



EVENT MANAGEMENT & CATERING

**Conference Menu Option's**

**Arrival Refreshments – 7H30**

- A Selection of Individual Fruit Yoghurts, Served with a Crunchy Muesli with Dried Fruit and Nuts
  - Traditional South African Buttermilk Rusk and Muesli Rusk
- A Variety of Homemade Muffins, Served with Grated Matured Cheddar Cheese, Preserves and Farm Style Butter
  - Seasonal Fresh Fruit Platter

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**Mid Morning Brake – 10H30**

**Sandwich Platter**

- Cocktail Seeded Bread Roll, Filled with Rare Roast Beef, Sun Ripened Tomatoes, Finely Sliced Red Onion Rings, Lettuce and Mustard
- Cured Ham, Sun Ripened Tomatoes, Grated Matured Cheddar Cheese and Dill Cucumber
  - Chicken Mayonnaise with Spring Onion
- French Loaf Roundels Lightly Toasted, Topped with Smoked Salmon, Dill and Caper Cream Cheese

### **Lunch Brake – 13H00**

#### **Choose One Plated Option = ( Groups of 35 and Less )**

- Individual Cured Ham, Wild Mushrooms and Caramelized Onion Quiche Baked in a Mixture of Cream and Eggs, Served with a Garden Salad and Cocktail Seeded Bread Roll
- Panini Stuffed with Italian Salami, Sliced Mozzarella Cheese, Peppedews, Lettuce and Basil Pesto Dressing, Served with a Green Toss Salad
- Crispy Chicken Goujons in a Wrap with Sliced Cheese, Pineapple and Sweet Chilli Mayonnaise, Served with a Greek Salad
- Free Range Chicken Breast Fillet, Stuffed with Spinach, Feta Cheese and Roasted Nuts, Served with Roasted Vegetables and Parsley Baby Potatoes
- Sirloin of Beef Kebab, Served with Grilled Mediterranean Vegetables, Potato Rosti and Greek Salad

### **Lunch Brake – 13H00**

#### **Choose One Buffet Option = ( Groups of 35 and More )**

- Italian Lasagne Al Forno, Pasta Sheets Layered with Ground Beef in a Rich Tomato Concasse, with a Rich Béchamel Sauce, Baked with Mozzarella and Parmesan Cheese, Served with a Greek and Coleslaw with Cocktail Bread Rolls and Butter
- Cape Malay Bobotie, Traditional South African Dish, Made with Ground Beef, Malay Curry Powder and Spices with Roasted Almonds and Dried Fruit, Baked with Turmeric Egg Custard, Served with Yellow Rice and Raisins, Sweet Cinnamon Butternut and a Country Salad
- Traditional Farm Style Chicken Pie with Mirapoix, Button Mushrooms, Fresh Herbs and Sago, Topped with Flaky Puff Pastry, Served with Savoury Rice, Sweet Glazed Carrots and a Garden Salad
- Beef Stroganoff, Tender Sirloin Strips Pan Fried with Onion, Garlic, Assorted Peppers and Bacon in a Rich Creamy Sauce, Served with Steamed Rice and Roasted Seasonal Vegetables
  - Chicken a La King, Chicken Fillet Strips Pan Fried with Onions, Garlic, Assorted Peppers, Mushrooms and Fresh Herbs, Simmer in a Rich White Sauce, Served with Mushroom Rice and Grilled Seasonal Vegetables
- Beef Pepper Steak Pie, Tender Beef Cubes with Fried Onions and Diced Carrots in a Creamy Mild Pepper Sauce, Topped with Flaky Puff Pastry Served with Steamed Rice, Stir Fried Vegetables and a Toss Salad

### **Mid Afternoon Brake – 15H30**

Traditional South African Koeksisters with a Hint of Cinnamon

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