

# Startery

## 1. HARVEST TABLE

FRESHLY BAKED "PLAASBROOD" & TRADITIONAL VETKOEK

BILTONG BUTTER & PRESERVES

COLD PRESSED OLIVE OIL & FLAVOURED BALSAMIC VINEGAR

FARM GARLIC OLIVES ("OLIVE ALL AGLIO") PICKLED GARDEN VEGETABLES

PESTO PINE NUT & PARMESAN HUMMUS BABBA GANOUCHE

WHIPPED FETA

CAPE MALAY CURRY FISH

BOARDS FILLED WITH A CAREFULLY CURATED SELECTION OF CREAMY, SALTY, WELL-MATURED PRODUCE FROM OUR IN-HOUSE CHEESE MONGER

HONEY BASTED HAM

ROAST BEEF

OR



## 2. CANAPÉS

(SELECTION OF FIVE)

#### **CHOOSE TWO:**

MINI SKEWERED BEEF OR CHICKEN BURGERS  SERVED WITH A CRAFT BEER SHOT		
JALAPEÑO POPPER BALLS (V) SERVED WITH A MARGARITA SHOT		
MINI BUBBLE DOGS "GOURMET HOT DOG" SERVED WITH A BUBBLY SHOT		
FORKED SPAGHETTI BOLOGNAISE SERVED WITH AN APEROL SPRITZ SHOT		
FRESH OYSTERS  SERVED WITH A TOMATO COCKTAIL SHOT  (ADD R25 P/P)		
CHOOSE THREE:		
BABY CRUSHED POTATO WITH SOUR CREAM AND CHIVES (V)		
THICK CUT FRIES WITH TRUFFLE MAYO (V)		
TRADITIONAL FISH AND CHIPS		
MINI GOURMET HOT DOGS		
FLAMMKUCHEN QUICHE (V)		
SNOEK AND CAPER QUICHE		
SMOKED BEEF AND ARTICHOKE QUICHE		
TACO CEVICHE		
FILLET SKEWERS WITH CHIMICHURRI		
CAPRESE ON A STICK (V)		
ARANCINI BALL WITH AIOLI		
BEETROOT AND CHÈVRE TART (V)		
HALLOUMI WITH CANDIED CHILLI (V)		



# Mathy 1. FAMILY-STYLE FEAST TABLE

(SERVED BUFFET STYLE)

#### **CHOOSE ONE:**

FIRE GRILLED WHOLE RUMP WITH ANCHOVY BUTTER (FOR FILLET ADD R25 P/P)			
	ROASTED LAMB ('ON THE SPIT' FOR MORE THAN 100 PAX)		
	RACK OF LAMB WITH GREEN HERB CRUST (ADD R20 P/P)		
	CHOOSE TWO:		
	ROASTED DEBONED CHICKEN WITH SAGE BUTTER		
	DEBONED CHICKEN BRAIZED IN A CREAMY ONION & PIMENTO SAUCE		
	SPINACH AND RICOTTA FILLED CHICKEN ROULADE		
	SLOW ROASTED GUINNESS & BROWN SUGAR GLAZED BEEF SHORT RIB		
	FREE-RANGE CRISPY PORK BELLY WITH BAKED APPLES		
	BUTTER CHICKEN SERVED WITH SAMBALS AND POPPADOMS		
	MOROCCAN LAMB SHANK PIE		



CHOOSE ONE: (HAND-MADE PASTA)
PAPPARDELLE WITH RICOTTA AND PORK RAGU
☐ ITALIAN MEATBALLS WITH TAGLIATELLE
SICILIAN VEGETABLE COMPOTE WITH SPAGHETTI (V)
CHOOSE TWO:
SEASONAL GREEN GARDEN SALAD (V)
PEAR, SWEET POTATO AND CARAMELIZED NUT SALAD (V)
MAPLE GLAZED BUTTERNUT CRANBERRY AND PUMPKIN SEED SALAD (V)
PINEAPPLE COLESLAW (V)
QUINOA BRUSSELS SPROUTS AND CRANBERRY SALAD (V)
SIDES: (ALL INCLUDED)
CRANBERRY, LENTIL & FRESH HERB RICE PILAU (V)
CRISPY GOLDEN ROASTED POTATOES WITH SALTED BUTTER (V)
BABYLONSTOREN SEASONAL VEGETABLE PLATTERS (V)

OR



#### 2. PLATED

#### **CHOOSE ONE:**

	SLOW COOKED LAMB SHANK
	"SERVED PER TABLE" GOLDEN CRUSHED BAKED POTATOES & BABYLONSTOREN SEASONAL VEGETABLE PLATTERS, SEASONAL GREEN GARDEN SALAD
	FILLET OF BEEF, CREAMY WILD MUSHROOM RAGOUT, POTATO AND BUTTERNUT DOFINWA "SERVED PER TABLE" BABYLONSTOREN SEASONAL VEGETABLE & SALAD PLATTERS
	LEEK & SWISS CHEESE PITHIVIER (V) SERVED WITH WILD MUSHROOMS & MICRO HERBS

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### 1. GELATO & LOLLIES

ROAMING ICE LOLLIES & HOME-MADE GELATO SERVED IN SUGAR CONES.

- <u>GELATO:</u> VANILLA & SALTED CARAMEL, DARK CHOCOLATE & RUM. MANGO & GRANADILLA
- <u>LOLLIES:</u> PINA COLADA, LEMONADE & BLUEBERRY, VERY BERRY

OR

#### 2. WARM & SPICY

A SELECTION OF DESSERTS SERVED BUFFET STYLE.

- INDULGENT MOLTEN DARK CHOCOLATE PUDDING
- SPICED RED WINE POACHED PEARS
- VANILLA POD ICE CREAM

 $\mathsf{OR}$ 



#### 3.TRADITIONAL

SERVED IN SINGLE PORTIONS ON A DESSERT STATION.

- MALVA PUDDING
- VANILLA POD ICE CREAM
- MILKTART WITH A SUGAR SYRUP CRUST
- KOEKSISTER FINGERS

#### $\mathsf{OR}$

# 4.PLATED

TUDIACU DELICUT DAVA	$\bigcirc$ $\backslash$ $\wedge$	DICTACLUO ICE	$\bigcirc$
TURKISH DELIGHT PAV	lova vviih	PISTACHIOTCE	CREAM

BRANDIED CHOCOLATE MOUSSE AND NOUGAT TOWER

#### OR

# 5.CANDY STATION

CANDY STATION WITH A SELECTION OF HANDMADE TREATS.

ROSE WATER MARSHMALLOWS, CHOCOLATE COATED PRETZELS, CAKE POPS, MINI DONUTS, MINI CUPCAKES, RICE CRISPY TREATS, FRUIT FUDGE & COCONUT ICE



## Milnight Snack BRAAI BROODJIES CHOOSE ONE:

- THREE CHEESE TOASTIE
- CLASSIC BRAAI BROODJIE (CHEESE, TOMATO & CHUTNEY)
- CAPRESE TOASTIE

