

BUFFET

1. Starters (Choose One)

- Pancake with a meaty filling
- Biltong pate/marinated with cracker or seedbread
- Seafood/Fruit cocktail
- Mini chicken kebabs
- Soup (Bilton/Butternut/Potato/Mussel)
- Chicken liver peri-peri

2. Roasts

- Roast pork and apple sauce
- Roast lamb with mint sauce
- Glazed gammon with cranberry sauce
- Deboned chicken roll
- Beef roll

Meat Dish

- Beef/Chicken lasagna
- Chicken pie
- Bobotie
- Chicken with honey and mustard sauce
- Beef Stroganoff
- Chicken a-la-King
- Beef/Mutton curry

3. Starches

- Rice (Yellow/ Savoury/White)
- Creamed Potatoes
- Boiled Potatoes with parsley
- Stuffed Potatoes
- Freshly baked bread/Garlic
- Paptert

4. Salads

- Broccoli and cheese salad
- Pear and rocket salad
- Greek salad on display
- Carrot & Pineapple (Fresh or moulded)
- Copper penning salad
- Potato salad

Vegetable Dishes

Vegetables salt

- Spinach pie
- Ovenbaked vegetables with feta
- Green beans with bacon bits
- Green beans with roasted nuts
- Baked cauliflower and broccoli dish
- Creamy butternut and bacon dish
- Brussel sprouts served with cheese sauce

Sweet Vegetables

- Pumpkin fritters with caramel sauce
- Pumpkin pie
- Sweet potato with ginger crumbs
- Roasted butternut
- Glazed carrots
- Sweet peas
- Baby carrots cooked in mango juice with ginger and honey

5. Dessert

- Black forest trifle
- Meringue ice cream with berries
- Peppermint crisp tart
- Apple pie with cream
- Chocolate/Cappuccino mouse
- Ice cream and chocolate sauce
- Fruit salad

COST STRUCTURE

BUFFET (R245 p.p)

1 Stater

1 Roast and 1 Meat dish

4 Options between Starch, Vegetables and Salads

1 Dessert

EKSTRA PORTIONS

Roast add R30 p.p

Meat dish add R25 p.p

Starch, Vegetables and Salads add R12p.p

Dessert add R20p.p