

# Executive Buffet

**R250 PER PERSON**

Only available to bookings of 50+  
Buffet orders must be placed 72hrs in advance

## STARTERS | HOT & COLD TAPAS

### CHILLI CHEESE BALLS

Crumbed mozzarella cheese and pickled chilli.

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### SPINACH & FETA RISSOLES

A Portuguese pie filled with Spinach and feta cheese.

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### TIKKA CHICKEN SAMOOSAS

Cubed chicken fillets cooked tikka style and folded into a traditional samosa.

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### FISH & CHIPS

Crumbed hake, served with shoe-string fries in mini bowls.

## BREADS AND DIPS

A selection of mini cocktail rolls and flat bread, served with butter and dips:

### TRADITIONAL HUMUS DIP

Crushed chickpeas mixed with aromatic spices and garnished with smoked paprika.

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### TZATZIKI DIP

Greek yoghurt, grated cucumber and toasted ground cumin mixed together to create a delightful Greek dip.



Please note: buffet items may differ from the images provided. Buffet items & pricing may change without notice.



# Executive Buffet cont.

## SALAD VALLEY

### VILLAGE SHOPSKA SALATA VALLEY

Crisp lettuce, cucumber spears, tomato, peppers, onion, feta cheese, Spanish green olives and Calamata olives. Served with a raspberry and olive oil vinaigrette.

## MAINS

### BEEF

Rolled French trimmed rump, marinated in garlic, rosemary and slow-roasted to perfection. Served with red onion jus.

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### CHICKEN TENDERLOIN

Chargrilled chicken fillets marinated in lemon and thyme. Served with a chardonnay velouté.

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### BUTTERNUT AND FETA CANNELLONI

Traditional classic Italian dish, cannelloni filled with roasted butternut and crumbled feta. Layered with creamy béchamel sauce and topped with mozzarella cheese.

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### BABY VEGETABLES SAUTÉ

Seasonal green vegetables dressed with olive oil and ground black pepper.

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### POTATO DELIGHT

Oven roasted baby potatoes coated in rosemary rock salt and olive oil.

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### SAVOURY RICE

Sautéed with a selection of blended spices.



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# Executive Buffet cont.

## DESSERT | WAFFLE BAR

CREATE YOUR OWN MASTERPIECE  
WITH OUR DELIGHTFUL SYRUPS, SWEETS AND ICE CREAM

Sprinkles, chocolate vermicelli, Smarties, Jelly Tots, berry sauce and chocolate sauce.



### **\*OPTIONAL EXTRA MAINS**

#### **ROAST LEG OF LAMB (R55pp)**

Carved whole leg of lamb rubbed in a balsamic, garlic and rosemary marinade.  
Served with a rosemary and red wine jus.

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#### **HADDOCK MORNAY (R60pp)**

Rich smoked fish smothered in a chive, mustard and cheddar sauce.

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#### **ROAST GAMMON (R50pp)**

Traditional pork gammon roast glazed with spiced honey and topped with pineapple rings  
served with natural pan gravy.

*\*These items are optional extras in addition to the executive buffet.  
No dishes may be substituted.*

