

BUFFET STYLE MENU...

Meals worked out at 450g per person. Menus can be tailored to suit your needs. Minimum of 20 people for buffet

OPTION ONE – R155 PER PERSON

STARTER:

Greek salad served with assorted artisan breads, pates and spreads

MAIN:

- Chicken and veg casserole
- Beef lasagne
- Rice
- 2x Warm seasonal vegetables
- 2x Cold salads

DESSERT:

Malva pudding muffins and custard

OPTION TWO – R175 PER PERSON

STARTER:

Greek salad served with assorted artisan breads and spreads

MAIN:

- Beef potjie
- Chicken lasagne
- Rice or herbed roasted potatoes
- 2x Warm seasonal vegetables
- 2x Cold salads

DESSERT:

Chocolate pudding and custard

OPTION THREE – R225 PER PERSON

STARTER:

Lettuce free Greek salad served with assorted artisan breads, spreads and pates.

Mild peri-peri chicken livers

OR

Half shelled mussels in a creamy garlic, tomato and white wine sauce

OR

Chicken trinchado

MAIN:

- Mediterranean herbed assorted lamb chops
- Beef lasagne
- Chicken and mushroom pie with potato topping
- 2x Seasonal vegetables
- 2x Cold salads

DESSERT:

• Assorted mini desserts: mini chocolate brownies, mini cheese cake cups and mini salted caramel cups

OPTION FOUR – R275 PER PERSON

STARTER:

Lettuce free Greek salad served with assorted artisan breads, spreads and pates.

Mild peri-peri chicken livers

OR

Half shelled mussels in a creamy garlic, tomato and white wine sauce

OR

Chicken trinchado

MAIN:

- Beef goulash
- Balsamic and red wine lamb roast
- Pork chops with apples
- Chicken thighs in a mild mustard and honey sauce
- Savoury rice and herbed new potatoes
- 2x Seasonal vegetables
- 3x Cold salads

DESSERT:

- Mini chocolate and mini caramel brownies
- Cheese, deli meats, fruit and biscuit board