# BUILD YOUR OWN SPITBRAAI

Please note that these prices are for a minimum of 30 people There will be a surcharge of R500 for the Spit Braai & Chef

# **OPTION 1@ R90.00PP**

Whole lamb on the spit

2 Salads

1 Starch

Assorted bread rolls with butter or garlic roll

Prices are per person below. Please feel free to design your own menu. All foods will be served in chafing dishes

# PRICED MEAT CUTS

#### **BEEF**

Steak 200g	@R60pp
Steak 150g	@R45pp
Fillet steak +-150g	@R90pp
Potjie	@R45pp
Oxtail	@R55pp
Boerewors 150g	@R25pp
Boerewors 90g	@R18pp
Skewers +- 150g	@R45pp
Burger Pattie +- 150g	@R45 (Includes bun and standard garnishes)
Beef prego +- 150g	@R45 (Includes bun and standard garnishes)

#### LAMB

Chops150g	@R55pp
Chops 200g	@R65pp
Potjie	@R55pp
Skewers +-150g	@55pp
Whole Lamb	@R85 pp min 30pax (Excluding Spit Braai Hiring

#### RIBS

Pork Ribs 300g @R65pp







## CHICKEN MEAT

Portions @R45pp Skewers +-150g @R40pp

Potjie @45pp

Chicken prego +- 150g @R40 (Includes bun and standard garnishes)

# **OTHERS**

Salads	@R12 pp
Vegetables	@R12 pp
Starch	@R12 pp
Desserts	@R15 pp

## MEAT CHOICE OF OPTIONS

Loin steaks basted with our secret bastings

Beef fillet with a pepper mustard crust

**Boerewors rolls** 

**Boerewors** 

Matured rump steaks

Marinated beef skewers with sticky balsamic dressing

Beef Potjie

Oxtail Potjie

Lamb Chops

Lamb Potjie

Sticky Lamb Skewers

Sticky pork ribs

Matured T-bone steaks

## CHICKEN CHOICE OF:

Spicy Chicken Kebabs

Mediterranean Chicken pieces

Chicken assorted pieces basted with lemon and thyme dressing

Grilled Chicken (Peri Peri)

Chicken and PeppaDew skewers

Mediterranean Chicken skewers

Tandoori Chicken skewers

Chicken Espetada







## SALADS, CHOICE OF:

Greek salad

Three bean salad with citrus vinaigrette

Caprese salad with fresh mozzarella, avocado, tomato and basil with sun-dried tomato vinaigrette

Tomato and Mozzarella, brinjal and pesto Salad

Tomato & red onion salad

Tabouleh couscous salad

Garden salad

Smoked chicken salad

Spinach Salad with mushrooms and pine nuts

Grilled Mediterranean vegetable salad with basil

## STARCHES, CHOICE OF:

Roasted baby potatoes

Paptert layered with fresh tomato and cheese

Rosemary roasted butternut

Corn on the cob with butter

Whole grain mustard mash

Savoury Basmati rice

Polenta tart layered with tomato and cheese

Classic Pap and Sauce

#### VEGETABLES, CHOICE OF:

Seasonal grilled vegetables with rosemary
Spring carrots drizzled with honey and mint
Broccoli and cauliflower florets with toasted almonds
Creamy Spinach
Ratatouille
Stir fried vegetables

## DESSERTS, CHOICE OF:

Chocolate Malva pudding with custard Custard Trifle Milk tarts Pear crumble Apple crumble Classic Malva pudding and custard











