



BUFFET MENUS

BREAKFAST • BRUNCH • DINNER



CHAMPAGNE BREAKFAST BUFFET (Minimum 50 persons)

JUICES

A Selection of Orange, Tropical Punch & Guava juices

FRUITS & YOGHURTS

Selection of 2 fresh seasonal fruits

Homemade fresh fruit salad

Selection of 3 preserved fruits

A variety of four different yoghurts

CEREALS & HEALTH BAR

An assortment of cereals, muesli and selected accompaniments

SELECTIVE COLD CUTS & CHEESES

Salami, Cooked Ham, Chicken & Roast Beef Grated Cheddar, Cream Cheese & Pickles

THE BREAD BASKET & PRESERVES

Toast, scones, croissants, Danish pastries, assorted muffins
and health breads Honey, Marmalade and assorted Preserves

HOT BREAKFAST DISHES

Scrambled Eggs, Crispy fried Bacon Pork and Beef Sausages

Savoury Beef Mince Kedgeree Grilled half tomatoes topped with herbs & cheese

Fried mushrooms

Sautéed potatoes

Champagne Sports Resort's Blend of Filter Coffee or Tea

CHAMPAGNE BRUNCH BUFFET MENU

(Minimum 50 persons)

JUICES

A Selection of Orange, Tropical Punch & Guava juices

FRUITS & YOGHURTS

Selection of 2 fresh seasonal fruits
Homemade fresh fruit salad
Selection of 3 preserved fruits
A variety of 4 different yoghurts

CEREALS & HEALTH BAR

An assortment of cereals, muesli and selected accompaniments

SELECTIVE COLD CUTS & CHEESES

Salami, cooked Ham, Chicken Cheddar, Cream Cheese & Pickles

SALAD BAR

A selection of fresh greens and prepared salads
Selection of 2 assorted wraps

THE BREAD BASKET & PRESERVES

Toast, scones, croissants, Danish pastries, assorted muffins and health breads Honey, marmalade and jams

HOT BREAKFAST DISHES

Scrambled eggs, Crispy fried bacon Boerewors in tomato onion gravy
Grilled half tomatoes topped with herbs & cheese

MAIN COURSE LUNCH DISHES

Escalope of grilled butterfish in cheesy, white wine sauce
Roast Prime Beef Potatoes
Dauphine Savoury rice with diced peppers
Oven roasted Mediterranean mixed vegetables

CHINESE STIR FRY STATION

Chinese noodles with chicken
Vegetable and noodle stir fry, Olive oil, Soya and sweet chilli sauce

DESSERT

Chocolate mousse
Sherry trifle
Cheese cake
Lemon meringue pie
Fruit salad and ice cream

Champagne Sports Resort's Blend of Filter Coffee or Tea



CHAMPAGNE EXECUTIVE BREAKFAST

Tea & Coffee on Arrival

FRUIT AND YOGHURT CUP

Layers of fresh seasonal fruit, muesli and yoghurt draped with mixed berry compote

FRESHLY BAKED

Baskets of assorted Danish and Bran Muffins & sliced Health and Rye Bread

TOAST

Assorted Jams & Farm Fresh Butter

FRESH FRUIT JUICES

Jugs of Fruit Cocktail and Orange Juice

HOT PLATED BREAKFAST

Farm Fresh Scrambled Eggs Traditional Farm Style Sausage Sautéed Potato
and Onion Aromatic Grilled Bacon Barbeque Button Mushrooms
Grilled half tomatoes topped with a Cheddar crust

Champagne Sports Resort's Blend of Filter Coffee or Tea

BUFFET MENU I

COLD BUFFET SELECTION **(Your Choice of 6 items)**

Spicy Pineapple Salad with Raisins and Pineapple
Potato Salad with Boiled Eggs, Gherkins and Parsley Mayonnaise
Homemade Pickled Beetroot Salad
Greek Salad
Tuna and Herb Pasta Salad
Mediterranean Roast Pepper and Aubergine Salad
Garden Fresh Green Salad
Smoked Chicken Salad with Cashews and Raisins in a Curry Peach Mayonnaise
Marinated Mushrooms
Curried Three Bean Salad

Freshly Baked Cocktail Bread Buns from our Bakery

CARVERY **(Your Choice of 1 item)**

Rolled Leg of Roast Lamb
Roast Topside of Prime Beef
Roast Sirloin of Beef
Roast Corn-fed Farm Chicken
Leg of Gammon, Glazed with Honey and Mustard
Roast Leg of Pork with Crackling

SAUCE ACCOMPANIMENTS

Brown Onion Gravy
Mint Sauce
Horseradish Cream
Assorted Mustards
Apple Sauce

PRESENTED IN CHAFFING DISHES **(Your Choice of 2 items)**

Madras Lamb Curry with Sambals, Chutney and Pappadum
Bombay Beef Curry with Sambals, Chutney and Pappadum
Chicken Breyani with Spicy Dhal, Sambals and Chutney
Potato and Spinach Curry with Sambals, Chutney and Pappadum
Baked Seafood Thermidor with Cream, Mushrooms and Parmesan Cheese
Port, Beef and Mushroom Casserole with Roquefort Cheese Cream
Fruity Beef Bobotie
Chicken and Butternut Lasagne
Garden Vegetable Lasagne with Herbs, Parmesan Cheese and Tomato
Stir-fry Chicken with Pineapple, Cashews and Peppers
Beef Bourguignon in a rich red wine sauce with whole button mushrooms
Beef Stroganoff finished off with cream sweet Paprika, peppers and gherkins
Hungarian beef Goulash
Lamb and Tomato Bredie
Chicken Coq au vin cooked in a wine and mushroom reduction

BUFFET MENU I (continued)

HOT ACCOMPANIMENTS (Your Choice of 4 items)

Steamed Savoury Rice
Buttered Seasonal Vegetables
Roast Potatoes
Roast potato wedges with paprika oil
Sautéed potato cubes with onions, herbs and garlic
New potatoes with garlic and fresh rosemary
Garlic and braised onion mash potato
Sweet potatoes with Cashews
Traditional Phutu Pap with onion tomato gravy
Glazed baby carrots with honey and parsley
Green beans with diced onions
Ratatouille
Creamy spinach
Butternut with cinnamon brown sugar and honey
Broccoli gratin
Cauliflower gratin
Baby marrow cubes with tomato onion and basil sauce
Carrot batons with sugar and parsley
Green beans with bacon and onions
Green peas with sautéed onions and butter
Cream corn kernels

DESSERT BUFFET (Your Choice of 4 items)

Fresh Fruit Salad
Chocolate Mousse
Vanilla Gateaux
Crème Caramel
Apple Pie
Trifle
Chocolate Éclairs
Black Forest Gateaux
Ice Cream - Choice of two flavors with a selection of toppings and sauces
Pecan Nut Pie
Chocolate mousse cake
Italian Tiramisu
Strawberry Cheese Cake
Passion Fruit Cheese Cake
Apple Strudel
Black Forest Cake

Hot Puddings

Apple Crumble
Malva pudding
Bread and butter pudding
Cape Brandy Pudding
Baked croissants with almonds, raisins, apricot jam and fresh cream

All hot desserts are served with vanilla custard

Champagne Sports Resort's Blend of Filter Coffee or Tea

BUFFET MENU 2

COLD KITCHEN BUFFET SELECTION (Your Choice of 8 items)

Spicy Pineapple Salad with Raisins and Pineapple
Potato Salad with Boiled Eggs, Gherkins and Parsley Mayonnaise
Homemade Pickled Beetroot Salad
Greek Salad
Tuna and Herb Pasta Salad
Mediterranean Roast Pepper and Aubergine Salad
Garden Fresh Green Salad
Smoked Chicken Salad with Cashews and Raisins in a Curry Peach Mayonnaise
Marinated Mushrooms
Cold Meat Selection with Pickles & Mustards

SEAFOOD ENTREES (Your Choice of 2 items)

Homemade Spicy Pickled Fish
Pickled Calamari Salad
Smoked Salmon Capers and Fresh Lemon
Marinated Mussels
Mixed Seafood Cocktail with Dill Mayonnaise
Fillets of Smoked Berg Trout
Scandinavian Roll Mops

Freshly Baked Cocktail Bread Buns from our Bakery

CARVERY (Your Choice of 2 items)

Rolled Leg of Roast Lamb
Roast Topside of Prime Beef
Roast Sirloin of Beef
Roast Corn-fed
Farm Chicken
Leg of Gammon, Glazed with Honey and Mustard
Roast Leg of Pork with Crackling

SAUCE ACCOMPANIMENTS

Brown Onion Gravy
Mint Sauce
Horseradish Cream
Assorted Mustards
Apple Sauce

PRESENTED IN CHAFFING DISHES (Your Choice of 2 items)

Baked Line Fish fillet with Cream and an aromatic Prawn and Almond Crust
Chicken and Prawn curry with Sambals, Chutney and Pappadam
Braised Lamb Casserole in Red Wine, Mushroom and Rosemary
Madras Lamb Curry with Sambals, Chutney and Pappadam
Bombay Beef Curry with Sambals, Chutney and Pappadam
Chicken Breyani with Spicy Dhal, Sambals and Chutney
Potato and Spinach Curry with Sambals, Chutney and Pappadam
Baked Seafood Thermidor with Cream, Mushrooms and Parmesan Cheese
Port wine, Beef and Mushroom Casserole with Roquefort Cheese Cream
Traditional Fruity Beef Bobotie
Chicken and Butternut Lasagna with fresh Herbs and Parmesan
Garden Vegetable Lasagna with Parmesan Cheese and Tomato
Stir-fry Chicken with Pineapple, Cashews and Peppers
Beef Fillet Peppers with an Oyster sauce Reduction and Cashew Nuts
Beef Bourguignon in a rich red wine sauce with whole button mushrooms
Beef Stroganoff finished off with cream sweet Paprika, peppers and gherkins
Hungarian Beef Goulash
Lamb and Tomato Bredie
Chicken Coq au vin cooked in a wine and mushroom reduction

BUFFET MENU 2 (continued)

HOT ACCOMPANIMENTS (Your Choice of 5 items)

Steamed Savoury Rice
Buttered Seasonal Vegetables
Roast Potatoes
Roast potato wedges with paprika oil
Sautéed potato cubes with onions, herbs and garlic
New potatoes with garlic and fresh rosemary
Garlic and braised onion mash potato
Sweet potatoes with Cashews
Traditional Phutu Pap with onion tomato gravy
Glazed baby carrots with honey and parsley
Green beans with diced onions
Ratatouille
Creamy spinach
Butternut with cinnamon brown sugar and honey
Broccoli gratin
Cauliflower gratin
Baby marrow cubes with tomato onion and basil sauce
Carrot batons with sugar and parsley
Green beans with bacon and onions
Green peas with sautéed onions and butter
Cream corn kernels

DESSERT BUFFET (Your Choice of 6 items)

Fresh Fruit Salad
Chocolate Mousse
Vanilla Gateaux
Crème Caramel
Apple Pie
Trifle
Chocolate Éclairs
Black Forest Gateaux
Ice Cream - Choice of two flavors with a selection of toppings and sauces
Pecan Nut Pie
Chocolate mousse cake
Italian Tiramisu
Strawberry Cheese Cake
Passion Fruit Cheese Cake
Apple Strudel
Black Forest Cake

Hot Puddings

Apple Crumble
Malva pudding
Bread and butter pudding
Cape Brandy Pudding
Baked croissants with almonds, raisins, apricot jam and fresh cream

All hot desserts are served with vanilla custard

Champagne Sports Resort's Blend of Filter Coffee or Tea

BUFFET MENU 3

COLD KITCHEN BUFFET SELECTION (Your Choice of 8 items)

Spicy Pineapple Salad with Raisins and Pineapple
Potato Salad with Boiled Eggs, Gherkins and Parsley Mayonnaise
Homemade Pickled Beetroot Salad
Greek Salad Herbed Noodle Salad
Mediterranean Roast Pepper and Aubergine Salad
Garden Fresh Green Salad
Smoked Chicken Salad with Cashews and Raisins in a Curry Peach Mayonnaise
Marinated Mushrooms
Cold Meat Selection with Pickles & Mustards

SEAFOOD ENTREES (Your Choice of 4 items)

Homemade Spicy Pickled Fish
Pickled Calamari Salad
Smoked Salmon Capers and Fresh Lemon
Marinated Mussels
Mixed Seafood Cocktail with Dill Mayonnaise
Fillets of Smoked Berg Trout
Scandinavian Roll Mops

Freshly Baked Cocktail Bread Buns from our Bakery

CARVERY (Your Choice of 2 items)

Rolled Leg of Roast Lamb
Roast Topside of Prime Beef
Roast Sirloin of Beef
Roast Corn-fed Farm Chicken
Leg of Gammon, Glazed with Honey and Mustard
Roast Leg of Pork with Crackling

SAUCE ACCOMPANIMENTS

Brown Onion Gravy
Mint Sauce
Horseradish Cream
Assorted Mustards
Apple Sauce

PRESENTED IN CHAFFING DISHES (Your Choice of 4 items)

Baked Line Fish fillet with Cream and an aromatic Prawn and Almond Crust
Chicken and Prawn curry with Sambals, Chutney and Pappadum
Braised Lamb Casserole in Red Wine, Mushroom and Rosemary
Madras Lamb Curry with Sambals, Chutney and Pappadum
Bombay Beef Curry with Sambals, Chutney and Pappadum
Chicken Breyani with Spicy Dhal, Sambals and Chutney
Potato and Spinach Curry with Sambals, Chutney and Pappadum
Baked Seafood Thermidor with Cream, Mushrooms and Parmesan Cheese
Port wine, Beef and Mushroom Casserole with Roquefort Cheese Cream
Traditional Fruity Beef Bobotie
Chicken and Butternut Lasagna with fresh Herbs and Parmesan
Garden Vegetable Lasagna with Parmesan Cheese and Tomato
Stir-fry Chicken with Pineapple, Cashews and Peppers
Beef Fillet Peppers with an Oyster sauce Reduction and Cashew Nuts
Beef Bourguignon in a rich red wine sauce with whole button mushrooms
Beef Stroganoff finished off with cream sweet Paprika, peppers and gherkins
Hungarian Beef Goulash
Lamb and Tomato Bredie
Chicken Coq au vin cooked in a wine and mushroom reduction

BUFFET MENU 3 (continued)

HOT ACCOMPANIMENTS (Your Choice of 5 items)

Steamed Savoury Rice
Buttered Seasonal Vegetables
Roast Potatoes
Roast potato wedges with paprika oil
Sautéed potato cubes with onions, herbs and garlic
New potatoes with garlic and fresh rosemary
Garlic and braised onion mash potato
Sweet potatoes with Cashews
Traditional Phutu Pap with onion tomato gravy
Glazed baby carrots with honey and parsley
Green beans with diced onions
Ratatouille
Creamy spinach
Butternut with cinnamon brown sugar and honey
Broccoli gratin
Cauliflower gratin
Baby marrow cubes with tomato onion and basil sauce
Carrot batons with sugar and parsley
Green beans with bacon and onions
Green peas with sautéed onions and butter
Cream corn kernels

DESSERT BUFFET (Your Choice of 8 items)

Fresh Fruit Salad
Chocolate Mousse
Vanilla Gateaux
Crème Caramel
Apple Pie
Trifle
Chocolate Éclairs
Black Forest Gateaux
Ice Cream - Choice of two flavors with a selection of toppings and sauces
Pecan Nut Pie
Chocolate mousse cake
Italian Tiramisu
Strawberry Cheese Cake
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