

EBONY *and* IVORY

EVENT MANAGEMENT & CATERING

Menu Option 1

R 270.00 Per Person

Valid: September 2018 – August 2019

Functions less than 50 Pax Additional Surcharge of R 1500.00

French Loaf and Butter on Each Table

Starter Options – Plated

Please Select One

- ❖ Creamy Broccoli and Cauliflower Soup Infused with Blue Cheese Served with Biltong Shavings, Cocktail Bread Roll and Butter
 - ❖ Roasted Butternut Soup with Toasted Pumpkin Seeds Served with a Cocktail Bread Roll and Butter
- ❖ Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
 - ❖ Smoked Franschoek Salmon Salad Set on a Garlic Bruschetta
- ❖ Pan Fried Mushrooms with Caramelised Onion and Feta Cheese Phyllo Parcel, Served with a Sticky Tomato and Chilli Chutney and Micro Herbs

Main Course – Buffet

Please Select Two Meat Dishes

- ❖ Braised Beef in a Roasted Onion Gravy
 - ❖ Beef Potjie in a Rich Brown Gravy with Root Vegetables
 - ❖ Chicken Fillet Stuffed with Sundried Tomatoes and Feta Cheese Served with a Creamy Mushroom Sauce and Fresh Coriander
 - ❖ Roasted Chicken with our Homemade Basting Sauce
 - ❖ Italian Beef Lasagne Pasta Sheets Layered with Ground Beef in a Rich Tomato Concasse, with a Rich Béchamel Sauce, Baked with Mozzarella and Parmesan Cheese
 - ❖ Cape Malay Bobotie
- Traditional South African Dish, Made with Ground Beef, Cape Malay Curry Powder and Spices with Roasted Almonds and Dried Fruit, Baked with a Turmeric Egg Custard, Served with a Tomato and Onion Sambal and Toasted Coconut
- ❖ Deboned Pork Neck, Stuffed with Dried Fruit and a Hint of Thyme with a Honey Mustard Glaze

Replace One of the Above Meat Dishes with Lamb at an Additional Cost of R 25.00 Per Person

Deboned Butterflied Leg of Lamb, Marinated in Olive Oil and Fresh Herbs Chargrilled with our Homemade Basting Sauce

Above Served with – Please Select One

- ❖ Crispy Potato Wedges, Sprinkled with Sea Salt and Rosemary
- ❖ Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
 - ❖ Turmeric Rice with Raisins
- ❖ New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Two of The Following

- ❖ Roasted Seasonal Vegetables Infused with Olive Oil and Rosemary
 - ❖ Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- ❖ Broccoli and Cauliflower with White Sauce Topped with Three Cheeses Grilled till Golden Brown
 - ❖ Pumpkin Pie Topped with Caramelized Nuts and Seeds
- ❖ Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, Grilled Till Golden Brown
 - ❖ Warm Roasted Seasonal Vegetable and Turmeric Couscous Salad
- ❖ Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves, Caramelized Cashew Nuts Salad Drizzled with a Balsamic Reduction
 - ❖ Traditional Greek Salad
 - ❖ Fresh Broccoli Salad with a Dijon Mustard Mayonnaise Dressing (SQ)
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg, Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert

Wedding Cake - To Be Provided by Client