



DINNER BUFFET MENU SELECTOR

Sample Menu

US\$35 per person

salads, breads, soup
two meats, two fish
one vegetarian
desserts

Minimum number required for buffet options - 30 guests.
Minimum charge for buffet options - USD\$35 per person.
Menu must be confirmed 72 hours prior to the function.

SALADS

mixed bean salad, roasted baby marrow, carrots, onions butternut, green and red pepper, butter lettuce, cos lettuce, rocket, cherry tomatoes, cucumber, bell peppers
dressings: balsamic reduction, olive oil, vinaigrette, cocktail sauce, basil and mint

BREAD

rye, bread sticks, wholewheat, brown, ciabatta, baguette, garlic bread

SOUP

a choice of one of the following:

mushroom, ginger and carrot, roasted tomato, creamed spinach soup

STARTERS

choose four starters, additional choices, US\$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 marinated wild mushrooms

HOT BUFFET

choose four main courses, additional choices, \$6 per person

marinated corn fed chicken chasseur sauce sesame seeded chicken schnitzel
grilled beef fillet mignon wrapped in bacon traditional lamb curry
braised oxtail buffalo ragout zambezi bream lemon butter
baked kingklip fillet with grapefruit butter grilled trout
vegetable curry (V) butternut and spinach roulade (V) pasta bake (V)

savory rice, braised rice, roast potatoes, parsley potatoes, sadza, mixed vegetables to accompany the above hot dishes

CHEFS SELECTION OF DESSERTS AND CHEESE

A selection of finger desserts

feta, haloumi, cheddar, mozzarella, blue, brie and camembert cheeses, habanero jelly and savory biscuits