

*Destiny*  
C U I S I N E



standard menus



## about the company

*Established under the vision “possible”, a key component in Destiny’s success is creating a culture of intimacy with clients. What differentiates the company from competitors is an understanding of our clients’ core business needs, and the ability to address all specific requirements as efficiently as possible.*

*Destiny Cuisine has concentrated on implementing the right solutions, best practices and business processes required to deliver a high level of service excellence. We strive to get better at what we do, whether it’s being closer to our clients, or improving the lives of our staff.*

*We specialise in Corporate and Industrial Catering, giving us a well balanced portfolio. Our experience in Corporate and Functions Catering and our expertise in Hotel & Catering Management, combined with Marketing Skills, create an excellent combination to make an impression in the competitive Catering Industry.*

*Even though Destiny Cuisine is a relative newcomer to the market, it has behind it the experience, the resources, the expertise and the knowledge of a well established Catering Company which has a sound financial background as well as the commitment and the determination to make this venture a success.*

*Destiny*  
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[ breakfast menus ]

*a fresh approach to flavour*



## Sandton Sunrise

Tropical Fruit Spears on a bed of Natural Yoghurt swirled with Honey

Mixed Pastries - a baker's basket

Giant Croissant topped with a combination of Scrambled Egg, Bacon And Spring onion gratinated with Cheese

Coffee, Tea and Fruit Juice

*(Minimum 30 pax)*

## British Breakfast

Seasonal Fruit Plate

Assorted Muffins, Croissants and Danishes

Toast and Butter

Fried Eggs & Bacon, pork sausage, sautéed mushrooms, grilled tomato and chips

Coffee, Tea and Fruit Juice

*(Minimum 30 pax)*

## Vegetarian Breakfast

Seasonal Fruit Skewer embracing natural yoghurt combined with muesli and drizzled honey

Fresh Pastries - a baker's basket

Toast and Butter

Mexican Poached Eggs gratinated with cheese, sautéed mushrooms, grilled cherry tomato and Rosti potato

Coffee, Tea and Fruit Juice

*(Minimum 30 pax)*

## Full House Buffet Breakfast

Assortment of Breakfast Cereals

Succulent Sliced Fruit Platter

Continental Cold Cuts with an Assortment of Fresh Baked Rolls

Sliced Cheeses - Cheddar, Emmenthaler and Gouda

Danone Yoghurts - various flavours

*The Bakers Corner*

Flavoured Muffins - A Complete Selection

French Butter Croissants

Cherry, custard and apple Danish

Cream Scones - freshly baked

*From The Chafing Dish*

Scrambled Eggs with Beef and Pork Sausages,

Hash Brown Potatoes, Back Bacon, Baked Beans

Grilled Tomato

Coffee, Tea and Fruit Juice

*(Minimum 50 pax)*

## Cocktail Style Breakfast

Tropical Fruit Brunoise entwined with nutty muesli topped with Bulgarian yoghurt

Bite-sized Fennel Seed Scones topped with cottage cheese and smoked Tasmanian Salmon garnished with Dulstroom trout caviar

Potato Rosti with Philadelphian cream cheese and crisp streaky bacon

Wild Mushroom Vol Au Vents with gratinated fontina cheese

Asian Won-ton Cups filled with chived scrambled eggs & seared cherry tomatoes

Caramelised Tofu Pouches filled with a julienne of seasonal fruits drizzled with organic honey

Cocktail Chipolatas with Dijon mustard

Spanish Breakfast Sushi

Praline-Entwined Flapjacks served with a double Devonshire Strawberry cream

Miniature French Pastries & Muffins

Scottish Salmon Tartare infused with fresh cilantro & a sweet chilli crème fraiche all wrapped up in a pancake pillow

Mocha Flavoured Crème Brulee with a raspberry compote and a biscuit thuille

Coffee, Tea And Juice Bar

*(Minimum 60 pax)*

## Continental Breakfast Buffet

Mini Butter Croissants filled with cheese and tomato, grilled bacon, bacon and egg, and fried egg

Grand Brie served with preserved cumquats, preserved watermelon and country styled health bread

Smoked Salmon And Caper Filled Bagels with a mild sweet chilli crème fraiche

Assorted Sweet Muffins freshly baked

Danish Pastries cocktail-sized

Mini Scones topped by a home-made vanilla and peach jam

Breakfast Fruit Sushi (No fish - only fruit inside the maki rolls)

Cocktail Cheese Griller Sausages served with Dijon mustard

Parma Ham And Melon Platter

Fresh Fruit Kebabs

Tea, Coffee And Fresh Fruit Juice

*(Minimum 60 pax)*

## Farmhouse Buffet Breakfast

### Served Cold:

Strawberry Yoghurt served in glasses with a sprinkle of muesli and honey

Butter Croissants topped by a white and dark chocolate lattice

Home-made Scones with apricot jam and cream

Golden-baked Cherry and Custard Danish pastries

Fresh Strawberries dusted with icing sugar

Fruit Kebabs

### Served Hot From Chafing Dishes:

Scrambled Eggs with chives and a dash of cream

Grilled Cherry Tomato and balsamic vinegar compote

Rosemary sautéed Field Mushrooms with a drizzle of olive oil

Grilled farmhouse Beef Sausage

Golden-fried Hash Brown Potato

Crispy grilled Back Bacon

Smoked Haddock poached in milk and butter

Toasted Health Bread with butter

Tea, Coffee And Fresh Fruit Juice

*(Minimum 50 pax)*

## En Cocotte Breakfast Buffet

### Served Cold:

Cocktail Croissants with savoury fillings

Assorted Sweet Croissants

Mini Danish Pastries

Home-made Herb Scones topped by smooth cream cheese with spring onion and Smoked Norwegian Salmon

Potato Rosti topped by shredded bacon and chutney flavoured

Cream Cheese

### Served Hot:

Marmite and cheese Mini Muffins

Pastry Cases filled with Parmesan and chive

Scrambled Eggs

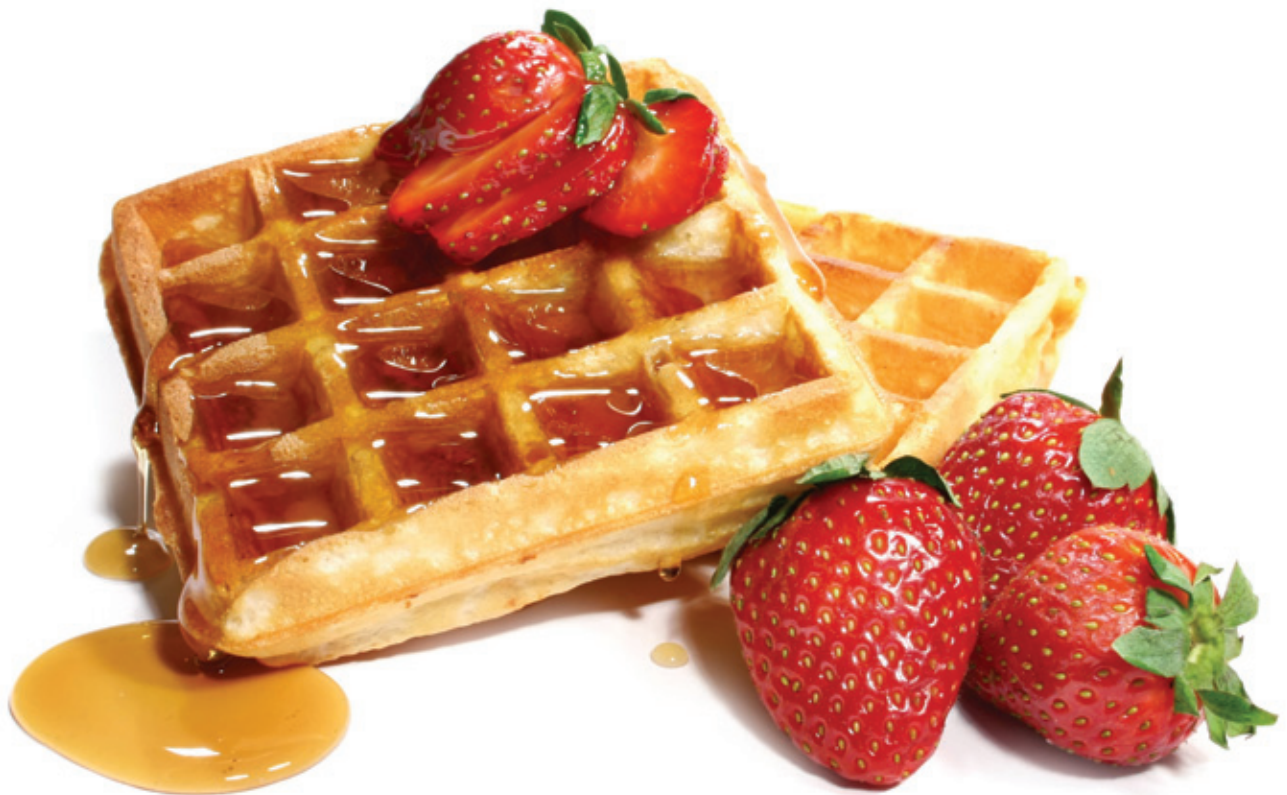
French Toast topped by mozzarella cheese and Cherry tomato compote

Cocktail Beef Sausages served with an HP dipping sauce

Bacon And Mushroom Skewers

Tea, Coffee And Fruit Juice

*(Minimum 60 pax)*



## Served Around Breakfast

Tropical Fruit Brunoise entwined with nutty muesli topped with Bulgarian yoghurt

Mouth Bite Fennel Seed Scones topped with cottage cheese and smoked Tasmanian Salmon garnished with Dulstroon trout caviar

Potato Rosti with philadelphian cream cheese and crisp streaky bacon

Wild Mushroom Vol Au Vents with fontina cheese

Asian Won-ton Cups filled with chived scrambled eggs & seared cherry tomatoes

Cocktail Chipolatas with Dijon mustard

Praline Flapjacks served with a double Devonshire Strawberry cream

Cascades of Miniature French Pastries & Muffins

Scottish Salmon Tartare infused with fresh cilantro & a sweet chilli crème fraiche

Mocha Flavoured Crème Brule with a raspberry compote and a biscuit thuille

Coffee, Tea And Juice Bar

*(Minimum 60 pax)*

## Additional Items

*These items may be added to any of the above menus*

Various Scones - Cream, Cheese, Marmite, Sundried tomato and cream cheese, Herbed scones with cottage cheese and salmon, Bacon and spring onion scones

Filled Croissants (Large or Cocktail) - Chicken mayonnaise, Ham and cheese, Bacon, Egg and bacon, Egg mayonnaise, Cheese and tomato. Optional Extras: Jam, butter, marmalade and grated cheese

Muffins - Lemon and poppy, Cappuccino, Sun-blaze orange, Cape berry, Double choc, Carrot, Banana, Bran, Cheese

Danish - Custard, Cherry, Apple

Flapjacks (Large or Cocktail) - Pecan, blueberry, Fruit salsa, syrup

Fruit - Fruit kebabs, Sliced fruit, Whole fruit, Fruit salsa

Fresh Whipped Cream







*a fresh approach to ideas*

## brunch menu pesto

Tropical Fruit Brunoise entwined with nutty muesli topped with Bulgarian yoghurt  
Miniature Bagels And Croissants filled a choice of Smoked salmon, rocket and a chilli crème fraiche or mozzarella, tomato with a basilicon pesto or rare roast beef with Dijon mustard and crisp onion  
An Assortment of Japanese Sushi with wasabi, pickled ginger and Kikkoman Soya sauce  
Devonshire Cream Scones  
Spinach And Feta Muffins  
Honey-basted Chicken Drummets  
Lemon-infused Steamed Mozambican Prawns with a Mediterranean dunker  
Bamboo skewered Fruit Chunks with a vanilla bean syrup  
Miniature Bowls of Caesar Salad with crispy shreds of macon  
**BUTLER-STYLE HOT STUFF**  
Mouthbite Beef Tenderloin with a Béarnaise sauce  
Speared Chicken Chipolatas with a mustard dip  
Mango and chicken rEd Thai Curry with jasmine rice  
Wild mushroom Vol Au Vents  
Haloumi Chilli Bites served with raita  
Lamb Empanadas  
Tempura-fried Kingklip with wasabi flavoured Soya sauce  
Individual Masala-laced Tiramisu with grated Bourneville Chocolate  
Lemon grass, coconut & Vanilla-infused Pannacotta topped with exotic brunoise of fruit  
Berry Jelly - Seasonal Fresh Berries encased in a caramelised champagne jelly  
*(Minimum 60 pax)*

## brunch menu international

Tropical Fruit Brunoise entwined with nutty muesli topped with Bulgarian yoghurt  
Miniature Bagels And Croissants filled a choice of Smoked salmon, rocket and a chilli crème fraiche or mozzarella, tomato with a basilicon pesto or rare roast beef with Dijon mustard and crisp onion  
An Assortment of Japanese Sushi with wasabi, pickled ginger and Kikkoman Soya sauce  
Devonshire Cream Scones  
Bamboo- skewered Fruit Chunks with vanilla bean syrup  
Miniature bowls of Caesar Salad with crispy shreds of macon  
*From around the world*  
**SPANISH TAPAS:**  
Paella Valencia served with prawns, chicken and olives in Saffron savoury rice  
Grilled Chourico in a chipotle sauce  
Fried White Bait with a lemon garlic crème fraiche  
**GERMAN:**  
Cocktail assorted German Chipolatas with mustard  
Reuben's Rolls filled with brisket, sauerkraut and Emmenthaler cheese  
**CHINESE:**  
Bowl-style Beef Teriyaki with egg noodles  
Vegetable Spring Rolls with a sweet chilli dip  
**NEW ORLEANS:**  
Turducken Kebabs consisting of duck, chicken and turkey with sage and onion crust  
Louisiana Shrimp Gumbo with golden fried Okra  
**BRAZILIAN:**  
El Gaucho Bbq with chicken, sausage and beef  
Lamb Empanadas with a Serrano salsa  
Individual Masala-laced Tiramisu with grated Chocolate  
Lemon grass, coconut & Vanilla infused Pannacotta topped with exotic brunoise of fruit  
Berry Jelly - Seasonal fresh berries encased in a caramelised champagne jelly  
*(Minimum 60 pax)*

## Additional Items

**SCONES:** Cream, Cheese, Marmite, Sundried tomato and cream cheese, Herbed scones with cottage cheese and salmon, Bacon and spring onion scones  
**FILLED CROISSANTS (Large / Cocktail):** Chicken mayonnaise, Ham and cheese, Bacon, Egg and bacon, Egg mayonnaise, Cheese and tomato. Optional Extras: Jam, butter, marmalade and grated cheese  
**MUFFINS:** Lemon and poppy, Cappuccino, Sun-blaze orange, Cape berry, Double choc, Carrot, Banana, Bran, Cheese  
**DANISH:** Custard, Cherry, Apple  
**FLAPJACKS:** (Large / Cocktail): Pecan, blueberry, Fruit salsa, syrup  
**FRUIT:** Fruit kebabs, Sliced fruit, Whole fruit, Fruit salsa  
Fresh whipped cream



*Destiny*  
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[ fork lunch menus ]



*a fresh approach to green*

## Cramer

Italian Salad - a fresh salad of mixed garden greens, sundried tomatoes, olives, onion, roasted peppers and grated mozzarella cheese

Lasagna - Oven baked the old-fashioned way, with homemade pasta sheets and a succulent beef bolognese.

Italian bread and butter

Seasonal Fruit platter

Selection of Mini Pastries

*(Minimum 30 pax)*

## Deport

Greek Salad - lettuce with Feta cheese, black olives, onion, and cucumber and bell peppers, napayed with our homemade dressing

Mousaka - A traditional Greek dish with grilled brinjals, sliced potatoes, garlic and origanum flavoured mince topped with a béchamel sauce, gratinated in the oven

Assortment of cocktail rolls and butter

Seasonal Fruit platter

Selection of Mini Pastries

*(Minimum 30 pax)*

## Picture

Summer salad - Only the freshest seasonal ingredients are used and this wonderful creation is complimented with a honey and mustard dressing.

Sicilian chicken bake - Seared chicken fillets entwined with a pesto-flavoured tomato sauce, penne rigate pasta and topped with a variation of cheeses, then baked to perfection.

Served with Italian bread and butter.

Pecan Squares, Tropical fruit, Carrot Cake

*(Minimum 30 pax)*

## Gabelle

Wardolf salad - Boston lettuce with sticks of celery, walnuts, apple and a creamy blue cheese dressing.

Served with French bread and butter.

Oxtail in red wine - Rich and tender oxtail braised with root vegetables and red wine, complimented with fresh herbs and butter beans.

Served with savoury rice.

Mini Lemon meringue, chocolate brownies, mini black forest cake

## Impresting

French salad - Iceberg lettuce sprinkled with cherry tomatoes, onion, and cucumber.

Grilled Kingklip fillets off the griddle on a bed of risi bisi, drizzled with a lemon and parsley sauce. Served with a medley of vegetables.

Beef Stroganoff - Traditional Beef Stroganoff topped with dill pickles and sour cream

Served with French bread and butter.

Apple crumble with Devonshire cream, mini chocolate éclairs and honey drizzled fruit skewers

*(Minimum 30 pax)*

## Narikin

Mixed summer salad - continental salad comprising mixed lettuce, watercress, sundried tomatoes, chick peas, bean sprouts, avocado, and crisp bacon. Served with balsamic vinaigrette.

Portuguese Prego - spicy Prego steaks nestled in a white wine peri-peri sauce with Portuguese rolls and butter.

*(Minimum 30 pax)*

## Maputso

Caesar salad - Cos lettuce tossed in our anchovy flavoured dressing and topped with crisp bacon, Parmesan and garlic croutons.

Lamb chop hot pot - Marinated best end chops braised in red wine mixed with wild mushrooms and pearl onions topped with fresh rosemary, thyme and sliced potatoes, then baked very slowly.

Served with crispy white and whole-wheat rolls.

Strawberry cheesecake, carrot cake and tiramisu

*(Minimum 30 pax)*

## Obolus

Asian seafood salad - Baby calamari salad flavoured with a hint of soy sauce enhanced with stir-fry vegetables and cilantro.

Asian Sushi - Assorted Japanese Sushi served with Soya Sauce, wasabi and pickled ginger

Thai chicken curry - An authentic green Thai curry drenched in a chilli flavoured coconut sauce.

Beef Teriyaki - Tender strips of beef wok fried with shitake mushrooms and tossed with egg noodles

*(Minimum 30 pax)*

## Lunch Pack 1

Quarter Roast Chicken  
Beef Prego Roll  
Biltong  
Fruit salad  
Lays chips  
Kit Kat chunky  
Simba nuts and raisins  
Koeksisters  
Assorted Liqui Fruits

## Lunch Pack 2

Energy Bar  
Dry Wors  
Cheese And Biscuits  
Individual Fruit  
Chicken Mayo on a whole wheat roll  
Red Bull  
Cashew Nuts  
Pecan Square

## Lunch Pack 3

Energy Bar  
Dry Wors  
Cheese And Biscuits  
Individual Fruit  
Chicken Mayo on a whole wheat roll  
Red Bull  
Cashew Nuts  
Pecan Square

*Please Note: All the above combinations are packed individually with a wet wipe, tooth picks, salt & pepper sachet, cutlery pack, plates and serviettes.*





## Traditional Picnic

Antipasto consisting of Peppered Salami, Prosciutto and Mortadella

Marinated mushrooms with pesto-flavoured seared cherry tomatoes, entwined with peppery rocket and roasted pine nuts

Italian ciabatta and butter

Humus and a peppadew dip

Pickled calamari in vinaigrette with fresh Dill

Grilled Mediterranean Vegetables marinated in a balsamic reduction

Gorgonzola, goat's cheese and cheddar served with wheatsworth biscuits

Tiramisu - individually packed

*(Minimum 50 pax)*

## Alternative Picnic

Cocktail Salmon Bagels with rocket, cottage cheese and a hint of chilli

Sliced Smoked Chicken, Roast Beef and Hickory Ham

French Baguette with butter

Crumbed Chicken Strips with sweet chilli dunker

Greek Salad

Seafood Vinaigrette

Cocktail Cheese Grillers with Dijon mustard

Cashew Nuts

Brie Cheese with Wheatsworth biscuits

Summer Pannacotta with a Brazilian nut praline

*(Minimum 50 pax)*

## South African Picnic

Snoek pate, chicken liver pate and velvet toast

Honey roasted chicken drummettes

Oven roasted Lamb Sosaties

Biltong and Dry wors

Salad of mixed lettuce with crumbled goats cheese, avocado, crisp bacon, alfalfa and seared red peppers with a Roquefort dressing

Farm-style Health Bread and butter.

Grilled Prawns with a sweet chilli crème fraiche

Bobotie Tartlets

Mini Cheeses with crackers

Pecan Nut Bites

*(Minimum 50 pax)*



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*a fresh approach to tradition*

## Spit Braai

Marinated Lamb spit roasted to perfection  
Skewered Chicken Kebabs flame grilled  
Traditional Farm-style Wors, beer basted  
Madagascan Pepper Sauce  
Baked Potatoes with crème fraiche  
Corn On The Cob saturated with a sweet chilli butter  
Pap with a Mexican style tomato and cilantro sauce  
Vegetable Burrito's  
Mediterranean Roast Vegetables  
Baker's basket of Mixed Cocktail Rolls and butter  
Salads - Chakalaka, butternut and pineapple salad,  
Mykonos salad and a pasta salad  
Malva Pudding with a crème anglaise  
Desserts - Lemon meringues, pecan tartlets, chocolate  
brownies and fruit kebabs  
*(Minimum 50 pax)*

## Braai Menu A

Finest cut of Sirloin, Karoo Lamb Chops  
Cajun flavoured Chicken Kebabs  
Jacket potatoes, Farm fresh mielies, Tomato bredie  
and mielie pap  
Salads - Greek salad, Beetroot salad, Coleslaw and  
Marinated mushroom salad  
Oven baked Assorted Breads and Rolls with butter  
Assorted Tartlets  
Tropical Fruit Skewers  
*(Minimum 50 pax)*

## Braai Menu B

Farm-style Boerewors, Chicken Kebabs, finest cut of  
Sirloin  
Flat-top-grilled Line Fish, Karoo Lamb Chops  
Jacket potato  
Garlic Breads and assorted Cocktail Rolls  
Butter-drenched Corn on the Cob  
Tomato Bredie with Mielie Pap  
Salads - Three bean salad, Greek salad, coleslaw,  
couscous salad, Mushroom salad and beetroot salad  
Desserts - Chocolate éclairs, fruit tartlets, miniature  
lemon meringue pies  
Koek Sisters and Fruit Kebabs  
*(Minimum 50 pax)*





*Destiny*  
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[ cocktail menus ]

*a fresh approach to style*

## Commissioner Street

### *From the Hot Top*

Mustard And Herb Encrusted Sirloin carved into miniature Italian rolls served with horseradish cream and mustard

### *Cold Food*

Chilean Smoked Salmon on cocktail bagel with cottage cheese

Thai Chicken Salad in oriental wonton cups

Assorted Sashimi and Sushi with Kikkoman Soya sauce

Organic Country Style Vegetable Wraps

Mini Reuben's On Rye

Grilled Chicken And Prawn Skewers with a tamarind dip

Spinach And Feta Phyllo Parcels

### *Hot Food*

Crumbed Butternut Ravioli with a Mediterranean peppadew

Pancetta and Emmenthaler styled new potatoes

Rosemary-skewered Karoo lamb kebabs

Mini chicken cordon bleu

Cape Battered Kingklip with a remoulade sauce

Chorizo Sausage, Tequila and lemon flamed

*(Minimum 50 pax)*

## Market Street

### *From the Hot Top:*

Carved Kassler in cocktail Italian rolls

### *Cold Food:*

Crayfish Tartare in Norwegian dill mayonnaise capped with fresh dill

Grilled Salmon Skewers marinated in lemon grass with a coriander infused sour cream

Butternut and feta Cheese Tartlets drizzled with pesto

Smoked Chicken and avocado tramezzinis

Grilled Lamb Cutlets served with a mint sauce

Chilli Bites with haloumi with peach chutney

### *Hot Food:*

Crumbed Bolognese Ravioli fried golden brown

Prego Flavoured Beef and mushroom espatada

Ginger and soya Marinated Prawns fried in flaked coconut

New Potatoes filled with a welsh rarebit

Lamb Empanadas with salsa

Mango and chilli basted Buffalo Wings

*(Minimum 50 pax)*

## Diagonal Street

### *Cold Food*

Singapore Oyster Sling

Japanese sushi with wasabi and soya

Yakitori chicken with sesame dipping sauce

Atlantic salmon infused with lemon grass

Chicken Wings - mango and ginger basted

Peking Duck Wrap with plum sauce

### *Hot Food*

Penang Sticky Lamb Ribs

Thai Fish Patties with sweet chilli sauce

Beef Wontons with Kikkoman soya sauce

Coconut Encrusted Prawns with a pang-na sauce

Vegetable Spring Rolls

Pork Satay with a peanut sauce

Bow Ties

*(Minimum 50 pax)*

## Rissik Street

### *Cold Food*

Delicate array of Amusebouche

Mexican Corn Chips with a guacamole dip

Peppadew-pickled Calamari with a curry mayonnaise

Chicken Picatta chunks in Serrano salsa

Open Tramezzinis with cottage cheese, pancetta, and Parmesan and tomato pesto

Salmon Squares grilled with lemon grass

### *Hot Food*

Creole-basted Lamb Short Ribs

Chicken Tandoori Kebabs

Mushroom Vol Au Vents

Caramelised Gammon and pineapple with maraschino

Prawns Tempura with soya

Lamb Empanadas

*(Minimum 50 pax)*

## troye street

### Cold Food

Brandy flamed chicken liver pate with Melba toast  
Greek feta and spinach baked in phyllo  
Cajun chicken and avocado in pita  
Salmon and dill flavoured quiches  
Selection of open sandwiches on French bread  
Vegetable crudités with a variety of dips

### Hot Food

Grilled Italian vegetable spikes  
Jalapeno and cheese rissoles  
Baby potatoes filled with Parma ham and Emmenthaler cheese  
Cocktail chicken schnitzel  
Honey and sweet chilli baked Karoo ribs  
Crab rollers with stir fry dip  
(Minimum 50 pax)

## eloff street

### Cold Food

Selection of local cheeses with French bread  
Fillet of beef with a gherkin mustard relish in Italian ciabatta  
Leek and mushroom triangle of phyllo  
Golden calamari rings with a remoulade sauce  
Assorted cocktail quiches  
Smoked salmon on health bread  
Hot Food  
Mouth bite assorted pies  
Line fish crepes with tartare sauce  
Barbecue basted lamb ribs  
Mushroom vol au vents  
Chinese chicken balls with oriental dips  
Jalapeno cheese rissoles  
(Minimum 50 pax)

## marshall street

### Cold Food

Miniature pork pies  
Mini sourdough rolls with smoked chicken and avocado  
Norwegian pickled roll mops  
Cocktail Reuben's sandwich  
Potato Rosti with Gravalax, served with horseradish and leeks  
Assorted blue cheese platter with fig preserve and Carr's water biscuits

### Hot Food

A selection of German cocktail sausages with mustard relishes and mini hot dog rolls  
Rumaki and Prego sauce  
Glazed pork spare rib  
Garlic baked snails in vol au vents  
Battered hake bite and remoulade  
Spicy potato wedges and sour cream with chives  
(Minimum 50 pax)





## rockey street lite

Mini rolls with assorted fillings  
Oriental styled chicken kebabs  
Honey basted pork cocktail pork sausages  
Corn and cheese samoosas  
harrison street lite  
Assorted mini rolls and French baguettes filled with delectable items in season  
Tempura fried chicken nuggets on a skewer  
Cocktail lamb cutlets with a BBQ basting  
Cheese, corn and chilli fritters  
Fruit kebabs

## marshall street lite

Cold Food  
French baguettes and ribbon sandwiches with assorted fillings  
Sausage rolls  
Assorted cocktail quiches topped with cheese  
Hot Food  
Jalepeno and cheese rissoles  
Honey pork sausages  
Southern fried chicken kebabs  
Fruit kebabs

## jeppe street

Open sandwiches on French bread consisting of the following:  
Smoked snoek pate, salmon trout, chicken liver pate  
Cajun chicken mayonnaise, salami with mozzarella, Egg mayonnaise, ham and cheese.  
Vegetable crudités with various dips  
Spinach and feta in phyllo pastry parcels  
Cocktail quiches of your choice  
Biltong, dry wors  
Assorted cheeses with mini rolls, biscuits and fig preserve  
Fruit kebabs, pecan tartlets, mini lemon meringue pies  
(Minimum 50 pax)

## newtown

Cold Food  
Bobootie tartlets  
Toast rounds topped with chicken liver pate and biltong  
Brochettes topped with assorted of vegetarian toppings  
Transkian Kerrie Vis  
Apricot frikadelle  
Hot Food  
Cocktail vetkoek and mince  
Miniature boerewors rolls with peach chutney  
Guinea fowl kebabs with dried fruits  
Karoo lamb sosaties  
Boland new potatoes with butternut and Simonsberg filling  
Kudu spit roasted served in clay oven baked breads with amarula humus and mango salsa  
Koeksisters  
Melk tert  
(Minimum 50 pax)



## vegetarian options

*These are vegetarian options that can be incorporated into any of our menus to suit your needs:*

Cold:

Pesto-flavoured Italian Vegetable Kebabs  
Assorted Vegetarian Quiches  
Vegetable Sushi with soya and wasabi  
Spinach and feta Phyllo Parcels  
Leek and mushroom Phyllo Parcels  
Vegetable Crudités with assorted dips  
Miniature Bruschetta  
Seared Cherry Tomato, Olive and Mozzarella with pesto  
Baked Butternut and Blue Cheese toast rounds  
Fruit Kebabs

Hot:

Jalapeno Rissoles  
Cheese and corn Samoosas  
Mushroom Vol Au Vents  
Vegetable Spring Rolls  
Assorted Mini Pizzas  
Baby Potatoes filled with Welsh rarebit  
Baby Potatoes filled with ratatouille and gratinated with mozzarella  
Vegetable Empanadas  
Cheese Puffs  
Butternut and Feta Tartlets  
Haloumi and coriander Chilli Bites

## finger desserts

*These additional items, which do not appear on our menus, are available and require a 48-hour notice period prior to the function. You can select and add to your chosen menus or formulate your own.*

Finger desserts  
Pecan tartlets  
Milk tartlets  
Lemon meringues  
Chocolate éclairs  
Fruit tartlets  
Koeksisters  
Apple crumbles  
Cherries crumble  
Coconut and almond tarts

## snack items

*These snacks are available on 24hrs notice and combinations can be put together at special rates.*

Dry snacks:

Biltong  
Dry wors  
Pretzels  
Peanuts  
Mixed nuts  
Cabonossi  
Passion chocolates

## bar snacks

PUB GRUB

Potato Skins With Sour Cream And Chives  
Honey Basted Chicken Wings  
Deep Fried Calamari With A Remoulade Dip

LONDON TOWN

Mouthbite Pork Bangers With A Mustard Dip  
Deepfried Fish Chunks With A Tar-tar Dip  
New Potatoes with Welsh Rarebit  
Cocktail Cornish Pasties

MEXICANO

Lamb Empanados With A Serrano Salsa  
Nachos with Chill-con-carne, gratinated with cheese  
Spicy Chicken Wings  
Tortilla Chips with Guacomole and Salsa

SPRINGBOKS TAVERN

Crispy Fried Potato Wedges Coated With A Braai Spice  
Cocktail Boerewors Rolls  
Biltong and Dry Wors  
Mouthbite Vetkoek with Savoury Mince

VEGETABLE BAR

French Toast rounds with Brie Cheese and Chutney  
Nachos With Chilli-enhanced Guacomole and Salsa  
Deep Fried Mushrooms wth Sauce Remoulade  
Cocktail Veggie Spikes In Pesto  
Jalepeno Cheese Rissoles

## welcome to africa

Kudu spit roasted to perfection served with clay oven baked breads topped with an Amarula flavoured humus and mango salsa

Guineafowl kebabs with a wild Madagascar dip

Transkeian new potatoes stuffed with baked butternut and gratinated with Parmesan cheese

Cherry tomatoes seared and marinated in mampoer and spiked with a buffalo mozzarella

Prawn assegaais with avocado salsa

Boer pumpkin and mielie fritters topped with creamed cheese, sundried tomato and chives

Zulu Morogo embalmed with phyllo pastry

Miniature Boerewors rolls with peach flavoured chutney dip

Traditional cocktail Bobotie

Wild game biltong

Koeksisters

Melk tert

## shabeen menu

An assortment of salads consisting of Chakalaka, Beetroot, Carrot & Pineapple, Potato and Green Salad

Baskets of fresh baked rolls

Peri- peri chicken livers & makaku

Braised black beef with milk stout and served with Putu pap

Karoo lamb potjie in a rich rosemary sauce with root vegetables and rice

Spicy chicken bunny chows with chillies and chutney

Gebraaide Boerewors with a tomato bredie sauce

Dombolo bread

Cinnamon baked butternut

Sweet chilli rubbed corn on the cob

Mixed bean and lentil potjie

Koeksisters

Lemon meringues

## african sunrise

Cinnamon flavoured butternut soup

With a garlic herbed crouton

From the kraal

Chakalaka salad, sweet corn and bean salad,

Green salad with avocado, papino, crumbled goats cheese, roasted onion and pine kernels

Roasted vegetable and couscous salad with harrisa dressing

SPIT-ROASTED KUDU

Assegai of Kudu thinly carved into pita bread

Served with a mango salsa and Amarula flavoured hummus

WILD COAST YELLOWTAIL

Fresh yellowtail flavoured with local aromatic spices and oven baked to perfection

Served with a saffron spicy rice

BUTTOCK OF GEMSBOK

Served with sweet potato

Green bean bredie

Baked butternut

Krummel pap

Wild-spiced gravy

Baked potato

Chocolate éclairs, fruit tartlets, miniature lemon meringue pies

Koek sisters and fruit kebabs





## african sunset

### FROM THE KRAAL

Assorted farm fresh breads

Chakalaka salad, sweet corn and bean salad,

Green salad with avocado, papino, crumbled goats cheese, roasted onion and pine kernels

Roasted vegetable and couscous salad with harrisa dressing

### SPIT-ROASTED KUDU

Assegai of Kudu thinly carved into pita bread, served with a mango salsa and Amarula flavoured hummus

### WILD COAST RED LINE FISH

Fresh assorted line fish flavoured with local aromatic spices and oven baked to perfection, served with a saffron spicy rice

### BUTTOCK OF GEMSBOK

Served with sweet potato, Green bean bredie, Baked butternut, Krummel pap, Baked potato and wild-spiced gravy

### AFRICAN TREATS

Cheese and biscuits

Cape brandy pudding and crème anglaise

Sherry trifle

Mocha Charlotte

Croque em bouche

Crème Brule

Tropical fruit salad and cream

Miniature lemon meringue

## asian style

### STARTERS

Homemade Crisp Spring Rolls and wonton parcels served with a sweet chilli dunker

Shrimp Crackers

Tom Yum Goong, Thai hot and sour Prawn Soup

Assorted California roll with Kikkoman Soya sauce, pickled ginger and wasabi

### MAIN

Red Thai chicken curry infused with mango and fresh cilantro served with fragrant Jasmine rice

Beef Teriyaki entwined with pak choi, shitake mushrooms served with glazed egg noodles

Wok Fried vegetables in a chow mein sauce

### SWEET SENSATIONS

Tiramisu

Individual masala laced Tiramisu with grated Bourneville Chocolate

Pannacotta

Lemon grass, coconut & Vanilla infused Pannacotta topped with exotic brunoise of fruit

Berry Jelly

Seasonal fresh berries encased in a caramelised champagne jelly





*a fresh approach to sophisticated*

## starters

*French Onion Soup* - A dark onion soup enhanced with Guinness and topped with fontina cheese complimented with a herb baked flatbread

*Butternut and Biltong Soup* - A rich butternut soup enhanced with Devonshire cream and slivers of Biltong

*Wild Mushroom* - Cream of Wild Mushroom Soup with Fresh Basil & Granary Croutons

*Trio of Ocean Treasures* - Tuna and Salmon tartar entwined with avocado and napayed with a ginger and toasted sesame dressing, seared Scallops marinated in a pineapple mojito nestled on baby rocket neighbouring a kingklip scaloppini wrapped in pancetta in a puddle of cranberry balsamico

*Wild and the Tame* - Duck breast with a pineapple caramel reduction, Baby chicken breast filled with a sage and onion farce, duck liver parfait wrapped with an ostrich carpaccio with a pistachio pesto

*Kingklip Wellington* - An individual golden baked medallion of kingklip engulfed with a duxelle of forest mushrooms and baby spinach wrapped in puff pastry complimented with a saffron sauce

*Crayfish Ravioli* - Crayfish Ravioli & Leek Spaghetti served with a rich Lobster Bisque and Saffron Foam

*Curried King Prawns* - South Indian Curried King Prawns with caramelised limes and a Mango Lassi shot

*King Scallops* - King Scallops & Chorizo on a Minted Pea Puree topped with Hollandaise Sauce and a mustard cress salad

*Raclette Supreme* - Confit of Potato and Raclette cheese wrapped in Phyllo Pastry topped with a Béarnaise sauce green asparagus and Parma Ham Chips

*Kobe Beef Salad* - Seared Kobe Beef with Five spice poached apples, Mizuna and sesame dressing

*Szechuan Duck* - Szechuan Duck with black sesame noodles and ribboned soya cucumber

*Mykonos Salad* - Fresh rocket & Watercress with seared cherry tomatoes & roasted pine kernels topped with pan-fried haloumi cheese drizzled with an olive marmalade dressing.

*Traditional Caesar Salad* - Crisp Cos lettuce with a creamy garlic dressing, Topped with bacon chips & Regiano Parmesan cheese, with French baguette croutons.

*Italian Tower* - A mille Feuille of grilled Italian vegetables nestled on fine summer herbs surrounded by seared Porcini Mushrooms topped with a gooseberry balsamic glaze.

*Avocado Ritz* - Fanned avocado topped with blanched Mozambican Prawns drizzled with a South Sea Island sauce

*Tenderloin Carpaccio* - Wafer thin slices of cured beef fillet infused with a basilicon pesto, Topped with Regiano Parmesan, baby Rocket and crushed black pepper

*Seared Scottish Salmon* - Seared Scottish Salmon nestled on pillow of Asian greens napayed with a sweet chili crème fraiche complimented with sweet potato chips.

*Thai Style Mussels* - Ocean fresh green-lipped mussels steamed in a red Thai mango sauce enhanced with wild cilantro

*Prawn & Crab Wonton* - A delicate prawn and crab Thai red curry infused with mango, cilantro and coconut shards nestled in a crisp wonton basket topped with puffed noodles

## starters

*Baked Kingklip in Pancetta* - Baby Kingklip with cracked Lemon pepper wrapped in matured Pancetta oven baked served on fresh Asparagus and topped with sautéed wild mushrooms and a vanilla butter

*Mexican Mussels* - Whole mussels served in a tortilla basket drenched in tequila flamed roasted pepper sauce topped with a julienne of root vegetables

*Traditional Caesar Salad* - Crisp Cos lettuce entwined with garlic creamy dressing, Topped with bacon chips & Regiano Parmesan cheese. With French baguette croutons

*Mushroom Mania* - Exotic Tofu pockets filled with sautéed Asian Mushrooms set on wok fried Pak Choy flavored with Sichuan pepper and seared limes topped with a sweet chili crème fraiche

*Baked Crayfish* - West coast Crayfish gratinated with a sweet chili and cilantro butter embraced by an decadent Asian mash and finished by a seared lime

*Ostrich Carpaccio* - Wafer thin carpaccio of Ostrich teased with peppery rocket leaves entwined in a Papino salsa and drizzled with a sweet chilli crème fraiche

*Peking Glazed Salmon* - Asian glazed Salmon with a hint of Sichuan pepper nestled a bed of wok fried vegetables topped with a sautéed melange of wild mushrooms

*Crayfish Cape Malay* - A melange of crayfish, prawns, mussels and line fish encased in a pastry shell flavoured with cilantro nestled on a puddle of coconut infused red curry sauce

*Venetian Tower* - Roasted vegetable Gateaux with grilled bringals and a basil infused Napolitano sauce

*Forest Gâteaux* - Wild mushroom ragout in a flaky pastry cup served with pearl vegetables and asparagus topped with sweet potato chips

*LM Prawns* - King Prawns Pan Fried with Garlic & Chablis and served on Olive Ciabatta

*Prosciutto Salad* - Warm Asparagus and Prosciutto Salad served with a Lime & Chervil Butter

*Goats Cheese Salad* - Goats Cheese, Olive and Sun Blushed Tomato Tart Served with Lime Oil

*Goat's Cheese Risotto* - Local goat's cheese covered in fresh herbs and breadcrumbs served warm on a pillow of basil flavoured risotto with pine nuts and freshly grated parmesan.

*Mushroom Fields* - Pithivier of brown field mushrooms mixed with rosemary and mozzarella, on roasted tomato sauce and garlic husks.

*Golden Pasta* - Fresh goat's cheese and basil wrapped in home-made pasta then shallow fried until golden and crisp.

*Wild Risotto* - Wild mushroom risotto enhanced with champagne and truffle oil, and topped by crunchy oyster mushrooms.

*Gnocchi Valentino* - Deep fried basil gnocchi accompanied by ricotta stuffed piquant peppers and pan seared cherry tomato relish.

*Wild Mushroom Terrine* - Wild forest mushrooms in a terrine wrapped in Savoy cabbage, served with a tomato and shallot inspired olive oil and chervil.

*Wild Buffalo* - Plum tomato and buffalo mozzarella terrine accompanied by basil oil and toasted pine nuts.

*Portobello Salad* - Salad of grilled portobello mushrooms topped with wild rocket and red chard with basil pesto.



## main courses

*Beef Tournedo* - Tournedo of beef tenderloin nestled on a garlic roasted mash and flash fried Asian greens splashed with a chocolate chilli sauce and puffed glass noodles

*Highlands Salmon* - Scottish Salmon oven roasted with an apricot glaze served with polenta and parmesan crusted fritters complimented with asparagus spears and a Sambal Oelek crème fraiche

*Karoo Duo* - A combination of beef tenderloin and a Karoo lamb cutlet on a mustard seed mash, fresh asparagus and caramelised butternut complimented with a Burgundy Sauce

*Ostrich Tournedos* - Grilled Ostrich fillet set on wok fried Asian greens served with a mustard seed mash and complimented with a crème de cassis and rosemary jus

*Kingklip Supreme* - Kingklip wrapped in Pancetta served on a wild mushroom ragout with steamed asparagus & a savory cous cous, finished off with a chilli crème fraiche

*Oceanic Thai Curry* - A mélange of kingklip & prawns infused in a red Thai curry sauce served in a coconut topped with fresh cilantro

*Free Range Chicken Combo* - Free-range chicken breast filled with Alaskan Crab Served with galette potatoes & wok fried vegetables, and a teriyaki sauce

*Karoo Rack* - Oven roasted rack of Karoo Lamb embraced with a wild mushroom ragout served with a butternut disc and Kenyan beans and rosti potatoes with a minted jus

*Pan-fried Beef Fillet* - Beef medallions pan-fried and topped with a poached quail egg served with pomes frit, fresh asparagus surrounded by a truffle essence

*Wild & the Tame* - Free-range chicken breast stuffed with a farce of guinea fowl, sage & onion. Served on a bed of Almondine croquettes, Kenyan beans and wok fried capsicum finished with a seductive orange and port wine sauce

*Limpopo Venison* - Peppered fillet of Limpopo venison on a creamed horseradish mash with a rich bourguignon sauce

*Veal Tournedos* - Pan seared tournedos of veal fillet with an herb crust on a layer of garlic sautéed potatoes and a deep red wine jus.

*Cannon of Lamb* - Roast cannon of lamb with a whole grain mustard and chive stuffing, creamed Savoy cabbage, confit potato and rosemary garlic sauce.

*Veal Chop* - Tender veal chop pan fried in butter with rosemary and thyme presented on wholegrain mustard mash, topped by parsnip crisps and surrounded by a veal jus.

*Lamb Shank* - Braised shank of Karoo lamb on garlic dauphinoise potatoes accompanied by roasted garlic husks and a harrisa jus.

*Beef Tenderloin* - Tournedos of grain fed South African beef with fondant potatoes and a chasseur

## main courses

*Prime Rib* - Prime rib of beef, de-boned and served with pommes pont neuf, herb crusted plum tomato and a sauce béarnaise.

*Grilled Entrecote* - Chargrilled sirloin of beef with slow roasted plum tomatoes, pont neuf potatoes and a braised onion sauce.

*Karoo Filled Rack* - Rack of Karoo lamb with a chicken and mushroom duxelle filling, minted mash and Mediterranean style ratatouille and sauce paloise.

*West Coast Baby Sole* - Fresh baby sole coated in well seasoned flour and pan fried in pure butter and parsley smothered in natural juices and parmesan cheese.

*Wild Sea Bass* - Steamed wild sea bass served oriental style on hot wok black bean vegetables with crispy noodle topping and a hoi-sin sauce.

*Asian Style Tuna* - Teriyaki scented tuna, encrusted with crushed mixed peppercorns, grilled until medium rare. Served on a chilli spiced, crisp fried risotto cake and a ginger, garlic sesame oil.

*Darne of Scottish Salmon* - Darne of chilli roasted salmon presented on a potato cake layered with celeriac and coriander, topped by crunchy leeks and drizzled with an herb oil and balsamic reduction.

*Hoi Sin Chicken* - Seared baby chicken coated in a lemon sesame glaze, served on hoi sin enhanced wok fried greens and egg noodles.

*Chicken Supreme* - Corn fed chicken Supremes gently fried in herb butter, placed on a pillow of fresh pea puree and served with a vanilla froth.

*Free Range Soufflé* - Almond mousse filled chicken breast fillet with a honey glaze, on a Mediterranean vegetable galette and a lemon butter sauce.

*Ho Chi Min Chicken* - Smoked soy glazed chicken on oriental vegetables and Chinese egg noodles.

*Filled Free Range Chicken* - Breast fillet of free range chicken draped with a mango, coriander and pine nut mousse, Roasted and presented on ratatouille with a reduced tomato cream sauce.

*Tournedo of Chicken* - Chicken tournedos pan fried in sage butter served with braised fennel, turned potatoes and a turmeric sauce.

*Sichuan Duck* - Asian spiced, crispy skinned duck breast fillet served with bubble n squeak and a plum sauce.

*Wild Poetry* - Griddled fillet of guinea fowl filled with a springbok farce, served with steamed cous cous and a black cherry sauce.

*Peking duck* - Honey roast breast of Peking duck with Mei Mei Noodles and accompanied by ginger tossed shitake and oyster mushrooms.

*Duck a l'Orange* - Breast of duck confit in the traditional French manner, served with sautéed potatoes cognac flamed wild mushrooms and Cointreau orange sauce.

*Guinea fowl Supreme* - Crispy roasted supreme of guinea fowl on griddled polenta with slow roasted tomatoes, stuffed Savoy cabbage and a Madeira jus.

## desserts

*Pyramid of Chocolate* - A pyramid of chocolate mousse encased in a Sacha chocolate sponge topped with grated Bourneville, Brazilian nut praline and a coffee bean sauce

*Strawberry Pavlova* - Mouthwatering Meringue entwined with Fresh cream, macerated strawberries and vanilla ice cream, With a Brazilian nut praline

*Black Cherry Parfait* - Black cherry and Vanilla parfait served with sweet berry compote & Almond thuille biscuit

*Summer Pannacotta* - Vanilla seed and honey infused Pannacotta on a chocolate honeycomb base with a spring berry compote

*Trio of Cheesecakes* - A delectable assortment of miniature cheesecakes consisting of lemon, black cherry and strawberry served with mango coulis

*Black Forest Gateaux* - Individual Black forest coated in chocolate served with cherry compote

*Toffee Apple Pudding* - A sticky toffee pudding, filled with poached apples & cinnamon, oozing with a hot toffee and caramel sauce

*Hot Choc Pudding* - Rich, moist chocolate pudding steam baked, soaked in a rich syrup and covered with a dark chocolate sauce

*Blueberry Pud* - Blueberry and Vanilla steamed pudding with a white chocolate Crème Anglaise and fresh berries

*Definitive Decadence* - A dessert of pistachio nuts and white chocolate Parfait served with a Hazelnut sauce

## desserts

### *Destiny Desserts*

#### Cakes

Pavlova

Strawberry Cheesecake

Bar One

Baked Cheesecake

Black Forrest

Italian Tiramisu

Chocolate Mousse Cake

Warm Puddings

Cape Malva Pudding

Hot Choc Pudding

Toffee Apple Pudding

Tipsy Brandy Pudding

Individual

Choc Cherry Seduction

Black Forrest Gateau

Austrian Choc Mousse

Strawberry Cheesecake

Charlotte rousse

