



The following menus are examples of previous satisfied clients' functions, please contact us for your own personalized menu

## birthdays and celebrations

### breakfast menu

Wonderful fruit salad with a dollop of natural yoghurt

Traditional hot breakfast with fried egg, crispy bacon, pan-fried mushrooms and roasted tomato

OR

Sweet corn fritters layered with chive-flavoured crème fraiche, smoked bacon and a sweet lemon syrup

Delicious homemade muffins and scones served with jams and preserves, coffee and tea and a glass of bubbly

### christening canapé breakfast

4 Tables beautifully set with dainty decorations and flowers.

#### Table 1

assorted finger sandwiches (mint and cucumber, salmon and cream cheese, ham and Dijon mustard) served with home made minted lemonade

#### Table 2

scones and cookies (cherry glazed scones topped with cherry compote and cream and heart shaped short bread cookies with strawberry jam and icing sugar) paired with Ceylon tea, Rooibos tea and coffee

#### Table 3

savoury tarts (feta and creamed onion, mushrooms and truffle oil and beef compote and brie) and a delicious glass of bubbly

#### Table 4

petit fours decorated in the style of the event served with either hot chocolate or a chocolate milkshake

## birthday dinner (4 course)

### starter

Home made bobotie flavoured sausage rolls  
Pastry cups filled with wild mushroom and caramelized onion compote  
Juicy biltong complemented by sweet pumpkin jam nestled on top of a  
toasted crostini

### soup

Creamy tomato soup served with freshly baked panini with a dollop of  
olive chutney

### main

Tender marinated beef fillet served with curried sweet potato and  
coriander bake, cumin and cinnamon flavoured rice and a generous  
drizzle of red wine jus

### dessert

Steaming chocolate pudding with a liquid centre and winter fruit  
marmalade

## informal meals

### picnic hamper One

Greek-style salad with tomato salsa  
Herb-roasted melba toast  
Home-made 3-cheese tartlets  
New-potato, bacon, caramelised onion and sour cream salad  
Fragrant chicken, almond and mushroom tortilla wraps  
Coffee-flavoured dark chocolate truffles  
Still mineral water  
Include biodegradable cutlery and food packaging

### picnic hamper Two

Smoked bacon and spring onion dip  
Parmesan cheese allumettes  
Mini biltong and asparagus tartlets  
Watermelon, olive, feta and mint salad  
Oven-roasted butternut, goat's cheese and rocket salad  
Spicy beef, avo and cream cheese tortilla wraps  
Coffee-flavoured dark chocolate truffles  
Petite chocolate cupcakes  
Still mineral water  
Include biodegradable cutlery and food packaging

# corporate entertaining

## Office workshop breakfast

08:30

Home made panini's and croissants topped with cheese and tomato, egg and mayonnaise and cheddar cheese and gypsy ham

11:30

Cocktail beef burgers topped with rocket and tomato chilli jam  
Cocktail chicken burgers with feta and peppadew  
Fragrant polenta cakes with mushroom and caramelized onion pesto  
Volstruiskoekies with a shiraz mayonnaise dip  
Polenta cakes with delicious soy and ginger marinated beef fillet

## Corporate 4 course lunch

**starter**

Toasted crostini's topped with the following: Tomato salsa and camembert, venison compote and tzatziki and smoked snoek smoor and caramelized red onion

**main**

Biltong-spice dusted rump with nostalgic warm potato salad and slightly sweet condensed milk and roasted garlic jus

**dessert**

Honey and Rooibos flavoured crème brûlée

## Food and wine pairing dinner

**starter**

Artichoke, smoked mozzarella and olive tarts served alongside fresh green salad

**main**

Marinated beef fillet accompanied by oven roasted beetroot, cumin dusted potato jackets and a rich, creamy biltong and red wine sauce

**dessert**

Assorted dark chocolate truffles (coconut, coffee and cocoa)

# finger foods

## menu 1

- Savoury pastry cups filled with parma ham and minted cream cheese
- Toasted crostini with bacon, avo and tomato salsa
- Home made falafel topped with caramelized butternut, onion and feta
- Cocktail beef burgers topped with rocket and tomato chilli jam
- Pizzas with mushrooms, green pepper and mozzarella
- Marinated Asian prawns served on a curried sweet potato flapjack
- Puff pastry tower filled with creamy brie and basil pesto
- Chicken skewers marinated overnight in fennel, garlic and lemon juice
- Mini meringues with a tangy lemon custard
- Mini cupcakes with colourful decoration

## menu 2

- Mini biltong and asparagus tarlets
- Potato rosti topped with a 3-pepper crusted fillet served with a chocolate jus
- Crostini topped with smoked salmon, an apple-and-lime chutney and garnished with fresh fennel
- Marinated Asian prawns served on a curried sweet potato flapjack
- Phyllo pastry cup filled with mushrooms, caramelised onion and bruleed feta
- Tiny chicken burgers with a tomato-chilli jam
- Venison cakes drizzled with a Shiraz mayonnaise
- Scrumptious chocolate and walnut brownies

## menu 3

- Seared ostrich with roasted beetroot brunoise and tomato mayonnaise on parmesan risotto cakes
- Curried sweet potato rosti topped with chili, coriander and garlic marinated prawn tail
- Slow cooked beef compote with creamy biltong sauce in a pastry cup
- Smoked snoek flakes on top of lightly toasted bruchetta
- Tiny feta and coriander samoosas with a delicious avocado dip
- Creamy brie with avo, bacon and tomato salsa on a crispy crostini
- Crumbed mozzarella cheese and rocket truffles
- Feta, caramelized onion and mushroom on top of a tortilla triangle
- Mini beef burgers with fresh watercress and rosemary
- Dainty chocolate cupcakes with decadent chocolate ganache topping

# weddings

## Summer Wedding

Guests are greeted with a caramel scented sparkling cocktail served with the following canapé:

Mushroom relish with red pepper chutney in a pastry cup  
Prawn cream and caramelised onion rolled pancakes  
Raspberry cupcakes with savoury goat's cheese frosting

♥ ♥ ♥

Individual green salads plated with a delicate phylo basket filled with biltong mousse, drizzled with a sweet vinaigrette

♥ ♥ ♥

Sticky bacon-and-red pepper coated grilled chicken breasts  
Marinated, tender roast beef complemented by a creamed garlic jus  
Black mushrooms stuffed with smoked mozzarella, semi-dried cherry tomatoes and a pear glaze  
Toasted walnuts, fresh berries, spring onion, gorgonzola and rocket salad tossed in a Rooibos infused balsamic reduction  
Delectable oven roasted potatoes flavoured with rosemary and rock salt  
Soft green herb and feta spiced fried rice cakes

♥ ♥ ♥

Mini vanilla fragranced crème brulee  
Melt-in-your-mouth white chocolate mousse cups with colourful pomegranate decoration  
Fresh fruit milkshake shots

## French Wedding

Each course has a wonderful herb flavour that will perfect the taste. Herb bouquets on the table are to be used to add this special touch.

Delicious wild mushroom soup elevated with a swirl of white truffle oil with a melted gruyere smothered crostini

Thyme

♥ ♥ ♥

Dill and garlic marinated salmon trout nestled in a phylo cup on top of a warm lentil salad with sweet olive chutney providing the finishing touch

Dill

♥ ♥ ♥

Mini mint daiquiri

Mint

♥ ♥ ♥

Marinated, tender beef fillet delicately crusted with crushed peppercorns served with a rich marrow and red wine jus

Beef fillet accompanied by

Balsamic roasted beetroot and rosemary grilled butternut

Fluffy rice spiced with Dukkah, toasted almonds and honey

Crispy green salad with bacon, tomato and onion salsa and creamy camembert drizzled with a sweet vinaigrette

Rosemary and Coriander

♥ ♥ ♥

Honey and Rooibos crème brulee

♥ ♥ ♥

Wedding cake

Beautifully decorated cheese selection complemented by home made biscuits and green figs