

Our Services:

- Conference & Events
- Teambuilding and Wellness
- Dinner Party
- Corporate Product Launches

Contact Us:

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Traditional

R350 pp

Roosterkoek Biltong Hummus Snoek pate

Roasted chicken with pan gravy Beef stew with dombolo Savoury rice Creamed Spinach Oven roasted vegetables Country Green Salad

Malva Pudding & Custard Chocolate brownie Ice cream

Min 20 guests

Braai

R325 pp

Rosemary and Sea Salt Focaccia Whipped Feta with chives

From the braai
BBQ glazed Chicken Kebabs
Boerewors
Flame grilled Sirloin steak
Tomato BBQ relish

With my meat
Phutu Pap & sweetcorn
Potato Salad
Greek salad
Garlic Bread

Malva Pudding & Custard Ice cream & chocolate ganache

Min 12 guests



Paletas Feast R395 pp

-Platter style starter served to tables-Garlic herb and feta focaccia Sundried tomato dip Olive tapenade Bacon and cream cheese pate Grilled Chorizo sausage

-Main course served as buffet-Roasted beef sirloin with creamy mushroom sauce Chicken fillets with sun-dried tomato and basil cream sauce Garlic, herb and sea salt baby potatoes Chef's salad Roasted butternut salad with Feta and rocket

-Served as dessert table White choc custard mousse with
peaches and honeycomb
Chocolate brownies
Peppermint crisp tartlets

Boerekos

R375 pp

S Frikkadelle, Roosterkoek, Botter en patee

> Roasted leg of lamb with pan gravy Honey Mustard Glazed Gammon Pan roasted potato Rice Pampoenkoekies Boereboontjies

Amarula Malva Pudding with vanilla ice cream and custard

Min 20 guests

Min 20 guests



Mediterranean R375 Harvest table

-Platter style harvest buffet tablePita Flatbreads
Hummus & tzatziki
Olives, Feta & pickled cucumber
Caponata style roasted vegetables
and cocktail tomato platter
Black Pepper and coffee Rump
Greek style leg of lamb
Grilled chicken kebabs
Mediterranean white bean salad

-Served as dessert table Chocolate brownies
Mini strawberry cheesecake
Pear and cranberry with ginger
crumble

Passage to India

R345

Cocktail samoosas
Baby marrow fritters
with dipping sauces

Fragrant Butter chicken
Beef Rogan Josh
Naan Bread
Basmati rice
Cucumber Raita
Spicy chickpea pops
Tomato & Red Onion

Pear and cranberry with ginger crumble and whipped cream

Min 20 guests

Min 20 guests



Connoisseurs R425 choice

-served buffet or family style-Grilled Prawns Peri Peri Salsa Garlic Aioli Garlic and Herb Focaccia

Flame grilled matured Rump with savoury butter basting Sautéed mushrooms with sherry Potato dauphinois with whole grain mustard Caesar salad

Creme Brullee with blueberry compote

D

Fire Feast R395

s -served buffet or family style-Buffalo wings & Blue cheese dip

> Weber roasted Picanha Rump with savoury butter Pork belly on the weber Green salad Butternut, beetroot and feta salad Potato salad Garlic bread

White choc custard mousse with peaches and honeycomb

Min 16 guests

Min 20 guests



Set Menu 1 R355

-served plated-

STARTER

Chicken, feta and mushroom pocket with lemon creme fraiche and rocket

MAIN

Roasted beef sirloin with green peppercorn sauce, crispy oven roasted potato wedges and seasonal veg

DESSERT

White choc custard mousse with peaches and honeycomb

- -Provision can be made for dietary requirements-
- -Additional options on specific courses must be pre-arranged and approved-

Min 16 guests

Set Menu 2 R375

-served plated-

STARTER

Smoked chicken phyllo basket with mango, red onion and basil salsa and pickled cucumber ribbons

MAIN

Slow cooked beef short rib with pan jus, creamy mashed potato and seasonal veg

DESSERT

Chocolate pudding with vanilla ice cream

- -Provision can be made for dietary requirements-
- -Additional options on specific courses must be pre-arranged and approved-

Min 16 guests

Terms and Conditions:

- -Final menu selections 5 days before function -Should any ingredient be out of stock or unavailable the chef reserves the right to replace the ingredient or dish without prior notification. -Paletas reserves the right to change prices without prior notification.
- -Dietary requirements must be finalised 72 hrs before function or event.
- -No shows charged in full.
- -Pricing based on standard cutlery, crockery and service equipement. Should any additional or different items be required they will be quoted separately