



CONFERENCE MENU 2017

MONDAY

Arrival snacks

- Sliced fresh fruit platter
- Muesli and yoghurt /or creamy hot oats
- Freshly baked croissant sweet and savoury

Mid-morning snacks

- Smoked salmon trout and scrambled egg and cream cheese filled wraps
- Kofta meatballs with cucumber, mint and lemon zest infused greek yoghurt

Lunch

Starters

- Grilled haloumi, roasted sweet potato and broccoli salad
- Grilled chicken caesar salad drizzled with a rich parmesan cream dressing
- Freshly baked rolls and soup of the day

Main

- Oven roasted grain fed beef with creamy mushroom and pepper sauce
- Grilled free range chicken basted with tangy siracha and sweet chilli glaze
- Baked line-fish portuguese style, roasted mediterranean sweet peppers, olives and red onion
- Brown lentil pilaf rice
- Green bean and white button mushroom stir-fry, with roasted almond flakes
- Roasted baby potatoes tossed in horseradish infused cream cheese and chives
- Sautéed baby spinach, mushroom and roasted pumpkin cannelloni

Dessert

- Mini baklava cigars drizzled with orange, honey and star anise sticky syrup
- Cardamom and earl grey infused crème brulee
- Fresh seasonal fruit salad served with vanilla ice – cream

Afternoon snacks

- Homemade choc chip cookie
- Homemade banana and pecan nut bread

Coordinator to initial: _____

Client to initial: _____

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TUESDAY

Arrival snacks

- Mini seasonal fruit kebabs
- Assorted danish pastries

Mid-morning snacks

- Homemade pot pies
- Freshly baked quiche

Lunch

Starters

- Watermelon, feta and cucumber ribbon salad dressed with balsamic and extra virgin olive oil
- Asian prawn salad drizzled with a plum, soya and sesame dressing fresh slithers of crunchy pear
- Freshly baked rolls accompanied with the soup of the day

Mains

- Aromatic lamb madras curry and nan bread
- Baked chicken breasts with a creamy Dijon and honey sauce
- Grilled cajun spiced hake with a pineapple and red onion tomato salsa
- Brown rice with french peas and sautéed carrots
- Oven roasted vegetables
- Roast potatoes garnished with feta, olives, rosemary and garlic
- Asian vegetable stir fry with egg noodles

Desserts

- Mini fruit tartlets
- Apple crumble pie with vanilla ice cream and creamy vanilla custard
- Double trouble rich dark fudgy chocolate brownies

Afternoon snacks

- Mini filled pancakes
- Sweet scones served with vanilla whipped cream, cheese and preserves

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WEDNESDAY

Arrival snacks

- Sliced fresh seasonal fruit platter
- Breakfast quiche

Mid-morning snacks

- Freshly made spring rolls with sweet chilli and coriander dipping sauce
- Phyllo baskets filled with cajun spiced, sweet bell pepper and coriander chicken mayo

Lunch

Starters

- Couscous salad with broccoli and cajun spiced chicken strips
- Green salad with assorted toppings condiments and dressings
- Fresh baked rolls and soup of the day

Mains

- Oven roasted chicken, mushroom and leek pie
- Rich red wine beef and barley bredie
- Fried fish with coconut flakes served with caper, lemon and parsley aioli
- Chai scented yellow rice
- Roasted baby marrow and cauliflower florets tossed with garlic, cumin and toasted almonds
- Potato dauphinoise
- Chickpea and vegetable korma curry

Desserts

- Milk tartlets
- Caramel éclairs
- Sticky date and nut pudding with warm toffee sauce and ice cream

Afternoon snacks

- Carrot and walnut cake squares
- Assorted lamingtons

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THURSDAY

Arrival snacks

- Fresh sliced fruit platter
- Filled croissants
- Filled pita pockets with bacon and scrambled egg

Mid-morning snacks

- Assorted crudité with dips and tortilla chips
- Chicken skewers, peanut and coconut satay dipping sauce

Lunch

Starters

- Orzo salad with chopped fresh spinach roasted peppers with garlic and ginger
- Roasted butternut and sundried tomato salad with asian greens feta and pumpkin seeds
- Fresh baked rolls and soup of the day

Mains

- Fragrant chicken korma, enhanced with aromatic spices and silky coconut cream
- Roast leg of lamb roasted with dukkha spic, drizzled with mint and coriander infused yoghurt
- Baked line fish dressed with mussel and prawn sauce
- Savoury rice
- Broccoli, spinach and roasted tomato sautéed with red onion spiced with nutmeg
- Traditional ratatouille with creamy polenta
- Oven roasted potato

Desserts

- Pineapple and coconut malva pudding
- Chocolate mousse cake
- Mini lemon meringue

Afternoon snacks

- Mini churros with chilli chocolate dipping sauce
- Mini waffles with assorted toppings

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FRIDAY

Arrival snacks

- Fresh sliced fruit platter
- Bran muffins with preserves and grated cheese
- Mini yoghurt and muesli

Mid-morning snacks

- Mini beef sosaties
- Boiled eggs, and assorted ham with carrot and celery sticks with hummus
- Thai mini fish cakes served with thai sweet chilli and siracha sauce

Lunch

Starters

- Caprese salad with avocado and basil pesto with rocket sprigs
- Beetroot, red onion and watercress salad
- Fresh baked rolls and soup of the day

Mains

- Rich beef stroganoff enriched with mushroom, and double cream
- Barbeque spiced oven roasted chicken, caramelised baby onions
- Grilled aubergine, haloumi and zucchini bake topped with home-made pomodoro sauce gratinated mozzarella
- Seafood paella, medley of seafood in a fragrant spiced infused rice
- Roasted butternut and sweet potato drizzled with honey and cinnamon
- Basmati rice
- Mashed potato infused with nutmeg and chives

Desserts

- Caramel popcorn baked cheese cake
- Vanilla panacotta with berry compote
- Death by chocolate mousse

Afternoon snacks

- Mini chocolate éclairs
- Mini assorted doughnuts

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.

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