

## **BREAKFAST – ARRIVAL PLATES**

**PLEASE CHOOSE THREE OPTIONS FROM THIS SECTION FOR ARRIVAL:**

### **SWEET:**

**Freshly Baked Muffins with Butter, Preserves & Cheddar Cheese | Yoghurt, Muesli & Berry Parfait with Honey | Fresh Fruit Skewers | Flapjack Stacks with Fresh Berries & Honey | Syrupy French Toasts Fingers with Blueberries**

### **SAVOURY:**

**Croissants with Scrambled Egg, Bacon & Cheddar Cheese | Smoked Salmon, Scrambled Egg & Cream Cheese Scones with Spring Onion | Bacon, Scrambled Egg, Cheese & Salsa Wraps | Croissants with Ham & Cheese | Orange mascarpone topped scone halves with fig preserve or gooseberry preserve | Smoked trout and wild rocket bagel halves with lemon zested cream cheese | English muffin half, tossed and topped with cream cheese, creamy egg mayo & chives | Sliced health bread with pastrami and cream cheese and pepper dew slices | Sliced health w smoked chicken, mustard, tomato chutney and cottage cheese | Oats pots with toasted nuts, apple and cinnamon and topped fresh berries | Portobello Mushroom and feta quiches topped with caramelised onion | Crispy toasted waffles with fresh fruit, orange zested mascarpone and syrup**

**COFFEE & TEA STATION – THIS WILL BE SET UP FOR A FULL DAY SERVICE.**

### **MID MORNING TEA SNACKS:**

**PLEASE CHOOSE ONE OPTION FROM THIS SECTION- PLATED ON A CERAMIC.**

**Freshly baked Assorted Muffins | Mini Pitas with Assorted Fillings | Homemade Scones with Assorted Toppings | Assorted Biscuits | Freshly made Sandwiches triangles with Assorted Fillings | Assorted Mini Quiches | Croissants with Assorted Savoury Fillings**

## LUNCH:

**PLEASE SELECT TWO OPTIONS FROM THE BELOW, ONE VEGETABLE AND ONE SALAD – SERVED WITH BREADS AND BUTTER.**

## BEEF:

**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

### **Beef Lasagne**

layers of minced beef, tomato sauce, lasagne, béchamel sauce and cheddar cheese baked in the oven until golden brown served with an Italian chopped salad and cocktail bread rolls

### **Spaghetti & Meatballs**

delicious beef meatballs in a tomato sauce infused with fresh Italian herbs served on a bed of spaghetti topped with parmesan shavings accompanied by an Italian chopped salad

### **Creamy Cheesy Beef Pasta Bake**

layers of minced beef, tomato sauce, pasta shells, béchamel sauce and cheddar cheese baked in the oven until golden brown served with a garden salad and cocktail bread rolls

### **Spaghetti Bolognese**

traditional minced beef and tomato sauce infused with fresh Italian herbs served on a bed of spaghetti accompanied by an Italian chopped salad

### **Beef Stir Fry**

beef strips stir fried with crispy, crunchy Julienne vegetables with a drizzle of soya and sweet & sour sauce served on a bed of Basmati rice topped with a sprinkle of sesame seed accompanied by a crunchy Asian salad

**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.

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

**Sticky beef kebabs** served with roasted potatoes wedges and butternut pureed.  
Steak cutlets grilled served with creamy mushroom sauce.

## **CHICKEN:**

**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

### **Grilled Greek Chicken**

*a Greek mezze of tender grilled chicken fillets infused with Greek spices served with tzatziki, Greek salad and toasted pita bread wedges*

### **Roast Chicken sliced**

*oven roasted chicken portions infused with lemon, rosemary and thyme served with white rice, pan dripping gravy and roasted Mediterranean vegetables*

### **Sweet & Sour Chicken Stir Fry**

*chicken breast strips stir fried with crispy, crunchy Julienne vegetables with a drizzle of soya and sweet & sour sauce served on a bed of Basmati rice topped with a sprinkle of sesame seed accompanied by a crunchy Asian salad*

### **Butter Chicken Curry**

*Indian inspired mild butter chicken curry served with Basmati rice, fresh coriander, sambal and roti*

**Peri-Peri Chicken flame grilled**

*Portuguese chicken pieces flame grilled served with a Portuguese chopped salad and soft Portuguese rolls on the side*

**Chicken Lasagne**

*layers of chicken breast strips, zucchini ribbons, baby spinach, lasagne, cream cheese and cheddar cheese baked in the oven until golden brown served with a garden salad on the side*

**FISH:****Crumbed Line Fish Goujon**

*oven baked crumbed line fish goujon served on a bed of green coriander and lime rice with steamed seasonal vegetables, tartare sauce and fresh lemon on the side*

**Grilled line fish** – Served with creamy veg, mash, lemon butter, French summer salad and garlic bread.

**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.

**SALADS:**

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.

**Italian Pasta Salad**

*Salami, green olives, mozzarella cheese, fresh parsley, cocktail tomatoes, green pepper and fusilli pasta drizzled with an olive oil and red wine vinaigrette*

**Cobb Salad**

*Crispy bacon bits, slices of Cajun chicken, avocado, crumbled blue cheese, chopped tomato and*

*slices of boiled egg on a bed of crisp mixed lettuce with tortilla crisps and creamy blue cheese dressing*

**BLT Pasta Salad**

*Crispy bacon bits, lettuce, cocktail tomatoes, bowtie pasta, cheddar cheese, red onion, mayonnaise, fresh parsley & ranch dressing*

**SOUPS (OPTIONAL EXTRAS)**

**Butternut Soup**

creamy butternut soup infused with mixed spices topped with a swirl of cream, pumpkin and sunflower seeds and a sprinkle of nutmeg served with freshly baked mini loaves

**Italian Roasted Tomato, ginger & Basil Soup**

fresh and flavourful soup with oven roasted tomatoes, ginger, garlic, extra virgin olive oil and fresh basil served with toasted ciabatta mozzarella & basil pesto

**VEGETARIAN – HALAAL FRIENDL AND VEGAN OPTIONS AVAILABLE.**

**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.

**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.

## MID AFTERNOON SNACKS:

### PLATES OF SELECT TWO ITEMS:

Homemade Cookies | Cupcakes | | Mini BBQ Cheese Burgers | Homemade Chocolate Brownies | Assorted Danish Pastries | Tortilla Wraps with Assorted Fillings | Assorted Mini Pizzas | Cheese board with preserved, pastrami and dried fruits | French Canapé plate | Pecan nut tartlets | Condense milk tartlets | Cinnamon doughnuts | Cinnamon & Sugar Pancakes | Apple Danishes | Mini milk tartlets | Mini baked custard tartlets

## DRY SNACKS OPTIONAL EXTRA PLATES:

### Optional extra

Biltong | Droëwors | Roasted & Salted Mixed Nuts | Dried Fruit | Pretzels | Crisps | Fruit baskets | Dried fruits | Cheese platters | Chicken skewer / beef skewer and roll platter.

## SET MENUS: [EXAMPLE:](#)

### ARRIVAL:

Freshly Baked Muffins with Butter, Preserves & Cheddar Cheese | Yoghurt, Muesli & Berry Parfait with Honey | Croissants with Scrambled Egg, Bacon & Cheddar Cheese | Coffee & Tea Station

### MID MORNING TEA SNACKS:

Assorted Sandwiches filled with cream cheese, cucumber & chicken mayonnaise.

### LUNCH:

#### **Beef Lasagne**

layers of minced beef, tomato Napolitano sauce, lasagne, béchamel sauce and cheddar cheese

#### **Butter Chicken Curry**

Indian inspired mild butter chicken curry served with Basmati rice, fresh coriander, sambal and roti

### SERVED WITH:

Chicken Caprese Pasta Salad- *Grilled chicken tenders, fresh basil, cocktail tomatoes, mozzarella cheese and penne pasta tossed in a basil pesto vinaigrette*

*& Grilled julienne vegetables – seasonal thinly sliced vegetables grilled in a citrus based reduction.*

### MID AFTERNOON SNACK:

Homemade Cookies | Cupcakes

[ORDERS CLICK HERE: CLICK!](#)