



THORNBIRDS BUFFET WEDDING MENU 2012

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	R240-00 p/p	2	3	0	3	2	3
Buffet 2	R270-00 p/p	3	3	1	3	2	3
Buffet 3	R320-00 p/p	4	4	1	4	2	4

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

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
Pavlova

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THORNBIRDS PLATED WEDDING MENU 2012

Experience the culinary delights laid on by our talented & inventive chefs.
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Menu Option	Price	Salad	Starter	Main Course	Veggies	Starches	Dessert
Plated 1	R270-00 p/p	0	1	1	1	2	1
Plated 2	R300-00 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

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Client to initial: