

Executive Buffet Menu Selector

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Three easy steps will allow you to settle on an exquisite menu:

Step 1: Select between Buffet or Set Menu

Step 2: Select the Menu Option

Step 3: Select the guidelines at the top of each section, choose your favourite dishes

Menu Option 1 – Buffet: R120.00 p.p. incl. VAT

- 1 Main Course - Hot Buffet
- 2 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 1 Desserts - Buffet

Menu Option 2 – Buffet: R140.00 p.p. incl. VAT

- 2 Main Courses - Hot Buffet
- 3 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 1 Desserts - Buffet

Menu Option 3 – Buffet: R180.00 p.p. incl. VAT

- Starter – Plated (Set)
- 2 Main Courses - Hot Buffet
- 4 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 1 Desserts - Buffet

Menu Option 4 – Buffet: R210.00 p.p. incl. VAT

- Starter – Plated (Set)
- 3 Main Courses - Hot Buffet
- 4 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 2 Desserts - Buffet

Menu Option 5 – Buffet: R270.00 p.p. incl. VAT

- Starter 1 AND Starter 2
- 3 Main Courses - Hot Buffet
- 4 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 3 Desserts - Buffet

Menu Option 6 – Buffet: R320.00 p.p. incl. VAT

- Starter 1 AND Starter 2
- Sorbet
- 4 Main Courses - Hot Buffet
- 5 Salads and / or Vegetables
- 2 Starch dishes Rice and Potatoes
- 4 Desserts - Buffet

Plated Starter Selection

Buffet Option 1 - Not Applicable

Buffet Option 3 - Choose 1 of the following

Buffet Option 5 - Choose 2 of the following

Buffet Option 2 - Not Applicable

Buffet Option 4 - Choose 1 of the following

Buffet Option 6-Choose 2 of the following+ Sorbet

Please select a Plated Hot or Cold Dish or Soup option for your Starter.

Smoked Salmon Roll With Crab And Prawn Mousse	
Smoked Snoek Pâté Served With Melba Toast	
Peri-Peri Chicken Liver With Freshly Baked Crusty Bread	
Ham Hock And Green Bean Terrine With Wholegrain Mustard Dressing	
Sweet Chil li Chicken Salad Dressed With Cashew Nuts, Roasted Peppers, Fresh Basil, Cherry Tomatoes, Spanish Onions And Danish Feta On A Green Salad - Served With Toasted Italian Bruschetta	
Springbok Carpaccio Bruschetta With Balsamic Onion Pickle	

Avo Ritz With De-Shelled Shrimps In A Tangy Smoked Paprika Mayo Seafood Dressing, Garnished With Deep-Fried Prawn Scampi	
Chicken GIBLETS In A Peri-Peri Tomato Base With Fresh Chili And White Wine Sauce	
Savoury Spinach And Gruyere Cheesecake	
Traditional Moroccan Beef Strips With Garlic, Peri-Peri, Chilli And Olives Served With Sliced Bread	
Ham Hock And Green Bean Terrine With Wholegrain Mustard Dressing	
Nostalgic Chicken Terrine Wrapped In Bacon	

Soups

Biltong And Blue Cheese Soup	
Potato And Leek Soup	
Creamy Butternut Soup	
Pea And Ham Soup	
Tomato And Basil Soup	
Prawn Bisque	
Cajun Style Cream Based Seafood Chowder	
Broccoli & Stilton Soup	

Sorbet (option 6 only)

Strawberry Champagne Sorbet	
Chilli Cucumber Sorbet	
Lychee And Rosemary Sorbet	
Lemon And Mint Sorbet	
Raspberry Sorbet	
Gin & Tonic Sorbet	
Campari And Orange Sorbet	
Coco-Pine Sorbet	

All Choices Include Fresh Bread Rolls

Main Course – Hot Buffet

Buffet Option 1 - Choose 1 of the following

Buffet Option 3 - Choose 2 of the following

Buffet Option 5 - Choose 3 of the following

Buffet Option 2 - Choose 2 of the following

Buffet Option 4 - Choose 3 of the following

Buffet Option 6 - Choose 4 of the following

Beef Dishes

Beef Roast With Black Pepper Crust	
Beef Curry	
Beef Lasagna	
Creamy Mushroom Beef Stroganoff	
Traditional Cape Malay Boboti With Dried Fruit Chutney	
Slow Cooked Beef Potjie	
Oxtail Potjie	

Chargrilled Beef Fillet Medallions With Pinotage Jus	
Herb Crusted Beef Tenderloin	
Beef Sosaties With Onion & Peppers	
Traditional Beef Stew Served with Shallots & Julienne Carrots in a Red Wine Reduction	
200g Medium-Rare Sirloin Steak	
Venison Potjie	

Poultry Dishes

Slow Roasted Chicken With Gremolata	
Chicken, Tomato, Coconut And Almond Curry With Coriander	
Oven Baked Chicken And Mushroom Casserole	
Chicken A La King	

Oven Roasted Chicken Fillet With Feta And Peppadew Stuffing	
Barbequed Grilled Chicken Pieces	
Parsley Butter Chicken Kiev	
Grilled Chicken Satay	

Fish Dishes

Battered Hake deep fried until golden served with a Tartar sauce	
Thai Fish Cakes With Chili And Lime Dressing	
Crawdaddy's Seafood Curry With Mussels, Prawns, Calamari, Squid Heads, Line fish	

Mike Killian's Curried Prawns Sweet Tomato Curry Base	
Hawaiian Style Hake Cubes With Pineapple Sauce	
Fish Bake With Bacon, Peas And Crispy Puff Pastry	

Lamb Dishes

Mike Killian's Lamb Corma Curry	
Mutton Biryani	
Roast Lamb Marinated in Arabian spices served with a rosemary & balsamic jus	
Traditional Lamb Stew With Seasonal Vegetables	
Lamb Stew Cooked in Cast Iron Pots with Red Onions & a Merlot Based Sauce	

Pork Dishes

Succulent Double Baked Crispy Pork Belly	
Sweet And Sour Pork Kebabs	
Glazed Pork Chops Served with a mild sweet chilli & thyme reduction	
Pork Loin rolled in Bread Crumbs & Spices, Slowly roasted served with apple sauce	

Vegetables & Salads

Buffet Option 1 - Choose 2 of the following

Buffet Option 3 - Choose 4 of the following

Buffet Option 5 - Choose 4 of the following

Buffet Option 2 - Choose 3 of the following

Buffet Option 4 - Choose 4 of the following

Buffet Option 6 - Choose 5 of the following

Vegetable Options

Pumpkin Potato And Cream Spinach Bake	
Bacon Wrapped Green Bean Bundles In Cream Sauce	
Mediterranean Grilled Vegetables	
Caramel Sweet Potatoes With Naartjie Zest	
Chinese Grilled Vegetables	
Orange Glazed Baby Carrots	
Vegetable Lasagna with Layers of pasta, mixed vegetables and thick béchamel sauce, oven baked with cheddar	

Pumpkin Fritters With Caramel Sauce	
Sweet Roasted Honey Glazed Butternut With Cinnamon	
Creamed Spinach	
Cauliflower And Broccoli Au Gratin	
Spinach And Bacon Tart	
Vegetable Satay Skewer	
Tower of Grilled Vegetables in Phyllo Pastry Casing Topped with Mozzarella cheese & baked in the oven until golden	

Salads

(Please Note some Ingredients Are Seasonal)

Pasta Curry Salad With Cocktail Tomatoes	
Rocket, Strawberry And Danish Feta Salad	
Couscous And Roasted Vegetable Salad	
Butternut And Biltong Salad	
Spinach, Bacon And Watermelon Salad	
Thai Cucumber Salad	
Caesar Salad	

Waldorf Salad	
Three Bean Salad	
Baby Potato And Herb Salad	
Broccoli Salad With Creamy Feta Dressing	
Greek Salad	
Glossy Beetroot Salad	
Coleslaw	

Starch Options

Buffet Option 1 - Choose 2 of the following

Buffet Option 3 - Choose 2 of the following

Buffet Option 5 - Choose 2 of the following

Baby Potato With Rosemary And Garlic	
Corn And Maize Tart	
Barbequed Corn On The Cob	
Paptert With Bacon And Mushroom	
Pap Quenelles With Biltong	
Traditional Pap & Sheba	
Potato Au Gratin	
Paprika Potato Wedges	
Freshly Baked Breads Including Focaccia Bread, Boere Milk Bread, Garlic And Cheese Bread, Health Bread	

Buffet Option 2 - Choose 2 of the following

Buffet Option 4 - Choose 2 of the following

Buffet Option 6 - Choose 2 of the following

Crispy Potato Chips	
Herbed Mashed Potato	
Stamp	
Couscous	
Basmati Rice	
Brown Wild Rice	
Parsley Rice	
Savoury Rice	

Buffet Dessert Menu

Buffet Option 1 - Choose 1 of the following

Buffet Option 3 - Choose 1 of the following

Buffet Option 5 - Choose 3 of the following

Pavlova With Raspberry Coulis	
Peppermint Crisp Tart	
Strawberry Boivrois With Finger Biscuits	
Duo Of Chocolate Mousse With Mixed Berries	
Puff Pastry Rounds With Berries And Custard Cream	
Tiramisu	
White Chocolate Mouse With Grilled Pineapple	
Orange Blossom Crème Caramel	
Chocolate Terrine	

Buffet Option 2 - Choose 1 of the following

Buffet Option 4 - Choose 2 of the following

Buffet Option 6 - Choose 4 of the following

Caramel & Banana Tart	
Brandied Pecan Nut Tart	
Malva Pudding with Vanilla Anglaise	
Pear And Caramel Pudding	
Baked Sago Pudding With A Butterscotch Sauce And Cream	
Death By Chocolate Cake With Whipped Cream	
Delicious Granny Smith Apple Pie With Vanilla Ice Cream	
Sticky Toffee And Caramel Baked Pudding	
Steamy Chocolate Brownies	

Please take Note:

All menu prices are subject to change. All food is subject to availability.

Outsourced catering not permitted. No Buffet Take-Aways.