



2011
MENU PORTFOLIO



COCKTAIL SELECTOR

COST: BUILD YOUR OWN MENU

OPTION	VEGETARIAN	FISH	POULTRY / MEAT	DESSERT
Option 1 R 85.00 p.p.	2	2	2	2
Option 2 R 120.00 p.p.	3	2	3	2
Option 3 R 140.00 p.p.	4	3	4	3
Option 4 R 160.00 p.p.	5	3	5	3

- All Menus served with Tea and Coffee on Buffet Station
- All Menu cost inclusive of VAT

VEGETARIAN

Asparagus with Hollandaise and egg
 Sundried Tomato and Olive mini Quiche
 Spring Roll
 Vegetarian Samosa
 Deep fried Halloumi
 Spinach Rissoles
 Bruschetta with buffalo mozzarella
 Jalapeño Slammers

FISH

Crumbed Calamari
 Trout vol-au-vent with mock Caviar
 Kingklip Kebabs

POULTRY

Cheesy Chicken Bites
 Chicken Sausage Roll
 Chicken Drummette
 Buffalo Wings
 Chicken Satay
 Chicken Nuggets
 Chicken Fingers

Chicken Kebabs

MEAT

Cocktail Cheese Grillers

Roast Beef en Croute

Mini Tortillas

Lamb Slouvaki

Kofta Kebabs

Mini Ribblets

Sausage Rolls

Meat Balls

Beef Skewers

Biltong stuffed Figs

Cucumber cups with Thai Beef Salad

Asparagus and Prosciutto bundles with Hollandaise

DESSERT

Custard slices

Mini Koeksisters

Mini Milk Tart

Chocolate Éclairs

Brownies

Fruit Tartlets

MAIN MENU SELECTOR

COST - BUILD YOUR OWN MENU				
OPTION	STARTER	SALAD / VEGETABLES	MAIN	DESSERT
Option 1 R 165.00 p.p.	Soup OR Plated Starter	Selection of 5 x Salads / Vegetables	2 x Main Courses	3
Option 2 R 185.00 p.p.	Soup OR Plated Starter	Selection of 5 x Salads / Vegetables	2 x Main Courses and 1 x Carvery Options	4
Option 3 R185.00 p.p.	Soup OR Plated Starter	Selection of 5 x Salads / Vegetables	2 x Main Courses and 1 x Carvery Options	5
Option 4 R 200.00 p.p.	Soup OR Plated Starter	3 x Salads 3 x Vegetables	3 x Main Course and 1 x Carvery Options	5
Option 5 R 225 p.p.	Soup and Plated Starter	3 x Salads 3 x Vegetables	3 x Main Courses and 2 x Carvery Options	6

- Menus served with a basket of fresh Bread Rolls to the Table
- All Menus served with Tea and Coffee on Buffet Station
- All Menu cost inclusive of VAT

SOUP

Creamy Trio of Mushroom
Italian Minestrone
Spinach, Basil, Black Pepper and Garlic
Lightly curried Butternut and Apple
Spanish chilled Gazpacho
Cream of Tomato and Basil
Pea and Ham
Broccoli Tarragon and Bacon
Asparagus and Thyme

PLATED STARTER

Vegetarian:

Crumbed Mushrooms served with Tartar Sauce
Stuffed Black Mushrooms topped with a Spinach and Feta Morogo, served with roasted Pine Nuts
Asparagus served with a light Thyme Hollandaise
Butternut and goats cheese loosely stacked Lasagne
Fragrant Vegetarian Curry served in a Roti with Raita and Sambals
Brinjals a la greque, thinly sliced Brinjals marinated in a rich Tomato Sugo served with Grissini sticks and Babagonoush

Fish:

Marinated Falklands: Calamari tossed in seasoned flour lightly grilled accompanied by a Dill and Lime Pesto
Smoked Salmon served with Capers, Onions, Black Pepper, Lemon Wedges and Tabasco
Smoked Salmon and Asparagus ensemble with Hollandaise Sauce
Cape Malay Style Pickled Fish
Marinated Roll Mops (Danish herring)
Seafood Cocktail
Peppered Mackerel
Avocado and Smoked Salmon Roulade

Poultry:

Smoked Chicken, Peppadew and Cream Cheese ensemble
Peri-peri Chicken Livers

Meat:

Assorted Cold Meat Platter, choice cold cuts
Pate with selection of Bread and Biscuits

SALADS

Potato Salad enriched with Onion, Egg and Dill Cucumber with a Mayonnaise Dressing

Traditional Potato Salad

Three Bean Salad with Basil Vinaigrette

Copper Penny Carrot Salad

Chef's Salad

Beetroot with Star Anise and Orange

Avocado Guacamole

Build your own Salad: Assorted Crudités, Calamata Olives, Danish Feta, traditional dressings, condiments

Marinated Mushroom

Brinjals a la greque

Caraway Coleslaw

VEGETABLES

Starch:

Crispy Roast Potato / Rosti Potato / Parsley New Potato / Baked Potato / Potato Wedges / Potato-Bake

Mustard Mash Potato

Chips

Pap

Sweet Potato with Nutmeg and Maple

Savoury Rice / Confetti Rice

Other Vegetables:

Fresh Seasonal Vegetables

Mediterranean Roast Vegetables

Cream style Spinach

Roast Butternut / Cinnamon and Orange Butternut

Courgette Ragout

Sweet Baby Carrots

Green Beans with Bacon Onion and Almonds

Broccoli Polonaise

Ratatouille

Gem Squash baskets

MAIN COURSE

Chicken:

Traditional Roast Chicken with a Sage and forcemeat stuffing

Cajun Style Chicken Breast

Chicken and Mushroom Pie

Portuguese Style Chicken Casserole with Mushrooms and Peppers

Traditional slow roasted Chicken stuffed with Bacon, Mushroom and a trio of Peppers

Rolled Chicken stuffed with and Apricot farce

Chicken Curry

Chicken Satay Kebabs

Chicken Tikka

Lamb:

Lancashire Hot Pot

Mandarin Lamb Curry served with Pompadoms Chutney and Sambals

Rogan Gosh

Chops minted

Waterblommetjie Potjie

Irish stew

Roast Leg of Lamb

Beef:

Rare roast Sirloin with Chili Horseradish Cream

Fillet stuffed with Feta Spinach and Olives

Mustard Beef Casserole

Kofta with Chilies and Yoghurt

Thai Red Beef Curry

Oxtail braised in Red Wine and Rosemary

Beef Olives

Beef Bourguignon

Pork:

Sweet and Sour Pork

Pork fillet with Rosemary and Mascarpone

Pork fillet with Herbs and Pistachios

Pork Ribs

Whole Roast Pork Fillet flambéed in Brandy

Pork chops with honey and cranberries

Fish:

Fried Hake

Paella, consisting of choice Seafood and Basmati Rice

Cape Malay Fish Babotie

Vegetarian:

Vegetable Lasagne with a Three Cheese Crust

Spinach and Mushroom Roulade

Quiche

Deep fried minted Haloumi

Spinach Mushroom and Pimento Roulade

Loosely stacked Butternut

Lentil Bobotie

Vegetable Pie with a Three Cheese Crust

Moussaka, layers of Brinjal and Tomato Sugo

CARVERY

Crusted Roast Beef with Yorkshire pudding

Mustard and Peppercorn crusted roasted rolled Beef

Sirloin with a Madagascar Peppercorn Jus

Rare roast Sirloin with Chili Horseradish Cream

Roast glazed Leg of Pork with Crackling

Roast Honey glazed Gammon

Pineapple and Cherry glazed Gammon served with Mustard, Creamed Horseradish, Red Current Jelly and Apple Sauce

Rolled stuffed leg of Pork

Roast Leg of Lamb

Rolled de-boned Cumin and Garlic stuffed Lamb

DESSERT

River Café Crème Brule

Chocolate Mousse

Peppermint Crisp Tart

Lemon Meringue

Milk Tart

Sticky Toffee Pudding served with Custard / Sticky Toffee and Amarelle Athol Brose

Tipsy Tart

Malva Pudding

Apple Pie with fresh Jersey Cream

Spicy Honey and Apple Tarte Tatin

Marinated Fruit Salad served with Jelly and Custard

Ice Cream and Hot Chocolate Sauce

Pavlova

Crème Caramel

Cape Brandy Pudding

