

# Banqueting MENU

# Canapés

Biltong & droëwors skewers served with kettle fried sweet potato crisps

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Flame grilled prawns served with sweet chilli & garlic infused sauce

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Apricot stuffed chicken wings wrapped in bacon with a sweet asian dressing

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500g Thick cut rump seared on the fire cut into strips & served with  
crispy potato wedges & a Jack Daniels & mushroom sauce

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Fresh tomato, basil & parmesan puff pastry tartlets

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A variation of unique pizza's freshly prepared in the pizza oven  
sliced & served to your guests from the fire:

- Seafood pizza -
- Caramelised onion, rocket & brie cheese pizza -
- Ham, pineapple & mushroom pizza -
- Feta, bacon, chicken & peppadew pizza -

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Bread sticks wrapped in black forest ham served with a bite size  
selection of cheese & a variation of homemade reductions & fruit

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Grilled chicken satays served with a peanut dressing

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South African inspired baby biltong, feta & peppadew quiche with  
caramelised onions & fresh shredded rocket

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A selection of gourmet ciabatta:

- Sundried tomato, basil pesto, mozzarella cheese & red onion -
- Black forest ham & homemade sweet chilli sauce with a mature cheddar cheese -
- Authentic tomato cheese & red onion -

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Bruchetta with chive & lemon cream cheese topped with  
smoked trout & cucumber slivers

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Homemade crispy vegetable spring rolls with a sweet indonesian  
soya sauce & fresh micro greens

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Delicious lamb & coriander samoosa with a Bulgarian yoghurt dipping sauce

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Mini beef potjie served on buttered rice

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Slow cooked beef potluck pies

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Deep fried hake goujons with potato wedges & tartar sauce

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Bobotie filled puff pastry tarlet garnished with Mrs Balls chutney,  
coconut & banana



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## starters

# Plated starters

Chicken liver pate with crispy melba toast  
Peri peri chicken liver with freshly baked crusty bread  
Smoked snoek pate  
Garlic mussels  
Leek confit with tempura potato  
Prawn & crab cocktail  
Biltong terrine  
Smoked cured beef with balsamic reduction  
Smoked salmon parcels  
Salmon trout tartar  
Springbuck carpaccio

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## Soups

Biltong & blue cheese soup  
Potato & leek soup  
Chilli butternut soup  
Minestrone soup  
Pea & ham soup  
Tomato & basil soup  
Prawn bisque seafood chowder

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## Sorbet

Strawberry sorbet  
Lychee & rosemary sorbet  
Lemon & mint sorbet  
Raspberry sorbet  
Pineapple & coconut sorbet  
Campari & orange sorbet



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*(The following options are suited for buffet main course only)*

## Meat dishes

- Leg of lamb with mint & rosemary jelly
- Greek roasted leg of lamb
- Seared lamb noisettes with mustard
- Beef roast with black pepper
- Seared beef olives
- Gammon & apricot glaze
- Pickled pork leg with lychees
- Char grilled beef fillet with pinotage jus
- Oven roasted beef sirloin
- Herb crusted beef tenderloin

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## Poultry dishes

- Rotisserie roasted whole baby chickens
- Spicy chicken breast with mango sauce
- Oven roasted chicken breast
- Chicken kiev
- Chicken satay
- Slow roasted whole chicken
- Roast turkey with cranberry sauce
- Chicken with mushroom bacon & spinach

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## Fish dishes

- Hake & prawn kebabs with lemon butter
- Linefish & peppadew kebabs
- Grilled linefish
- Whole pan fried trout
- Thai fish cakes

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## Stews, casseroles or bredie

Thai chicken curry  
Beef curry  
Prawn & chicken curry  
Beef bobotie  
Lamb & green bean bredie  
Spanish style pork  
Fish tagine  
Lamb tagine  
Beef stroganoff  
Chicken with mushroom bacon & spinach  
Chicken a la king  
Sweet & sour pork  
Venison potjie  
Slow cooked beef potjie  
Honey & mustard chicken potjie

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## Pasta dishes

Summer penne pasta  
Vegetable & ricotta lasagna  
Italian beef lasagna  
Smoked trout & vodka pasta  
Spinach stuffed cannelloni  
Olive/mozzarella pasta bake  
Roasted butternut penne  
Italian melanzane

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## Vegetarian dishes

Vegetable briyani  
Butternut & almond bobotie  
Mushroom stroganoff  
Vegetable curry



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## Vegetable Options

Pumpkin potato & cream spinach bake

Green bean bundles in cream

Caramel sweet potatoes with cream

Oven roasted butternut

Baby carrots with mint

Braised brinjals

Steamed ratatouille

Chinese vegetables

Lemon carrots

Grilled vegetables with tomato pesto

Green bean casserole

Fresh cut green beans with almonds

Vegetable satay

Sweet roasted honey glazed butternut

Pumpkin fritters

Creamed spinach

Cauliflower au gratin

Spinach stuffed tomatoes

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## Salads

Rocket, strawberry & Danish feta salad

Cous cous & roasted vegetable salad

Pasta, pepper & chutney salad

Crab, tomato & mozzarella salad

Butternut & biltong salad

Spinach, bacon & watermelon salad

Caesar salad

Waldorf salad

French bean salad

Baby herb & potato salad

Spinach & orange salad

Broccoli Salad with creamy feta dressing

Greek salad

Potato salad

Chilli three bean salad

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## Starch

Corn & maize tart  
Baby potato skewers  
Barbequed sweetcorn skewers  
Papertert with bacon & spinach  
Pap quenelles with biltong  
Sautéed potato  
Potato au gratin  
Young baby potatoes with rosemary & olives  
Potato fritters with rocket  
Paprika potato wedges  
Julienne potato chips  
Parsley rubbed new potatoes  
Herbed mashed potato  
Samp  
Couscous  
Duchess potatoes  
Basmati rice  
Brown wild rice  
Parsley rice  
Savoury rice  
Pilaf rice

Freshly baked breads including focaccia bread, boere bread,  
garlic & cheese bread, health bread etc.

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## Plated dessert

Coffee & dark chocolate mousse  
Berry coulis cheesecake  
Dark-roasted cookies & cream & white chocolate mousse  
Lemon zest cheesecake  
Triple layered chocolate mousse delight  
New York baked cheesecake  
Homemade fudge & white chocolate mousse  
Tangy granadilla cheesecake  
Decadent chocolate & hazelnut mousse  
Italian espresso tiramiso  
Palala's extravagant malva pudding  
Pecan & walnut chocolate brownie surprise  
Baked sticky toffee pudding