



BUFFET LUNCH MENU SELECTOR

Sample Menu

Salads, cheeses and breads
4 Starters
Hot selection – 3 main and a vegetarian
Desserts
\$24 per person

Minimum number required for buffet options – 30 guests.
Minimum charge per buffet menu - \$24 per person.
Add starters and mains where required.
Menu must be confirmed 48 hrs prior to the function.

SALADS

SALADS: Roasted baby marrow, carrots, onions, butternut, bell peppers, butter lettuce, cos lettuce, rocket, cherry tomatoes, cucumber, potato, bean, beetroot, Waldorf and lychees
CHEESES: feta, haloumi, cheddar, mozzarella, blue cheese, brie and camembert cheese, habanero jelly and savory biscuits
BREADS: Rye bread, bread sticks, plain bread, whole wheat and brown bread, ciabatta
ACCOMPANIED BY: balsamic, olive oil, vinaigrette, cocktail sauce, basil and mint

STARTER SELECTION

choose four starters

additional choices, \$5 per person

pickled crocodile calamari rings tuna and salmon mousse
peppered bream mussels peppered impala glazed gammon
seared duck breast smoked chicken breast roast beef with asparagus

HOT SELECTION

choose three main courses, and one vegetarian (V)

additional choices, \$6 per person

chicken and pineapple kebab with mango veloute Chicken schnitzel with cherries
cajun chicken roast sirloin with mushroom sauce beef mignons with chicken livers and red wine sauce
beef brochettes with pepper corn sauce kudu ragout
pork medallions with gooseberries crumbed baby hake with caper mayonnaise
pan fried Zambezi bream with tartare sauce
spinach and butternut pancake (V) creamed spinach (V) vegetable lasagna (V)

accompaniments: pickled ginger, pickled onion, gherkins, peppadews, chilli relish, olives, savory rice, roast potatoes, mixed vegetables

DESSERT SELECTION

A selection of seasonal specialities sliced fruits, desserts, puddings, cakes and coulis