

Private events & corporate functions:

If you're hosting a private event or function, try one of our international inspired menus:

Example menus – all function menus are custom designed for each client.

Canapes:

Smoked salmon on sweet potato blini w caper cream, fresh dill

Creamy chicken and bacon folded envelope pancakes

Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)

Chickpea Fritter topped with a shredded Butter chicken and coriander shoots

Bruschetta topped with soy coated sesame beef slices, spring onion and button mushroom

Bruschetta topped with herbed cream cheese, brie and caramelised onions

Wild mushroom and thyme tart with goat's cheese

Mini puff tarts with olive, Puree rich tomato and mature cheddar

Buffet menus:

Set menu 1: Butter chicken curry with sambals Fluffy white rice Julienne sliced vegetables Greek salad Mini baked bread Roll or sliced ciabatta bread with butter Dessert: Lemon fridge tart jars with crumble base.

Set menu 2: Grison Beef Stew – Swiss Merlot, Bacon and Beef cubes Fluffy herbed white rice Baby potatoes with rosemary butter Puree butternut Creamy traditional coleslaw Dessert: Malva Pudding served with vanilla custard

Set menu 7: Creamy Tuscan garlic chicken with spinach & sundried tomatoes Broccoli & Cauliflower au Gratin Roasted Butternut salad with feta, seeds & creamy dressing Rosemary roasted baby potatoes and sweet potato wedges Mini baked bread Roll or sliced ciabatta bread with butter Dessert: chocolate mousse jars with chocolate brownie crumble.

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Finger snacks:

Beef skewers – Red wine basted beef skewers

Chicken skewers Mediterranean styled

Soy and honey glazed chicken pieces / lemon and herb chicken pieces

Spiced mince and apricot pies, served with mint yoghurt

Mini vetkoek filled with spicy mince

Oriental beef and soy sauce, cucumber and spring onion wraps

Roast butternut, cherry tomato and mozzarella skewers with balsamic reduction

Chilli mayo Portuguese style Prego rolls with dark gravy

Sliders Chicken burgers with rocket, tomato salsa

Spicy little vegetable phyllo triangle

Spanakopita – spinach and feta triangles

Spring roll – vegetable 40g OR chicken

Bobotie tarts – Malay curried beef mince tartlets with chutney

Plated fine dining:

Sample Menu:

Starters:

Beef carpaccio ciabatta brochette, accompanied by touches of pipped cream cheese, creamy soft goat's cheese sprinkle and drizzled with a red wine vinegar and olive oil infusion.

Sticky crackling pork belly: Sticky Pork Belly squares and pickled cucumber ribbons on a stick with covered in a honey glazed sauce and topped with crackling shards.

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Mains:

The Karoo: Rosemary and lemon rubbed rack of lamb served with Mediterranean grilled baby potatoes, pan roasted green beans and root carrots tossed in garlic aioli served with a pumpkin and feta mini pie and a drizzled dark jus sauce

The south: Oven roasted Pork belly sliced and served with a fig sauce served on a bed of Mediterranean coos coos with cornbread and a rocket, baby tomato and onion salsa

Desserts:

Peach and lavender tart served with honey comb and praline crunch vanilla ice cream

Layered Chocolate mousse jars topped with pecan crumble, choc fudge & Meringues

White chocolate cheesecake served with a berry salad and edible flowers

Portable dining options:

Sample Menu: Canapés on arrival choose two:

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Creamy chicken and bacon folded envelope pancakes

Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)

Chickpea Fritter topped with a shredded Butter chicken and coriander shoots

Bruschetta topped with soy coated sesame beef slices, spring onion and button mushroom

Portable Dinning:

Sample Menu: Main meal bowls, choose two:

Slow cooked Beef Osos Bucco on whipped mustard mash, glazed and grilled marrow & carrots.

Sticky Chicken with Pineapple stir fried egg rice, with bok choy in honey glazed soya sauce.

Chicken korma curry served on a bed of steamed fragrant basmati rice.

Lasagne served perfectly baked splashed with Napolitano sauce.

Authentic Thai Chicken in Coconut Cream Served with Basmati

Rump espetada skewers on a mustard mash potato topped with a red wine jus

Open fire braai options:

Open fire - Portuguese menu: Portuguese style beef espetada cooked on a bay leaf stick with coarse salt & Flame grilled lemon or herb or piri piri chicken. Pap with chakalaka gravy. Noodle salad OR Potato salad, Greek salad and Selection of soft round rolls

Open fire – rump & lamb menu: 200g Sirloin or rump steak, Lamb chops 150g Chop and a Mediterranean chicken sosatie with tzatziki sauce. Potato bake creamy. Noodle salad OR Potato salad. French summer salad and Mediterranean grilled vegetable salad. Selection of soft round rolls

Mobile bars and welcome drinks, barmen and full bar set ups can be included.

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