



Party Package 1 – Snack Platters

Select a total of 12 of the following savoury/sweet items:

Savoury Platter Items

(Served with dipping sauces)

- Spinach and feta quiche
- Chicken samoosas
- Mini vetkoek with savoury mince
- Vegetable spring rolls
- Cheese puffs
- Mini sausage rolls
- Tomato, onion and basil bruschetta
- Peri-peri chicken bruschetta
- Roast beef and brie bruschetta with sweet onion and pepper relish
- Bruschetta with honey mustard chicken and micro greens
- Southern fried deboned chicken wings
- Mini meatballs
- Mini boerie skewers
- Mini cheese grillers

Sweet Platter Items

- Mini scones with cream and strawberry preserve
- Mini milk tarts
- Mini chocolate tarts
- Mini peppermint crisp tarts
- Mini koeksisters
- Mini lemon tarts
- Mini pavlovas with cream and seasonal fruit coulis
- Mini fruit skewers with a yoghurt dip
- Mini cupcakes
- Mini fridge cheesecakes
- Mini caramel cream tarts

Party Package 2

3-Course Plated Menu

Select 1 starter, 1 main course, 1 dessert to be served to all guests

Starter Options:

- Braised chicken livers in a creamy lemon peri-peri sauce, served with brown bread wedges
- Slow roasted chicken pancake rings with honey mustard dressing
- Asian marinated beef skewer with spicy peanut sauce
- Chili coconut chicken satays with sweet cucumber salsa
- Butternut and feta tart with micro leaf salad topped with roasted pumpkin seeds and balsamic glaze
- Italian tomato soup served with toasted ciabatta
- Curried pumpkin, carrot and coconut soup served with toasted ciabatta
- Beetroot and orange carpaccio with toasted honey walnuts
- Gnocchi with burnt butter, roasted cherry tomatoes and sweet basil

Main Course Options :

- Braised pork belly roast served with creamy mashed potato and herb-roasted mélange of seasonal vegetables
- Boeuf Bourguignon (French beef stew with baby onions, mushrooms and red wine) served with creamy mashed potato and herb-roasted mélange of seasonal vegetables
- Melt-in-the-mouth beef roast in a rich savoury gravy, served with new potatoes and herb-roasted mélange of seasonal vegetables
- Butter chicken served with basmati rice, poppadums, tomato/onion salsa and coriander
- Chicken schnitzel served with cheesy mushroom sauce, French fries and herb-roasted melange of seasonal vegetables
- Chicken fillet in white wine and mushroom sauce, served with savoury rice and herb-roasted mélange of seasonal vegetables
- Spicy chicken curry served with turmeric rice, chutney and tomato/onion salsa
- Lightly coated grilled hake in a lemon-butter and caper sauce, served with savoury rice and herb-roasted mélange of seasonal vegetables
- Chef's ravioli in a creamy parmesan, baby spinach and sundried tomato sauce, topped with toasted walnuts

Dessert Options:

- Tiramisu deluxe
- Peppermint crisp fridge tart
- Amarula cheesecake with passion fruit coulis
- Hot chocolate pudding with vanilla ice cream and chocolate sauce
- Malva pudding served with warm home-made custard
- Apple crumble served with Chantilly cream
- Tangy lemon tart

Party Package 3

Buffet Menu

Select 2 Protein, 2 Starch, 2 Vegetables/Salads, 1 dessert

Protein Options:

- Melt-in-the-mouth beef roast in a rich savoury gravy
- Traditional German-style beef olives with bacon and gherkins
- Boeuf Bourguignon (French beef stew with baby onions, mushrooms and red wine)
- Rare roast sirloin on the carvery with mushroom, garlic or pepper sauce
- Karoo lamb potjie (lamb on the bone)
- Barbeque roast chicken thighs
- Lemon and herb roast chicken thighs
- Butter chicken curry
- Chicken fillet in white wine and mushroom sauce
- Spicy chicken curry
- Braised pork belly roast with a sticky basting
- Hake in a lemon-butter and caper sauce
- Mushroom lasagne

Starch Options:

- Fragrant basmati rice
- Savoury rice with onions and peppers
- Creamy mashed potato
- Potato bake with cream and mature cheddar
- Sautéed baby potatoes with parsley butter
- Mieliepap with Chakalaka

Vegetable/Salad Options:

- Caramelised sweet potato in puff pastry
- Traditional mashed green beans with potato and onion
- Cinnamon-sugar oven roasted pumpkin
- Herb roasted mélange of seasonal vegetables
- Roasted honey-glazed carrots
- Cauliflower and broccoli au gratin
- Creamed spinach
- Greek salad

- Potato salad with onions, chives, egg and mayonnaise
- Three-bean salad
- Seasonal garden salad with a light vinaigrette
- Red and white cabbage, carrot and apple slaw

Dessert Options:

- Seasonal fruit salad
- Vanilla ice cream with hot chocolate sauce
- Traditional malva pudding with home-made custard
- Hot chocolate pudding with vanilla ice cream and chocolate sauce
- Apple crumble with vanilla cream
- Summer pineapple tart
- Granadilla cheesecake
- Peppermint crisp tart

* *ALL Menu items subject to seasonal and supplier availability*
* *Menu prices subject to change*