolate Swiss rolls
Chocolate tartlets
Mini carrot & walnut cake squares with cream cheese icing
White chocolate eclairs, filled with passion fruit mousse



FINGER FORK MENUS 2025

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BREAKFAST MENU 2025

COLD SELECTION

R45 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

Please note that a minimum of one selection is required

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, chili apple chutney, Melba toast

Brie, Cheddar, Édam, 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





BREAKFAST MENU 2025

EGG DISHES

Please note that a minimum of one selection is required

VEGGIE GRILLED POLENTA CAKE

topped with cream three mushrooms, Parmesan and Rocket - R60

TWO FRIED EGGS

on Indian potato fritter - R60

THREE EGG, TWO CHEESE OMELETTE

peppers, onions, tomato, mushroom, flat parsley - R69

FETA, SPINACH, SPRING ONION OMELETTE - R69

TWICE BAKED SMOKED SALMON AND CHIVE SOUFFLÉ

salmon roe, cream cheese quenelle - R80

EMPERORS POACHED EGGS

English muffin, wilted spinach, smoked salmon, peppadew, hollandaise - R85

HOT SELECTION

Please note that a minimum of at least 3 selections is required.

Crispy streaky Bacon – R25.00

Back Bacon – R25.00

2 Chicken Sausage – R 25.00

2 Beef Sausage – R30.00

2 Pork Banger – R27.00

Boerewors Pinwheel – R30.00

80g Sirloin topped with Caramelized Onions – R 45.00

Fried Potato Croquettes- R20.00

Rosti Potato Cakes – R20.00

Tomato stuffed with Spinach and Feta Cheese – R22.00

Grilled herbed Tomato – R15.00

Grilled Halloumi Cheese and tomato skewer – R25.00

Baked Beans in Ramekin – R16.00

TEA, COFFEE AND FRUIT JUICE – R49 PER PERSON



BREAKFAST MENU 2025

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HIGH TEA MENU

**Min of 40 guests
R405 per person**

ASSORTED SWEETS

Filled cupcakes
Profiterole | passion fruit crème
Baked cheesecake | churned mascarpone| berries| honey
Assorted mini-French desserts and gateaux

ASSORTED SCONES

Buttermilk
Salmon| cream cheese| caviar| lemon
Cheese and herb scone
Clotted crème | berry jam

ASSORTED CANAPES AND SANDWICHES

Grilled Mediterranean veg| Halloumi| humus and basil| wrap
Mexican roasted sliced beef| braised onion| chipotle| Panini
Pulled roast chicken| marinated tomato| croissant
Smoked salmon| red onion, capers| chive crème cheese | bagel
Baked tomato| goat cheese| leeks
Rare roasted beef| onion griddle scone| horseradish| Parmesan crisp

ASSORTED QUICHES

Caramelized onion | crispy bacon
Cheese| caramelized onion| butternut
Beef lasagna cup
Chicken Cheesy tenders| sweet chili aioli

BEVERAGES

Home brewed Iced Tea
Juice selection – apple, mango, orange, fruit cocktail, cranberry or guava. (Select 3 flavors)
Specialty coffee and coffee
(Any additional beverages will be charged extra)



VEGETARIAN MENU

R465 per person
Minimum of 40 guests

PLATED PLATTERS ON THE TABLES

Baby marrow, feta, cumin chili bites, potato samosa and falafel kebabs with sweet chili dip

SALAD BUFFET

Carrot, pineapple, onion and chili salad

Greek salad bar with crisp lettuce, rocket, capsicum, heirloom tomato, cucumber, onion slices, feta cheese, olives and dressings

Indian style cucumber salad with dhania and toasted nuts

HOT BUFFET

Basmati rice with fried onions, mint and cumin

Vegetable breyani and Dhall Makhani

Bombay potato curry

Vegetable jalfrezi and garlic naan

Vegetable korma

Paneer and pea masala

Vegetable lasagna with cheddar melt

DESSERTS

Sooji halwa

Assorted tartlets

Strawberry cheesecake slices

Chocolate eclairs

Seasonal fruit salad with honey and mint drizzle

Ice cream station with sprinkles and sauces

