



MATRIC DANCE BUFFET MENU OPTIONS 2017

Menu	Price	Starter / Soup	Fish / Pasta	Roast	Casserole	Vegetable	Rice / Potato	Dessert
Menu A	R 350 ^{pp}	1	1	1	2	2	2	2

Please tick on the left side the appropriate dishes, and email back to your coordinator.

Starters

- Crunchy paprika, coconut and almond roasted chicken portions accompanied with Thai red curry, lime, fresh basil and coriander dipping sauce
- Traditional Caesar salad with crispy pancetta, herb croutons, boiled eggs, anchovies, creamy caesar dressing and parmesan shards
- Dukkah dipped watermelon and prawn salad tossed in rice wine vinegar, olive oil, palm sugar and fresh coriander vinaigrette with crunchy sesame brittle
- Orzo Roasted capsicum and grilled halloumi salad with toasted almonds tossed with a sweet fig- infused balsamic dressing
- Roasted chickpea salad with avocado and fresh chilli, tossed with tomato, red onion, fresh coriander and grilled corn served with cumin, lemon-infused yoghurt marinated grilled chicken skewer
- Tender calamari gently cooked in a creamy garlic, lemon-scented sauce served with toasted ciabatta slices
- Asian crunchy coleslaw
- Prawn royale: Paprika-infused prawn cocktail on spaghetti cucumber with shredded lettuce garnished with avocado mousse and served in an island glass
- Tapas platter consisting of fried halloumi, olive tapenade, hummus, roasted aubergine and baby marrow served with cumin and coriander toasted flat bread
- Broccoli, rocket and snow pea salad with sweet caramelised red onion, roasted pine nuts and a citrus salad dressing
- Tuna Nicoise Salad: Crisp french beans, sautéed baby potatoes, boiled egg, kalamata olives, cherry tomatoes with a creamy anchovy dressing
- Siracha sticky chicken wings on a bed of rice noodles with coriander, bean sprouts, julienne carrots and fresh basil leaves

Soups

- Caldo Verde soup with chorizo
- Roasted butternut and red pepper soup with hints of ginger, fresh cream and rustic, toasted croutons
- Roasted carrot and coriander soup with yoghurt and toasted almonds
- Rich country pea and ham soup with crunchy Cajun spiced croutons and crispy parma ham garnished with chopped chives
- Roasted chicken and creamy sweet corn soup

Winter warmers

- West coast half shell mussels in a fragrant Thai styled coconut-curry broth with fragrant fresh lime and Thai basil leaves
- Roasted chicken and exotic mushroom pie enhanced with braised leeks in a buttery chardonnay cream sauce topped with delicious, flaky pastry
- Rich beef bourguignon simmered for 8 hours with rustic root vegetables and Parisian potato
- Slow roasted lamb Lyonnaise and baby shallots gratinated with wafer-thin potato chips and sweet parsnip

Pasta and Fish

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

- Baked black mushroom topped with basil-enhanced capellini, parmesan tuile, drizzled with rocket and sundried tomato pesto
- Cajun and rosemary roasted pumpkin and gem squash lasagne baked with cream cheese with rich tomato Pomodoro
- Baked chicken and broccoli with cavatappi pasta garnished with crispy bacon parsley crumble
- Baked fresh kingklip in a mushroom, garlic and lemon-infused cream sauce with thinly sliced red chilli garnished with fresh chives
- Blackened Cajun-spiced grilled line fish, topped with diced pineapple, coriander, crushed macadamia nuts and jalapeño salsa
- Baked Norwegian Salmon dressed with grilled prawns and lemon poppy sauce
- Oven baked line fish with roasted tomato, and cumin spiced sauce, garnished with sautéed red onions and olives and sprinkled with crumbled Danish feta cheese
- Brown lentil, grilled aubergine and tomato vegetable moussaka topped with nutmeg and cream cheese-infused cream sauce

Roasts

- Baked Gammon with maple and cherry mustard and an Irish whisky glaze
- Roasted loin of pork stuffed with cranberry and fig compote, glazed with Dijon mustard, rosemary and sherry jus
- Beef rump roasted with black pepper and rosemary-infused salt drizzled with a green Madagascar peppercorn and cognac cream sauce
- Moroccan slow cooked spiced leg of lamb with mint, coriander and dukkha-infused yoghurt drizzle
- Lemon, oregano and olive oil roasted free-range chicken with caramelised baby onions
- Jamaican jerk chicken grilled and basted with roasted jerk sauce and infused with allspice, nutmeg and cinnamon
- Smokey BBQ and paprika roasted chicken drizzled with roasted corn, onion, tomato and coriander salsa
- Grain-fed beef sirloin with a herb and mustard crust, slowly roasted and dressed with honey bourbon glaze
- Karoo slow roasted leg of lamb garnished with fresh chopped peppermint, sliced red Thai chilli and a rich Pinotage jus

Casseroles

- Lamb tagine: Lamb knuckles slowly cooked in a rich stock enhanced with orange juice, cinnamon, cumin and pitted dates, fresh herbs and root vegetables
- Tender baked chicken breast in a creamy caper berry and lemon-scented sauce
- Sautéed spinach, feta and mushroom rolled pancake topped and baked with a three-cheese sauce
- Fragrant chicken korma, cooked with double thick yoghurt, cream and aromatic spices
- Slow cooked beef oxtail in a rich, bold red wine jus topped with orange infused gremolata
- Traditional Cape lamb bredie, rustic root vegetables and baby potatoes
- Deboned lamb shank pie cooked in red wine, garlic and rosemary, topped with flaky pastry
- Filipino styled pork casserole slow cooked with peppered pineapple, fragrant ginger and steamed bok choy
- Ground beef ragu and vegetable moussaka topped with silky nutmeg-infused white veloute sauce
- Baked thyme and ciabatta crumbed chicken schnitzel served with robust gorgonzola sauce
- Aromatic Lamb Rogan Josh curry, fresh coriander tomato and onion salsa and crisp poppadums with a mango, mint and cucumber raita

Vegetables

- Roasted cauliflower florets with cumin, coriander and toasted flaked almonds
- Vanilla thyme-scented sweet parsnip and carrots dolloped with parsley butter
- Oven baked beetroot tossed with orange-infused balsamic vinegar and maple syrup glaze
- Mixed herb and cinnamon roasted butternut and pumpkin caramelised with treacle brown sugar sautéed onions
- Grilled seasonal vegetables with olive oil, garlic and fresh chopped herbs
- Creamed spinach and feta
- Grilled green beans sautéed with red onion, garlic, lemon butter and roasted almond flakes
- Zucchini gratin with cheesy bread and herb crumb topping
- Cauliflower and Roasted zucchini gratin enriched with gorgonzola cream cheese sauce and crispy bacon bits
- Sweet potato and pumpkin soufflé enhanced with honey and thyme and crushed walnut and cocoa sprinkle

Rice and Potatoes

- Lentil pilaf with cumin roasted nuts
- Roasted baby potatoes, sautéed baby tomatoes and rosemary
- Sautéed spinach and mushroom fried rice
- Savoury rice with pine kernels
- Crushed potato with Italian parsley, dill crème Fraiche and lemon zest
- Baked potato stuffed with creamed olive oil and rosemary mash
- Chai-scented yellow steamed rice
- Roast potato with paprika herb salt
- Steamed fragrant white basmati rice

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Dessert

- o South African cheeseboard with preserves and water biscuits
- o Sticky chocolate and marshmallow mud pudding with vanilla-scented whipped cream
- o Mini strawberry and white chocolate mille-feuille with creamy vanilla crème
- o Cannoli with Phyllo pastry filled with a sweet brandy cream dunked in dark chocolate and dusted with pistachio nuts
- o Espresso, whisky and mascarpone tiramisu with white chocolate shards
- o Fresh exotic fruit drizzled with macerated berries accompanied with strawberry and vanilla ice cream
- o Mini granadilla coconut meringues with passion fruit curd, double whipped vanilla and Malibu-infused cream
- o White chocolate and Oreo deconstructed cheesecake laced with a dark chocolate ganache, crunchy white chocolate and Oreo brittle
- o Mini roasted caramel pecan nut tartlet with bourbon maple syrup
- o Baked saucy choc-nut pudding, hot fudgy treacle butterscotch syrup laced over, topped with delicious smooth vanilla enhanced mascarpone cream
- o Double trouble dark chocolate mousse layered with crushed honeycomb and pistachio nut tuile
- o Warm crushed pineapple and coconut baked pudding, vanilla and rum-infused syrup served with vanilla custard
- o Caramel and peppermint mousse served in a mini chocolate cup
- o Vanilla and white chocolate mixed berry mousse layered with red velvet cake garnished with raspberry and fresh mint chocolate shards
- o Salted caramel fudge popcorn cheesecake drizzled with caramel Amarula sauce and torched marshmallows

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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