



BRAAI MENU OPTIONS 2017

Menu	Price pp	Salad	Main	Dessert
Option 1	R 250	2	4	2
Option 2	R 300	3	5	3
Option 3	R 350	4	6	4

Salads

- o Crisp roasted baby potato and spicy fragrant chakalaka, drizzled with coriander seeds and fresh coriander infused yoghurt
- o Grilled pear, gorgonzola, rocket and walnut salad with honey thyme infused balsamic dressing garnished with orange pearl segments
- o Shredded green and red cabbage, mango, sliced celery and mange tout tossed with thai coconut curry infused mayo with crushed macadamia nuts
- o Watermelon, cucumber ribbons and creamy danish feta salad with mint coriander infused white balsamic vinaigrette
- o Chargrilled broccoli farfalle pasta salad tossed with dehydrated cranberries toasted flaked almonds laced in a tangy apple dressing

Mains

- o Grabouw boerewors and crispy fried pap skewers in a spicy tomato, onion and worcestershire chutney, with a corn and tomato and red onion salsa
- o Lime, chilli marinated braaied chicken finished with pomegranate molasses, with sesame and mint relish
- o Chargrilled baby vegetable kebabs brushed with rosemary, cajun and sweet chilli infused butter basting
- o Rump steaks, garlic mustard and parsley butter and drizzled with a chimichurri sauce
- o Open flame braaied mielies basted with harissa butter and fresh coriander
- o Biltong spiced sticky grilled ribs
- o Half roasted nutmeg, cinnamon, rosemary flavoured butternut stuffed with creamed spinach and mushrooms
- o Open flame baked potato individually wrapped in foil jackets with garlic and herbs
- o Rich sharp cheddar cheese, tomato and sliced onion stuffed braai broodjies
- o Spicy baked bean and tomato bredie and pap

Coordinator to initial: _____

Client to initial: _____

Please note that should you have any special requirements you are more than welcome to set up a meeting with our Executive Chef. The above prices are subject to change due to seasonal availability. © Ownership and copyright reserved Version 05_12_2016_MB E&OE

Desserts

- o Mini Afrikaans soet koeksisters dipped in a chili, pink pepper dark chocolate ganache
- o Mini amarula, caramel and peppermint infused mousse layered between crunchy coconut and dark chocolate biscuit crumble
- o Mini malva pudding with sticky apricot glaze with velvet smooth vanilla custard
- o Basil infused watermelon ice lolly
- o Fluffy smore delights of roasted marshmallows braaied on the open flame sandwiched between oatmeal cookies and a chocolate dipping sauce
- o Van der hum macerated pineapple, caramelized and drizzled with beetroot caramel topped with crushed toasted pistachio nuts and vanilla ice cream

PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

Coordinator to initial: _____

Client to initial: _____

Please note that should you have any special requirements you are more than welcome to set up a meeting with our Executive Chef. The above prices are subject to change due to seasonal availability. © Ownership and copyright reserved Version 05_12_2016_MB E&OE