

The MENU



THE EXPENSIVE PALET

SEAFOOD

- Seafood Boil*
- Seafood paella*
- Seafood Pasta*
- Whole KingClip Fish
- Whole Norwegian Salmon
- Whole Talipia Fish
- Whole Braai Snoek

BIRD MEAT

- Whole Duck*
- Whole Chicken*
- Ostrich Steak*

RED MEAT

- Lamb Shank*
- Lamb Chops*
- Leg of Lamb*
- Gammon
- Pork Loin Roast
- Pork Belly
- Pork Knuckle
- Oxtail Stew
- Beef Fillet
- Rump Steak
- Tomahawk

Pair the above protein selection with 2 Starches and 3 Salads for hot Buffet

Our services are perfect for every occasion



The MENU



TRADITIONAL HEARTY MEALS

MEAT OPTIONS

BEEF or LAMB STEW

[slow cooked in fresh herbs & root vegetables]

T-Bone STEAK

flamed to perfection and served with tomato relish, black pepper sauce or mushroom sauce

CHICKEN CURRY

[spiced and flavoured with fragrant spices and fresh herbs]

GRILLED CHICKEN

choose between BBQ, Lemon & Herb, Orange & pepper, SweetChili, Garlic & Herb

DEEP FRIED CHICKEN

choose between buttermilk, lemon & herb & peri peri

DEEP FRIED FISH

crispy fish dipped in buttermilk and coated herbed flour mix

GRILLED FISH

oven grilled hake fillet in garlic butter sauce

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SPECIAL DIET

VEGETARIAN

Pumpkin & Chickpea curry

[slow cooked in fresh herbs & root vegetables]

Mushroom Risotto

[Served with garlic toasted bun]

Roasted Sweet Potato & Butternut

[served with yogurt sauce and pine nuts]

Baked Ratatouille

oven baked with Parmesan cheese

Veggie Lasagna

made using fresh spinach, basil and egg plant

Cabbage rice rolls

stuffed and pan fried cabbage rolls drizzled with sweet chili soy sauce

Vegetarian Stir Fry

Tomato & Spinach Gnocchi

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DESSERTS

CocoCoffee Tiramisu

[coffee and rum infused pudding]

Baked Cheesecake

(choose between Strawberry, LemonCurd, Granadilla & Oreo)

Apple Crumble

[cinnamon infused cake tart served with ice cream]

Malva Pudding

baked pudding served with warm custard

Panacota

vannilla infused pudding with chocolate soil and pistachios

Mousse

flavoured mousse with fresh fruit

Truffle

a layered dessert, choose your desired flavour or fruit

Cheesecake Baklava

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THE EXPENSIVE PALLET

Choose you desired sides to complete your menu

STARCHES

Basmati Rice

[Plain or Savoury]

Brown Rice

[Savoury or Plain]

Mash Potatoes

[soft with white button mushrooms & chives]

Cauliflower Mash

Creamy Rissotto

Roasted Vegetables

[seasonal veggies with couscous]

Roasted Potatoes

[with basil pesto & parmesan shavings]

Stuffed Butternut

[roasted then stuffed with cream spinach]

Creamy Polenta

[plain or with mushroom]

SALADS

Garden Herb Salad

Chard Beetroot with peaches, wild rocket and goat cheese

Kale, Avo and kiwi salad with balsamic vinaigrette

Apple Feta & Baby Spinach salad with toasted almonds

Creamy Broccoli & Cauliflower with Cheddar & Blueberries

Sweet Chili Pasta Salad

Mediterranean chickpea salad

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TRADITIONAL HEARTY MEALS

Choose you desired sides to complete your menu

STARCHES

White or Brown Rice

[Plain or Savoury]

Sour Porridge

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Soft Pap

[plain or savoury]

Creamy Samp

[plain or with brown beans]

IDombolo

[plain or garlic flavoured]

Mealie Rice

[maize rice]

SALADS

Creamy Spinach with mushrooms

Yellow Squash pumpkin [Mashed or Cubed]

Sweet potato & Butternut with wild rocket and feta

SweetChili Beetroot Salad

Spicy Cabbage with butterbeans

Chakalaka with Viennas [Mild or Hot]

Creamy cabbage couslow

Potato Salad with crispy bacon and corriander

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COCKTAIL HARVEST

MEATY

Meat balls

[dipped in BBQ sauce]

Beef Fillet

layered on greens

Chicken Keebabs

[flamed layered chicken fillets]

BREAD AND PASTRY

Crostini

[beef, & Chicken]

Mini Quiche Bites

[Fish & Vegetarian]

Shrimp Wraps

Mini Pulled pork Tacos

OTHERS

Sushi

Assorted Cheese & Fruit Bites

Whipped Feta & Honey Dip

Garlic Hummus Dips

Seasonal garden herb salad

Baked Olives and Sundried tomato Dip

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The MENU



BRAAI MENU

SPIT BRAAI MEATS

Lamb

[choose between 1/2 Lamb & 20kg Whole Lamb]

Pork

[choose between 1/2 Pork or 20kg Whole Pork]

OTHER PROTEIN TO PAIR

BEEF CHUCK

[flamed on wild fire flamed to perfection]

CHICKEN

[thighs & drumsticks or Full Chicken on wild fire flamed to perfection]

WORS

[Chili & Regular]

CHOPS

[lamb or pork chops flamed to perfection]

BRAAI SNOEK

[stuffed with seasonal veggies and flamed to perfection]

KING CLIP OR SALMON

[whole fish flamed to perfection]

OTHERS

Choose your desires starches and sides to complete your menu

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The MENU



BRAAI MENU

SIDES AND SALADS

Soft Pap / Braai Pap
Mash Potatoes
Garlic Bread/ Idombolo
Roasted seasonal veggies

Creamy Couslow
Creamy Potato Salad
Mild Chakalaka
Mango Salsa
Sweet Corn
Greek Salad [with olives & feta]
Chard peaches and Kale salad with sweet chili beetroot wedges

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