



Examples Only
SET MENU:

`Traditional' Menu

To start:

Mango and butternut soup enhanced with curry leaves and twirled with creamed-danhia pesto

Main:

Green and butter-bean bredie (braised lamb dish) with huweliksreis (yellow rice with raisins), sweet wine meat sauce

Dessert:

Waterbul (Steamed pudding) with almond custard and vanilla-bean ice cream

Kiddies Menu

First course

Butternut and mango soup with cilantro pesto

Main course

Moroccan lamb burger with Nachos Africaine

Dessert

Double vanilla ice cream and chocolate sauce

Example of a custom made snack menu for a showcasing a specific product:-

Brandy in this case with suitable snacks to accompany Biltong snacks served beforehand

- Biltong "lamingtons" with blue cheese cake topping
 - Biltong-sjoesjie
 - Biltong and mielie-vetkoek
 - Biltong and avocado on brown bread
 - A large bowl of sliced Biltong
 - Stuffed eggs with biltong

COLD BUFFET TABLE

(African Anti-pasti)

Platter 1:

Tomato, mozzarella and aubergine carpaccio salad with fresh basil, rocket and marinated bulb fennel

Platter 2:

Duck liver parfait, spiked with red Muscadel, on onion and caraway seed rye bread (spread with noen-noen chilli berry butter) and topped with herbed goats milk cheese served with oven baked grapes in honey and harissa fumes.

Platter 3:

Rare Roast Sirloin with mustard and pink peppercorn crust, moistened with demi-glace vinaigrette and served with oven baked garlic and beetroot

Platter 4:

District Six pickled fish served with fresh mango and/or litchis, topped with red onion relish and fresh dunhia served with poppadums

Platter 5:

Pickled Ox tongue with slaphakskeentjies and three-bean salad

Platter 6:

Marinated mussels with a topping of pineapple flavoured with brandy and pineapple sage, surrounding hand-rolled dill tagliatelle salad tossed in nutmeg oil

Platter 7:

North African Tabbouleh with pickled sweet aubergine salad and Moroccan courgette and garlic salad

Platter 8:

Marinated Mediterranean vegetables with Olive bread

Platter 9:

Duet of salami: Salami Dolce en Salami Catciatore with baked red and yellow sweet pepper

Other snacks served after the tasting

- Boere-sjoesjie
- Curried brawn on rye bread
- Roast beef and asparagus
- Phyllo-tartelettes with red sweet pepper mousse filling
- Chicken sate with katjangghorrie sauce
- Mini b'stillas

DINNER AT EMILY'S

Cold Smoked Springbok carpaccio
with summer greens and moskonfyf reduction

Baked mussels
on kerrie-kaktus

Grilled Yellowtail
with calamari topping and orange cream sauce

-served with summer vegetables -

Granadilla Panna Cotta
with macerated fresh fruit
wines to be served

Whalehaven Rosé
Mulderbosch Steen op Hout

Five Course Formal Dinner Menu

(with vegetarian options)

Curried brawn with slaphakskeentjies
Vegetarian: Green salad

Marinated mussel salad with pineapple, celery and harissa
Vegetarian: Chilled corn-off-the-cob soup with harissa-grissini

Poached rainbow trout with Pinot Noir sauce and deep-fried putu
and marogo fritters
OR

Oven roasted sirloin of beef with potato and leek cakes, roasted
sweet peppers and demi-glace

Main course served with seasonal vegetables

Vegetarian: Three-coloured vegetable lasagne terrine with baked
bulb fennel and red sweet pepper sauce

Baked "The New Old fashioned Vinegar Pudding" with ginger ice
cream and baked quinces served with almond egg custard
Suitable for lacto-ovo vegetarians

Coffee or tea with rum flavoured chocolate truffles

putu galette with marogo topping

Platter 10:

A selection of home baked bread and local cheeses: Soweto grey
bread with ground nuts, Milk bread and Harvest bread with
cheeses as available with preserved pumpkin jam,
as well as ginger, blue cheese and black poppy seed terrine

SWEET:

African Chocolate Chilli cake

South African Snacks

·Onion and caraway seed bread circles with noen-noen berry
butter topped with duck liver parfait, flavoured with red
Muscadell and garnish with Karoo-bossie and goats milk cheese
rosettes

·Denningyleis-tartelettes

·District Six samoosas
Sweet potato vetkoek
Spiced lentil fritters

·Pickled ox tongue on rye bread with sweet mustard butter and
tomato marmalade topping

·Pig's head curried brawn on pumpkin bread with harissa butter

·A kaleidoscope of mussels

·Chicken and wild mushroom half moon tarts

·Miniature sosaties

·Cold smoked Franschhoek trout with home-cured cucumber
pickles

·Rare roast beef slices rolled with a filling of beetroot and
horseradish

·Gravad lax of crocodile on fresh mango slices in a wild oyster
shell topped with fresh Namibian oysters

·Sweet-sourdough bread with dunhia cream cheese topped with
Cape style pickled fish

Sweet little nothings Hertzoggies
Koesisters
Lallimala
Ystervarkies (Lamingtons)

DINNER FOR THE OPENING OF THE VISITOR'S CENTRE AT BERGKELDER

White poppy seed crusted avocado cheesecake
with marinated mussels, celery and pineapple
presented with oysters on persimmon granita

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Roulade of Quail filled with

south african tastes for european palettes

JULIENNE OF POTATO SALAD TOSSED IN CUMIN OIL AND MOISTENED WITH AVOCADO MAYONNAISE CONTRASTED WITH PAN-FRIED BABY POTATOES AND A BOUQUET OF SUMMER GREENS ACCOMPANIED BY A COMBINATION OF MARINATED AND GRATINATED MUSSELS .

GRILLED FRESH LINEFISH SERVED WITH POMMES DAUPHINE AND A CHOICE OF THREE BUTTERS:
LEMON AND BLACK PEPPER
GARLIC AND HERB
CHILLI BUTTER

OR

GRILLED FILLET OF PORK, MARINATED IN OLIVE OIL FLAVOURED WITH BERBERE, PRESENTED WITH SAMP&BEANS TOPPED WITH TUNISIAN DRIED FIGS MARINATED IN HEUNING BOSTEE with GREEN PUMPKIN SEEDS, AGAINST AN AFRICAN SKY OF RED SWEET PEPPER SAUCE AND PUMPKIN CARDAMOM SAUCE

A DARK AND LIGHT MARBLED CARAMEL CREAM OFFSET WITH AN ALMOND TUILES AND SCATTERED WITH CAPE GOOSEBERRIES AND ORANGE SEGMENTS

COFFEE OR TEA

WEDDING MENU

SNACKS

Hot:

Chicken saté with a African nut and harissa dip
Individual leek and olive quiches

Cold:

Filo cases with aubergine caviar and sun dried tomatoes
Pastrami on Rye with home-made coriander gherkins

TO BEGIN WITH

Marinated mustard flavored butternut, cauliflower salad with "slaphakskeentjies" in a winter garden moistened with a Macadamia nut dressing

MAIN COURSE

Pouched rainbow trout with forest mushrooms in a Whalehaven Pinot noir sauce topped with tomato "leaves" tossed in rosemary oil and deep-fried putu and marogo cakes.

OR

Oven roasted grain fed beef fillet on a Rösti with sweet peppers and oven baked mushrooms, accompanied by a herb and red wine veal glaze.

DESSERT

Baked hazelnut cheesecake with malted chocolate sauce, offset with candied orange peel and chocolate porcupine quills.

Coffee or tea with a selection of sweet little nothings

THE "AFTER SUPPER" TABLE (for about 40 people)
Rye bread, Portuguese potato bread and whole wheat bread.

red sweet pepper, chicken and date chutney mousseline, presented with a tartelette of potato and leek, baked quince slices, autumn vegetables and sweet wine demi-glace sauce

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A harvest of whole wheat pecan chocolate cake with kumquat cream filling

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Coffee and Mignardises:
An Ode to The Bergkelder

Menu for Le Bonheur Wine Launch

The essence of spring:
Rocket and a variety of salad greens partnered by steamed green asparagus tips moistened with honey bush vinaigrette contrasted with green asparagus parfait

Le Bonheur Sauvignon Blanc 2001

Grilled fennel with snoek foam and a mussel gratinated with a citrus butter sauce.

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A spiral of boned quail filled with chicken mousseline on onion and date relish and a crispy potato jack served with a duet of wild mushroom and herbed meat glaze sauces

Le Bonheur Prima 1997

Blue cheese and chick pea terrine with a strip of pecan nut "pizza", strawberries and balsamic vinegar syrup

Le Bonheur Cabernet Sauvignon 1997

Coffee or tea and chocolate titbits

MENU FOR FORMAL DINNER

This is an example of a menu cooked at a client's house as part of our outside catering service

A plated trio of small taste teasers to be served beforehand as snacks

Hand-rolled dill tagliatelle Carbonara tossed with cold smoked trout and spring onions partnered with a vinaigrette of chilled Namibian oysters flavoured with harissa and served with rocket with succulent honey dressing

A carpaccio of fillet of beef and beetroot with capers and horseradish contrasted with olive and witblits ice cream and dotted with a Balsamic vinegar foam

Duck liver parfait
A selection of cheeses, including one from each main category
A selection of preserves

FLAVOURS OF SOUTH AFRICA

(with vegetarian options)

Poached Franschhoek Rainbow Trout with grilled pineapple and a langoustine partnered by fresh Namibian oysters with harissa dressing

Vegetarians : Aubergine-caviar in oven-dried tomatoes on a capsicum sauce

Butternut and mango cream soup topped with dunhia pesto
(Suitable for lacto-ovo-vegetarians)

Green salad with African nut dressing
(Suitable for vegans)

Saddle of Boerbok (Kid) with sweet potato vetkoek and Ouma se Wyn meat glaze

Vegetarians: A Duet of Beetroot and Broccoli Ravioli with Horseradish sauce

Wine and grape Chartreuse with lemon and green peppercorn ice cream
(Suitable for lacto-ovo-vegetarians)

Coffee and chocolate mignardises

21st Birthday party

Hot mushroom soufflé
with mustard sauce, celery tempura and bulb vegetable confetti

Asparagus and smoked trout salad

Oven-roasted sirloin of beef
with Mediterranean style vegetables and rosti
and rosemary demi-glace Strawberries-on-strawberries

Coffee and chocolate cake

Menu for a fortieth birthday ladies lunch

Chilled tomato and red sweet pepper soup
served with corn-off-the-cob and mustard ice cream
and harissa grissini

Boned quail with
brown and wild rice and dried apricot stuffing
with honeyed carrots and asparagus
on sweet wine meat glaze sauce

Coffee and caramel terrine
with rum flavoured bitter chocolate sauce
and chocolate feathers

Grilled quail with rosemary and sesame seeds.
Quenelles of sweet pepper and chicken mousseline
with oven-baked wild mushrooms,
and potato puffs
on a duet of sauces:
forest mushroom and brandy and dark, herbed demi-glace

Terrine of vanilla and Amarula cream
offset with rich, dark chocolate mousse
and summer berries
with gold chocolate feathers

Coffee and South African tartelettes

DINNER @ Emily's HARVARD BUSINESS SCHOOL

iced wild herb soup

or

pickled fish with spiced stone fruit

vegetable and couscous phyllo pie

or

b'stilla of chicken with katjanghorrie sauce

or

bobotie with sundried fruit and dahi

tiramizulu with a chocolate surprise

Farewell Lunch Menu for a Company Executive

Blue cheese and makataan mousse
topped with beef biltong
OR
Trio of Trout
(mousse, boere-sjoesjie and tartare)

Line fish topped with olives and herbs
and garlic sauce
OR

De-boned shoulder of Lamb
with harissa and herb stuffing
and meat glaze sauce

main course served with roasted baby potatoes
and summer vegetables

Baked toasted coconut cheese cake
with fruit coulis

5 COURSE MEAL for a 50th birthday

Quail, duck liver and pork terrine with summer berries

Steamed, poached, pureed and deep-fried vegetables
with a citrus and sherry sauce

A TRIO OF FISH WITH A DUET OF SAUCES

Grilled linefish, steamed Rainbow trout
and white fish, mussel and prawn sausage flavoured with dill,
served with crayfish sauce and sorrel sauce
accompanied with nectarine and mange-tout

Green fig and maas tart with ginger ice cream

Coffee or tea with a selection of mignardises

DESSERT BUFFET

1. Center Piece:

Three layer chocolate chilli cake with coffee frosting and
chocolate porcupine quills

2. Toasted almond meringue tranche with apricot and frangipane
filling, fresh apricots and gold dusted white chocolate feathers

3. Caramel Éclair Tower

4. Fresh Fruit Platters

5. Spicy poached stone fruits with brandy egg custard

6. Mixed nut tarts with clotted cream

7. Wild bramble snow with bramble coulis

8. An enormous platter of ginger and fig flavoured Koesisters

9. A few platters of sweet little nothings:

- Lamingtons
- Colettes
- Chocolate rum truffles
- Chocolate salami
- Brownies

10. Cheese platters, with five kinds of local and imported
cheeses, with home baked breads and noen-noen chilli berry
butter

11. Mocha fudge crème fraîche dessert
In the style of the new millennium

OR

Tart Madiba

(Dark chocolate and Macadamia nut tart)
served with double vanilla ice cream

Budget Menu

Spicy boerboon soup
enhanced with coconut cream
topped with marogo roly-poly

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Grilled Cape salmon
served with pommes Emily's,
winter vegetables
and white wine cream sauce

OR

Roast sirloin of beef
served with pommes Emily's,
winter vegetables
and herbed meat glaze sauce

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Malva pudding
served with brandy custard
and double vanilla ice cream