



## BUFFET CATERING OPTIONS:

\* SELECT AN EASY BUFFET CATERING OPTION BELOW **OR ADD IN** A BUFFET MENU WITH SIDES.

### BEEF DISHES:

**Rich beef stew** – beef with onions, carrots, peas, beef stock, bay leaves & white pepper in a rich dark gravy– served with white rice.

**Spicy beef pasta bake** 400g p/p - olive oil, onion, garlic, ground beef, cherry tomatoes, fresh basil, mozzarella.

**Durban Style curry** – onion, cloves, cinnamon, curry powder, garlic, fresh ginger, curry paste spices, potato, tomato, coriander – served with rice.

**Red Thai beef curry** – Thai styled coconut milk based curry containing seasonal vegetables - jasmine rice or egg noodles

## SALADS – SIDE DISH OPTION 1

Apple & honey dressing coleslaw salad

Pasta salad tomato based or curried pasta salad

Greek salad with creamy feta & olives

Summer salad - French style summer salad - corn, avo & mixed greens

Creamy traditional coleslaw

Creamy potato salad chives

Wild Rice Salad with roasted mushrooms, fresh coriander, green apples, cucumber. Served with a tangy yoghurt dressing.

Coos coos with Feta cubes – cucumber, tomato and rocket.

Curried Couscous with Feta cubes – Coos coos salad with feta cubes and dressing

Butternut & couscous salad with roasted cherry tomato, corn, feta & basil leaves

Roasted baby potatoes, corn kernels, mustard ranch dressing

Beetroot wedges, mixed leaves, butternut cubes and feta salad.

## SIDE DISH OPTION 2

### **Creamed butternut**

**Cauliflower and broccoli bake**

**Spinach cooked with onion, tomato and potatoes**

**Vegetable bake creamy cheese sauce**

**Beetroot with cumin & chickpeas**

**Stir fry Julienne vegetables**

### **OTHER:**

Roast baby potatoes with garlic & parsley

Penne pasta in a herbed tomato based sauce

Pap & Chakalaka

Rosemary roasted butternut wedges with feta and pumpkin seeds

Whole grain mustard mash

Savoury rice with tomato and onion

Rice pilaf with mushroom and parsley & vegetable stock

Cheesy, potato and onion bake

Couscous with grilled butternut and feta

Crispy roast potatoes with rosemary and thyme

**Korean beef** – soy sauce, garlic, sesame oil, rice vinegar, ginger, sesame seeds, green onions – jasmine rice or egg noodles.

**Dutch beef stew** – butter, onions, flour, stock, bay leaves, black peppercorns, red wine vinegar – with mash potato.

**Thai beef, peanuts & Julienne stir fry**– beef strips, onions, red Thai curry paste, coconut milk, Julienne Vegetables, peanuts - served jasmine rice or egg noodle.

**Moroccan beef curry** – tomato, honey, paprika, Moroccan spices, carrots, onion, raisins, garlic, cilantro– served with Jasmin rice or coos coos.

**Spanish beef** – red pepper, paprika, chutney, garlic, chorizo, cumin, tomato, beans, potatoes, & hints of chilli – served with rice or coos coos.

**Creamy beef & mushroom stroganoff** – made with real sour cream (crème fraiche) & paprika – rice or noodles.

**Traditional Beef Lasagna**, served with a vegetable or salad of choice.

**Bobotie with yellow rice**, a vegetable or salad of choice.

**Sticky beef kebabs** served with roasted potatoes wedges and butternut pureed.

**Steak cutlets grilled** served with creamy mushroom sauce.

**Mediterranean meat balls bake** served with penne.

**Grilled beef shisaNayama steak** served with pap and chakalaka.

**Sliced roast beef**, gravy served with rice.

## CHICKEN DISHES:

**Chicken Picante** – flour dusted chicken fillets pan fried and served with a lemon, caper, wine, parsley sauce – mashed potato

**Indian Butter Chicken** - butter, onion, garlic cloves, garam masala, fresh ginger, cumin, cayenne pepper, tomato & cream - rice

**African Style Stew** – thighs / drums, tomato, onion, garlic, thyme, paprika, curry powder, bay leaf, spring onion, parsley, carrots – rice

**Green Thai Curry** – Thai styled coconut milk based green curry containing seasonal vegetables. With fragrant jasmine rice or noodles

**Chicken a la king** – chicken fillet, cream, sherry, mushrooms and green peppers – rice

**Chicken Tikka Masala** – cubed fillets with Tikka masala paste, cream, yoghurt, chutney & tomatoes – rice

**North Indian chicken curry** – thighs & breasts, onions, spices, tomato, yoghurt, lemon, cauliflower – long grain rice

**Creamy Mustard Chicken** – fillets with mustard, cream, white wine, thyme, paprika & bacon – rice **(\*Lemon and herb fillets available)**

**Chicken & peppadew quiche** served with a French summer salad.

**Chicken thighs, gently braised** in red wine with bacon and mushroom served with long grain rice

**Sour cream and brown mushroom chicken casserole** served with Jasmin rice

**Chicken stir fry** – with julienne veg and egg noodle

**Pan grilled and roasted chicken pieces**, with rosemary & thyme served with creamy potato bake

**Chicken breasts stuffed with spinach and feta** and served with mashed potatoes.

**Portuguese style chicken skewer with peppers**, onions and a side sauce pan seared baby potatoes or rice

### BUFFET FISH DISHES:

**Cajun spice grilled hake fillet** – with Pilaf rice - OR if with potato wedges.

**Baked hake fillet** with Lemon butter - served with mashed potatoes.

**Baked hake fillet** with a tomato based sauce - served with grilled baby potatoes.

### VEGETARIAN BUFFET MENU / VEGAN DISHES:

#### **Rigatoni Bolognese**

A rich and hearty minced mushroom, baby marrow and lentil ragu, folded through rigatoni pasta.

#### **Lasagna Noci**

A hearty minced mushroom, lentil ragu poured between layers of lasagna, topped with our light butternut squash béchamel.

#### **Shepherd's Pie**

A luscious, slow-roasted British stew with spoonful of creamy sweet potato mash and a crispy, sprinkled paprika.

#### **Cauli Tikka Masala**

Roasted cauliflower, squash and chickpeas in a creamy tikka masala with fragrant garlic rice, spiced chutney and crushed almonds.

#### **Thai Green Curry**

A bright and fragrant Thai green curry, with a medley of vibrant veg, tofu and a side of fresh quinoa.

**Depp fried hake fillets** – goujon with Lemon butter - served with mashed potatoes.

**Crumbed hake fillets** – goujon with Lemon butter - served with mashed potatoes.

**Spaghetti à la mafia** - Tomato, garlic, chopped parsley, chili, olive oil and Parmesan cheese.

**Penne bake** in a creamy garlic sauce with tomatoes, mushrooms and chopped spinach.

**Spinach and butternut lasagna** Layers of spinach, butternut and béchamel sauce with tomato base.

**Macaroni and cheese** Baked with double cheese.

**Spinach and ricotta:** Cannelloni in tomato based sauce.

**Pasta Primavera** - Cubed roasted vegetables, capers, tomato, cream, garlic.

**Spinach and feta quiche** – Pastry with egg.

**Vegetarian Curry**- Vegetable and mixed beans with sambals.

## EXECUTIVE BUFFET MENU:

**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

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

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

**Lemon and herb crusted line fish, sweet potato mash**, grilled seasonal vegetables in a parsley oil.

**Chicken tenderloin topped with creamy spinach sauce** served on 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, Broccoli and almonds with Mint & Potato Fondants.

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

**Marinated beef fillet medallions** with rich red wine jus, creamed spinach puree, pom Anne potatoes, and baby stem carrots, root veg.

**Soy and honey glazed Pork belly** with served on mustard mash potatoes with tossed baby carrots, root vegetables.

**Mediterranean Flavoured Rump**, marinated in Oregano, Balsamic and Olive Oil served with baby potatoes, creamy veg – Sauce Madeira.

**Slow cooked Beef curry with sambals**, served with rice and Julienne style veg.

\* [PORK DISHES UPON REQUEST. CLICK HERE TO TALK TO A CHEF:](#)

\* [DESSERTS AVIALABLE ON REQUEST. BREAD AVAILABLE ON REQUEST.](#)

**HOW THE BUFFET MENU WORKS – CHOOSE EITHER OPTION - BUFFET OPTION ONE LIGHT OPTION:** EASY BUFFET SELECTION FROM THE MENU.

**BUFFET OPTION TWO MORE SUBSTANTIAL:** EASY BUFFET SELECTION FROM THE MENU AND TWO SIDES, SERVED WITH A BREAD.

**BUFFET OPTION THREE – A COMPLETE OFFERING:** EASY BUFFET SELECTION FROM THE MENU, TWO SIDES, A BREAD AND A DESSERT.