



THORNBIRDS BUFFET FUNCTION MENU 2013

Experience the culinary delights laid on by our talented & inventive chefs.
To assist you in your selection, we have enclosed various options.
Please select a menu option that suits your specific requirements.

Menu Option	Price	Starter	Main Course	Pasta	Veggies	Starches	Dessert
Buffet 1	R220-00 p/p	2	2	1	2	2	2
Buffet 2	R260-00 p/p	2	3	1	3	2	3
Buffet 3	R280-00 p/p	3	3	1	3	2	3

Starters

Traditional Greek Salad
Mouth watering creamy potato salad with homemade mayo
Tangy beetroot salad
Chilli three bean salad
Cous cous & roasted veggie salad
Grated carrot, pineapple & orange salad
Pasta, peppers, onion, corn, tomato & chutney salad
Rice, peppers, onion & mayo salad
Crab, tomato, mozzarella & olive salad
Butternut & biltong salad with chilli dressing
Spinach, bacon & watermelon salad*
Asparagus & feta salad*
Pickled fish
Peri peri chicken livers
BBQ chicken wings
Chicken liver pate' served with homemade bread or melba toast
Smoked snoek pate' served with homemade bread or melba toast
Garlic & herb mussels
Freshly baked bread rolls are included

(*Subject to availability. Add an additional R10-00 per person to menu price per person)

Main Course

Roast Lamb with mint jelly
Roast beef
Roast pork neck topped with apple sauce
Roast chicken (peri peri / plain)
Beef curry
Vegetable curry
Thai chicken curry
Malay fish curry
Chicken / Prawn curry
Chicken "bredie"
Lamb & green bean "bredie"
Beef braised in red wine
Slow cooked brisket in tomato sauce
Irish stew
Oxtail stew
Boboetie
Spanish style pork with olives & peppers
Fish tagine
Lamb tagine
Deep fried line fish with tartar sauce
Ownership & copyright reserved

Client to initial:

Pasta

Chicken lasagne
Beef lasagne
Vegetarian lasagne
Smoked salmon pasta
Summer pasta – Penne, cherry tomatoes, garlic, basil & parmesan
Three cheese mac & cheese
Cannelloni stuffed with spinach & baked in a tomato sauce, topped with cheese

Vegetables

Creamed spinach
Glazed baby carrots with almonds
Sweet butternut
Grilled asparagus with black pepper butter*
Sautéed green beans with onions
Cauliflower Au Gratin
Stir-fried baby marrows with tomato & onion
Roasted seasonal veggies
Corn on the cob with flavoured butter
Curried aubergines
Curried vegetables
Sautéed / sweet peas

(*Subject to availability. Add an additional R10-00 per person to menu price per person)

Starches

Steamed rice
Wild rice
Spicy rice
Roast potatoes
Garlic & herb potatoes
Potato Au Gratin
Roasted sweet potatoes
Mash
"Pap"
Samp
Creamy polenta
Cous cous

Dessert

Homemade bread & butter pudding served with custard
Malva pudding served with custard
Homemade apple crumble served with ice cream
Hot sago pudding served with an apricot reduction
Banana & caramel tart topped with whipped cream
Homemade lemon & condensed milk tart
Peppermint crisp tart
Pineapple / Strawberry cheesecake
Tiramisu
Baked brandy apples with custard (non-alcoholic option available)
Fresh fruit skewers served with Chantilly yoghurt
Summer berry trifle
Homemade pineapple / guava cream
Fresh seasonal fruit salad with ice cream
Chocolate mousse
Ice cream & chocolate sauce
Crème caramel
Crème Brule'
Pavlova

Prices are subject to availability. Prices are subject to change without prior notice.

THORNBIRDS PLATED FUNCTION MENU 2013

Experience the culinary delights laid on by our talented & inventive chefs.
To assist you in your selection, we have enclosed various options.
Please select a menu option that suits your specific requirements.

Menu Option	Price	Salad	Starter	Main Course	Veggies	Starches	Dessert
Plated 1	R290-00 p/p	0	1	1	1	2	1
Plated 2	R320-00 p/p	1	1	1	1	2	1

Plated Menu Selection

Salads

Greek salad
Green salad
Rocket, parmesan & olive salad
Crab, tomato, olive & mozzarella salad
Smoked trout salad
Smoked chicken ceaser salad with garlic & herb croutons
Avo & shrimp salad with balsamic reduction (seasonal)
Roasted veggie salad with rocket & pesto
Shrimp salad with Asian sesame dressing

Starters

Potato & leek soup
Chilli butternut soup
Minestrone soup
Pea & ham soup
Caldo verde
Chicken & sweet corn soup
Mussel & white wine soup
Chicken liver pate' served with homemade bread or melba toast
Smoked snoek pate' served with homemade bread or melba toast
Prawn cocktail
Chilli chicken livers with red & green peppers, garlic & onions
Grilled, stuffed black mushrooms
Pickled fish with homemade brown bread
Grilled haloumi served with a raspberry coulis
Gorgonzola served with fig konfyt
Garlic mussels
Crumbed prawns served with spicy mayo
Asparagus served with hollandaise sauce**
Fruit & pancetta skewers served with a balsamic dressing

Main Course

Line fish topped with mushroom, dill & white wine sauce
Beef fillet with creamy peppered sauce
Lamb shank with mint jelly
Roast chicken with garlic & rosemary basting
Melanzane (veg option)
Line fish topped with shrimps, peppers, garlic & onion
Spanish style pork with olives, garlic, chorizo & tomato

Vegetables

Glazed baby carrots with almond
Sautéed peas with crispy bacon
Steamed cauliflower with a white sauce & cheese dressing
Grilled Mediterranean veggies with a balsamic sauce
Baby green beans with olive oil, garlic, mushrooms & lemon

Starches

Roast potatoes

Garlic & herb potatoes

Rice

Cream cheese & chive mash

Baked sweet potatoes with caramelised sugar

Dessert

Meringue parcels with vanilla ice cream & a berry coulis with crushed pecan nuts

Crème Brule'

Roly poly pudding with apricot confit & custard

Crème caramel

Banana & caramel tart topped with fresh whipped cream

Homemade lemon & biscuit tart

Prices are subject to availability. Prices are subject to change without prior notice.

Ownership & copyright reserved

Client to initial: