

Weddings & Functions Dinner Menu

PLATED AND SERVED TO GUESTS

To start with : Please select one

Individual Mixed Leaf Salad bowls :

- Salami mozzarella and tomato – sundried tomato and basil pesto (contains nuts)
- Cajun spiced chicken strips – honey and mustard dressing
- Roast butternut with haloumi and bacon – red wine reduction

Pasta Selection :

- Spinach and ricotta ravioli – cream and napolitano topping
- Chicken tortellini – alfredo topping (ham optional)
- Cheese and spinach panzerotti – boscaiola topping (contains nuts)

Vegetarian Options :

- Black mushrooms spinach and feta en crout`e – gratinated with mozzarella
- Cream of butternut and orange soup topped with croutons

From the Oven :

- Bouché of chicken and sweet leeks on assorted salad cuts, red wine and balsamic reduction
- Phyllo bundle with bacon haloumi and butternut seated on a couscous salad topped with a sweet red wine dressing
- Baked line fish with lemon and banana leaves in foil bundles

Main meals plated and served to guests : Please select one

Rump Espatada – Marinated and served on a rosemary skewer with red wine and cracked pepper.

Serving suggestion: chunky buttered potato

Rump Wellington – With a mushroom topping encased in spinach and a pastry lattice enhanced by a red wine reduction.

Beef Fillet Pocket – Filled with leek and bacon topped with a mushroom sauce

Beef and Chicken Duo – Braised beef medallion with red wine and mushrooms & crumbed chicken breast stacked with: Spinach and Feta *OR* Bacon and Leek *OR* Feta and Peppers

Filled Chicken Breast – Spinach and feta filling in a nut crust served with a mushroom sauce

Fillet with a Fresh Herb Crust – Fillet Medallion seated on a braised onion and potato rosti with a red wine sauce
(additional charge of R 12.00 p/p)

Roast Lamb – Stacked with spinach potato and feta served with a red wine and balsamic reduction

Braised Lamb Shank – Served with rosemary and caramelised onions enhanced by a pinotage and ginger reduction.
Serving suggestion: broken buttered potato (additional charge of R 20.00 p/p)

Valid : 1 August 2009 – 31 August 2010

For alternate options, vegetarian, special requirements & additional extras please contact discuss with your co-ordinator. Half portions under 10 years from the buffet menus charged at 2/3 of menu price

All prices are inclusive of VAT and are subject to change without prior notice

All main meals plated with a selection of one starch and two vegetables

Steamed rice / Savoury rice
Roast paprika potatoes / Chunky buttered potatoes
Baby jacket potatoes / Individual Potato Bake
Julienne carrots with braised onion / Sweet orange and honey carrots
Butternut with cinnamon and sugar / Oven roasted sweet potato
Green beans with onion (optional bacon / potato) : Broccoli cheese
Seasonal oven roast vegetables 6 mix with butter and cracked pepper

Cold dessert selection

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Individual Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and Orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Fresh Fruit Pavlova : Pastry cream and select fresh Fruit in a meringue

OR

Hot dessert selection

Sticky Toffee Apple Pudding : Rich toffee steamed pudding filled with apple topped with a toffee sauce

Chocolate Mud Pudding : Decadent double chocolate steam-baked served with white chocolate shavings

Mini Malva with Orange : Individual dessert with orange liqueur and butter syrup

Tea and filter coffee served from a beverage station

- Please select any one of the above options. Served plated to guests -

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2

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