



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*
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