



BUFFET MENU (MINIMUM 30 PAX)

OPTIONS	MAIN	STARCH	VEG.	SALAD
1. R220 p/p	2	1	2	1
2. R280 p/p	3	2	2	1

MAINS

- Sirloin of Beef - Slow roasted prepared Medium with a rich Gravy
- Pork Belly - Roasted up to 6 hours , with crispy crackling on the side
- Tender Chicken Breasts - in a creamy lemon herb sauce.
- Butter Chicken Curry - in a mild butter creamy curry sauce.
- Hake Fillet - Lightly seasoned & Grilled , served with lemon butter.
- Oxtail - Slow roasted in a red wine and spiced to perfection.
- Asian Vegetable stir fry - mixed seasonal veg with Teriyaki & Hoisin sauce

STARCH

- Savoury Rice
- Baby Garlic potatoes
- Pap Tart - with Sauce

SALADS

- Greek Salad - Feta, olives, and mixed greens with olive oil & balsamic Vinaigrette dressing.
- Coleslaw - Shredded Cabbage, grated carrots in a creamy Mayo & Yogurt dressing.
- Curry Pasta Salad - Lightly spiced pasta shells & pineapple in a mayonaise dressing.

VEGETABLES

- Creamed Spinach
- Roasted Butternut
- Roasted Mixed Vegetables
- Baby Carrots - Glazed with honey and cinnamon butter.

TERMS & CONDITIONS

- 48 hours notice for preparation.
- EFT payment 24 hours prior to delivery.
- No delivery fee with 5km radius of our restaurant, there after a R200 fee will be charged.
- Serving on site @ R250 p/hour includes set up and clean up (minimum 3 hours).