



## 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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