



Standard Executive menu:

Please substitute the below option into the above set menu:

Beef Bourguignon – a hearty beef ragu slowly cooked served with brown rice, roasted cinnamon butternut and cauliflower cheese sauce.

Beef Rogan Josh served with basmati rice & roasted vegetables.

Greek style lamb neck bredie served with barley rice and roasted vegetables.

Chicken breasts stuffed with spinach and feta, smothered in a creamy tomato based sauce and oven baked.

Pan roasted chicken thighs in a creamy mustard sauce served with mash, grilled julienne vegetables & salad of choice.

Pan seared beef in a phyllo parcel, covered in a creamy cognac mushroom sauce

Rump with black pepper sauce mash, salads and creamy vegetables.

Beef osso bucco – mash – root vegetables & a Creamy spinach

Lamb tagine – Served with Spicy Spanish rice pilaf: red and yellow pepper cubes, seared tomato and onion and a side of Honey Roasted Butternut Squash with Cranberries and Feta

Lamb chops with rosemary gravy, pan seared baby potatoes, seasonal julienne vegetables & grilled honey glazed pear salad with orange vinaigrette.

Creamy garlic Tuscan salmon with spinach and sundried tomatoes, mash and creamy baked vegetables.

Garlic Pork Chops in Creamy Mushroom Sauce mash, salads and creamy vegetables.

Sliced leg of lamb with dark red wine jus mash, salads and creamy vegetables.

Portuguese style rump skewer with peppers and peri-peri side sauce pan seared baby potatoes, seasonal julienne vegetables & summer salad of choice.

Lemon and herb crusted line fish sundried tomatoes, potato bake and creamy baked vegetables.

Honey seared salmon sundried tomatoes, potato bake and creamy baked vegetables.

Portuguese baked line fish topped with olives, onions, pimento, garlic and herbs mash, salads and creamy vegetables.

Deboned roasted rosemary based lamb mash, salads and creamy vegetables.

Pan grilled and roasted rosemary lamb chops with oregano jus.

Oven roasted honey glazed pork belly sliced potato bake and creamy baked vegetables & French salad.

Slices of oven roasted pork with soy and honey sauce mash, salads and creamy vegetables.

Pan seared fillet cognac black pepper cream sauce mash, salads and creamy vegetables.

Teriyaki beef slow cooked, served with mash, julienne vegetables, salad and mushroom sauce.

Gourmet Executive Menu Options:

Pan seared fillet cognac black pepper cream sauce pom Anne potatoes, with grilled root vegetables.

Lemon and herb crusted line fish, sweet potato & red onion tossed in a parsley oil

Chicken tenderloin topped with creamy spinach sauce served on butternut mash potatoes topped with roasted vine tomatoes

Caprese stuffed chicken breast topped with creamy tomato based sauce served on oven baked creamy potato, with pan fried root vegetables

Pan Seared Lamb Cutlets with summer salad served with Broccoli and Mint Puree & Potato Fondant and butter-glazed carrots

Moroccan spiced lamb chops served on mustard mash potatoes and sautéed mushrooms, accompanied by roasted winter vegetables & carrot puree

Marinated beef fillet medallions with rich red wine jus, creamed spinach puree, butternut dauphinoise potatoes, and baby stem carrots

Soy and honey glazed Pork belly with served on mustard mash potatoes and butter tossed baby carrot puree topped with caramelized red onion

Spanish Grilled chicken – Paprika, Garlic, Coriander and Light Piri piri Grilled Chicken

Brazilian-Citrus Spiced Oven Roast Chicken Sliced and served

Mediterranean Flavored Rump of Beef slices, marinated in Oregano, Balsamic and Olive Oil served with – Sauce Marchand De Vin (Madeira)

Moroccan spiced Grilled Lamb chops with Deglaze Jus

Butter chicken style curry and rice with sambals

Slow cooked Beef curry with sambals and rice

Pork chops- Spiced with Sage and Salt grilled till crisp but moist - option of Apple Sauce or Reduction

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[If you would like to add a starter to the buffet menu option:](#)
[Please select one of the below options](#)

[HOT STARTERS:](#)

Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli

Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Purée

Eastern Style Chickpea and Basmati Balls served on a Relish of Pav Bhaji then Garnished with Fresh Garden Coriander

Oxtail Open Ravioli: Braised Oxtail with Cannellini Beans layered with Homemade Pasta served with Braising Jus

Camembert Phyllo Oven Roasted placed on a mirror of Berry Coulis and Herb Pesto

[COLD STARTERS:](#)

Smoked Salmon Parcels filled with Tomato and Marinated Chickpeas served with
Herb and Corn Salad

Asian Barbeque Chicken served with Lentil and Coriander Salad

Infused Prawn & chicken thigh Cocktail skewer on a Fresh Mint and Cucumber
Salad with a Dollop of Tzatziki

Sesame Infused Beef skewers on a Thai Julienne Salad

SOUPS:

All choices include fresh bread rolls.

Portobello and Button Mushroom Crème,

Country style vegetable soup,

Pea & Ham soup,

Butternut soup finished with fresh cream,

Portuguese Soup served with Chorizo Roasted Tomato and Basil served with a
dollop of Crème Fraiche Spiced Butternut soup with a Vanilla Bean Crème and
Fragrant Crouton