

# EBONY *and* IVORY

EVENT MANAGEMENT & CATERING

## Conference Menu's

Valid: September 2018 – August 2019

Halaal Friendly

Functions less than 50 Pax Additional Surcharge of R 1500.00

### Arrival Refreshments

R 30.00 Per Person

Please Select One Option

A Selection of Cocktail Muffins  
Served with Grated Cheese, Preserves and Butter

Or

A Selection of Cocktail Scones  
Served Savoury and Sweet

Or

Cocktail Jars Filled with Fresh Seasonal Fruit  
Topped with Greek Yoghurt, Honey and Crunch Muesli

### Mid-Morning Break

R 30.00 Per Person

Please Select One Option

- A Selection of Toasted Sandwiches
- Chicken Mayonnaise and Spring Onion
  - Sun Ripened Tomato with Mozzarella and Cheddar Cheese
  - Savoury Ground Beef with Cheddar Cheese

Or

- A Selection of Cocktail Bread Rolls
- Baby Salad Leaves with Chicken Mayonnaise and Spring Onion
  - Sun Ripened Tomato, Basil Pesto Mayonnaise and Mozzarella Cheese
  - Roast Beef, Sun Ripened Tomato, Mustard Mayonnaise with Salad Greens

Or

A Variety of Cocktail Danishes

**Lunch Break**  
**R 120.00 Per Person – MAIN COURSE ONLY**  
**R 145.00 Per Person – MAIN COURSE AND DESSERT**  
**Please Select One Option**

Smoked Snoek and Feta Cheese Quiche  
Served with a Citrus, Cherry Tomato Salad with a Lime Dressing  
Baby Potato Salad with Spring Onion

Or

Chicken Roulade Stuffed with Sun Dried Tomatoes and Feta Cheese  
Accompanied by a Mushroom and Coriander Sauce  
Served with Baby Vegetables and Herb Butter Baby Potatoes

Or

Grilled Fillet of Beef Medallions with a Creamy Pepper Sauce  
Served with Roasted New Potatoes and Grilled Seasonal Vegetable Skewer

Or

Individual Beef Pie In a Red Wine Ragù  
Served with a Creamy Mustard Mashed Potatoes and Grilled Seasonal Vegetables

Or

**Vegetarian Option**

Basil and Ricotta Filled Ravioli in a Rich Tomato Sauce with Fresh Basil  
Cocktail Bread Roll and Butter

Or

**Canapés Options**

**Please Select 8 Bites Per Person for Lunch**

- ❖ Smoked West Coast Snoek with Feta Cheese Quiches
- ❖ Roasted Butternut with Masala Spices and Goat's Cheese Phyllo Parcels
  - ❖ Mini Fishcakes Served with a Homemade Tartar Sauce
  - ❖ Traditional Cape Beef Samosas with a Peach Chutney
    - Crispy Oriental Vegetable Springrolls, Served with a Sweet and Sour Dip
- Coriander Blini with Sweet Thai Chilli Jam, Smoked Chicken Breast Medallion, Garnished with Pineapple and Toasted Sesame Seeds
  - Blini Topped with Smoked Salmon and a Dill Cream Cheese with Caper Berries
    - Cape Malay Bobotie Crepe Medallions Accompanied by a Peach Chutney
      - Grilled Peppered Fillet with Caramelised Red Onion
    - Cocktail Italian Meatballs with a Neapolitan Sauce and Fresh Sweet Basil
      - Profiteroles with Various Savoury Fillings
- Caprese Spike (Mozzarella Cheese and Cherry Tomato) with a Balsamic Vinegar and Olive Oil Dressing
  - Steamed Baby Potatoes with Cream Cheese and Crispy Bacon Bits
- Mini Open Beef Burger on a Toasted Bruschetta Topped with Camembert Cheese and Red Onion Marmalade
  - ❖ Smashed Pea and Black Forest Ham on Bruschetta
- ❖ Roast Beef Shavings Topped with Caramelised Red Onion On Toasted French Loaf Roundel
- ❖ Sundried Tomatoes, Sweet Basil, Kalamata Olives and Feta Cheese Salsa on a Slice of Ciabatta Bread

**Please Select One Dessert Option**

Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee  
Layered with Mascarpone Cheese and Dusted with Cocoa

Or

Rich Dark Chocolate Mousse  
Infused with Frangelico, Served with Chantilly Cream

Or

Baked Malva Pudding, Served with Vanilla Custard

Or

Baked Cape Brandy Pudding Drenched in a Light Brandy Syrup, Served with Vanilla Custard

Or

Warm Apple and Raisin Phyllo Parcel Served with a Butterscotch Sauce

**Mid Afternoon Break**  
**R 25.00 Per Person**

Doughnut Selection

Or

Sweet Somethings

- ❖ Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
  - ❖ Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
- ❖ Cocktail Carrot Cup Cakes With a Cream Cheese and Chopped Nut Topping (Bite Size)