

Please select a combination of meat with your style you would like, side dishes & desserts to compliment your event. All the braai work is done on site by qualified chefs. Prices are per person & based on 30 people or more. All foods will be served in chaffing dishes, prices exclude any additional hiring.

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 & pepper dew skewers
Chicken & mushroom pie
Cocktail assorted spring rolls
Marinated roasted red pepper beef skewers

ARRIVAL HARVEST TABLE -ALL ITEMS LISTED BELOW

Salty cracks assorted, crostini sticks, olive bread,
tramezzini triangles
Assorted cheeses
Basil pesto, olive tapenade, red pepper pesto, humus,
liver pate, tzatziki, calamata olives
Mini quiches: spinach & feta, bacon & cheese
Meatballs,
Cold meat selection: salami slices, hickory ham

MAINS SELECTION

BEEF CUTS (MIN 30 PEOPLE P/OPTION)

Sirloin or rump steak 200g
Sirloin or rump steak 150g
Fillet steak+-150g
Potjie
Oxtail
Boerewors 150g
Boerewors 90g
Skewers - 150g
Burger pattie - 150g
Beef prego - 150g

LAMB CUTS (MIN 30 PEOPLE P/OPTION)

Chops 150g
Chops 200g
Potjie
Skewers +-150g
Whole lamb on the spit min 35pax (excluding spit braai
hiring)

RIBS (MIN 30 PEOPLE P/OPTION)

Pork ribs 500g

CHICKEN (MIN 30 PEOPLE P/OPTION)

Portions
Skewers -150g
Chicken & peppadew skewers
Mediterranean chicken skewers
Tandoori chicken skewers
Chicken espetada
Potjie
Chicken prego +- 150g

OTHERS (MIN 30 PEOPLE P/OPTION)

Salads
Vegetables
Starch
Desserts

BASTING & SAUCE SELECTION

Homemade secret basting
Pepper mustard crust
Sticky balsamic dressing
Curried style

Mediterranean herb styled (assorted herbs)

Yoghurt & mint

Rosemary & smoked paprika rub

Moroccan rub

BBQ dry rub

BBQ sauce

Peri peri (mild or hot)

Lemon butter

Lemon & thyme dressing

Garlic butter

Cheese sauce

Mushroom sauce

Tandoori

SALAD SELECTION

Greek salad

Watermelon greek salad

Caesar salad

Waldorf salad

Crunchy celery, apple & beetroot salad

Summery pasta salad

Avocado caesar salad roasted pepper & avocado
salsa

Three-bean salad with citrus vinaigrette

Tomato & red onion salad

Tabouleh couscous salad

Garden salad

New potato salad with a creamy mustard mayo

New potato salad with chives

Spinach salad with mushrooms & nuts

Grilled mediterranean vegetable salad with basil

Caprese noodle salad

STARCH SELECTION

Jacket potatoes with chive cream & cheese

Perfect roast baby potatoes papert layered with fresh
tomato & cheese

Rosemary roasted butternut

Corn on the cob with butter

Whole grain mustard mash

Italian herb, potato & onion bake

Savoury basmati rice

Polenta tart layered with tomato & cheese

Classic pap & sauce

VEGETABLE SELECTION

Seasonal grilled vegetables with rosemary

Butternut & baby marrow sosatie

Spring carrots drizzled with honey & mint

Broccoli & cauliflower florets with toasted almonds

Creamy spinach

Ratatouille

Stir fried vegetables

DESSERT SELECTION

Chocolate malva pudding with custard

Custard trifle

Milk tarts

Pear crumble

Apple crumble

Classic malva pudding & custard

Banana ,chocolate & orange parcels

Fruit platter skewers