

HOSPITALITY PACKAGES

FULL DAY VARIETY
SUSTENANCE





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OPTION 1

MORNING SELECTION

Assorted Health Bread Baguettes to Include the following:

A lightly Curried Chicken Mayonnaise with Sweet Peppers

Smoked Trout with Tomato Salsa and Dill Cream Cheese

Roast Beef with Caramelised Onions, Peppadews and Basil Pesto

Yoghurt and Muesli Shots with Fresh Berry Garnished with Mint

MID-MORNING SELECTION

Freshly Baked Pecan Nut Bear claws and Custard Pinwheels

Watermelon, Cucumber, Mint and Berry Skewers

Spinach and Feta Quiche

LUNCH - HOT FROM THE BUFFET

Artisan Breads:

Selection of whole and sliced breads, ciabattas, mixed bread rolls and Italian loaves served with Butter

Salad Selection:

Baby potatoes, fennel, peppadew and mustard Mayo Salad

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

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

Hot From the Chafing Dishes:

Dijon crusted sirloin of beef

Condiments: Horseradish, German mustard, Brown onion gravy and Mushroom sauce



Hot From the Chafing Dishes (continued):

Deli Style Butter Chicken Curry with Sambals and Roti Bread

Rosemary, Garlic and Olive Oil Roasted Potato Wedges

Basmati Rice with Spring Onions

Creamed spinach, Cinnamon Butternut

DESSERT

Finger Desserts to Include:

Fresh Fruit Kebabs

Mini Apple Tarts

Petite Strawberry Cheese Cake

Red Velvet Swiss Roll Filled with Caramel Cream

MID-AFTERNOON SELECTION

Snack Bar to Include:

Chevda, Marinated Olives

Bowls of Sundried Fruits

Kettle Fried Chips with Dips

Mini Lemon Meringue Pies



OPTION 2

MORNING SELECTION

Filled Paninis and Mini Italian Rolls to Include the Following:

Smoked Salmon with Horseradish Cream

Peppered Pastrami with Sliced Gherkin and Wholegrain Mustard

Roast Chicken with Avocado Pear and Tomato

Danish Pastries:

Mini Vanilla Crème Crown

Maple and Pecan Plait

Strawberry Crown

MID-MORNING SELECTION

Mini Scones Topped with Fruit Preserve, Grated Cheese and a dollop of fresh cream

Savoury Muffins:

Cheese and Corn

Spinach and Feta

Mushroom and Chive

LUNCH - HOT FROM THE BUFFET

Artisan Breads:

Selection of whole and sliced breads, ciabattas, mixed bread rolls and Italian loaves served with Butter

Salad Selection:

Spicy Thai Beef and Noodle Salad

Roasted Beetroot, Rocket and Flaked Feta

Hot From the Chafing Dishes:

Roasted beef Fillet with a mild peppercorn sauce

Condiments: Horseradish, German mustard, Brown onion gravy

Rolled Chicken Stuffed with Feta, and Peppadews with a creamy Portobello Mushroom sauce

Plain steamed rice



Hot From the Chafing Dishes (continued):

Potato Gratin -bake layered with onions, cheddar and leeks

Mediterranean Roasted Mixed Vegetables

Cauliflower bake in cheese sauce

DESSERT

Sliced Fruit with Berry Coulis

Mini Milk Tarts

Belgium Truffles

MID-AFTERNOON SELECTION

Snack Bar to Include:

Chinese Snacks

Pretzels

Spicy Roasted Nuts

Biltong Chunks

Koftas with a Tzatziki Dip



OPTION 3 - PICNIC

PRE-PACKED MORNING SELECTION

Savoury Filled Croissants to Include the Following:

Herb Roasted Beef with Cheese and Tomato

Grilled Chicken with Roasted Peppers in Yoghurt Mayo Dressing

Home Baked Muffins to Include:

Bran, Carrot and Nut

Double Chocolate

Blue Berry

With berry preserves

Fresh Fruit Compote with assorted Glass jar Yoghurts

Mini Egg, Cheddar, Bacon and Leek Quiches

PRE-PACKED PICNIC SELECTION

Artisan Breads:

Selection of whole and sliced breads, ciabattas, mixed bread rolls and Italian loaves,

Served with Butter, Dips and Spreads

Salad Selection (Select 2):

Classic Caesar Salad with Olive oil Croutons and Fresh Grated Parmesan

Potato Salad with Chervil, Chives, Capers and Dijon Crème Fraiche

Green and Red Cabbage Deli Slaw

Traditional Caesar - Cos lettuce, Bacon, boiled egg, croutons, creamy dressing

From the Deli Harvest Table (Select 3):

Gypsy Ham with Rosemary and Wildflower Honey

Cervelat Sliced Peppered Salami



From the Deli Harvest Table (continued):

Coronation Chicken Salad with Masala, Mint and Greek Yoghurt dressing

Mini Steak Pies

Mini Pork Pies

Quiche Loraine Slices

Pinwheel Tortilla Wraps: Pulled Chicken, Red Pepper and rocket with a Chermoula sauce or Smoked Salmon with Cream Cheese, cress and a dash of Lemon

Pickled Onions, Cornichons Gherkins, Marinated Olives, Lemon Aioli, Horseradish sauce and Mustards

DESSERT

Anytime Ice Cream - Selection of Cornetto's, Magnum's and Ice Lollies

PRE-PACKED SNACKS

Biltong Sticks, Chunks and Droëwors

Salted Nuts

Pretzels and Crisps



OPTION 4

MORNING SELECTION

Whole-Wheat and White Wraps to Include the Following:

Oyster Beef Trips with Sambals

Teriyaki Chicken Strips with Guacamole and Rooted Peppers

Roasted Mediterranean Vegetables Tossed in Hummus

Deconstructed Fresh Fruit Platter

MID-MORNING SELECTION

Assorted Quiche:

Spinach and Feta Quiche

Caramelised Onion, Cheddar Cheese and Mushroom Quiche

Roast Chicken and Leek Quiche

Blue Berry and Oats Bars

Chocolate Dipped Crunchies Biscuits

Maple and Pecan Danish Pastry

FROM THE BRAAI

Rump Steaks Aged in a Zamalek Marinade

Rosemary and Lemon and Black Pepper marinated Chicken Kebabs

BBQ Sticky Grilled Lamb Chops

Traditional Coriander Boerewors

FROM THE CHAFERS

Mielie Pap with Chakalaka

Baby Potatoes with Sour Cream and Chives

Buttered Spiced Mielies

SALADS

Spicy Chakalaka Salad

Baby Spinach topped with Crispy Bacon, Feta Cheese and Croutons with a Creamy Honey Mustard Dressing



BREAD BASKET

Assorted Breads and Rolls

DESSERTS

Assorted Mini Confectionaries, including Milk Tart, Koeksisters, Hertzoggies, Malva Pudding and Custard

MID-AFTERNOON SELECTION

Assorted Donut Station with a Selection of Sprinkles to Include:

Grated Chocolate

100s and 1000s

Bling Balls and Fairy Dust



OPTION 5

MORNING SELECTION

Assorted Deli:

Assorted Artisan Breads to Include Ciabatas, Italian Loaves and Soft Rolls

Served with Assorted Cheeses and Cold Meats

MID-MORNING SELECTION

Mixed Fruit Platter and Assorted Yoghurt

Mini Pies to Include:

Moroccan, Roast Chicken, Pepper Steak and Pork Pies

FOOD STATIONS (SELECT 3)

Handmade Burger Bar:

The most decadent barbecue ground Beef Ranch burger or flame grilled Chicken Breast Regu

Accompanied by an assorted Soft Sesame Buns, Sliced Tomatoes, BBQ and Prego Sauce, Duo of sliced cheeses, assorted Pickles, Caramelised Onions and Fresh Garden Leaves

LOCAL BUTCHERS BOEREWORS AND SAUSAGE

Selection of Traditional flame grilled Boerewors, Cheese Grillers and Bockwurst served with fresh footlong hotdog rolls

Accompanied by: Sowetan Spicy Chakalaka, Caramelised onions, Red Cabbage Coleslaw, Trio of mustards

Chili Salsa and selection of topping sauces

TACO BAR

Nachos - Beef or Chicken

Corn Tortilla Chips Topped with

Spicy Chicken or Seasoned Chili Con Carne,

Refried Black Beans, fresh corn, topped with Spring Onions, Cilantro, Guacamole, Lime, Cheddar Cheese and Fresh salsa



INDIAN CURRY BAR

Mildly spiced Cubed Chicken Breast in a rich creamy Coconut milk curry sauce

Accompanied by: Basmati Rice, Sambals with Coconut and Chutney

Banana and Mango Salad with Naan Bread

DESSERTS

Chocolate Brownies, Mini Donuts, Lemon Meringue and Granadilla Mousse

MID-AFTERNOON SELECTION

Assorted Flavoured Popcorn

Rustic Fruit Kebabs

Chinese Snacks

Biltong Sticks and Droëwors