

# Halaal Buffet Menu



## Salads

- Greek salad
- Chick pea, tomatoes, yellow pepper and spinach
- Cucumber with mint and Bulgarian yoghurt
- Salad nicoise
- Penne pasta with fresh pesto, olives and rocket
- New potatoes, onion, dill and mayonnaise salad
- Cous cous with honey and spring onions
- Spiral pasta with mozzarella, baby tomatoes, and chives drizzled with olive oil
- Egg noodle salad with roasted peppers and sesame seeds
- Caesar salad
- Smoked salmon, endive lettuce and asparagus salad
- Mexican three bean salad
- Poached pear and blue cheese salad
- Salmon trout Caesar salad
- Roasted Mediterranean vegetables with balsamic vinegar
- Chevin cheese with raspberry coulis and lollo rosso lettuce
- Chicken Maryland (curried mayonnaise)
- Cardamom infused basmati rice, with coriander and roasted pine kernels
- Coleslaw with pineapple and raisins

SALADS



## Vegetarian Dishes

- Butternut, green beans, and broccoli green Thai curry
- Baby marrow, Swiss chard and mushroom lasagna
- Aubergine, sweet basil, tomato and mozzarella bake
- Spring onion, cherry tomato, feta and mixed herb quiche tartlets
- Jacket potatoes filled with olives, rocket and chive infused cottage cheese
- Broccoli and pasta bake topped with roasted almonds and fresh basil
- Sweet potato, leeks, and roasted red pepper bake topped with a creamy cheese and wholegrain mustard sauce

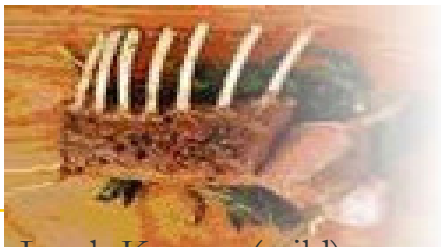
VEGGIES



## *Fish Dishes*

- Pan fried salmon fillet served on a bed of roasted yellow peppers with a dill bechamél
- Yellow fin tuna topped with caper, parsley and lemon butter sauce
- Poached Hake fillets served on a bed of rocket and topped with a lemon grass and citrus salsa
- Grilled kingklip topped with an herb and garlic crust served with a sweet crab sauce
- Dorado fillets pan fried and served with a saffron and butter sauce
- Black tiger prawn korma served with jasmine flavored basmati rice

FISH



## *Lamb Dishes*

- Lamb Korma, (mild) served with cardamom infused basmati rice
- Lamb Rogan josh, hot spicy tomato, red chili and coriander curry
- Braised lamb shank stifado, rosemary, pearl onions, and sweet baby tomato sauce
- Lamb and shitake mushrooms, braised in a lamb jus
- Lamb cutlets pan fried and served with a pear, kiwi, onion, cranberry and honey salsa
- Traditional roast leg of lamb, served with minted pan juices
- Shoulder of lamb, stewed with a white bean, spinach, and parsley and dill sauce
- Lamb chops moutard, topped with a wholegrain mustard jus

LAMB



## *Chicken Dishes*

- Chicken tagine with apricot and almond sauce
- Poached chicken breast with roasted fennel and oregano sauce.
- Chicken breast with rock shrimp sauce
- Chicken and green bean coconut Thai curry (mild)
- Chicken red Thai curry (Very hot)
- Southern fried chicken with a sweet corn relish
- Chicken and mushroom pie
- Roasted chicken infused with lemon grass and garlic
- Chicken breast topped with pistachio nut and cilantro pesto

CHICKEN



## Beef Dishes

Roasted topside of beef served with an English mustard jus

Traditional beef bobotie served with saffron rice

Pan fried sirloin steak with blue rock, wild mushrooms and caramelized red onions

Beef mousakka - layers of rich tomato sauce, savory mince and aubergine baked and topped with a cheese béchamel

Moroccan beef stew - goulash of braised beef knuckle in cumin, tomato, chick pea, calamata olives and golden raisin sauce

Rib eye steak with chestnut mushroom, thyme and garlic sauce.

Hungarian style beef goulash

Tenderloin of beef oven baked in a paprika, bell pepper and caraway seed sauce

BEEF



## Dessert Selection



### Mousses

*All served with custard or cream*

Rich white chocolate mousse

Rich dark chocolate mousse

Duo of chocolate mousse

Strawberry mousse

Lemon mousse



### Pancakes

Your choice of two...

Strawberries (seasonal)

Banana, with caramel sauce

Desiccated Coconut

Caramelized oranges

DESSERT



# Dessert Selection



## Sponges, cakes & pies

*All served with custard or cream*

- Poppy seed cake
- Marble cake
- Chocolate and yogurt loaf
- Lemon and citrus loaf
- Chocolate profiteroles
- Chocolate éclairs
- Date loaf
- Malva pudding
- Potato pudding
- Dutch apple crumble
- Apple pie
- Lemon meringue pie
- Lemon meringue roulade
- Eton mess
- Strawberry Pavlova
- Crème brullee
- Panocota
- Pecan pie
- Carrot cake



## Cheesecakes

- New York (baked)
- Strawberry
- Lemon
- Lemon and lime
- Forrest fruits
- Mango (seasonal)
- Black cherry



## Mini Tartlets

- Fruit, Lemon
- Pecan, Milk
- Gnash, Cherry

DESSERT

# Menu Prices

- 1 main course 2 salads 1 dessert is R 156.00
- 2 main courses 2 salads 1 desserts is R 185.00
- 3 main courses 3 salads 2 desserts is R 205.00

Further menu combinations are available on request.

Please note that the minimum number of guest for any menu combination is 15 people, the price does not include venue hire, beverages or service charge.