

Sample Menu for 170 people.

Canapes:

Harvest table with:

Thin steak strips (served cold)

Homemade: Breads (Cocktail rolls, Brown seed loaves, homemade white bread, Ciabattas)

Pates (Snoek, Chicken liver and Biltong)

Jams (Homemade Apricot and Strawberry)

Cheeses (Camembert, Brie, Blue cheese, Goats cheese and a selection of cream cheese)

Fruit in season for décor in between

Main:

4 x Lamb (+- 22kg each) Spit braai Argentinian style / Traditional wood fired Spitbraai

1 x Stuffed whole roasted pig (+- 30kg)

Oak barrel hot smoked Pork belly (+- 25kg)

Tabbouleh Couscous salad

Fire roasted potatoes with pesto & cheese crumble on top

Salt crusted sweet potato with chili & coriander

Pumpkin fritters

Beetroot, rocket & feta **OR**

Moroccan red and white cabbage salad

Dessert: (Tapas style desserts)

Baby malva puddings x 200

Peppermint crisp tartlets x 200

Giant marshmallows (2 each) for on fire with various dips and sprinkles

Late night snack: (11pm)

Braai broodjies quartered on platters (cheese / cheese and tomato /Feta tomato and onion)

Serving dishes:

R1500 rental + R1000 refundable deposit =R2500

TOTAL: R69 650-00