

SPITBRAAI PACKAGE

- 185 PER PERSON -

Bread Butter and Preserves
Choice of Two Salads
Choice of One Warm Dish
Spitbraai Lamb 200g
(minimum of 30pax)

HARVEST TABLE

Our Salads

-30per portion-

Green Vegetable Salad: broccoli, fine green beans, red onions, garden peas with chimichurri dressing

Butternut salad with cranberries, toasted pumpkin seeds, feta and rocket

Roasted beetroot and lentil salad with apples, baby spinach and goat's cheese

Roasted carrot and cauliflower salad with capers rocket and bacon

Pearled barley salad with peaches, bell peppers, cashew nuts and feta

Penne Pasta Salad: sundried tomatoes, calamata style olives, raisins, chopped almonds and a moroccan spiced dressing

And of course ... The Classics

Greek Salad: olives, feta, cucumber, romanita tomatoes, red onions and leaves with a homemade vinaigrette

Potato Salad: baby potatoes, with a parmesan aioli, red onions and gherkins

Three Bean Salad: fine green beans, cannellini beans and kidney beans in a homemade vinaigrette

Warm Sides

-25 per portion-

Cheesy Garlic Bread

Baby Potatoes

Potato Bake

Mashed Potato

Roast Vegetables (carrots, patty pans, courgette)

Cumin Roasted Butternut

Cinnamon Sugar Roasted Sweet Potato

Cauliflower Gratin with Almonds and Breadcrumbs

Vegetable and Cheddar Bake with Bechamel and Cheddar

Pap & Sous

Basmati Rice (15 per portion)

Pearled Barley (15 per portion)

Meatier

(prices are per portion)

Spitbraai Lamb 200g

-90-

Chicken Pieces

-20-

Chicken Pie with Butternut, Sweet Chilli and Feta

-55-

Traditional Lamb Pie with Veggies and Caramalised Onions

-75-

Pulled Pork Pie // Venison Pie // Beef Curry Pie

-65-

Beef Lasagne

-70-

Chicken Lasagne

-55-

Chicken Enchiladas

-65-

Pork Enchiladas

-75-

- a travel fee will be charged depending on the distance
- an additional R400 will be charged per staff – min 2
- cutlery and crockery not included