

ALFRESCO BUFFET MENU | BUFFELS BAY

CANAPES ON ARRIVAL (ANY CHOICE OF 3)

Cumin-roasted Carrot Hummus and Pickled Courgette on Bruschetta, with Semi-Dried Tomatoes
Prawn, Pineapple & Coriander Ceviche en Croute
Mini Rosa Tomato Tarts, with Basil Cream & Parmesan Custard
Baby Spinach and Cream Cheese Wonton, with a Yoghurt Chutney Dip
Zataar-spiced Chicken Skewer, with Pickled Red Onion & Fennel Dip
Caramelised Baby Onion Tartlet, with Parmesan & Thyme Dressing
Seared Tuna/Salmon Trout Tzatziki, Miso Mayo, Ponzu Gel & Fresh Radish on Crispy Wonton Pastry
Beetroot & Thyme Tarte Tatin, with Goats' Cheese Mousse
Shaved Beef Fillet on a Thyme & Garlic Bruschetta, with Truffle Mayo & Red Onion Marmalade
Spinach & Feta Spanakopita with Spiced Tzatziki
Spicy Cape Malay Bobotie Cigars, with a Soya & Ponzu Dipping Sauce
Smoked Trout on a Buttermilk Blini with a Dill Crème Fraiche
Cured Beef Roll-Up with Miso Cream Cheese, Sesame & Cashew Nut Crust

MAIN COURSE BUFFET

PROTEINS (ANY CHOICE OF 3)

Beef Tagliata – Beef Fillet, Shaved Parmesan, Semi-dried Tomato, Crispy Sage, Rocket & Toasted Almonds
served with a Salsa Verde
Lightly Smoked Salmon Trout, Shaved Fennel, Radish, Sesame Seed & Coriander, served with Pickled Red
Onion & Fennel Yoghurt
Chermoulah Chicken with Fresh Citrus, Coriander & Toasted Almonds
Lemon & Rosemary Chicken Souvlaki Kebabs, with Minted Harissa Yoghurt

ACCOMPANIMENTS

Fine Green Beans, Tenderstem Broccoli & Mange Tout Salad, with Baby Spinach, Orange Segments, Red
Pepper, Sliced Radish, Goats' Cheese & Sunflower Seeds
Roasted Baby Potatoes, Roast Tomato, Kalamata Olives & Caper Salad, with Toasted Flaked Almonds
Roast Vegetable, Mixed Sprouts, Feta, Toasted Pumpkin Seeds & Baby Leaf Salad
Sweetcorn & Butternut Fritters
Artisan Breads with Herbed Butter

SOMETHING SWEET

South African Milk Tarts OR Pasteis de Nata
Decadent Chocolate Pecan Squares
Lemon Tarts with Meringue Dusting
Seasonal Fruit Skewers