



YEAR-END FUNCTIONS

BUFFET MENU

DECK

R295
PER PERSON

MIN. 50 PAX

STARTERS

- Three sauce calamari
- Creamy peri-peri chicken livers

SALADS

- Traditional Greek salad with tossed greens, onion, feta & olives
- Carrot & onion & cucumber salad
- Spicy spinach and onion fritters

MAINS

- Chicken breast tossed in a penne pasta salad with vegetables
- Braised chickpea & chicken with rocket & mint
- Aromatic lamb breyani with toasted almonds, fried potatoes, onions & spices
- Chicken à la King
- Hake fillets in a creamy garlic sauce

ACCOMPANIED BY

- Savoury rice tossed with a light blend of mixed vegetable & seasoning
- Roasted Mediterranean vegetables
- Chef's bread basket & flavoured butter
- Potato, carrot & baby marrow bake
- Sambals, blend of tomato cubes, slivered onions, chilli, vinegar & fresh coriander
- Pickles

DESSERTS

- Caramel cheesecake with toffee sauce & chocolate crumble
- Waffle slices with ice cream & chocolate sauce
- Homemade trifle

