

EVENT: ATS AGROCHEMICALS POST ARGUS CYCLE TOUR EVENT

CLIENT: ATS AGROCHEMICALS

VENUE: PRIVATE RESIDENCE, BERGVLIET

GUEST COUNT: 50

MENU:



4 LAKELAND
MAIN ROAD
LAKESIDE
7945

LIGHTER ITEMS - SERVED FIRST AS APPETISERS

021 7888 402

Beef fillet Tartare

Hand chopped fresh beef fillet seasoned with capers, gherkin and olive oil served on crisp biscuits.

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Chicken Sate

Kebabs of tender chicken fillet marinated in a sweet chilli and soya basting, grilled and served with a peanut sauce.

Peking Duck

Do it yourself - Chinese flour pancakes, shredded roast duck, spring onions, cucumber and plum sauce - place a bit of each into a pancake roll and eat.

Flame grilled Calamari

Juicy strips of flame grilled calamari steak with lemon and thyme butter.

Smoked Salmon on Rye

Florettes of cold smoked Norwegian salmon on rounds of rye bread with cream - cheese and dill.

Seared Tuna

Loin of sashimi quality tuna, rolled in sesame seeds and seared - drizzled with teriyaki sauce.

Herby breaded Prawn tails

Tiger prawn tails, tossed in aromatically herbed bread crumbs and baked crisp. Served with a squeeze of lemon.

Spicy Gorgonzola

Carrs water biscuits with peppery mizuna topped with creamy Gorgonzola dolce.

MAIN COURSE ITEMS - SERVED SECOND

Crusted Beef Fillet

Tender beef sirloin, crusted in herbs and seared - sliced, set on rocket and drizzled with olive oil and served in mini pitas.

Greek Lamb baskets

Cubes of Greek style roast lamb - marinated in yoghurt with garlic and marjoram - served in crisp phyllo baskets.

Black linefish

Freshly caught linefish, marinated in the Japanese style and grilled served with a dash of lemon soya sauce.

Crayfish

Poached Crayfish, removed from the shell, skewered and presented with various dipping sauces - Sweet chilli, Tartare, Lemon mayonnaise, Garlic mayonnaise and teriyaki sauce.

LIGHTER SWEET / SAVOURY ITEMS - SERVED AS "DESSERT"

Cajun mushrooms

Skewers of mushroom and haloumi cheese, coated in Cajun rub and crumbed.

Scallops

Sweet Scallops either flash fried in olive oil, or crumbed and fried, with crispy bacon.

Kingklip goujons

Cubes of fresh kingklip, seasoned with black pepper, wrapped in panchetta and roast with orange zest

Knysna Oysters

Freshly shucked Knysna oysters with Tobasco and lemon

Chilli and Lime Prawns

Tiger prawns marinated in chilli and lime and flash fried.

Strawberry spoons

Fresh strawberries steeped in liqueur topped with marscapone and served as a mouthful in a spoon.

Proscuitto melon

Cubes of sweet spanspek wrapped in black forrest ham.

SERVICE: Full service

EXTRAS: Complete function set up and coordinated by The Business of Catering

DESCRIPTION: Full service of food and bar all day. The kitchen produces items from the menu in a continuous stream maintaining an awareness of how much people have eaten and what is still to come. Favourites are constantly communicated to the kitchen by the waiting staff. Both food and beverage are served directly to the guests on cocktail platters creating a chic yet intimate ambiance.

REFERENCE: Jaqui Richards - Richjax@mweb.co.za