



Traditional Wedding Buffet

Lunch or Dinners

rounded off with decadent desserts, a cheese board and coffee.

MENU I

SOUP

SWEET POTATO & GINGER SOUP
WITH CROUTONS AND GRATED CHEESE

ROAST

- ROAST CHICKEN WITH PEPPER OR MUSHROOM SAUCE
- ROAST PORK WITH APPLE SAUCE
- LAMB TOMATO STEW CASSEROLE
- PAN FRIED LINE FISH

VEGETABLES

- BAKED CREAM POTATO
- SAVOURY RICE
- OVEN BAKED MIXED VEGETABLES WITH HERBS AND OLIVE OIL
- BABYMALLOW AND ONIONS SAUTE'D IN BUTTER

SALADS

- CARROT SALAD
- COLESLAW SALAD
- THREE BEAN SALAD
- BOILED EGGS WITH CHILLI FILLING
- DICED CUCUMBER, CHEESE & TOMATO SALAD
- MAKE YOUR OWN FETA, BLACK OLIVES, ONIONS, CUCUMBER, TOMATO, LETTUCE WITH A GREEK DRESSING

DESSERTS

- FRUIT SALAD
- CHOCOLATE MOUSSE
- VANILLA COOKIE CUPS
- CARROT CAKE
- SAGO PUDDING WITH WARM CUSTARD

MENU II

SOUP

VEGETABLE
WITH CROUTONS AND GRATED CHEESE

ROAST

- ROAST CHICKEN WITH PEPPER OR MUSHROOM SAUCE
- ROAST SIRLOIN
- BEEF LASAGNE
- CALAMARI BON FEMME

VEGETABLES

- ROAST POTATOES
- RICE
- MIXED VEGETABLES WITH WHITE SAUCE
- OVEN BAKED PUMPKIN

SALADS

- APPLE & WALLNUT
- CRAB & PINEAPPLE
- ROAST PEPPERS
- GREEK SALAD
- MAKE YOUR OWN FETA, BLACK OLIVES, ONIONS, CUCUMBER, TOMATO, LETTUCE WITH A GREEK DRESSING

DESSERTS

- FRUIT SALAD
- CHOCOLATE MOUSSE
- CREME BRULEE
- HERTZOGGIES
- TIRAMISU
- DATE PUDDING WITH WARM CUSTARD

MENU III

SOUP

SPLIT PEA WITH CROUTONS AND GRATED CHEESE

ROAST

- ROAST LEG OF LAMB
- RARE ROAST SIRLOIN
- ROAST FREE RANGE CHICKEN
- OXTAIL STEW
- TOMATO BREDIE
- BAKED LINEFISH

VEGETABLES

- ROAST POTATOES
- FRIED RICE
- STIR FRY VEGETABLES
- HONEY GLAZED POTATOES
- HONEY GLAZED CARROTS

SALADS

- THREE BEAN SALAD
- TURKEY SALAD WITH CHEESE & SESAME SEEDS
- BEETROOT SALAD
- POTATO SALAD

DESSERTS

- APPLE PIE
- CAPE BRANDY PUDDING
- MILK TART
- SAGO PUDDING
- FRUIT SALAD
- KOEKISISTERS

All Above menus are priced @ R140 per person

Special Children Rates

Please enquire