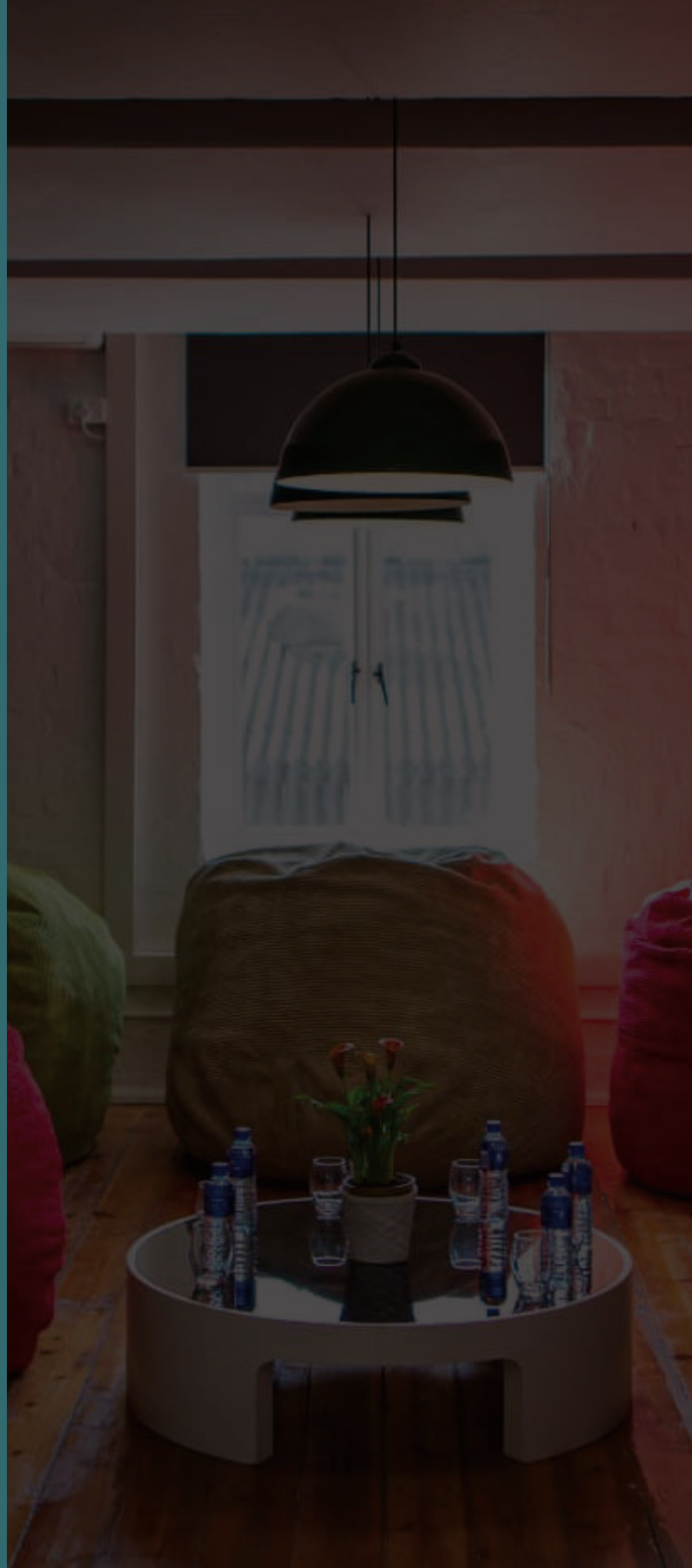




CONFERENCE MENUS



BREAKFAST MENU

Served Buffet Style

BREAKFAST MENU

SUNRISE BREAKFAST

Croissants with Cheese, Tomato and Basil

Mini Scones

Seasonal Fruit

Scrambled Eggs

Breakfast Sausage

Savoury Mince with Beans

Sauteed Mushrooms

Grilled Tomato

Toast & Preserves



FINGER LUNCH

Includes all items

Served Buffet Style

CONFERENCE MENU

FINGER LUNCH

Beef Satay with a Peanut Sauce

Chicken Kebabs in a Butter Chicken Yoghurt Sauce

Crumbed Beef Meatballs

Chicken Wings in a Honey Soy Sauce with
Sesame Seeds

Cocktail Beef Pies

Prawn Cutlets with Homemade Tartar Sauce

Cape Cheese Board: Local Cape Cheeses with
Biscuits and Fig Preserve

Vegetable Springrolls

Seasonal Fruit

Finger Dessert





2 COURSE LUNCH

Choose 2 Mains

Served Buffet Style

CONFERENCE MENU

MAINS

Roast Beef Sirloin with Green Peppercorn Sauce

Beef Schnitzel with a Creamy Mustard Sauce

Roast Chicken Thigh with Lemon and Olives

Seared Chicken Breast Baked in a Creamy Tomato Sauce
with Mushrooms and Rosemary

Chicken Curry (on the bone) with Potatoes

Oven Baked Hake with a Lemon Cream Sauce

Battered and Deep-Fried Hake with Homemade Tartar
Sauce

Spinach & Feta Cannelloni

Chickpea, Lentil & Potato Curry

ACCOMPANIMENTS

Chefs Choice of Garlic Baby Potatoes, Rice,
Mash Potato or Potato Wedges

Seasonal Vegetables

Fresh Green Salad

DESSERTS

Selection of Finger Desserts

ALL CATERING IS STRICTLY HALAAL