

HARVEST TABLES | BUFFETS | PLATED WEDDING MENUS

HARVEST TABLE PACKAGES

OPTION A: DELUX PACKAGE.

Harvest Table with Accompaniments (R289 per person)

The full yard harvest table.

With this option, we will supply you with a stunning range of cheeses – blue, brie, hard and soft cheeses along with cream cheese bowls for easy spreading, breads – rye, French loafs, ciabatta and seeded breads as well as Quiche slices and an assortment of crackers, crostini's, all the required preserves – gooseberry jam, fig preserve, dips – tza tziki, basil pesto, hummus, olive tapenade, tomato pesto and others, seasonal fruits and crudité selection cuts, breads, salted peanuts nuts and cashews, olives, whole pepper dewes, gherkins whole, pickled onions, capers, jalapeno slices and pretzels, not to forget a selection of in season pates (Snoek, liver pate and other pates) as well as avo puree – we also select and add 7 different types of hams/beef slices/dried hams/pastramis including salami and add in mini cocktail sausages for an added extra.

Displayed and decorated on our stands and wooden boards – we will also add baked pretzels as well, to finish the look.

OPTION B: MID RANGE PACKAGE.

Harvest Table Combination with cold meats OR sweets (R250 per person)

A toned down version of the above menu. Compact.

Selection of the following homemade breads & mini butter portions:
Ciabatta, French loaf, Seeded Breads, Bread Sticks & Mini Rolls and crackers

Selection of the following: Dips & Condiments Olives & Feta,
Peppadews Fruits (in season), Tzatziki, Hummus, Balsamic vinegar &
olive oil, Fig jam.

Selection of the following: Cold Meats -hams, smoked chicken slices, Roast beef and olive loaf. Cheeses - Brie, Camembert, Cheddar, Blue Cheese

PLATED WEDDING MENU EXAMPLE:

ENTRÉE

Blackberry salmon, horseradish cream, spinach, feta and pipped mustard mash

Pressed pork, smoked tomato gel, green apple, crostini

Seared prawn, corn mousse, chorizo, black vinegar, cucumber pickle

Chicken croquette, cauliflower cream, red currant notes, sunflower crumble

Prawn salad, grapefruit variation, summer crisp

Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)

Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)

Duck breast, pinot savoy cabbage, parsnip whip, lentil glaze (GF)

CLEANSER

Lemon sorbet, roselle sherbet (GF VG)

MAIN

Beef rump cap, pumpkin reduction, squash, beef jus

Forest mushroom rolled chicken, potato cream, roasted carrot, glaze

Baked salmon fillet, stir-fry, ponzu, steamed basmati and julienne veg in citrus reduction.

Braised Moroccan chicken, chickpeas, soaked date, pearl onion

White fish, potato gnocchi, caper, fired pimento, romesco sauce.

Formed lamb shoulder, cumin scented cauliflower, pickled figs, tomato jus

Stockyard Beef terres, green pea mousse, battered broccolini, jus

Soy salmon, minted zucchini beignets, edamame crush, spinach reduction

Chicken breast, thyme layered potato, saffron fennel, beetroot lift

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

Homemade fettucine pasta topped with oxtail sauce, parmesan and fresh herbs

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

Moroccan spiced lamb chops served on mustard mash potatoes and sautéed wild 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

DESSERT

Lavender crème Brule, almond biscotti and almond crumble

Dark mousse, orange carrot gel, fig mint

Milk chocolate sponge, drunken cherry, pipped raspberry whip and crumble

Espresso financier, hazelnut mousse, crumble

Carrot sponge, carrot gel, crème cheese velvet ad candied carrots

White chocolate cheesecake served with a berry salad and edible flowers Berry panna cotta served in beautiful glass topped with strawberry compote and white chocolate shards. Individual tiramisu topped with chocolate dust Crème Brule topped with praline shards Chocolate mousse, edible flowers and dark chocolate shavings with mini chocolate brownie Mini berry panna cotta topped with fresh berries and mint

ORDERS AND FOR OUR FULL MENU: CLICK [HERE](#). BACK TO THE SITE> [HERE](#).