

BUFFET AND PLATED FOODS MENU

We offer an efficient, professional service; setting up, serving and clearing away while you concentrate on the business at hand.

TEAS

BUDGET TEAS

STANDARD TEAS

EXECUTIVE TEAS

Please download and refer to our "CONFERENCE MENU" for more detailed information on our teas

JUICE / WATER / BEVERAGE

MINERAL WATER – R6.00 per bottle

Still or Sparkling – 330ml Bottles

FRUIT JUICE – R6.00 per person per service

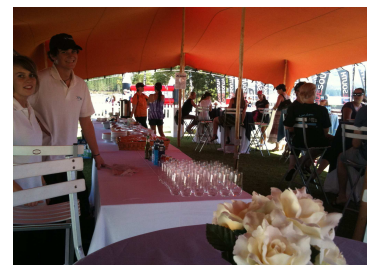
Jugs of fresh fruit juice

FRUIT JUICE – R8.00 per bottle

300ml sports cap bottles

SODAS 340ml– R10.00 per can

Coke, Fanta, Sprite etc



HOT BUFFET

LUNCH MENU

1 CHOICE OF MAIN COURSE .

VEGETARIANS WILL BE PROVIDED WITH AN ALTERNATIVE TO COMPLEMENT THE MAIN COURSE CHOSEN.

ALL HOT LUNCHES SERVED WITH YOUR CHOICE OF 1 “STARCH” AND 2 “VEG & SALAD”

POULTRY DISHES	150g /person	250g /person
Chicken Curry	R40	R67
Our mild yet flavousome chicken curry		
Chicken Lasagna	R40	R67
Italian chicken ragu layered with béchamel and lasagna and topped with cheese		
Chicken and mushroom pie	R45	R69
Creamy chicken and mushrooms topped with crisp puff pastry		
Grilled Chicken fillet	R40	R67
Tender chicken breast fillets, spices and grilled to perfection		
Roast chicken pieces	R40	R67
Oven roasted chicken pieces with our home made gravy		
Chicken a la king	R40	R67
Chicken fillet, mushrooms and peas in a tasty cream sauce		
Mexican roast pepper chicken	R45	R69
Spicy chicken fillet, grilled and served in a char roast pepper sauce		
Coconut chicken curry	R45	R69
Thai style coconut chicken curry		
Tanzanian mango chicken	R45	R69
West African style mild chicken curry with mango		
Chicken schnitzel with cheese sauce	R45	R69
Tender chicken breast fillet, crumbed and served with a tangy cheese sauce		
Crumbed chicken burger	R40	
Crumbed chicken breast fillet, served as a burger with all the trimmings		
Jamaican Jerk Chicken	R45	R69
Spicy Jamaican style chicken pieces		
Butter Chicken Curry	R50	R74
Buttery Indian style chicken curry		
Tandoori Chicken fillet	R50	R74
Chicken pieces, marinaded in a yoghurt sauce and baked		
Stuffed Chicken fillet	R50	R74
Chicken breast fillet stuffed with marinaded sweet peppers		
Chicken au poivre	R50	R74
Grilled chicken breast fillet served in a Madagascar green peppercorn sauce		
Chicken Bangers & mash	R45	R69
Chicken bangers with creamy mashed potato and onion gravy		
Soya Roast Duck	R75(¼)	R150(½)
Crispy roast duck served either as a quarter or half duck per serving.		

BEEF DISHES	150g /person	250g /person
Beef lasagna Italian style beef ragu layered with béchamel sauce and lasagna	R40	R67
Chile con carne Mexican style beef with kidney beans	R40	R67
Beef Madras curry Indian style curry	R45	R69
Beef rendang Malay style curry	R45	R69
Cottage Pie Hearty beef mince topped with creamy mashed potato	R45	R69
Beef burger 150g Home made beef burger with all the trimmings	R40	
Oxtail stew A hearty hot pot with fall off the bone oxtail and root vegetables	R79(350g)	R114(500g)
Steak and onion Pie Our home made steak and onion pie topped with crisp puff pastry	R50	R74
Beef Kebabs Cubes of tender rib-eye with sweet peppers and onion – grilled to perfection	R50	R74
Classic spaghetti Bolognese Italian style beef ragu with Al Dente spaghetti	R40	R67
Matured rib-eye steak with pepper sauce Grilled prime rib-eye steak served with a creamy pepper sauce	R50	R74

LAMB DISHES	150g /person	250g /person
Rogan Josh Lamb and yoghurt curry	R59	R89
Grilled Lamb chops Prime Karoo lamb chops grilled to perfection with rosemary	R59	R89
Roast leg of Lamb in gravy Roast leg of lamb served sliced in home made gravy	R54	R79
Braised Lamb shank Fall of the bone lamb shanks served 1 or 2 per person	R69(1pp)	R99(2pp)
Bredie Boontjie, Pampoen, Waterblommetjie(seasonal) – Traditional S.A. Dishes	R59	R89
Bobotie Our National dish made in the traditional way with Lamb mince	R59	R89
Lamb and Apricot Tagine Marrocan style fragrant lamb and apricot stew – cooke on the bone for flavour	R59	R89
Greek lamb Lamb shoulder on the bone, slow cooked in greek yoghurt with garlic	R119(350g)	R149(500g)
Stuffed breast of Lamb Breast of lamb with a fragrant herb stuffing	R59	R89

FISH DISHES	150g /person	250g /person
Hake with olives and cherry tomatoes	R54	R79
Rubbed with olive oil and Italian herbs, dotted with cherry tomatoes and olives.		
Cape style fish pie	R54	R79
A creamy combination of seafood and vegetables topped with mashed potato		
Seafood Paella	R59	R89
Seafood Rice and saffron in this fragrant Spanish dish		
Chunky fish cakes	R50	R74
Our home made fish cakes with tartare sauce		

VEGETARIAN DISHES	150g /person	250g /person
Thai vegetable curry	R40	R67
Seasonal vegetables in a coconut based curry with cashew nuts		
Baked Vegetable fajitas	R40	R67
Mexican style vegetables, in a flour tortilla, topped with cheese and grilled		
Lentil Moussaka	R40	R67
A layered dish of lentils, aubergine, béchamel sauce and cheese		
Creamy Mushroom Stroganoff	R45	R69
Mushrooms and cashews in a creamy Stroganoff sauce		
Selection of Stuffed Vegetables	R45	R69
A brown rice and nut Filling baked in seasonal vegetables		
Lentil bobotie	R40	R67
Traditional bobotie flavours in this vegetarian dish		
Vegetarian Lasagna	R45	R69
Italian style vegetable ragu layered with béchamel sauce and lasagna		
Aubergine stuffed with spinach and feta	R45	R69
Grilled aubergine wrapped around a filling of Spinach and feta		
Courgette and red kidney bean chile	R40	R67
Mexican style vegetable chili		
Chickpea tagine with mint raita	R45	R69
Moroccan style vegetable tagine with chick-peas and apricots		

STARCH

Plain Rice
Basmati rice
Savoury Rice
Parsley potatoes
Mashed potato
Potato and leek bake
Bread / Rolls

VEG & SALAD

Creamed spinach
Cinnamon Butternut
Sweet carrots
Medley of roast vegetables
Braised cabbage
Potato salad
Pasta salad
Roast mediterranean vegetable salad
Greek Salad
Garden salad
Spinach and egg salad
Coleslaw
Greek Salad
Butter Beans with Garlic, Coriander and Chili
Curried Potato Salad
Pasta Quills with Spicy Tomato & Herbs
New Potatoes with avocado & Sour Cream
Curried Rice Salad
Mixed Bean Salad
Tomato & Onion with Herb Vinaigrette

PUDDINGS

R25pp

Apple crumble with custard
Lemon cheesecake
Fresh Fruit Salad
Malva pudding
Chocolate fudge brownies with chocolate sauce
Banoffie Pie
Carrot Cake
Cape brandy pudding
Lemon Meringue Pie
Chocolate Mousse

FINGER LUNCH

Please download our “**FINGER FOOD**” menu from our website

PLATED LUNCH

Please contact us to discuss your requirements.

STAFF

Uniformed member/s of our staff on site to manage the catering

R150 per staff member per ½ day

R250 per staff member per day

HIRING

All serving gear included – platters / dishes / serving spoons

Crockery / Cutlery / Glassware – R10 per person

T's & C's

All prices exclude VAT

Excludes crockery, cutlery, glasses, table cloths etc

Includes serving dishes, and serving spoons

We reserve the right to adjust the price based on the choices made, and will confirm the applicable price in an official quote.

Prices subject to change without notice.