

A buffet line featuring several stainless steel chafing dishes on a table covered with a white tablecloth. The dishes contain various foods, including what appears to be rice and meat. A person in a white shirt is partially visible on the left side of the frame. The background is slightly blurred, showing more of the buffet setup.

BUFFET MENUS

A VARIETY FEAST FOR
EVERY TASTE



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SALADS & BREADS

CREATE YOUR OWN GARDEN SALAD

(Standard with All Buffet Choices)

Mixed Seasonal Salad Leaves and Herbs, Onion Rings, Cucumber Moons, Green Olives, Julienne Peppers, Cherry Tomatoes, Herb Croutons, Pineapple Chunks, Cubed Feta Cheese, Kalamata Olives, Toasted Seeds, Julienne Carrots and Sliced Radish

SALADS

Sweet Curried Three Bean Salad

Roasted Baby Marrow Coins, Spring Onion Shards, Cocktail Tomato and Mozzarella Cubes Drizzled with Basil Pesto Dressing

Cubed Water Mellon with Feta, Cucumber and Fresh Mint with a Grinding of Black Pepper

Waldorf – Apple, Celery and Walnuts with A Tangy Mayo and Yogurt Dressing

Broccoli, Mange Touts and Sliced Green Bean Salad with a Tahini Dressing with Sprinkling of Toasted Seeds

Asian Slaw - Red, Green, Chinese Cabbage and Julienne Mixed Peppers with Caraway Seeds in an Herb Vinaigrette

Traditional Chakalaka with Baked Beans and a Hint of Chili

Roasted Mediterranean Vegetables with Roasted Butternut and Toasted Pumpkin Seeds Drizzled with a Hummus Dressing

Creamy Potato, Gherkin, Diced Boiled Egg and Chives Salad

Tangled Farmers Garden – Cherry Tomatoes, Shaved Electric Carrots, Watermelon, Radish, Young Persian Cucumbers and Sweet Pea Sprouts

Cous Cous Salad with Roasted Mixed Mediterranean Vegetables with an Herbed Yogurt Chive Dressing



SALADS & BREADS

...SALADS (CONTINUED)

Freshly Made Farfalle Pasta Salad with Olives, Feta Cheese, and Roasted Peppers

Shaved Vegetable Slaw with Fresh Mango, Rice Wine Vinegar and Cilantro

Classic Caprese Salad – Vine Ripened Tomatoes with Mozzarella, Fresh Basil Leaves and Balsamic Reduction

Roast Baby Potatoes in a Sundried Tomato Dressing with Spring Onion Shards

Penne Pasta Salad with Crispy Bacon, Sweet English Peas, Bermuda Onion and Creamy Apple Cider Dressing

Tossed Salad Greens and Herbs with Cucumbers Ribbons, Julienne Carrots, Rosa Tomatoes and Sliced Radish with Ranch Dressing and Oregano Vinaigrette

SELECTION OF DRESSINGS

Greek Dressing: Olive Oil, Balsamic and Oregano Vinaigrette

Honey and Wholegrain Mustard Vinaigrette, Creamy Blue Cheese

ARTISAN BREADS

Selection of Whole and Sliced Breads, Mixed Bread Rolls, Grissini Bread Sticks with Chilled Butter and Margarine Portion



FROM THE **CARVERY**

BEEF

The Dutchman's Roasted Dijon Crusted Sirloin of Beef

Zamalek Marinated Slow Roasted Rib of Beef with a Brown Gravy

Roast Picanha -Beef Rump with a Coarse Salt and Garlic Rub

Dukka Spiced Roast Entrecote of Beef

Seared Beef Tenderloin – Chimichurri Sauce and Green Bean Medley

Red Hot Beef with Cashews, Sesame Ginger Sauce and Sautéed Bok Choy

Condiments: Horseradish, Assorted Mustards, Brown Onion and Mushroom Gravy

CHICKEN

Lemon, Herb and Garlic Marinated Free Range Chicken

Tandoori Marinated Grilled Chicken

Teriyaki, Ginger and Honey Roast Chicken

Honey and Mustard Fresh Herbs Roast Chicken

Rolled Chicken Breast Filled with a Feta and Peppadew Stuffing

Condiments: Brown Onion Gravy and Chili Tomato Sheba

LAMB

Lime and Sea Salt Roasted Leg of Lamb

Roasted Leg of Lamb Stuffed with Garlic Cloves and Rosemary

Condiments: Brown Onion Rosemary Gravy and Mint Jelly



FROM THE **CHAFFING DISHES**

BEEF

Shanghai Beef Strips Beef with Garden Peas and Sliced Onions

Slow Braised Sticky Beef Short rib with Scalions

Italian Ground Beef Lasagne "The Old Traditional Way"

North Indian Beef Curry with Four Condiments

Spicy Ground Beef Enchiladas served with Guacamole, Sambals and Sour Cream

Traditional Beef Stroganoff Smothered in a Creamy Mushroom sauce with Paprika

CHICKEN

Chicken, Broccoli and Toasted Almonds

Baked Orange and Ginger Chicken Thighs with Baby Carrots

Indian Style Butter Chicken Curry with Sambals, Chutney, Coconut and Roti

Chicken Schnitzel on a Bed of Buttered Parsley Mash with Cheddar Cheese Sauce

Leek and Mushroom Chicken Pie

Grilled Chicken Breast in a Creamy Basil Pesto Sauce

Chicken Cubes in a Light Coconut Curry Sauce with Sweet Peas Garnished with Chopped Cashew

Grilled Chicken Thighs in a Sundried Tomato, Basil and Olive Sauce

Garlic, Lemon and Herb Marinated Free Range Chicken Thigh Skewers

FISH

Lightly Battered Tempura Fish Fillets Served with Lemon Wedges and Remoulade Sauce

Baked Line Fish Italiano Topped with Olives, Tomato, Onions, Julienne Capsicum, Mixed Fresh Herbs and a Hint of Garlic

Fish Pie – Poached Haddock Fillets in a Creamy Mornay Sauce topped with Chive Mashed Potatoes

Grilled Line Fish Fillets Served with a Lemon and Dill Butter Sauce



FROM THE **CHAFFING DISHES**

LAMB

Lamb Rogan Josh -Spicy Deep Rich Curry
Served with Sambals, Chutney, Coconut and
Roti

Moroccan Lamb Tagine

VEGETABLE SELECTION

Roasted Cinnamon Butternut

Roasted Butternut, Sweet Potato and
Caramelised Red Onion

Grilled Mixed Mediterranean Vegetables

Traditional French Ratatouille

Creamed Spinach

Corn on The Cob

Broccoli Bake in Cheese Sauce

Cauliflower Bake in Cheese Sauce

Roasted Baby Marrow, Julienne Peppers and
Cherry Tomatoes

Green Beans Tossed with Sautéed Onions

Baby Carrots Drizzled with Honey

Roasted Butternut, Sweet Potato and
Caramelised Red Onion

POTATO DISHES

Whipped Yukon Gold Potatoes with Sweet
Butter and Sea Salt

Buttered Parsley Baby Potatoes

Golden Oven Roast Potatoes

Layered Gratin Potato Bake with Onions and
Leeks

Mielie Pap and Shebo Sauce

Traditional Samp

RICE DISHES

Yellow Rice with Sultanas and Almonds

Plain Steamed Rice

Basmati Rice

Spanish Style Rice and Refried Beans

Rice Pilaf



DESSERT SELECTION

Apple Tart

Pecan Nut Tart

Dark And White Chocolate Mousse

Swiss Roll Filled With Whipped Cream and Berries

Red Velvet Swiss Roll Filled With Caramel Cream

American Brownies

New York Baked Berry Cheese Cake

Mini Apple Tarts

Peppermint Crisp Tart

Mini Fruit Tartlet

Chocolate Eclairs

Custard Slices

Profiteroles Filled With Custard, Dusted In Powder Sugar

Bar-One Chocolate Cake

Lemon Meringue Pie

Sliced Fruit Platter

Malva Pudding and Custard

Ice Cream and Chocolate sauce