

MENU 1 – R 220 per person (based on a minimum of 50 guests)

Canapés

Crab, celery and avocado wrap served on a green herb leaf salad

OR

“Seekosstapeltjie” with BBQ Prawn served with Greek Salad

Lamb shank

OR

Greek Style Leg of Lamb

OR

Beef fillet

Feta and Spinach chicken roulade

Fried Potato wedges with savoury sprinkle

Chunky Oven Roasted Mediterranean vegetables

Pumpkin Fritters with caramel glaze

Espresso Soufflé in Chocolate Cups

OR

Rich Dark Chocolate Mousse

OR

Individual Cheesecakes (various toppings)

MENU 2 – Buffet – R 230 per person (based on a minimum of 50 guests)

Canapés

Soup

Freshly baked bread

Chicken Pie

Greek Style Leg of Lamb

Smoked Pork Neck with mustard cherries and green fig glaze

Savoury rice

Fried Potato wedges with sprinkle

Mediterranean Vegetables

Baked Butternut and Green Pumpkin

Malva Pudding and Custard

Chocolate mousse

Cassata