

S E C L U S E



M E N U

S T A R T E R

HARVEST TABLE

R120 P.P

Selection of breads, cheeses, cold cuts, preserves, seasonal fruit, vegetables and pickles

BILTONG MOUSSE (PLATED)

R75 P.P

Biltong mousse served with toasted steam bread, balsamic glaze, onion marmalade and micro greens

CHICKEN & SPINACH FILO (PLATED)

R75 P.P

Chicken and spinach wrapped in filo served on green salad with feta dipping sauce

GIN STATION (OPTIONAL)

R75 P.P

A selection of 3 premixed gins with fruits and herbs.
Home made lemonade
Mixed berry fruit juice
Mint and cucumber water

COFFEE, TEA & HOT CHOCOLATE STATION (OPTIONAL)

R35 P.P

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PLATED OPTIONS

R270 P.P

Slow cooked beef stew in a red wine sauce served with
creamed buttered samp, parmesan roasted garlic
potatoes, beetroot, baby carrots and pumpkin fritters.

PLATED OPTIONS

CHICKEN OR BEEF

R270 P.P

Slow cooked beef cuts OR parmesan garlic chicken
breast served on creamy herb mashed potato, feta green
beans with a french onion gravy
Seasonal salad served on the side

PLATED OPTIONS

R290 P.P

Rosemary braised lamb shank served on creamy garlic
mashed potato and seasonal roasted vegetables
Seasonal salad served on the side

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BUFFET OPTIONS

R320 P.P

MEAT SELECTION

SELECT 2

Slow cooked red wine beef stew
Creamy garlic and parmesan chicken breast
Savoury chicken pot pie
Honey glazed pork neck
Beef and Guinness gravy
Lamb and vegetable stew
Coconut chicken curry

VEGETABLE SELECTION

(SELECT 3)

Salted caramel pumpkin fritters
Roasted vegetables with balsamic glaze
Creamed feta and black pepper spinach
Broccoli and parmesan bake
Green beans with lemon sauce and pecan nuts
Butternut tart with cinnamon caramel
Glazed baby carrots with candied walnuts
Sweet chilli and cream cheese portobello mushrooms
Zucchini noodles with crispy bacon bits and Bechamel sauce

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STARCH SELECTION

(SELECT 2)

Savoury rice and gravy

Buttered Samp

Roasted garlic potatoes

Home baked steam bread with butter and preserves

Savoury cous-cous and gravy

Garlic mashed potato with crispy bacon bits

Whole baked potato with sour cream and spinach

Mini baked corn bread with butter and preserves

SALAD SELECTION

(SELECT 2)

Seasonal green salad

Broccoli and bacon salad

Mediterranean Chickpea Salad

Seasonal fruit platter

Zucchini noodle caprese salad

Sweet potato and lentil salad

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STREET FOOD STYLE

(SERVED ON TABLE)

320 P.P

mini barbeque beef burgers

mini cajun chicken burgers

mini prego rolls

chicken kebab

tai green chicken curry bowl

mini lamb pita with lemon herbed yogurt

mini savoury vetkoek

halloumi fries with sweet chilli dip

grilled vegetable kebab

stuffed jalepino

deep fried potato latkes with sour cream

cheese and corn samosa

spinach and feta filo parcel

moroccan lamb meatballs

mini spiced chickpea and guacamole wrap

honey pulled pork and sticky rice bowl

S E C L U S E



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DESSERT

BUFFET - R105 P.P

PLATED - R85 P.P

Dessert bites including

Milktart filo with cinnamon caramel

Cape Malay koeksusters filled with chocolate
ganache

Waffle bites with berry sauce

Chocolate gelato with caramel popcorn and
almond flakes

Mini cheese cake

Amarula Fudge bites

WAFFLE BUFFET

R105 P.P

Freshly baked waffles with various sweet
toppings, sauces, sweets and ice cream
