

EBONY *and* IVORY

EVENT MANAGEMENT & CATERING

Menu Option 4

Valid: August 2015 – August 2016

Starter Options – Plated

Please Select One

- ❖ Creamy Broccoli and Cauliflower Soup Infused with Blue Cheese Served with Biltong Shavings, Cocktail Bread Roll and Butter
- ❖ West Coast Mussels in a Creamy White Wine Sauce with French Chives, Served with Toasted French Loaf Roundels 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, Cherry Tomato Salsa
 - ❖ Smoked Franschoek Salmon Salad Set on a Garlic Bruschetta
- ❖ Mushrooms with Pan Fried Caramelised Onion and Feta Cheese Phyllo Parcel, Served with a Sticky Tomato and Chilli Chutney and Micro Herbs
 - ❖ Slowly Braised Venison in a Phyllo Pastry Casing, Served with a Sticky Red Onion Marmalade and Micro Herbs
 - ❖ Black Forest Ham with Poached Pears, Creamy Blue Cheese and Wild Rocket Drizzled with a Balsamic Reduction

Main Course – Buffet

Please Select Three Meat Dishes

- ❖ Deboned Butterflied Leg of Lamb, Marinated in Olive Oil and Fresh Herbs, Chargrilled with our Homemade Basting Sauce
 - ❖ Venison Potjie, Slowly Braised Venison in a Red Wine Gravy with Root Vegetables
 - ❖ Roast Pork Neck, Stuffed with Sultanas, Pineapple and Thyme with a Honey Mustard Glaze
- ❖ Chicken Escalope's Stuffed with Sundried Tomatoes, Feta Cheese, Kalamata Olives and Basil, Served with a Creamy Mushroom and Coriander Sauce
 - ❖ Barbeque Chicken Infused with Ginger and Honey
 - ❖ Traditional Farm Style Chicken Pie
- With Miropoix, Button Mushrooms, Fresh Herbs and Sago, Topped with Flaky Puff Pastry
- ❖ Grilled Stuffed West Coast Snoek with Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter 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
- ❖ New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- ❖ Roasted Seasonal Vegetables Infused with Olive Oil, Garlic and Rosemary
 - ❖ Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- ❖ Grilled Green Beans with Toasted Almonds, Marinated Olives, Sun Ripened Cherry Tomatoes and Feta Cheese
 - ❖ 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
 - ❖ Roasted Seasonal Vegetable and Turmeric Couscous Salad
- ❖ Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nuts Salad Drizzled with a Balsamic Reduction
 - ❖ Traditional Greek Salad
 - ❖ Garden Salad with Baby Salad Leaves, Julienne Greens and a Greek Salad 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

Dessert – Buffet

Please Select Three of The Following

- ❖ Fresh Strawberries with Vanilla Ice-Cream (SQ)
- ❖ Fresh Seasonal Fruit Salad with Vanilla Ice-Cream
- ❖ 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
 - ❖ Baked Malva Pudding, Served with Vanilla Custard
- ❖ Baked Cape Brandy Pudding Drenched in a Light Brandy Syrup, Served with Vanilla Custard

Coffee Station

Filter Coffee and Tea Selection