



**Please note:**

We require a minimum of 30 guests for a buffet set up on Liquid Lounge  
Prices include VAT  
Prices are subject to change without notice

**Set Buffet | R285.00 per person**

**Salad Station**

- Greek Salad
- Pesto Pasta Salad with olives & sundried tomatoes
- Vegetable Samosas & sweet chili dip

**Main buffet station**

- Beef curry with traditional spices
- Portuguese spiced chicken pieces
- Spinach, mushroom & feta lasagne
- Savoury Rice
- Garlic & thyme crushed baby potatoes topped with melted cheese
- Oven roasted cinnamon pumpkin
- Oven roasted mixed vegetables

**Dessert station**

- Malva pudding and custard
- Vanilla Ice Cream

**ADDITIONAL ITEMS MAY BE ADDED AT THE FOLLOWING PER PERSON PRICE**

**Salad Station**

- Traditional coleslaw | R15.00 p/p
- Pickled beetroot salad | R15.00 p/p
- Crusted fish strips with Tatar sauce | R20.00 p/p
- Mini Portuguese rolls & butter | R15.00 p/p
- Spicy tomato pasta Salad

**Main buffet station**

- Leg of lamb with rosemary & garlic | R40.00 p/p
- Roasted pork Belly | R30.00 p/p
- Battered Hake with lemon wedges | R30.00 p/p
- Creamy Garlic potato bake

**Dessert Station**

- Baked chocolate pudding | R15.00 p/p
- Baked Cheesecake | R25.00 p/p
- Fruit salad | R10.00 p/p
- Red velvet cupcakes | R15.00 p/p

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You are also able to swap items from the 'additional' items list with items on the set buffet menu, however there may be price differences. **Eg:** Leg of lamb is more expensive than chicken pieces, and baked cheesecake is more expensive than Vanilla ice cream



## **Braai Menu # 1 @ R230.00 per person**

### **YOUR CHOICE OF 3 SALADS**

Creamy potato, red onion and gherkin salad

Coleslaw and raisin salad

Pickeled Beetroot salad

Curries spicy rice salad with green peppers and peaches

Broccoli Salad with toasted almonds, bacon and vinaigrette

3 Bean and coriander salad

Penne pasta salad with tuna, olives and sundried tomato pesto salad

Traditional Greek salad and dressing

Garlic bread

Traditional beef wors

Chakalaka

Portuguese spiced Chicken pieces

Bbq spiced sirloin / rump

Creamy Potato and onion bake

Roast honey and cinnamon butternut

### **YOUR CHOICE OF 1 DESSERT**

Baked chocolate pudding with caramel cream

OR

Malva pudding

Served with Ice Cream & Custard

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### **ADDITIONAL ITEMS MAY BE ADDED AT THE FOLLOWING ITEM P/P PRICE**

BBQ Chicken Wings R40

Lamb Chops R70

Pork Rashers R30

Cheese Grillers R40

Pork Chops R45

Salad R25

Pap & Shiba Sauce R25

Spinach, mushroom & Feta lasagna R25.00



## **Braai menu # 2 @ R285.00 per person**

### **YOUR CHOICE OF 3 SALADS**

Creamy potato, red onion and gherkin salad  
Coleslaw and raisin salad  
Pickled Beetroot salad  
Curries spicy rice salad with green peppers and peaches  
Broccoli Salad with toasted almonds, bacon and vinaigrette  
3 Bean and coriander salad  
Penne pasta salad with tuna, olives and sundried tomato pesto salad  
Traditional Greek salad and dressing

Garlic bread  
Traditional beef wors  
Chakalaka  
Portuguese spiced Chicken pieces  
Bbq spiced sirloin / rump  
Pork Chops

Potato and onion bake  
Roast honey and cinnamon butternut

### **YOUR CHOICE OF 1 DESSERT**

Baked chocolate pudding with caramel cream  
OR  
Malva pudding

Served with Ice Cream & Custard

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### **ADDITIONAL ITEMS MAY BE ADDED AT THE FOLLOWING ITEM P/P PRICE**

BBQ Chicken Wings R40  
Lamb Chops R70  
Pork Rashers R30  
Cheese Grillers R40  
Salad R25  
Pap & Shiba Sauce R25  
Spinach, mushroom & Feta lasagna R25.00

**BQ Finger Fork Menu 2019**

**Minimum of 25 Guests required for a Buffet Menu**

**All menu's to be finalized seven working days prior to function**

<b>R250.00</b>	<b>R270.00</b>	<b>R290.00</b>
4 x Cold Selection	5x Cold Selection	6 X Cold
4 x Hot Selection	5 x Hot Selection	6 X Hot Meat
2 x Vegetarian Selection	3 x Vegetarian Selection	4 X Hot Vegetarian
4 x Sweet Selection	5 x Sweet Selection	5 X Sweet

**Cold Canapés**

Avocado Savoury cheese cake with Salmon & Cucumber salsa and Lemon pearls	Root Vegetable Open Tartlet topped with Brie Cheese and Caramelized Onions	Mini Boxes filled with Watermelon, Mint, Roasted Feta and Parma ham squares
Smoked salmon Roulade Mousse with Melba Toast and Deep-fried Leeks	Grilled Halloumi Fingers topped with Cocktail Tomato Comfit & Basil Salsa	Tomato & Bell Pepper Soup Shots with hint of Chilli served with Garlic Roasted Crouton
Pickled Calamari, Radish and Cucumber Glasses served with Lemon grass Mayo	Mini Fish Fingers set in a bowl of Lemon Coleslaw and Lemon Wedges	Mini Savoury crumpets served with Smoked salmon and Crème Fraiche
Phyllo Cup filled with Prawn meat and Avocado and Cucumber Salsa	Butter chicken Roti wraps with Chilli Jam	Mini Biltong, Feta & Rosemary Quiche
Beetroot Cheese cake Log with Balsamic Pearls and Pickled Cucumber	Tempura Chicken Strips with Spicy Mango Salsa	Mini Oriental Grilled Chicken Wrap served with Avocado Hummus
Choux Puffs filled with Seafood Mayo	Chicken Liver Pate with Red Wine Jelly and Melba Toast	Mini Savoury Waffles topped with Crispy Bacon, Sour Cream & Chives

**Hot Meat Canapés**

Mini Boxes filled with Grilled Chicken and Asian Stir-fry accompanied by Roasted Sesame & Capsicum sauce	Grilled Chicken Satays set in Glass of Apple and Pecan Nut Slaw	Sticky Marinated BBQ Chicken Wings
Mini Steak and Onion Pies	Camembert, Fig and Thyme Tartlets	Beef Koftas with Hummus
Mini Meatball & Red Onion Skewer drizzled with Moroccan Marinade	Creamy Chicken and Spinach Fold over Tartlets	Thai Fishcakes with Orange & Fennel Salsa
Halloumi Cheese wrapped in Bacon with Avocado Salsa	Slow Roasted Pork Belly with Cranberry Coating and Apple Salsa	Mini Grilled Chicken Roulade filled with Cranberry & Spinach
Mini Mutton & Coconut Curry Boxes topped with Coconut Shavings	Individual Prawn Meat Stir Fry garnished with White Sesame Shards	Mini Beef Medallions wrapped in Bacon and finished off on the grill with BBQ Basting
Mini Beef Wellingtons served with Red wine Reduction	Tandoori Mutton Skewers with Minted Yoghurt	Chicken Curry Roti Wraps with Coriander & Chilli Yoghurt

**Hot Vegetable Canapés**

Mini Mushroom & Halloumi Vol au Vent	Jalapeno Poppers with Tomato & Basil Salsa	Mini Spinach Cannelloni Bites
Mini Polenta Logs topped with Roasted Marinated Peppers & Olive Tapenade	Individual Vegetable Stir-Fry	Blue Cheese and Fig Open Tartlets drizzled with Balsamic Reduction
Spinach and Feta Folded Tartlets	Mini Pumpkin Tart topped with Caramelized Onions	Vegetable & Potato Fritters with Chilli Salsa

**Dessert**

Mini Carrot Cake with Coconut Frosting	Cherry Angel Cakes with White chocolate shards	Chocolate Mousse logs topped with Coffee cream and chocolate pearls
Mini fruit Salad glasses topped with Berry Parfait and Almond Tuile	Strawberry Mousse log topped with Candied strawberries and Berry Pearls	Red Velvet Logs with Chocolate shards
Black Forest Chocolate dome	Strawberry and Vanilla bean Panna cotta glasses	Apple Pie Spring Rolls with Cinnamon Cream
Fresh Berry & Toasted marshmallow Shortbread Fingers	Assorted Éclairs	Fruit Kebabs with Vanilla syrup
Apple and Almond Tartlets	Deconstructed Lemon Meringue Cupcakes	Peach and Coconut Log topped with Vanilla Bean infused Cream
Lemon curd tartlet topped with Glazed Berries	Mini Traditional Swiss Roll with Fresh Fruits & Berries	Fruit slice topped with Cinnamon Cream

**Platter Menu:**

2019

<b>Emerald Platter Savoury R1100.00</b>	<b>Platinum Platter Savoury R1300.00</b>	<b>Executive Platter Savoury R1500.00</b>
Choose 4 Items of Savoury options per platter ( Serves 10 guest)	Choose 6 Items of Savoury options per Platter ( Serves 10 guest)	Choose 8 Items of Savoury options per Platter ( Serves 10 guest)
<b>Emerald Platter Sweet R1200.00</b>	<b>Platinum Platter Sweet R1400.00</b>	<b>Executive Platter Sweet R1600.00</b>
Choose 4 Items of Sweet Options per Platter ( Serves 10 guest)	Choose 6 Items of Sweet Options per Platter ( Serves 10 guest)	Choose 8 Items of Sweet Options per Platter (Serves 10 guest)

**Savoury Platters**

**Seafood**

Salt & Pepper Calamari boxes with Lemon Wedges	Line fish Goujons served with Fennel and Lemon Tartar Sauce and Grilled Lemon Wedges	Mini Margarita Prawn Meat Cocktail Glass with Avocado and coconut Salsa and Hint of Chilli
Fennel & Haddock fish cakes topped with Cucumber Salsa and Lemon Pearls	Prawn & Avocado Roulade topped with Julienne Cucumber Ribbons	Mini Seafood Tartlet topped with Lemon grass infused Sour Cream
Grilled Seafood Salsa Salad Boxes accompanied by Micro Herbs	Phyllo Cups filled with Garlic Butter Prawn Meat and Lemon Aioli	Shrimp, Melon and Pineapple Mini Kebabs Marinated in Honey and Chilli and Hint of Coconut
Mini Creamy Haddock and Leek Fold overs accompanied by Dipping Sauce	Mini Fennel Savoury Pancake filled with Line Fish Mousse layered with Pickled Cucumber and Salmon Slices and topped with Lemon Pearls	Avocado and Seafood Savoury Cheese Cake Log topped with Micro Salsa and Sesame Tuile

**Beef**

Mini Moroccan Rubbed Rump Kebabs	Mini Bobotie Beef Meatballs served with Apricot Jam	Mini Shepard Tartlets
Mini Biltong and Camembert Tartlets topped with Caramelized Onions	Marinated Beef Satay's set on Peanut Slaw	Mini Tenderized Steak Rolls filled with Grilled Peppers
Mini Beef Wellingtons serve with Red Wine Reduction	Mini Beef Stack Skewer layered with Caramelized Onions and Basil Pesto	Mini Rosemary & Garlic Infused Beef stir-fry with Soya and Sesame Boxes
Mini Beef Kofta accompanied by Rosemary infused Hummus	Mini Steak and Onion Pies	Mini Peppered Crouton topped with Marinated Sliced Beef topped with Balsamic Pearls and Micro herbs

### Chicken

Parmesan Chicken Strips with Coconut and Mango Salsa	Mini Honey and Whole grain mustard Chicken Kebabs	Grilled Chicken and Chive Quiche
Mini Chicken Roulade filled with Basil and Feta	Mini Butter Chicken Wraps served with Minted Yogurt	Mini Grilled Chicken Salad Boxes served with Crumbled Feta, Strawberry and Coriander
Mini Buffalo Chicken Lasagne Cups	Mini BBQ Grilled Chicken Wings	Chicken & Corn Potato Croquettes
Mini Creamy Chicken and Leek Pies baked until golden brown	Grilled Chicken Satay's set on a Peanut Slaw	Mini Chicken Taco Cups served with Guacamole, Salsa and Sour Cream

### Pork

Mini Crouton Slice topped with BBQ Pulled Pork Topped with Caramelized Onions	Mini Pork Satay's served with Cole slaw and Coriander	Mini Meatballs wrapped in Bacon brushed with sticky basting
Sticky Pork Spare Rib Fingers	Mini Ham and Cheese Fold overs	Sweet & Sour pork Stir-fry boxes served with Grilled Pineapple
Bacon Wrapped Mini Corn served with Dipping Sauce	Mini cheese Griller Sausage Rolls with Black Sesame	Steamed home-made bun filled with Pulled Pork and Coriander Salsa
Mini Bacon, Camembert & Onion Quiches	Bacon and Ham Pine wheels served with Chilli and Coriander Salsa	Pork and Apple Mini Pies

### Vegetarian

Finger Salad Cup served with Creamy Dressing	Caprice Salad skewers drizzled with Basil Pesto	Grilled Vegetable and Hummus Wraps
Cheese and Corn Potato Croquettes	Roasted Butternut & Feta Salad Box with Rocket	Roasted Vegetable Quiche
Mini Spinach and Feta Triangles	Crumbed Halloumi Fingers served with Red onion Salsa	Avocado Cheese Cake topped with Tomato Comfit
Broccoli & Feta Risotto Balls	Zucchini and Feta Crumpet topped with Roasted Bell Pepper Chutney	Mini Open Tartlet topped with Camembert and Caramelized onions

### Sweet Platters

Mini Chocolate Mousse Log topped with Coffee Pearls	Mini Granadilla Cheese Cake Log topped with Coconut Shavings	Mini Carrot Cakes topped Pecan Nut Crumble
Mini Milk Tart topped with Cinnamon Cream	Mini Fruit Kebabs drizzled with Mint and Vanilla Syrup	Mini Red Velvet Logs topped with Cream Cheese Frosting and Chocolate Pearls
Mini Lemon Meringue with Zest of Lemon and Orange	Mini Chocolate Brownies Served with Ganache Cream	Mini Fruit Salad Cups topped with Granadilla Parfait
Mini Apple Pie springrolls	Mini Peach and Coconut Fruit Slices	Mini Mixed Fruit Panna Cotta Log topped with Fruit Salsa
Mini Strawberry Cheese Cake Log topped with Strawberry Compote	Mini Chocolate Eclairs	Mini Baked Apple and Cinnamon Pie