



## Catering Options:

The structure menu is a guideline to help you choose your menu. It will advise how many dishes to choose between all the options. Note this is only a guideline and alternative arrangements can be made with Marquerite (Manager).

### Starter or Canapé: (plated)

Choose one from list. For canapés choose 5 options.

NB: Certain starters will cost extra due higher priced ingredients involved.

### Choice structure for Buffet main meal option.

Meat options. Choose from the different categories available. (Red meat, pork, chicken, fish, vegetarian)

Also note that certain options will cost extra due to expensive cuts used. Also the more meat options chosen the more expensive the menu will get.

### Starch:

Choose 2- i.e.: 1x Rice and 1x potato

### Vegetable/Salad options Choose as follow:

2 vegetable options and 1 salad OR If preferred: 1 vegetable and 2 salad options. (Popular for the summer season) Extra salads can be selected.

### Desserts:

Choose 1 options to be plated OR 4 canapé Desserts to be set out for self-service.



### Starter Selections:

- Roosterkoek with cheese, green figs & biltong
- Roosterkoek with mustard cream cheese, onion marmalade & biltong
- Cranberry and brie bites
- Chicken liver pate on Bruschetta served onion marmalade
- Smoked chicken wrap with peppadew, feta & rocket.
- Sun-dried tomatoes, basil & parmesan potato balls with garlic mayo dip
- Chicken, bacon & pineapple roasted skewers.
- Ciabatta bread with mozzarella, tomato & basil pesto.
- Ham & cheese bread rolls
- Deep-fried “pap” balls with sweet chili sauce
- Vegetable spring rolls with sweet chili sauce
- Game meat skewer.

You can also decide on a harvest table with breads, jams and meats.

One selected option can be used as starter. OR 5 options for canapé.

### Main course options (buffet)

#### Red meat options

- Game steaks with peppercorn sauce.
- Sweet & sour lamb tjops
- Beef stroganoff
- Venison pie
- Oxtail potjie



### Chicken Options

- Traditional chicken pie
- Thai chicken curry
- Honey mustard chicken
- Sticky chili chicken with apricots
- Lime & coriander roasted chicken

### Pork Meat Options

- Honey glazed pork loin with sweet mustard sauce
- Sticky slow-roast pork belly
- Roasted pork tjops
- Pork tjops with cranberry sauce

### Fish options

- Roasted fish of the day served with, lemon butter sauce.
- Old fashioned fish cakes served with homemade tartar sauce and herb salad
- Lemon and herb Hake

### Starch Options:

- Basmati rice
- Herby and nutty cous cous
- Roasted baby potatoes with rosemary and rock salt
- Roasted baby potatoes with sweet potato and red onion
- Creamy, garlic potato bake



Vegetable Options:

- Roasted broccoli and cauliflower with garlic butter
- Vegetable bake
- Mediterranean veggie skewers (small groups only)
- Stir fried green beans with roasted cherry tomato's
- Pumpkin fritters in syrup.
- Gem Squash with corn & cheddar cheese
- Sweet cinnamon carrots
- Balsamic Potato and green beans
- Mediterranean mixed vegetables

Salad Options:

- Balsamic roasted beetroot salad with feta and pumpkin seeds
- Green salad with fine green beans, fresh peas, Danish feta and a lemon vinaigrette
- Broccoli salad with cheddar cheese, crotons, cranberries and sunflower seeds with mayonnaise dressing
- Three beans salad
- Mediterranean chickpea salad
- Traditional greek salad with feta & olives
- Spinach salad with mushrooms, crotons, almonds, balsamic reduction and feta.
- Watermelon salad with mint and feta (seasonal)
- Potato salad with mayo dill dressing
- Cous cous salad with fresh peaches, mango's and pumpkin seeds (seasonal)



### Canapé desserts

- Fruit kebabs
- Carrot cupcakes
- Peppermint crisp tarts
- Koeksisters
- Chocolate and vanilla mousse cups
- Decadent Chocolate Brownies

### Desserts (plated)

- Granadilla cheesecake
- Black forest Gateaux
- Pavlova with cream and berry sauce
- Malva Pudding with custard
- Sticky toffee pudding with custard
- Fresh pancakes with chocolate cream filling, topped with a warm berry sauce.



Chosen Options:

Starter .....

MAINS:

Meat: 1. .... 2. ....

Vegetables: 1. .... 2. ....

Starch : 1. .... 2. ....

Salads : 1. .... 2. ....

Deserts:

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