



# THEMED MENUS

# AMERICAN FAIR MENU



## SOUP & SALAD STALL

Corn Chowder  
Aunt May's Potato Salad  
Greek Salad  
Mediterranean Roast Vegetable Salad  
Pickled Beet Salad  
Yankee Cole Slaw Salad  
Melon & Feta Salad

## BURGER STALL

Beef/Chicken/Vegetable Patties  
Hot Dogs  
Fried Onions  
BBQ & Chili Sauces  
Buns & Rolls

## HOT FOOD STALL

Southern Fried Chicken  
BBQ Spare Ribs  
Roast Beef Carvery  
Chili Con Carne  
Pumpkin Pie  
Savoury Fried Rice  
Refried beans  
Potato Wedges  
Corn on the Cob

## DESSERT STALL

Apple Pie  
Cheese cake  
Crumpets & Maple Syrup & Cream  
Fresh Fruit Salad  
Assorted Ice Creams and Sugar Cones  
Pop corn  
Candy floss

# CHAMPAGNE SPORTS BRAAI MENU

## CHAMPAGNE SALADS

A selection of assorted crisp fresh salad leaves,  
Sliced cucumber, tomato wedges, feta cheese,  
mixed pickles, onion rings, croutons, olives, julienne peppers  
and assorted vinaigrettes

4 chefs' choice salads  
Home baked fresh bread rolls  
Garlic bread

## FLAME GRILLED FROM THE FIRE

Chicken kebabs marinated in a sweet and spicy sauce  
Traditional Boerewors  
Tender choice lamb chops Prime cut sirloin steaks  
Whole line fish baked in lemon, olive oil and fresh herbs

## TRADITIONAL DISHES SERVED HOT FROM OUR BUFFET

South African Potato Bake in fresh dairy cream.  
Butternut roasted with brown sugar and cinnamon  
Corn on the cob  
Curried Cabbage & Potato  
Traditional Zulu phutu served with a tomato and onion relish

## DESSERTS

4 assorted chefs' choice desserts:

Chocolate Mousse  
Fresh Fruit Salad  
Ice Cream & Chocolate Sauce  
Crème Caramel

# CHAMPAGNE SPORTS “SURF-‘N-TURF” BRAAI MENU

## CHAMPAGNE SALADS

A selection of assorted crisp fresh salad leaves,  
Sliced cucumber, tomato wedges, feta cheese,  
mixed pickles, onion rings, croutons, olives, julienne peppers  
and assorted vinaigrettes

4 chefs' choice salads  
Home baked fresh bread rolls  
Garlic bread  
Vetkoek

## FLAME GRILLED FROM THE “TURF”

Chicken kebabs marinated in a sweet and spicy sauce.  
Traditional Boerewors  
Tender choice lamb chops  
Prime cut sirloin steaks

## FLAME GRILLED FROM THE “SURF”

Whole Line Fish baked in lemon, olive oil and fresh herbs.  
Butterflied Chilli Prawns  
Grilled Calamari  
Seafood Kebabs  
Crumbed Cheesy Mussels

## TRADITIONAL DISHES SERVED HOT FROM OUR BUFFET

South African Potato Bake in fresh dairy cream.  
Butternut roasted with brown sugar and cinnamon  
Corn on the cob  
Curried Cabbage & Potato  
Traditional Zulu Phutu served with a tomato and onion relish.

## DESSERTS

Melktert  
Chocolate Mousse  
Fresh Fruit Salad  
Ice Cream & Chocolate Sauce  
Koeksisters



## **FINGER / FORK SUPPER**

### **FORK**

Chicken with Peppers in a White Wine Sauce Chilli con Carne  
- prime minced beef with tomatoes, onions and kidney beans  
and chilli Beef or Vegetable Curry, Rice  
and Sambals Butternut Lasagne

### **FINGER**

Mini Hamburgers  
Mini Bunny Chow  
Goujons of Line Fish  
Vegetable Spring Rolls

### **SALADS**

Tomato, feta and olive salad with fresh basil dressing  
Mixed leaf and herb salad with a traditional French dressing  
Potato, smoked pork sausage and mayonnaise salad  
Mixed bean salad with a garden herb dressing

### **DESSERT**

Mini Milk Tarts  
Chocolate Éclairs  
Mini Fruit Pavlova's  
Finger Lemon Meringues

# GREEK THEME BUFFET

## **Salata:**

Bowls of freshly prepared Mediterranean style Salads  
Greek Salad

## **Tiganita:**

fried aubergine and baby marrow in a light batter on a tomato and feta salad drizzled with balsamic and olive oil

## **Marinated Chicken, Couscous and Avocado Salad:**

char-grilled chicken breast basted with chilli, lime and sesame dressing served on a bed of greens and couscous, diced tomatoes, parsley and onions

3 x Chef salad

Hummus served with pita bread  
Tsastiki

## **Spanakopita:**

Phyllo pastry stuffed with spinach and feta (Hot Starter)

Butternut Soup

## **FISH SECTION**

Mussels/ crab sticks/ roll mops

## **Bain Marie:**

Keftedes – spicy cocktail meatballs

Moussaka

Rosemary sauté Potatoes

Tomato and Oregano Rice

Couscous

Tomato Concasee

Minted Peas

Stir fry – as normal + seafood mix

## **ROASTS**

### **Arni Kleftiko:**

succulent rolled lamb - Piquantly seasoned with a bouquet of mountain herbs and slow-cooked until tender

### **Roast Chicken Kalamarakia:**

choice baby calamari grilled and marinated with oregano and lemon juice

## **DESSERTS**

Baklava

Cheesecake – with roasted nuts and honey sprinkled with almond halves

Crème Caramel

Seasonal Fruit Salad

Cappuccino Mousse Cake

2 x Chef Dessert choice

# KINGDOM BUFFET MENU

## INDIAN STATION

### Salads:

Black Eyed Bean Salad  
Curried Rice and Peach Salads  
Carrot Salad

### Vegetable:

Steamed Rice Vegetable Curry

### Other:

Papadums  
Lime and Mango Pickle  
Mixed Vegetable Pickle  
Fresh Sambals and Chutney

### Hot Meats:

Chicken Biryani  
Lamb Curry  
Samoosas  
Chilli Bites

### Dessert:

Banana Fritters

## COLONIAL STATION

### Salads:

Fresh Green Garden Salad  
Cucumber Salad  
Potato Salad

### Vegetable:

Roast Potatoes  
Cauliflower & Cheese sauce  
Steamed Country Vegetables

### Other:

Rich Brown Gravy  
Horse Radish and Mustard Sauces  
Freshly Baked Bread rolls

### Hot Meats:

Roast Beef and Yorkshire Pudding  
Cottage Pie

### Dessert:

Bread & Butter Pudding

## ZULU STATION

### Salads:

Zulu Beetroot Salad  
Nkabish - Coleslaw

### Soup:

Isophu - Bean and Corn Soup

### Vegetable:

Umngqusha - Samp and Beans  
Curried Cabbage  
Phutu and Chakalaka Sauce  
Marogo - Spinach  
Umbila - Corn on the Cob

### Other:

Ujeje – Traditional Zulu Steamed Bread

### Hot Meats:

Inyama Yegushe - Mutton Casserole  
Inyama Nkukhu - Chicken Casserole

### Dessert:

Custard and Jelly  
Fresh Fruit Salad

# MADI GRAS BUFFET

## STALL 1: SALADS

Three bean salad  
Tossed Green Salad with Avocado and Lemon Dressing  
Potato Salad with Jalapeno Chillies  
Green Salad  
Corn Salad

Mexican Hot Pot Soup  
Corn Bread & rolls

## STALL 2 & 3: CARVERY & HOT DISHES

Roast Cajun Sirloin  
Roast Gammon  
Spicy Mexican Con Carne Mince  
Southern Fried Chicken  
Louisiana BBQ Ribs  
Jambalaya Seafood  
Gumbo Grilled Butterfish  
Corn Fritters  
Red Beans and Rice  
Roasted Cajun Potatoes  
Roast cinnamon pumpkin

## STALL 4: DESSERTS

Live Pancake station  
Ice cream  
Dough nuts – Cream & Jam  
Mississippi Moonies – Marie biscuit & marshmallow sandwiches  
American Cheese cake  
Apple Pie  
Hot Bread Pudding with Bourbon Sauce





## **MEXICAN FIESTA BUFFET**

Spicy Tomato Soup with fresh Corn Bread

Creamed Cheese, Nachos and Guacamole

Marinated Mushrooms

Mexican Corn Salad

Potato Salad with Jalapeno Chillies

Tomato Salad

Asparagus and Spinach Salad

Bowls of Chilly and Salsa

Tex-Mex Chili Chicken Stew

Mexican Spicy Lamb

Buttock of Carved Beef

Chicken Fajitas

Chilli Con Carne served with Tortillas

Beef Pepper Quesadillas

Spicy Mexican Rice

Mexican re-fried Beans

Carrots in Tequila

Fried Sweet Corn

Tombstone chillies rellenos – green peppers

### **ACCOMPANIMENTS**

Taco Shells, Salsa, Guacamole, Shredded Lettuce, Diced Tomatoes,

Sour Cream and Jalapeno Chillies

### **DESSERTS**

Calamity Jane Chocolate Mousse

Bread Pudding and Caramel Custard

Apple Pie and Cream

Ice Cream and assorted toppings

# MOULIN ROUGE BUFFET

French brown onion soup with fresh baguettes

Pate De Foie with Melba toast  
Crudités and cream cheese  
Smoked salmon and tuna roulade  
Timbale of smoked trout and prawns

Roasted confyt of duck set on a warm leek ragout

A light three leaf salad with asparagus and camembert  
Penne spinach and feta salad with Dijon Vinaigrette  
Smoked bacon trout and water crest salad

Roasted whole Fillet of beef with a whole grain mustard crust and a red wine jus  
Herb roast leg of lamb with a wild mushroom demi glace

Fillet of chicken topped with brie and rested on a bed of roasted leeks  
Bouf Bourguignon  
Baked line fish with a white wine beurre blanc

Savoury Rice  
Patty pains Provoncial  
Potato Dauphinois  
A rendezvous of sugar glazed petit vegetables  
Marrows sautéed with smoked bacon and onions

Vanilla sponge and coconut petit fours  
Chocolate profiter rolls  
Chocolate mousse  
Crepes Suzette  
Fruit salad  
Fruit Pavlova

# OKTOBERFEST BUFFET

## SALADS

Kartoffelsalat, (cold German Potato Salad)  
Rote Beete – (Pickled Red Beets)  
Heringsalat, (Herring Salad)  
Green Garden Salad

## SOUP

Potato & Leek Soup

## VEGETABLES

Parsley Potatoes Rotkohl – ( Braised sweet & sour Red Cabbage and Apples)  
Rosti – (German Potato Pancakes)  
Carrots in beer  
Hot Sauerkraut  
Slivered Almond  
Green Beans

## COLD MEATS

Jagdwurst  
Black Forest Ham  
German Meat Loaf

## HOT MEATS

Honey basted Gammon  
Sauerbraten  
Honey Mustard Chicken

## Assorted Grilled Sausages:

Bratwurst  
Kasse Griller  
Knackwurst

## DESSERTS

Apfelstrudel (apple strudel)  
Schwarzwaldler (Black Forest Gateau)  
Sache Torte  
Fruit Salad

## OTHER

Roggenbrot (German rye bread)  
German Sour Dough Rolls  
Pickled Cucumber  
Spiced Apple Sauce  
Assorted Mustards – Senf, etc



## **OUT OF AFRICA BUFFET MENU**

A traditionally African Butternut Soup, finished with coconut cream.

### **SALADS FROM THE EARTH**

Brown lentil and sweet-corn salad dressed with light garlic vinaigrette  
Baby potato steamed and topped with a paprika mayonnaise  
Cape rice and peach salad bound with a light Malay curry salad cream  
Fresh garden green salad

### **FROM THE KINGS GRILL**

Moroccan roasted spiced beef and demi-glace sauce  
Egyptian roasted lamb prepared traditionally with garlic and rosemary yoghurt marinade  
Chicken strips simmered with Madagascan green pepper corns and cream  
Fresh line fish kebabs prepared in a light Angolan peri-peri seafood sauce  
3 traditional vegetables in season  
Traditional phutu Samp and beans

### **DESSERTS**

Milk tart  
Fresh African fruit salad and ice cream  
Amarula cheesecake with cashew nuts  
Cape malva pudding  
Moroccan coffee cream



## **PROUDLY SOUTH AFRICAN PARTY**

### **CAPE CALAMARI STATION**

Calamari freshly grilled to order  
Savoury Rice Lemon, Garlic and Peri Peri sauces

### **BOEREWORS ROLL STATION**

Quality Boerewors grilled to order  
Fresh rolls Fried Onions  
Assorted sauces Corn on the Cob

### **NATAL CURRY STATION**

Beef Curry  
Mutton Curry  
Vegetable Curry  
Turmeric Rice Sambals & Chutney  
Papadums Bunny Chow

### **SALADS**

Assortment of 6 Chef Salads

### **DESSERT**

Ice Cream & Cones  
Banana Fritters  
Fruit Salad  
Milk Tart  
Pineapple skewers with curry powder



## **PUB GRUB MENU**

Soup of the Day

### **PLOUGHMAN'S PLATTER**

A selection of carved cold meats, chicken and cured ham

Branston Pickle, Cheddar cheese and pickle onions

Chicken Liver Pate

Scotch Eggs

Fresh Crusty bread and butter

4 Chefs choice salads

Rare roast Midlands Beef traditionally served with Yorkshire pudding

Beef and Curry Gravy

Freshly baked Cornish Pasties

Individual Steak & Kidney Pies

Bangers & Mash

Fish & chips

Baked Beans

Mushy Peas

### **DESSERT**

Bread & Butter Pudding baked with servile marmalade complemented with Custard

Ice Cream and dark Chocolate Sauce

Fresh Fruit Salad and Cream

Sherry Trifle

# AROUND THE WORLD BUFFET MENU

## GERMAN STATION

### Salads:

Cold German Potato Salad  
Rote Beete (Pickled Beets)  
Heringsalat (Herring Salad)

### Soup:

Potato & Leek Soup

### Vegetable:

Parsley Potatoes  
Carrots in Beer  
Hot Suaerkraut  
Slivered Almonds Green Beans

### Cold Meats:

Jagwurst  
Black Forest Ham  
German Meat Loaf

### Hot Meats:

Honey Baste Gammon  
Assorted Grilled Sausages:  
Bratwurst  
Kasse Griller  
Knackwurst

### Dessert:

Apfelstrudel (apple strudel)  
Black Forest Gateau  
Sache Torte

### Other:

Roggenbrot (German Rye Bread)  
Pickled Cucumber  
Spiced Apple Sauce  
Assorted Mustard

## ITALIAN STATION

### Salads:

Italian Green Salad  
Baby Jacket Potatoes Salad Green Salad  
with Italian Dressing  
Penne Pasta and Tuna  
Tomatoes, Mozzarella and Basil

### Soup:

Minestrone with croutons

### Hot Meats:

Chicken & Butternut Lasagna  
Pizza Strips (Vegetarian)  
Pizza Strips (non-vegetarian) Spaghetti  
Bolognaise  
Fettucini Carbonari

### Dessert:

Ice Cream

### Other:

Olive Focaccia Bread  
Parmesan Cheese  
Olives

## INDIAN STATION

### Salads:

Black Eyed Bean Salad  
Curried Rice and Peach Salads

### Vegetable:

Steamed Rice Vegetable Curry

### Hot Meats:

Chicken Curry  
Beef Curry  
Lamb Curry  
Samosas Chilli Bites

### Dessert:

Banana Fritters

### Other:

Papadums  
Roti  
Sambals

## ENGLISH STATION

### DIY Salad Bar:

Lettuce, Tomato, Cucumber, Onion  
Grated Egg & Feta

### Vegetable:

Roast Potatoes  
Yorkshire pudding  
Cauliflower & Cheese sauce

### Hot Meats:

Roast Beef  
Honey Ale & Mustard Sausage  
Wiltshire Sausage

### Dessert:

Bread & Butter Pudding

### Other:

Rich Brown Gravy  
Horse Radish Sauce

## SOUTH AFRICAN STATION

### Salads:

Marinated Calamari Salad  
Cape Pickled Fish

### Soup:

Butternut Soup

### Vegetable:

Cinnamon Pumpkin  
Curried Cabbage  
Phutu  
Creamy Spinach

### Hot Meats:

Roast Lamb  
Bredie  
Boboti  
Baked Yellowtail Fish

### Dessert:

Koeksister  
Milk Tart

# TROPICAL BUFFET MENU

## FISH STATION

Prawn Pyramid  
Hot Mussel in garlic sauce  
Grilled whole Yellowtail  
Paella of Clams, Mussels, Chicken, Chorizo, and Peas with Saffron Rice  
Grilled Calamari  
Smoked Salmon with capers, onions and lemon wedges  
Seafood Gumbo

## SALAD STATION

Three Bean Salad  
Wild Rice Salad  
Avocado Salad  
Three bean salad  
Tossed Green Salad with Avocado and Lemon Dressing  
Potato Salad with Jalapeno Chillies  
Corn Salad  
Green Salad

## STIR-FRY STATION

Beef  
Chicken  
Seafood Mix

## CARVERY/MEAT STATION

Chicken "Flatties"  
Roast Leg of Jerk Pork  
Grilled Island chicken skewers served with a spicy peanut sauce  
Caribbean BBQ Ribs  
Jambalaya

## VEGETABLE STATION

Grilled Pineapples  
Red Beans and Rice  
Grit Casserole  
Roasted Cajun Potatoes  
Roast cinnamon-flavoured Butternut  
Couscous  
Tomato Concasse

## DESSERTS

Chocolate Fountain  
Croc en bush  
Fresh seasonal slice fruit – all tropical  
Ice cream sundae bar featuring – Pineapple coconut ice cream with side toppings  
*Other flavors of ice cream are available*  
Deep fried Banana Fritters  
Tropical Fruit Trifle