

# menu

## Breakfast Canapes

*For Breakfast or Brunch, Office Meals*

**Mini croissants**

Filled with Mozzarella and sautéed Mushrooms and caramelized onion

**Mini Lamb Sausages**

Topped with Onion and coriander chilli BBQ sauce

**Smoked salmon**

On rosti potato with cream cheese and chives

**Roast pepper and mushroom frittata**

**Assorted Muffins**

**Seasonal Fruit**

Skewers or Cups

**Yoghurt Jars**

Layered with Muesli and seasonal berries



# menu

## Finger Breakfast

### Menu 1

#### **Cold Selection**

Fresh fruit skewers

Yoghurt with muesli and fruit compote

Croissants filled with cheese and pastrami

Selection of pastries and Danishes

#### **Hot Selection**

Mature cheddar omelette with fresh herbs

Mushroom and spinach fritata

Tomato and cream cheese quiche

Haddock and leek filled pancakes

### Menu 2

#### **Cold Selection**

Breakfast wrap with macon, tomato, lettuce and mayonnaise

Smoked salmon on herbed blini

Freshly sliced fruit platter

Yoghurt with muesli and fruit compote

Selection of pastries and Danishes

#### **Hot Selection**

French toast with macon and brie

Mini croissants filled with herbed scrambled egg Leek,

Mini chicken sausages with sautéed onion and pepper

Prawn and potato fritters



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## Plated menu starters

Minimum of 10 people

### **Chicken livers peri peri**

Lightly coated with cajun spice cooked in peri peri tomato and onion sauce ,  
Portuguese roll

### **Grilled prawns**

Pan fried in garlic butter and parsley sauce

### **Sticky chicken wings**

Served on oriental coleslaw

### **Crumbed mushrooms**

Stuffed with feta cheese served with tartar sauce

### **Greek salad**

A melange of salad greens,peppers,onion,olives,crumbed feta cheese with creamy  
garlic dressing

### **Chicken Salad**

Chicken strips, mixed salad greens ,roasted nuts,cocktail tomato, honey and mayo  
dressing



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## Plated menus mains

### Set menu 1

**Grilled rump steak**  
With peppercorn sauce

**Chicken breast**  
Stuffed with mozzarella cheese and macon, mushroom sauce

**Grilled hake fillet**  
With thyme, lemon butter sauce

*Above dishes served with grilled seasonal vegetables, garlic parsley mashed potato*

**Vegetable stack**  
Grilled Eggplant, Zucchini and couscous with spicy tomato sauce

**Desserts**  
Chef's choice

### Plated menu 2

**Texan rubbed beef fillet**  
Topped with jalapeño mushroom sauce

**Roast peri peri chicken**  
With roasted garlic, chilli and red pepper sauce

**Teriyaki glazed salmon**

*Above dishes served with creamed spinach, honey roasted butternut and parsley butter baby potato*

**Vegetarian dish**  
Stir-fried eggless noodles with soy and honey roasted vegetables

**Desserts**  
Chef's choice



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## Street food

### **Samoosa**

Chicken, mutton, cheese and corn, potato

### **Gourmet Mutton Burger**

Lamb patty topped feta cheese, tomato salsa, and chilli BBQ sauce

### **Regular Mutton Burger**

Lamb patty, lettuce, tomato, cucumber, ketchup and mustard sauce

### **Straight Up Dawg**

Mutton Russian topped with sautéed onion, ketchup and mustard sauce

### **Ultimate Chicken Burger**

Cajun grilled chicken breast topped coleslaw

### **Gourmet Bunny**

Fresh white bread filled with a spicy butterbean or lamb curry

### **Kebab Roti**

Fluffy roti layered mutton kebabs in a tomato chutney

### **Southern fried chicken wings**

Dunked in rooibos, honey and ginger reduction



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## Conference Snacks

### Arrival snacks

Assorted Danish pastries  
Assorted muffins  
Chocolate chip cookies  
Banana bread  
Muesli bars  
Fruit kebabs

### Mid - morning snacks

#### Mini Croissants

Grilled mushroom, roasted pepper mozzarella cheese and basil pesto (v)  
Grilled chicken, mixed greens, and tomato with berry aioli

#### Tortilla Wraps

Cajun chicken, cream cheese, pepper dew and feta  
Roast vegetable, feta cheese and basil pesto (v)

#### Mini Bagels

Filled with pastrami, cheese, lettuce, tomato, honey Dijon mustard dressing  
Hummus, spinach, feta, olives, cucumber and pesto (v)

#### Mini Sliders

Southern fried chicken with jalapeno mayo  
Soya patty topped with coleslaw

#### Mini pizzas

Topped with tikka chicken and mushroom  
Roast tomato, mushroom and cheese (v)

### Afternoon snacks

Madeira slices with jam and butter  
Homemade cookies  
Lamingtons  
Carrot cake squares  
Baklava



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## Platters

All platters are for 8-10 people

### Breakfast (Sweet)

Assorted muffins, Danish pastries, chocolate chip cookies, scones with jam and cream

### Breakfast (Savoury)

Scramble egg, mushroom and cheese wrap, stuffed croissants with pastrami and cheese, roast pepper and salami frittata, cocktail mutton sausages

### Sandwiches

Classic tuna, pastrami and cheese with mustard dressing, roast chicken with smoked mayo, mozzarella cheese with basil pesto, cheddar cheese and tomato

### Chicken

Panko crumbed chicken wings, harissa rubbed chicken skewers, chilli chicken samosa, southern fried chicken sliders

### Meat

Mutton cocktail sausages, lamb koftas, lamb ribs, lamb cheeseburger sliders, mutton samosa

### Vegetarian

Jalapeno cheese rissoles, spinach and feta spanakopita, cheese and corn samosa, vegetable wrap, haloumi skewers

### Seafood

Salt and pepper crumbed calamari, tempura prawn, fish goujon, smoked salmon and cream cheese wrap

### Surf n turf

Peri - peri chicken wings, lamb ribs, mutton cocktail sausage, crumbed calamari, beef skewers

