



Itemised Menu

Kindly make your choices and we will quote accordingly

STARTERS

Filled Phyllo

Phyllo Baskets filled with spinach & feta in Cheese Sauce

Phyllo Baskets filled with chicken, coriander & cumin Dressing

Open Phyllo Basket with Seafood Cocktail filling

SPRINGROLLS (served with sweet chilli sauce)

Vegetable Fillings together with: Seafood, Chicken, Beef Mince, Cheese, Plain Vegetable

CHICKEN:

Chicken Roulade with Macon & Cheese

Chicken Kiev with Wholegrain Mustard

SOUPS: - served with melba toast or fresh cocktail Rolls

Cream of Mushroom Soup

Cream of Butternut Soup

Potato & Leek Soup

Pea Soup

Vegetable Soup

Crepes Filled with:

Chicken & Cheese, Creamed Spinach & Feta, Smoked Chicken & Creamed Cheese

PATES:

Chicken liver pâté served with Melba toast

Smoked salmon pâté served with Melba toast

SEAFOOD

Seafood Cocktail on a Bed of Lettuce (Smoked Angel, Shrimps, Mussels & Crabsticks)

Battered Line Fish served with Tartar Sauce & Salad Garnish

Mussels Mariner (Mussels cooked in Garlic Cream)

Creamy Chowder (Cubed Haddock Steaks cooked in creamy onion Sauce)

Bistro Bouillabaisse (Line Fish Chunks & ½ Shell Mussels cooked in Tomato Reduction)

VEGETARIAN

Vegetable Polenta Terrine

Stuffed Courgette Boats

Vegetable Kebabs

Cocktail Rotti filled with Vegetarian Curry

MAIN MEALS:

ROASTS:

(accompanying sauces with roasts – Demi-Glace, Bordelaise Sauce, BBQ Sauce, Espagnole, Robert Sauce,)

BEEF ROAST:

Tender Roast Beef

Herb & Pepper Crusted Sirloin

Marinated Beef Kebabs

LAMB ROASTS:

Roast Leg of Lamb

Slow Roasted Lamb Shank in Balsamic Tomato

CHICKEN ROASTS:

Rosemary Chicken Breast

Ballotine of Chicken (Deboned & Stuffed Chicken Leg & Thigh)

Crumbed Chicken Schnitzel

Coronation Chicken (Roasted in Herbed Chutney Sauce)

Basted Chicken Roast (Basted with a Sticky Sauce)

CURRIES:

Malayan Chicken Curry

Traditional Beef Curry

Indian Lamb Curry

Tripe Curry

Traditional Bryani (Beef or Chicken)

Traditional Bobotie

STEW, BREDIES & OTHER DISHES:

Chicken a la King

Beef Stroganoff

Oxtail Stew

Traditional Tomato Bredie

Green Bean Stew

Irish Stew

Beef or Chicken Casserole

Beef or Chicken Pie

PASTA:

Lasagne (layers of tomato beef mince, lasagne sheets, béchamel sauce & Mozzarella / Cheddar Cheese)

Spaghetti Bolognese

Tagliatelle Pasta, Shrimps & Mussels in a Mild Curry based Cream

Penne Pasta with Chicken & Mushroom in a Creamy Garlic Sauce

Chicken or Beef Stir Fry with Noodles & Julienne Vegetables

FISH:

Battered Line Fish

Traditional Grilled Snoek

ACCOMPANIMENTS FOR MAINS – your choice of:

STARCH:

White Rice

Basmati Rice

Yellow Rice

Savoury Rice

Rice Noodles

Baby Garlic Potatoes

Roast Potatoes

Mashed Potatoes

Cous Cous

VEGETABLES:

Roast Vegetables (variety of 5 colourful veggies)

Creamed Spinach

Butternut (Roasted in cinnamon syrup or pot cooked)

Sweet Potato Bake

Julienne Carrots

Baby Marrow & Carrots

White Cabbage & Carrots

gourmet@tiscali.co.za

073 165 7217 /
021 930 7390

Company Registration Number:
2002/097409/23

Cauliflower & Broccoli with White Sauce & Cheese

Stir Fried Vegetables

SALADS:

Greek Salad

Caesar Salad

Couscous & Butternut Salad

Carrot & Toasted Almond Salad

Carrot & Pineapple Salad

Herbed Potato Salad

Sweet Pea & Banana Salad

Cracked Wheat Salad

Screw Noodle Salad (mayo & corn / sweet tomato base)

DESSERTS:

Cream Caramel

Strawberry Cheesecake

Peppermint Crisp Tart

Malva Tart & Custard, Ice Cream or Cream

Apple Tart & Custard, Ice Cream or Cream

Fruit Salad

Mocha Mousse

Chocolate Mousse

Ice Cream & Chocolate Sauce

*** PLEASE NOTE:**

- *And other services like waiters, hiring services and decor is available on request*
- *Prices are determined according to your choice of menu services required*