



EVENT MANAGEMENT & CATERING

**Menu Option 1**

**Valid: August 2015 – August 2016**

**Arrival Refreshment / Starter - Buffet**

A Selection of Homemade Farm Breads, French Loaf Roundels, Rye Bread  
Seed and Raisin Health Bread and Cocktail Bread Rolls  
Served with Grated Cheese, Homemade Preserves, Pates and Farm Butter

**Main Course – Buffet**

Whole Lamb on the Spit or Grilled Butterflied Leg of Lamb  
Rubbed with Olive Oil, Fresh Herbs and Roasted Spices  
Grilled over low Heat with our Homemade Basting Sauce

Roasted Baby Potatoes and Pearl Onions  
With a Rosemary and Garlic Butter

Roasted Seasonal Vegetable Salad  
With Turmeric Couscous

Curried Pasta Salad  
With Finely Diced Onions, Sweet Peppers and Peach Slices

Garden Salad  
With Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing

**Dessert**

Wedding Cake – To Be Provided By Client

**Coffee Station**

**Filter Coffee and a Selection of Tea's**