

EBONY *and* IVORY

EVENT MANAGEMENT & CATERING

Menu Option 2

R 305.00 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
 - ❖ West Coast Mussels in a Creamy White Wine Sauce with French Chives, Served with a Puff Pastry Twirl
- ❖ 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
 - ❖ Slowly Braised Venison in a Phyllo Parcel, Served with a Sticky Red Onion Marmalade and Micro Herbs

Main Course – Buffet

Please Select Two Meat Dishes

- ❖ Deboned Butterflied Leg of Lamb, Marinated in Olive Oil and Fresh Herbs Chargrilled with our Homemade Basting Sauce
 - ❖ Braised Beef in a Roasted Onion Gravy
 - ❖ Beef Potjie in a Rich Brown Gravy with Root Vegetables
 - ❖ Chicken Fillet Stuffed with Sundried Tomatoes, Feta Cheese Served with a Creamy Mushroom Sauce
 - ❖ Traditional Farm Style Chicken Pie
 - With Miropoix, Button Mushrooms, Fresh Herbs and Sago, Topped with Flaky Puff Pastry
 - ❖ 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 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
 - ❖ Smoked Gammon with a Honey Mustard Glaze with Pineapple and Glazed Cherries

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
- ❖ 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

Mini Dessert – Buffet

Please Select Three of The Following

- ❖ Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese and Dusted with Cocoa
 - ❖ Rich Dark Chocolate Mousse Infused with Frangelico, Served with Chantilly Cream
 - ❖ Crème Caramel Infused with Amarula
 - ❖ Berry Cheesecake Topped with a Berry Compote
 - ❖ Vanilla Panna Cottas with a Berry Compote
 - ❖ Cocktail Lemon Meringue
 - ❖ Traditional Koeksister with a Cinnamon Sugar Syrup
 - ❖ Strawberry Mousse with a Strawberry Compote
 - ❖ Chocolate Brownies
 - ❖ Cocktail Red Velvet Cup Cakes
 - ❖ Baked Malva Pudding, Served with Vanilla Custard
- ❖ Baked Cape Brandy Pudding Drenched in a Light Brandy Syrup, Served with Vanilla Custard