



MENU SELECTOR

2018



R A N D P A R K

PLATTERS

A platter is an ideal snack for a group of 10 Guests

SMALL DRY SNACK PLATTER	R250.00	R25.00 P/P
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Crisps, Peanuts, Popcorn

BILTONG SNACK PLATTER	R890.00	R89.00 P/P
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Biltong, Drywors, Dried Fruit, Pretzels, Salted Peanuts, Homemade Crisps

PLOUGHMAN'S PLATTER	R1050.00	R105.00 P/P
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Sliced Smoked Chicken, Salami, Roast Beef, Pastrami, Cheddar, Mozzarella, Brie, Camembert, Blue Cheese, Chicken Liver Pate, Mushroom Pate, Dill Cucumber, Pickled Onions, and Marinated Mushrooms all served with selection of homemade Breads and Crackers

CLASSIC WRAP PLATTER	R350.00	R35.00 P/P
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Tortilla Wraps with assorted fillings - Egg Mayo, Cheese and Tomato, Ham and Cheese, Chicken Mayo

GOURMET WRAP PLATTER	R530.00	R53.00 P/P
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Tortilla Wraps with assorted fillings - Beef strip with Honey and Mustard, Roast Beef Piccalilli, Tuna with Dill Gherkin and Mayo, Cajun Chicken with Sweet Chilli

COCKTAIL ROLL PLATTER	R550.00	R55.00 P/P
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Smoked Salmon, Cream Cheese and Chives, Roasted Vegetables and Feta, Roast Beef and Brinjals, Salami and Tomali, Two cheese, Tomato and Basil, Cajun Chicken and Rocket

CHEESE AND BISCUIT PLATTER	R990.00	R99.00 P/P
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Selection of local and imported Cheese, Preserves and Pate with Savory Crackers

NIBBLER PLATTER	R1380.00	R138.00 P/P
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Jalapeno Rissolle, Beef Samoosa, Dry Wors Sticks, Pieces Boerewors, Chicken Strips, Buffalo Wings, Nachos and Guacamole Dip

FRUIT PLATTER	R450.00	R45.00 P/P
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A selection of available Seasonal Fruit

CRUDITE PLATTER	R450.00	R45.00 P/P
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Carrots, Cauliflower, Celery, Cherry Tomato, Cucumber, Mushroom and Tzatziki Sauce

DESSERT PLATTER	R620.00	R62.00 P/P
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Chocolate Éclairs, Brownies, Fruit Tartlets, Carrot Cake, Mini Greek Milk Tarts and Mini Lemon Meringue

MAIN MENU SELECTOR

The Menu Selector offers the opportunity to clients to select dishes that suites the style of their Function.

OPTION	BUFFET STARTER OR PLATED STARTER		SALAD	MAIN	DESSERT
1 R260.00 P/P	–	–	2 x Salads	2 x Classic Dishes and 1 x Carvery Option	2
2 R275.00 P/P	1 x Starter	1 x Plated Starter	2 x Salads	2 x Classic Dishes and 1 x Carvery Option	2
3 R305.00 P/P	2 x Starter	1 x Plated Starter	3 x Salads	3 x Classic Dishes and 1 x Carvery Options	3
4 R340.00 P/P	3 x Starter	1 x Plated Starter	4 x Salads	3 x Classic Dishes and 2 x Carvery Options	4

Important Note:

All Menu Options will be served Fresh Bread Rolls and Butter on the table;
Chef Selection of Two (2) Starch Dishes and Roasted Seasonal Vegetables to compliment the rest of your Menu.

All Menu Options will be served with Tea and Coffee on request.

BUFFET STARTERS

- Lightly Curried Butternut Soup
- Spiced Tomato and Basil Soup
- Potato & Leek Soup
- Grilled Black Mushrooms topped with a thick Tomato Concasse & Feta cheese
- Cape Malay Style Pickled Fish
- Greek Style Calamari Tentacles
- Peri Peri Chicken Livers with garlic crostini

Below mentioned options will only be available to Option 4:

- Meze Platter (Spanakopita; Meat Balls; Haloumi; Marinated whole Mushroom; Pita Bread; Squid Heads and Tzatziki)
- Venison Carpaccio with Parmesan shavings, Onion and homemade chilli Chutney
- Crumbed Butterfly baby prawns served with Tartar and Rosa sauces

PLATED STARTERS

- Grilled Cajun Chicken strips with Haloumi. Served on a Rocket Salad with a Honey and Lemon Zest Dressing
- Grilled Haloumi & Tomato stack, served with a sweet chili mayo
- Smoked salmon & salmon trout tartare with chervil-cucumber cream

Below mentioned options will only be available to Option 4:

- Caprese Salad - Boccancinni; fresh Basil leaves; Rosa Tomato; Olive Oil; Lemon Pepper and Balsamic Syrup
- Seared Duck Breast Slivers with White Wine Poached Pear, Crumbled Blue Cheese and Plum Dressing
- Ostrich Carpaccio set on pickled mushrooms, accompanied by Parsnip remoulade, shredded racquet and parmesan shavings

SALADS

- Traditional Potato Salad
- Caprese Salad with basil pesto
- Red Cabbage and Apple Coleslaw
- Poached Beetroot & Feta Salad
- Caesar Salad (Cos Lettuce, boiled Egg, Bacon, Crouton, Anchovy, Chive, Parmesan)
- Creamed three Bean Salad
- Assemble your own Salad, Selection of Garden Greens and Condiments
- Waldorf Salad with Celery & Walnuts
- Broccoli with mixed Peppers & Cheddar cheese, accompanied by a Honey & Mustard dressing
- Poached Pear and roast mix Nut with Avocado and Cilantro, Onion Vinaigrette

MAIN - CLASSIC OPTIONS

Chicken:

- Chicken Cacciatori - Chicken pieces in Tomato sauce with Thyme
- Chicken a la king with mixed Peppers & Mushrooms
- North Indian Butter Chicken curry with classic Condiments and Poppadums
- Chicken and Mushroom Pie
- Butter & Thyme Roast Chicken
- Whole Tandoori Chicken

Lamb (Only One Lamb Dish per Menu):

- Lamb Korma
- Minted Lamb Chops
- Moroccan Lamb Tagine with dried apricots

Beef:

- Beef Stroganoff with Gherkins & Mushrooms, in a Paprika cream sauce
- Oxtail braised in Red Wine and Rosemary
- Beef Osso Bucco - Beef Shin and Knuckle, Tomato, Thyme, Celery and Leek
- Beef & Ale pie served with a demi-glace

Fish:

- Hake Fillet, Grilled; Fried or Baked
- Traditional Spanish Paella, consisting of choice Seafood, Chorizo Sausage and Yellow Rice
- Fish Curry with traditional condiments

Vegetarian:

- Chickpea and Haloumi Curry
- Gnocchi with a Trio of Tomato Salsa
- Baked Spinach, Feta & Mushroom Lasagna topped with Mozzarella cheese

MAIN - CARVERY OPTIONS

Lamb:

- Roast Lamb Roll stuffed with freshly picked Mint
- Roast Leg of Lamb with Mustard Crust

Beef:

- Sirloin with a Mustard and Peppercorn crust
- BBQ Beef Rump with Herb Crust

Pork:

- Roast Glazed Leg of Pork with Crackling
- Glazed Gammon

DESSERT

- Vanilla & Berry Crème Brule
- Duo of Chocolate Mousse
- Peppermint Crisp Tart
- Sticky Toffee Pudding served with Custard
- Malva Pudding and Custard
- Fruit Salad with Granadilla syrup
- Pavlova
- Tiramisu
- New York baked Cheesecake with a Berry coulis
- Assortment of local and imported Cheese, served with Salted Crackers and Preserves
- Gourmet Ice-Cream served with Homemade Chocolate and Butterscotch Sauces - Select two flavours of Ice Cream from; Amarula, Blueberry Cheesecake, Rum and Raisin, Creamy Vanilla, Chocolate Chip, Cappuccino