





Option 1

 English breakfast- Beef Sausage, baked beans, mushroom, sauteed tomato bacon (optional),eggs, toasted ciabatta or rye bread, butter, Jam and cheese, Yoghurt and Fruits Platter.

Option 2

 Continental breakfast- Assorted Muffins,rusks,assorted breakfast tart, muesli served in a glass, freshly baked scones with cheese,butter and Jam,Biscuits,assorted fresh fruits, yoghurt, cheese, jam and butter,

Option 3

 Assorted open sandwiches with a variety of toppings on croissant, french bread or rye bread, assorted fruits and yoghurt

All breakfast is served with tea/coffee/Juice

LUNCH

Standard menu

Option 1

 Beef/Chicken / lamb stew, Portuguese grilled chicken,savoury rice, creamy spinach, butternut

Option 2

Beef / chicken / vegetable lasagne

Option 3

- Beef stroganoff served with roasted potatoes
- Chicken a la king

Option 4

 Tbone, beef sausage, lamb chops, chakalaka,potato salad, rolls, tomato, relish and butter.

Option 5

• Grilled or fried hake and beef schnitzel served with potato wedges

Executive menu

Option1

 Beef fillet medallions grilled in red wine and served with baked potato, cream spinach, seasonal vegetables and peppercorn sauce

Option 2

 Succulent roast leg of lamb with roast potatoes, vegetables, button mushroom and mint sauce, saffron basmati rice and garnished with rosemary

Option3

 Oxtail cooked with cocktail potatoes, carrots and mushrooms all on a bed of basmati rice.



Option4

 Chicken fillet stuffed with emmental cheese, baby spinach and sun dried tomatoes, drizzled with peppercorn and button mushroom sauce, accompanied with fresh steamed vegetables and sautéed cocktail parsley

Option5

Traditional prawn curry served with saffron basmati rice and sambals Butterfly king prawns grilled in garlic butter, fresh cream and coconut milk accompanied with lemon and basmati rice and seasonal vegetables

All Lunch to be served with 2 salads and assorted drinks

SALADS MENU

- Potato and egg mayo salad
- Greek salad (lettuce,onion,cocktail tomato,papers,cucumber,olives,feta cheese)
- Broccoli and cauliflower mayo salad with apple, papers and cheddar cheese
- Pasta Salad (Penne, tomatoes, fresh basil, black olives, papers, parmesan cheese)
- Shrimp and smoked salmon salad with onion, capers,lemon, tomato,and thousand island
- Chakalaka
- Carrot, mint and orange juice salad

DESSERT MENU

Option1

Carrot cake With a sweet cottage cheese topping

Option2

• Trifle served in a glass

Option3

• Lemon meringue

Option4

• Granadilla fridge tart with cream and ice cream

Option5

Malva pudding with hot custard or fresh cream

Menu will be changed according to a client specification.







COCKTAIL MENU

Meat Platter

Option 1

• Beef meatballs, Nuggets, Spare ribs, bbq buffalo wings, hake fillets, Nuggets

Option2

Portugues drumsticks, nuggets, crumbed strips, chicken pops bites, Smoked chicken

Option3

Spring rolls,assorted Samoosas,quiche,mini pies

Option4

Seafood, Fish bites, Crab sticks, Cajun calamari, Kingklip, prawn and pepper sosaties

Option5

 Vegetable quiche, Spring rolls, Vegetable pies, Vegetable roti rolls, Chilli bites, Spinach and feta rolls, Vegetable sosaties, Veg in pita, Samoosas

Option6

 Chicken roti rolls, Thai chicken cutlets, Chicken sosaties, Chicken wraps, Chicken in pita, Cocktail chicken pies, Chicken satay in a peanut sauce

Option7

Fruit platter- Assorted seasonal fresh

Option 8

Crudite platter -A variety of fresh vegetables

Option9

 Executive cheese and cracker platter -A selection of the finest cheese, biscuits and dried fruit

Option10

Assorted sandwich platter

All open sandwiches can be served on rye, French, ciabatta and white or brown

All finger foods to be served with assorted dips