



# WORKING LUNCHES

OPTIMAL ENERGY FOR  
BETTER WORK





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All working lunches are served with soft drinks, bottled water, freshly brewed coffee and premium tea.

## HARVEST TABLE OPTION 1

### SALAD BAR

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

Bowls of Sundried Tomato Pesto, Tzatziki and Baba Ghanoush

Toasted Mixed Nuts, Pumpkin Seeds and Herb Croutons

Creamy Potato, Gherkin, Diced Boiled Egg and Chives Salad

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

Olive Oil, Balsamic Vinegar and Salad Dressing

### ARTISAN BREADS

A Selection of Breads and Rolls with Butter

### FROM THE BUFFET

Traditional Meat Lasagne

Spicy Italian Sausage with Onions and Peppers

Hungarian chicken cooked in a paprika cream sauce with butterbeans and mushrooms

Tangy Southwestern Mashed Potatoes

### DESSERT

Malva Pudding with Custard and Ice Cream


Caramel Chocolate Brownies

Fresh fruit Display



## HARVEST TABLE OPTION 2

### MEZZE

Platters of Grilled Sweet peppers, Grilled Zucchini, Roasted Baby Onions, Grilled Brinjals, Peppadews, Cocktail Tomatoes, Spring Onion Shards, Cucumber Moons, Feta Cheese, Stuffed Jalapeno Peppers and Assorted Olives 

Bowls of Hummus, Basil Pesto and Olive Tapenade, Olive Oil and Balsamic Vinegar

Wholesome Red Skin Potato Salad

Mexican Chipotle Pulled Chicken Tian

Bowls of Roast Pumpkin Seeds and Toasted Sesame Seeds

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

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### ARTISAN BREADS

Assortment of Garlic Bread Sticks, Focaccia, and Fresh Italian Breads

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### FROM THE CARVERY (ATTENDING CHEF)

Roast Picanha

Beef Rump with a Coarse Salt and Garlic Rub

### FROM THE BUFFET

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

Cheese Tortellini with Tomato Basil Sauce 

Rice Pilaf

Whipped Yukon Gold Potatoes with Sweet Butter and Sea Salt

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### DESSERTS

Baked Berry Cheese Cake with a Strawberry Coulis

Mini Apple Tarts

Peppermint Crisp Tart

Mini Fruit Tartlet


Fresh Fruit Display





## HARVEST TABLE OPTION 3

### MEZZE

Traditional Greek Salad with Crisp Romaine Lettuce, Cucumbers, Tomatoes, Green Peppers, Onion, Kalamata Olives, Feta Cheese, and Olive Oil Dressing 

Bowls of Hummus, Basil Pesto and Olive Tapenade, Olive Oil and Balsamic Vinegar

Rosemary Beef Skewers with Tzatziki Sauce

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

Asian Slaw - Red, Green, Chinese Cabbage and Julienne Mixed Peppers in a Creamy Herb Vinaigrette

### ARTISAN BREADS

A Selection of Breads, Grissini Bread Sticks and Rolls with Butter

### FROM THE CARVERY (ATTENDING CHEF)

Sea Salt, Garlic, and Rosemary Crusted Prime Rib Served with Whipped Horseradish Sauce and Rosemary Jus

Parmesan Crusted Chicken with a Lemon, Butter, and White Wine Sauce

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

### FROM THE BUFFET

Shanghai Beef Strips Beef with Garden Peas and Sliced Onions

Fettuccine or Penne with Four Cheese Alfredo or Bolognese Sauce 

Rosemary Roast Potatoes

Savoury Rice

### DESSERTS

Profiteroles Filled with Custard, Dusted in Powder Sugar

Bar-One Chocolate Cake

Strawberry Fridge Cheese Cake

Lemon Meringue Pie

Fresh Fruit Display



## HARVEST TABLE OPTION 4

### SALAD BAR

#### Deconstructed Greek Salad:

Bowls of Baby Salad Greens and Herbs accompanied by Bowls of Rosa Tomatoes, Cucumbers, Mixed Julienne Peppers, Julienne Carrots, Spring Onion Shards, Feta Cheese and Kalamata Olives

Bowls of Sundried Tomato Pesto, Tzatziki and Baba Ghanoush

Toasted Mixed Nuts, Pumpkin Seeds and Herb Croutons

Platter of Peppered Mackerel and Smoked Trout

Mediterranean Chicken Breast in Lemon Cream Sauce with Carrots, Celery, and Red Peppers

Broccoli, Green Bean and Snow Peas tossed with Tahini Dressing with a Sprinkling of Mixed Seeds

Caprese Salad Drizzled with Basil Pesto

Olive Oil, Balsamic Vinegar and Salad Dressing

### ARTISAN BREADS

A Selection of Breads and Rolls with Butter


### FROM THE HIBACHI

Grilled Beef Fillet Mignons served with a Mushroom Sauce

BBQ Grilled Chicken Fillets

### FROM THE BUFFET

Lamb Rogan Josh – A Little Spicy, Condiments and Roti Bread

Penne Pasta with Arrabiata Sauce Chopped Chillies and Parmesan Cheese on the Side 

Herbed Basmati Rice

Parsley Baby Potatoes

Roasted Mixed Mediterranean Vegetables

### DESSERT

Volcano Chocolate Cake and Vanilla custard

Tropical freshly cut seasonal fruit salad

Strawberry fridge cheese cake

Mini Apple Tarts

Peppermint Crisp Tart

Mini Fruit Tartlet

Fresh Fruit Display





## BRAAI OPTION 5

### SALAD BAR

#### Deconstructed Salad:

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

Bowls of Hummus, Basil Pesto and Olive Tapenade, Olive Oil and Balsamic Vinegar

Bowls of Roast Pumpkin Seeds and Toasted Sesame Seeds

Traditional Chakalaka with Baked Beans and a Hint of Chili

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

Bowls of Baby Salad Greens and Herbs

Three Bean Salad

### ARTISAN BREADS

A Selection of Breads and Rolls with Butter

### FROM THE GRILL

**(With chef in attendance)**

Entrecote of Beef served with a Creamy Pepper Sauce

Grilled Five Spiced Chicken Skewers

Grilled Lamb Chops

Mini Boerewors

### FROM THE BUFFET

Rosemary Roast Potatoes

Herbed Fluffy White Rice

Samp and Mielie pap

Sheba sauce

### DESSERT

Apple Tart

Mini Koeksisters

Malva Pudding and Custard

Swiss Roll Filled with Whipped Cream and Berries

Traditional Milktartlets

Fresh Fruit Display



## CHARCUTERIE HARVEST TABLE OPTION 6

### CHEESE BOARD

A selection of South African Cheeses to include Brie, Camembert and Mature Cheddar

Garnished with Roasted Mixed Nuts, Bowls of Fruit Preserve, Sun Dried Fruit, Grapes and Sesame Praline 🌿🌿

Bowls Olive Tapenade and Hummus 🌿🌿

Assorted Savoury Biscuits and Melba Toast

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### FISH PLATTER

Slithers of Smoked Salmon, Salt and Pepper Calamari Bites, Line Fish Goujons Accompanied by bowls of Capers, Onion Rings, Lemon Wedges, Herbed Cream Cheese, Tartar Sauce and Horseradish Cream

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### MIXED PLATTER

Slices of Peppered Pastrami, Salami Cornets, Mini Crumbed Chicken Schnitzel

Sliced Sirloin of Beef and Minted Greek Meat Balls

Served with Tzatziki and Mustards

### BREAD BASKET

Freshly Baked Ciabatta and Cocktail Bread Rolls served with Butter

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### SOMETHING SWEET

Deconstructed Sliced Fruit Salad

