



EVENT MANAGEMENT & CATERING

Braai and Spitbraai Menu Option

Arrival Refreshments

- French Loaf Roundels Lightly Toasted with a Selection of Homemade Pates
 - Deep Fried Butternut Ravioli, Served with Basil Pesto Cream Cheese Dip
- Italian Skewer, Cherry Tomato with Mozzarella Cheese Marinated in Vinaigrette Dressing
 - Oriental Springrolls, Served with a Teriyaki Sauce
 - Cape Malay Samosas, Served with a Sweet Chilli Sauce

Starter Options – Plated

Choose One

- Fennel Crepe Roulade Stuffed with Smoked Salmon and Dill Cream Cheese, Set on Lavish Greens and Enhanced by a Vinaigrette Dressing
- Smoked Snoek and Feta Cheese Phyllo Parcel, Set on Lavish Greens, Served with a Sweet Apricot Sauce
- Due Pate Platter, Chicken Liver and Brandy and Smoked Snoek Pate, Served with Cocktail Bread Roll, Preserves and Butter – Platter Per Table

Main Course – Braai Buffet

Choose Three Meat dishes

- Karoo Lamb Chops, Marinated in Olive Oil, Lemon Juice and Fresh Herbs
- Butterflied Deboned Leg of Lamb, Marinated Greek Style in Yoghurt, Mint and Fresh Garlic
 - Beef Sirloin Steaks with Barbeque Basting
 - Beef Kebabs with Peppers and Onion Marinated in a Mild Curry Sauce
 - Lemon and Herb Chicken Thighs
 - Chicken Kebabs Marinated in a Mango Chutney Marinade
 - Grabouw Boerewors
- West Coast Snoek, Braai with a Sweet Apricot, Fruity Chutney, Mayonnaise and Freh Herb Basting

Main Course – Spitbraai Buffet

- Whole Lamb on the Spit, Marinated with Olive Oil, Garlic and Fresh Herbs, Slowly Cook over Medium Heat, Injected with Our Secret Sauces

Above Braai and Spitbraai Served with – Please Select Four of the Following

- Pap and Tomato Relish, Serve in Black Pots Truly “Bosveld” Style
- Potato Dauphinoise, Creamy Potato Bake with Chives, Panchetta and Topped with parmesan Cheese
 - Crispy Potato Wedges, Sprinkled with Sea Salt and Paprika
- South African Potato Salad with Condens Milk and English Mustard, Garnished with Chopped Chives and Parsley
- Pasta Vinaigrette, Penne Pasta with Garden Peas, Onion, Assorted Peppers and Stuffed Green Olives Accompanied by a French Vinaigrette Dressing
 - Roasted Mediterranean Vegetables with Rosemary, Garlic and Olive Oil
 - Grilled Butternut and Sweet Potatoes with Honey and a Hint of Orange
 - Corn on the Cob, Served with Real Farm Butter
 - Grilled Vegetable Salad with Couscous Drizzled with Greek Vinaigrette Dressing
 - Greek Salad
- Country Salad with Celery, Radishes, Mushrooms, Pineapple and Parmesan Shavers, Drizzled with French Salad Dressing
- Mediterranean Medley, Sun Ripe Cherry Tomatoes. Mozzarella Cheese Cubes, Croutons, Crispy Bacon Bits, Served with a Basil Pesto Dressing
- Three Bean Salad – French Style Green Beans, Butter Beans, Baked Beans with Onion Rings and a Hint of Mustard
- Coleslaw - Shredded Cabbage and Grated Carrots with Mayonnaise Garnished with Raisins and Toasted Almonds

Dessert Options – Buffet

- Amarula Chocolate Mousse, Served with Chantilly Cream and Chocolate Shavings
- Baked Malva Pudding, Made the Traditional way using Butter and Cream Topped with a Rich Toffee Sauce Served with Vanilla Custard and Cream
 - Fresh Strawberries or Fresh Fruit Salad, Served with Vanilla Ice Cream

Filter Coffee & Tea