

Buffet Lunch



Refer to canape selection for canape display/pass around.

Refer to mini dessert for dessert display.

If you want custom selection of more choices do not hesitate to ask for custom pricing.

Select 2

- Pumpkin fritters with a caramel crème fraiche sauce
- Corn on the cob grilled and topped with garlic herb butter
- Creamed spinach with feta and mushrooms
- Roasted Hasselback butternut burnt butter, sage, and roasted walnuts
- Roast Mediterranean vegetables with basil dressing
- Traditional African spicy cabbage
- Truffled Cauliflower bake gratinated with mature cheddar
- Steamed seasonal vegetables pan fried with herb butter

Select 1

- Portuguese rolls with butter
- Roti
- Cocktail rolls with butter

Select 1

- Greek salad with a classic vinaigrette
- Panzanella salad
- Roasted beetroot, red cabbage and grapefruit salad, Sumac dressing and leafy greens
- Traditional potato salad
- Lentil, cucumber, sprout, carrot salad with a herb vinaigrette
- Grilled green vegetable salad with baby spinach, chickpeas, and ricotta and a yogurt cumin dressing
- Watermelon, baby spinach, pomegranate, citrus salad topped with nuts

Select 1

- Pap topped with traditional Sheba sauce.
- Potato dauphinoise
- Roast potatoes
- Mash potatoes
- Fluffy basmati rice (Plain)
- Basmati rice casserole topped with crispy onions
- Creamy parmesan polenta
- Roasted sweet potato with honey and thyme

Buffet Lunch



Select 2

VEGETARIAN

- Chickpea and lentil curry with seasonal vegetables
- Pasta alfredo with lots of cream and mushroom
- Roasted roots veg with lots of basil.
- Penne pasta with burnt butter and sage sauce and honey roasted pumpkin

BEEF

- Beef short rib portions in a rich red wine jus
- Durban beef curry with coriander
- Traditional African beef stew with baby vegetables
- Beef potjie with potatoes and seasonal vegetables
- Traditional beef lasagne

LAMB

- Lamb pie with peas, baby carrots with crisp puff pastry
- Roast leg of lamb with rosemary and garlic in a mint jus
- Lamb tagine with dates, tomato, and a coriander sambal
- Braised lamb shanks with baby vegetables in a rich jus

PORK

- Crispy pork belly with light oregano jus
- Pulled fennel braised pork neck in a rich velouté
- Grilled pork chops in a honey mustard glaze

FISH

* *Cannot be chosen for a drop off*

- Mussel pot with garlic parsley and lemon
- Roasted kingklip with garlic lemon butter sauce
- Traditional seafood paella served with herbs

CHICKEN

- Lemon and herb roasted chicken pieces with peri-peri on the side
- Boneless baby chicken with Christmas stuffing in a brandy sauce
- Chicken and mushroom casserole with tarragon and lemon
- Moroccan chicken tagine with olives and preserved lemon
- Butter chicken curry with coriander and coriander salsa