

Buffet Options

All prices exclude VAT

Each order is made fresh and exclusively for each client.

We are focused on creating special personalized menus for each of our clients, with this in mind we have the below menu options available for you to choose from.

Remember, we can tailor the menu to suit your budget, taste & theme.

For more information please contact us.

Yours with Passion

Nikuis Manuel

“Cooking is like love. It should be entered into with abandon or not at all.”



Buffet option – R130 per person

Menu 1

- Roast beef with creamy mustard sauce
 - Crispy roasted potatoes with rosemary
 - Roasted butternut
 - Creamy coleslaw
 - Mini fruit skewers with a raspberry tea reduction
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Menu 2

- BBQ leg quarters
 - Sweet potato wedges
 - Grilled mixed vegetables with fresh herbs
 - French salad with cucumber, corn, carrot & cherry tomato
 - Traditional Malva pudding & custard
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Menu 3

- Pan fried hake
 - Crispy roast potatoes
 - Roasted butternut
 - Asian style cabbage salad
 - Peppermint crisp pudding
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Menu 4 (vegetarian)

- Chickpea & lentil curry (v)
- Fluffy rice with fresh herbs
- Roasted seasonal vegetables with porcini mushroom stock
- Greek salad with creamy feta & olives
- • Mini fruit skewers with raspberry tea reduction

Buffet option - R150 per person

Menu 5

- Creamy beef stroganoff
 - Fluffy rice with fresh herbs
 - Mixed vegetables with sage butter sauce
 - Traditional Greek salad with creamy feta & olives & a herbed dressing
 - Duo of Callebaut chocolate mousse
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Menu 6

- Harissa rubbed chicken quarters
 - Layered sweet potato boulangère
 - Roasted baby marrow, butternut & carrot, with a brown onion reduction
 - French salad with avocado, Rosa tomatoes & crunchy corn nibs, with a creamy thyme dressing
 - Hazelnut & chocolate brownies
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Menu 7

- Beef ribs with a sticky BBQ sauce
 - Paprika potato wedges
 - Creamy coleslaw
 - Paw-paw salad with avocado & caramelised nuts, with a hazelnut dressing
 - Traditional Malva pudding & custard
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Menu 8

- Hake panko goujons with capers & a sundried tomato sauce
 - Parmesan infused mashed potato
 - Patty pans with caramelized onions & balsamic reduction
 - Israeli style salad with diced carrots, cucumbers, red peppers & feta
 - Duo of Callebaut chocolate mousse
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Buffet option - R180 per person

Menu 9

- Chicken breasts smothered in a creamy basil pesto sauce
 - Creamy mash potatoes
 - Roasted baby marrow, butternut & carrot, with a brown onion reduction
 - Crunchy cabbage salad with nuts
 - Pecan nut pie
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Menu 10

- Portuguese style rump skewers with a peri-peri side sauce
 - Potato Dauphinoise (creamy, cheesy potato bake)
 - Roasted butternut with cinnamon
 - Traditional Greek salad with creamy feta & olives & a herbed dressing
 - Peppermint crisp pudding shots
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Menu 11

- Masala Beef curry
 - Fluffy rice with fresh herbs
 - Zucchini & aubergine ratatouille with parmesan shavings
 - Avocado, fresh green asparagus & buffalo mozzarella balls, with a lemon soya dressing
 - Hazelnut & chocolate brownies
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Menu 12

- Calamari stuffed with mushrooms, peppadews & ricotta
- Fluffy savoury rice
- Parsnip & carrot crisps
- French salad with avocado, Rosa tomatoes & crunchy corn nibs, with a creamy thyme dressing
- Chocolate & raspberry tarts

Buffet option - R250 per person

Menu 13

- Chicken roulade with chorizo, cilantro & drunken pecorino cheese
 - Meat balls in a creamy Napolitano sauce
 - Fragrant basmati biryani rice (Rice with vegetables)
 - Roasted seasonal vegetables with a porcini mushroom stock
 - Butternut & couscous salad with roasted cherry tomatoes, corn, feta & fresh basil
 - Chocolate & raspberry tarts
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Menu 14

- Lamb chops with a berry & truffle jus
 - Layered boulangère with drunken pecorino, beetroot & sweet carrot
 - Porcini mushroom & sweet potato with a zesty lime coulis
 - Strawberries, baby spinach, Danish feta & a citrus poppy seed dressing
 - Mini carrot cake
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Menu 15

- Beef fillet with red wine sauce
 - Parmesan infused mashed potato
 - Roasted baby vegetables with a thyme reduction
 - Caprese salad platter – bocconcini balls with vine roasted tomatoes & basil
 - Sticky chocolate pudding & custard
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Menu 16

- Kingklip with a lemon butter sauce
- Wild mushroom & red wine risotto
- Roasted baby vegetables with a thyme reduction
- Asian style cabbage salad with sesame seeds
- Vanilla crème brulee

Menu 1 - Put your own menu together - R150 per person

Client to select 1 protein, any 3 sides & 1 dessert

Protein (Select 1 from the list)	Salads (side)
Roast beef with creamy mustard sauce • Sliced beef with red wine jus • Meat balls in a creamy Napolitano sauce • Traditional roast beef with gravy • Beef Burger (make your own burger) • BBQ leg quarters • Chicken breast with basil coconut sauce • Sticky tangerine chicken kebabs • Pan fried hake with a zesty lemon butter sauce • Traditional English beer battered cod • Thai green vegetable curry • Chickpea & lentil curry (v) • Coconut curry with butternut & mixed vegetables • Pasta primavera Additional protein – R 42.00 per person	• Apple & honey dressing cabbage salad • Olive oil & herb pasta salad • Cucumber & feta salad with smoked paprika • Asian style cabbage salad with sesame seeds • Cabbage & grilled lemon salad • Creamy coleslaw • Creamy potato salad with chives • French salad with cucumber, corn, carrot & cherry tomato • Butternut & couscous salad with roasted cherry tomato, corn, feta & basil • Greek salad with creamy feta & olives Additional salad – R 18.00 per person
Vegetables (side)	Starch (side)
• Sweet carrots with honey & cinnamon • Mixed vegetables with sage butter sauce • Grilled mixed vegetables with fresh herbs • Roasted seasonal vegetables with porcini mushroom stock • Stir fry Julienne vegetables • Sweet corn with brown butter • Sweet corn with smoked paprika & cheddar • Green beans with brown butter • Roasted butternut with cinnamon Additional vegetables – R 18.00 per person	• Crispy roast potatoes with rosemary • Sweet potato wedges • Fluffy rice with fresh herbs • Creamy mash potatoes • Cheddar & herb infused polenta • Couscous with green beans and sage butter Additional starch – R 18.00 per person
Dessert (Select 1 from the list)	
• French style milk tart • Mini crème brulee • Mini fruit skewers with a raspberry tea reduction • Peach cobbler & cream • Hazelnut & chocolate brownies • Peppermint crisp pudding shots • Sticky chocolate pudding & custard • Traditional Malva pudding & custard Additional dessert – R 28.00 per person	

Menu 2 - Put your own menu together - R175 per person

Client to select 1 protein, any 3 sides & 1 dessert

Protein (Select 1 from the list) • Thai green curry with chicken • Cajun roasted chicken pieces • Chicken a 'la King • Harissa rubbed chicken quarters • T- Bone slow cooked with hickory spices & served with creamy sundried tomato sauce • Beef kifta balls with served with a zesty yoghurt sauce • Creamy beef stroganoff • Beef strips in an Asian teriyaki sauce • Beef ribs with a sticky BBQ sauce • Hake panko goujons with capers & a sundried tomato sauce • Grilled hake with feta & dill crumble • Butternut & green been curry with creamy Napolitano • Cheese, baby marrow & leek bake • Vegetable Paella (medley of vegetables with rice) Additional protein – R 46.00 per person	Salads (side) • Green salad with cucumber, carrot & cherry tomato • Traditional beetroot salad • Caprese salad platter – bocconcini balls with vine roasted tomatoes & basil • Cucumber & feta salad with smoked paprika • French salad with avocado, Rosa tomatoes & crunchy corn nibs, with a creamy thyme dressing • Olive oil & herb pasta salad • Israeli salad with diced carrots, cucumbers, red peppers & feta • Sundried tomato pesto pasta salad • Traditional Greek salad with creamy feta & olives & a herbed dressing • Paw-paw salad with avocado & caramelised nuts, with a hazelnut dressing Additional salad – R 24.00 per person
Vegetables (side) Gem squash filled with creamed spinach • Roasted baby marrow, butternut & carrot, with a brown onion reduction • Sweet corn fritters • Patty pans with caramelized onions & balsamic reduction • Beetroot with cumin & chickpeas • Onion & roasted pepper stifado • Chargrilled vegetables with smoked paprika & cracked black pepper • Sautéed zucchini with bacon • Butternut wedges with honey, cinnamon & cumin • Mixed vegetables with sage butter sauce Additional vegetables – R 24.00 per person	Starch (side) Arrabiata pasta • Fragrant basmati biryani rice (Rice with vegetables) • Fluffy rice with fresh herbs • Parmesan infused mashed potato • Couscous butternut, feta, rocket • Layered sweet potato boulangère • Crispy roast potatoes with rosemary • Creamy mash potatoes Additional starch – R 24.00 per person
Dessert (Select 1 from the list) • Hazelnut & chocolate brownies • Peppermint crisp pudding shots • Sticky chocolate pudding & custard • Traditional Malva pudding & custard • Chocolate truffles • Duo of callebaut chocolate mousse • Pecan nut pie • French style milk tart • Mini crème brulee • Mini fruit skewers with a raspberry tea reduction Additional dessert – R 30.00 per person	

Menu 3 - Put your own menu together - R220 per person

Client to select 1 protein, any 3 sides & 1 dessert

Protein (Select 1 from the list) • Chicken breasts smothered in a creamy basil pesto sauce • Creamy coronation chicken with a hint of chilli & apricot • Chicken breasts filled with creamy feta & spinach, topped with a sundried tomato sauce • Portuguese style rump skewer with a peri-peri side sauce • Teriyaki beef sirloin skewers • Cape Malay beef curry • Masala Beef curry • Succulent sirloin roasted with oyster sauce • Lamb riblets with BBQ sauce • Calamari stuffed with mushrooms, pepperdews & ricotta • Pan fried hake topped with feta, olives & chives • Sole with brown lemon butter sauce Additional protein – R 68.00 per person	Salads (side) • Crunchy cabbage salad with nuts • French salad with avocado, Rosa tomatoes & crunchy corn nibs, with a creamy thyme dressing • Creamy potato salad with chives • Sundried tomato pesto pasta salad • Beetroot & labne salad with bulgar wheat • Avocado, fresh green asparagus & buffalo mozzarella balls, with a lemon soya dressing • Blue cheese & crispy Parma ham salad with a port dressing • Grilled oyster mushroom & rocket salad with a chilli tequila dressing Additional salad – R 28.00 per person
Vegetables (side) • Creamy spinach • Beetroot with cumin & chickpeas • Roasted butternut with cinnamon • Petit pois Francais • Zucchini & aubergine ratatouille with parmesan shavings • Grilled green beans drizzled with a sundried tomato pesto • Peas & mint • Butternut & sweet potato mash • Parsnip & carrot chips Additional vegetables – R 28.00 per person	Starch (side) • Basil pesto pasta with feta & olives • Arrabiata with roasted cherry tomatoes, olives & a splash of vodka • Couscous, almonds, cranberry & chickpeas • Couscous butternut, feta & rocket • Potato Dauphinoise (creamy, cheesy potato bake) • Crispy roasted potatoes with rosemary • Sweet potato wedges • Fluffy rice with fresh herbs • Fragrant basmati biryani rice (Rice with vegetables) • Parmesan & cream infused mashed potato • Layered sweet potato boulangère Additional starch – R 28.00 per person
Dessert (Select 1 from the list) • French style milk tart • Mini crème brulee • Mini fruit skewers with a raspberry tea reduction • Hazelnut & chocolate brownies • Peppermint crisp pudding shots • Sticky chocolate pudding & custard • Traditional Malva pudding & custard • Duo of Callebaut chocolate mousse • Pecan nut pie • Chocolate & raspberry tarts Additional dessert – R 34.00 per person	

Menu 4 - Put your own menu together - R320 per person

Client to select 1 protein, any 4 sides & 1 dessert

Protein (Select 1 from the list) • Deboned roast chicken with Turkish pastourma spice • Chicken roulade with chorizo, cilantro & drunken pecorino cheese • Crispy duck with a fig jus • Duck breast with orange & Naartjie sauce • Lamb chops with a berry & truffle jus • Lamb chops with sweet & sour sauce • Lamb curry • Asian inspired lamb with mint, coriander & cashew pesto • Roast fillet with rocket, grana Padano shavings, roasted garlic, chilli & a strawberry compote • Beef Wellington wrapped in buttery puff pastry • Beef fillet with red wine sauce • Sirloin on the bone • Sesame crusted Norwegian salmon, drizzled with a fresh orange, whole grain mustard sauce • Kingklip with Lemon butter sauce • Salmon steak with teriyaki sauce • Sole paupiettes with coriander pesto & olive tapenade • Stuffed brinjals with baby marrow, cheese & onions • Vegetable cape Malay curry • Creamy wild mushroom & porcini pasta Additional protein – R 110.00 per person	Salads (sides) • Avocado, fresh green asparagus & buffalo mozzarella balls, with a lemon soya dressing • Asian style cabbage salad with sesame seeds • Butternut & couscous salad with roasted cherry tomatoes, corn, feta & fresh basil • Greek salad with creamy feta & olives • Blue cheese & crispy Parma ham salad with a port dressing • Strawberries, baby spinach, Danish feta & a citrus poppy seed dressing • Paw-paw salad with avocado & caramelised nuts, with a hazelnut dressing • Caprese salad platter – bocconcini balls with vine roasted tomatoes & basil • Wild mushroom salad • Smoked salmon salad with capers, rocket, grilled lemon & avocado • Additional salad– R 34.00 per person
Vegetables (sides) • • Whole mushrooms topped with cheese & chives • Loukoma style baby marrow with melanzana • Wild mushrooms drizzled with a soya & honey vinaigrette • Roasted seasonal vegetables & porcini mushroom stock • Gem squash filled with creamy feta & baby marrow • Mixed vegetables with sage butter sauce • Stir fry Julienne vegetables • Green beans with brown butter • Pumpkin & corn fritters served with crème fresh • Porcini mushroom & sweet potato with a zesty lime coulis • Broccoli & cauliflower cheese melt • Roasted baby vegetables with a thyme reduction Additional vegetables – R 34.00 per person	Starch (sides) • Fluffy rice with fresh herbs • Crispy roasted potatoes with parmesan & rosemary • Fresh tomato & oregano with a lamb jus kritharaki (pasta rice) • Wild mushroom & red wine risotto • Basil pesto & parmesan risotto • Layered boulangère with drunken pecorino, beetroot & sweet carrot • Fragrant basmati biryani rice (Rice with vegetables) • Parmesan infused mashed potato • Additional starch – R 34.00 per person

Dessert (Select 1 from the list)

- Cheese board with crackers, preserves, olives & bruschetta – additional
- Berry charlotte russe with a hint of orange liqueur
- Vanilla crème brulee
- Mini Carrot Cake
- Mini Cheese cakes
- Chocolate and raspberry tarts
- Assortment of tarts
- Peppermint crisp pudding shots
- Sticky chocolate pudding & custard
- Traditional Malva pudding & custard
- Peppermint crisp pudding shots
- Sticky chocolate pudding & custard
- Duo of Callebaut chocolate mousse

Additional dessert – R 36.00 per person