



## CONFERENCE MENUS SPRING / SUMMER 2020

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### ARRIVAL SNACKS

- All selections are served with seasonal whole fruits.
  - Please select two of the following options for arrival:
    - Freshly baked mini croissants served with sliced Emmental and smoked turkey shavings.
    - Freshly baked scones and assorted muffins served with cheese and homemade preserves.
    - Pain au chocolat, cocktail Danishes and fruit kebabs.
    - Yoghurt bowls with homemade toasted muesli and fresh fruit salad.
    - Fresh seasonal fruit smoothies
    - Freshly squeezed Juice shots - Orange/ Carrot/ Ginger OR Spinach/ Cucumber/ Apple
    - BBQ franks wrapped with smoked bacon.
    - Bacon and egg cocktail rolls.
    - Scrambled egg with bacon and cheddar OR Mushroom, feta & chives.
    - Beef & mustard chipolatas wrapped with pastry.
    - Mini quiches filled with Spinach, caramelised onions & gorgonzola OR Bacon, leek & Dijon mustard.
    - Mini Pancake stacks with cherry tomato & bacon.
    - Filled croissant – choose one filling [Brie cheese & fig preserve | Smoked salmon, avo and cream cheese | Cheddar/ham/ tomato].
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### MID MORNING BREAK | MID-AFTERNOON BREAK

- All selections are served with seasonal whole fruits.
- Please select one of the following options for a tea break:
  - Caprese tartlets, Buttermilk chicken pops and Salmon phyllo baskets
  - Gourmet sandwiches on rye and sunseed bread, fillings to include Chicken mayo, Roast beef & mustard and Cheddar & pickle
  - Mini pizza slices | Vegetable spring rolls | Bobotie tarts
  - Assorted warm pastries including filled vol-u-vents, sausage rolls and chicken tarts
  - Assorted dips and warm pita bread served with Spanokopita and Caprese salad skewers.
  - Selection of homemade biscuits, fresh fruit skewers and doughnuts
  - Biltong | Nuts | Droë wors | Dried Fruit

## SUMMER BUFFET OPTION A

### MAIN COURSE

- Linefish grilled with a splash of lemon butter and topped with an avo, raddish and cucumber salsa.
- Pepper crusted beef fillet - medium rare sliced thinly with a Béarnaise sauce.
- Maple and orange chicken thighs.
- Rice with lentils and grilled onions.
- Steamed vegetables.
- Quinoa salad with mixed peppers, tomato and herbs.
- Rocket salad with pinenuts, sundried tomato & cucumber ribbons.

### DESSERT COURSE

- Chocolate mousse with caramelised white chocolate sauce.
  - Red berry Pavlovas.
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## SUMMER BUFFET OPTION B

### MAIN COURSE

- Chicken fillets with a roasted corn and asparagus cream.
- Oxtail ravioli with red wine glaze and parmesan shavings.
- Glazed pork cutlets with caramelised apples and cider sauce.
- Baby potatoes with garlic herb butter.
- Roasted baby marrow and carrots.
- Greek salad with garlic croutons.
- Spicy couscous, lemon & chickpea salad.

### DESSERT COURSE

- Lemon posset with almond biscotti.
- Black forest jars with Tequila cherries.

### SUMMER PLATED OPTION 1

Guest to select their preference and order with the waiter:

#### MAIN COURSE

Basil Pesto Kingklip served on a bed of stir-fried vegetables and noodles, served with a sour crème sauce.

OR

Chicken supreme with corn fritter, roasted corn and asparagus sauce and potato gnocchi.

#### DESSERT COURSE

Vanilla crème brule with fresh strawberries.

OR

Poached peaches served with custard gelato.

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### SUMMER PLATED OPTION 2

Guest to select their preference and order with the waiter:

#### MAIN COURSE

Honey mustard grilled chicken thighs served on a bed of garlic mash potatoes with seasonal vegetables.

OR

Beef fillet medallions served with a pave potatoes, wilted spinach and a mushroom puree, accompanied by a red wine reduction.

#### DESSERT COURSE

Pistachio nut Pavlova with crème Chantilly topped with fresh fruit.

OR

Duo of Chocolate mousse with a chocolate crumb and caramelised white chocolate sauce.