

SIGNATURE BUFFET EXPERIENCE

Minimum order: 24 guests

Meals are calculated at approximately 500g per person

Menus can be tailored to suit your needs

OPTION ONE – R195 PER PERSON

Signature Comfort Buffet

Styled Starter Table

Greek salad with tomato, cucumber, olives, feta and homemade dressing, topped with Greek-style lemon and herb chicken (Table salad and individual mini bowls)

Mini vegetable quiches

Beef meatballs with tomato and herb glaze

Artisanal breads with flavoured butter and spreads

Main Selection

Baked marinated chicken with a creamy herb sauce

Traditional beef cottage pie with a parmesan crust

Herbed rice pilaf

Roasted seasonal vegetables

Two fresh seasonal salads

Dessert Table

Mini malva pudding with custard

Mini chocolate brownie bites

OPTION TWO – R245 PER PERSON

Signature Heritage Buffet

Styled Starter Table

Cajun chicken salad with peppadews, feta and a Cajun cream dressing (Table salad and individual mini bowls)

Greek salad with tomato, cucumber, olives, feta and homemade dressing, topped with Greek-style lemon and herb chicken

Mini vegetable quiches

Beef meatballs with tomato and herb glaze

Artisanal breads with flavoured butter and spreads

Main Selection

Chicken and mushroom lasagne with white wine cream sauce

Red wine braised beef with roasted root vegetables

Sticky apple and mustard glazed pork chops

Herbed roasted potatoes

Seasonal roasted vegetables

Three fresh seasonal salads

Dessert Table

Mini peppermint crisp dessert cups

Mini lemon tartlets

Mini salted caramel brownie squares

OPTION THREE – R295 PER PERSON

Signature Premium Buffet

Styled Starter Table

Lemon and thyme chicken salad (Table salad and individual mini bowls)

Pesto chicken, sundried tomato and whipped feta salad (Table salad and individual mini bowls)

Cranberry chicken with brie and toasted almonds salad (Table salad and individual mini bowls)

Mini vegetable quiches

Beef meatballs with herb glaze

Artisanal breads with flavoured butter and spreads

Main Selection

Creamy salmon and spinach lasagne with dill béchamel

Red wine braised beef short rib

Sticky apple and mustard glazed pork belly bites

Citrus glazed chicken with roasted vegetables

Herbed rice pilaf

Roasted seasonal vegetables

Three premium seasonal salads

Dessert Table

Mini passionfruit cheesecake cups

Mini chocolate tartlets with berries

Assorted mini cake squares

Mini macaroons