

Customise your own buffet with options below

Starter selection

Arrival canapes

Brie basil pesto & beef carpaccio chinese spoons
Parma ham gorgonzola cream & sundried tomato
brochette
Bobotie spring rolls
Assorted quiches (feta & spinach, salami & roasted
vine tomatoes, braised onions, roquefort & walnut)

Caprice skewers
Sundried tomato & brie wrap or pita
Chicken & peppadew skewers
Chicken & mushroom pie
Cocktail assorted spring rolls
Marinated roasted red pepper beef skewers

Arrival harvest table (all items listed below are included)

Mini cocktail rolls, salty cracks assorted, crostini sticks, olive bread, tramezzini triangles
Preserves in jam jars with spoons: fig/strawberry
Assorted cheeses
Basil pesto, olive tapenade, red pepper pesto, humus, liver patè, tzatziki, guacamole,
Pickles, calamata olives, peppadews, roasted marinated peppers.
Grapes, candied figs, strawberries, nuts
Caprice skewers: cherry tomato, mozzarella, basil
Melon & parma ham skewers
Mini quiches: spinach & feta, bacon & cheese
Meatballs
Cold meat selection: salami slices, hickory ham

Cold starter plated

Asparagus & goats cheese puff pastry galette dressed with asian salad
Biltong & peppadew tartlet served with an asian infused garden salad dressed with herb oil
Phyllo parcel filled with fig & brie served with a balsamic reduction
Prosciutto ham served with melon, parmigianino shavings, asian salad & port & berry reduction
Grilled haloumi, roasted peppers salad garnished with baby rocket leaves & sweet chilli vinaigrette
Smoked dullstroom trout on a mild salsa bed, croutons & a dill lemon cream cheese, lemon wedges
Roasted mini rosa tomato tart with balsamic glaze & basil oil & micro salad greens
Classic blue cheese, poached pear & caramelized onion tartlet & micro salad greens
Roquefort, smoked chicken, walnuts, raspberry parcel with an asian salad & a cranberry sauce, herbs
Roasted butternut parcels served with asian greens & herb oil
Carpaccio & deep fried caper berries, parmesan shavings & balsamic reduction
Beef carpaccio seared with balsamic & rosemary outside, served with parmesan shavings, mushrooms & micro
greens & toasted garlic bruschetta
Roasted butternut & peppers parcels served with asian greens & herb oil

Soup starter plated

Roasted seafood bisque
Leek & potato soup garnished with poppy seed & an asian salad
Minestrone with pesto & crème fraiche
Roast pepper, sweet potato & butternut soup with cumin
Pea & bacon soup
Curried butternut & crème fraiche
Roasted tomato & red pepper soup
Cream of tomato soup with homemade crostini & basil

Hot started plated

A pan seared baby potato, wild rocket, calamata olive & watercress salad tossed in a horseradish & crème fresh
dressing topped with dullstroom smoked trout.
Grilled calamari with a lemon butter cream, accompanied by seasoned rice with micro greens & lemon wedges
A leek & potato quiche garnished with poppy seed asian salad (v)
Goat's cheese & chicken ravioli with roasted root vegetables, beurre noisette
Phyllo parcel filled with roasted butternut, smokey bacon, dressed with a creamy chives sauce, & served with a asian
salad
Tortellini served with a basil & asian salad & sauce napolitano

Mains selection

Please select from our wide range of choices. If there is something you are interested in that is not currently listed, please do not hesitate to contact us.

Meat / beef selection

Rare roast sirloin or rump of beef with a red wine jus
Rare roast sirloin or rump of beef with a mustard & horseradish sauce
Rare roast sirloin or rump of beef with a peppered mustard crust & onion gravy
Rare roast beef with three-mustard sauce
Moroccan styled roasted beef
Italian beef ragu
Beef lasagne
Curried beef sosaties
Marinated beef skewers with sticky balsamic dressing
Beef stroganoff
Beef shin & beer pot pie
Beef schnitzel topped with a parmesan cheese sauce

lamb selection

Grilled chicken fillets with a light lemon thyme dressing
Yoghurt & herbed baked chicken breast
Moroccan chicken curry
Chicken al king

Pork selection

Apple-stuffed pork glazed with apple cider sauce
Honey glazed pork with a honey sesame crust
Cider-roasted pork loin with thyme, garlic & pears
Smoked glazed gammon with a port wine & black cherries sauce
Pork schnitzel topped with a parmesan cheese sauce
Spicy peanut pork sosaties

Chicken selection

Spinach & feta filled chicken breasts, with a roasted red pepper sauce
Oven roasted chicken with feta & peppadew stuffing & a light sauce
Sticky chicken kebabs
Mediterranean chicken pieces
Chicken assorted pieces basted with lemon & thyme dressing
Tandoori chicken
Chicken schnitzel topped with a parmesan cheese sauce

Salad selection

Greek salad
Watermelon greek salad

Waldorf salad
Crunchy celery, apple & beetroot salad
Summary pasta salad
Caesar salad
Avocado caesar salad
Roasted pepper & avocado salsa
New potato salad with chives
Three bean salad with citrus vinaigrette
Caprice salad with fresh mozzarella, avocado, tomato & basil with sun-dried tomato vinaigrette
Caprice noddle salad
Tomato & mozzarella, brinjal & pesto salad
Tomato & red onion salad
Tabbouleh couscous salad
Garden salad
Smoked chicken salad
Spinach salad with mushrooms & nuts
Grilled mediterranean vegetable salad with basil

Starch selection

Perfect roasted new potatoes with a light lemon butter
Steamed new potato with a mint dressing
Layered papert with fresh tomato & cheese & mushrooms
Rosemary roasted butternut
Honey roasted sweet potato
Whole grain mustard mash
Italian herbed potato & onion bake
Savoury basmati rice
Pilaf rice
Basil mint basmati rice
Turmeric & raisins basmati
Polenta tart layered with tomato & cheese

Vegetable selection

Seasonal grilled vegetables with rosemary
Spring carrots drizzled with honey & mint
Broccoli & cauliflower florets with toasted almonds
Cinnamon infused spinach
Ratatouille
Stir fried vegetables
Chargrilled beans & asparagus with coriander dressing
Green beans & bacon

Dessert selection

Lemon tart
Apple crumble tart with fresh cream
Poached plums with vanilla custard
Chocolate malva pudding with custard
Assorted ice cream with chocolate sauce
Black forest gateau
Carrot cake
Brandy pudding
Amarula milk tart
Pear & ginger crumble
Chocolate mousse
Canapé selection