



Prices are subject to change without notice

Braai Menu # 1 @ R265.00 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
 Pap & Shiba
 Roast honey and cinnamon butternut

YOUR CHOICE OF 1 DESSERT

- Baked chocolate pudding with caramel cream
- OR
- Malva pudding

Served with Ice Cream & Custard

Braai menu # 2 @ R295.00 per person

YOUR CHOICE OF 4 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
 Pap & Shiba
 Roast honey and cinnamon butternut

YOUR CHOICE OF 1 DESSERT

- Baked chocolate pudding with caramel cream
- OR
- Malva pudding

Served with Ice Cream & Custard

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
 Creamy potato Bake R25
 Spinach, mushroom & Feta lasagna R25.00
 Cheese cake R30.00



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<p><u>Buffet # 1 @ R285.00 per person</u></p> <p>2 x Salads 1 x Starter 2 x meat (Not lamb) 2 x Starch 2 x Veg 1 x pasta 2 x Dessert</p>	<p><u>Buffet # 2 @ 305.00 per person</u></p> <p>2 x Salads 1 x Starter 3 x meat (Not lamb) 2 x Starch 2 x Veg 1 x pasta 2 x Dessert</p>	<p><u>Buffet # 3 @ R340.00 per person</u></p> <p>3 x Salads 1 x Starter 3 x Meat ** 2 x Starch 2 x Veg 1 x pasta 2 x Dessert</p>
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Salads

Greek Salad	Pesto Pasta Salad with olives & sundried tomatoes	Traditional coleslaw	Pickled beetroot salad	Spicy tomato pasta Salad	Creamy potato salad	3 Bean salad
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Starter

Vegetable Samosas & sweet chili dip	Crusted fish strips with Tatar sauce	Mini Portuguese rolls & butter	Crusted chicken strips with sweet chili dip
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Meat

Beef curry	Portuguese spiced chicken pieces	Roasted pork Belly	Mild Butter chicken	Sweet & Sour pork	Sautéed beef strips	Chicken ala-king	** Roast leg of lamb
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Starch

Savoury rice	Basmati rice	Garlic & thyme crushed baby potatoes	Creamy garlic potato bake
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Vegetables

Salty peas	Oven Roasted mixed veg	Oven baked cinnamon pumpkin	Sautéed green beans with onions & mushrooms	Steamed broccoli topped with cheese	Sweet baby carrots
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Pasta

Spinach & feta lasagne	Mac & cheese
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Dessert

Malva pudding & custard	Baked chocolate pudding	Ice cream	Fruit salad & custard	Cup cakes
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BQ Finger Fork Menu 2020

Minimum of 25 Guests required for a Buffet Menu
All menus to be finalized seven working days prior to function

R260.00	R280.00	R300.00
4 x Cold Selection	5x Cold Selection	6 X Cold
4 x Hot Selection	5 x Hot Selection	6 X Hot Meat
1 x Vegetarian Selection	2 x Vegetarian Selection	3 X Hot Vegetarian
3 x Sweet Selection	4 x Sweet Selection	4 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 Faiche
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:

2020

Platinum Platter Savoury R1700.00
Choose 5 Items options per Platter (Serves 10 guest)
Platinum Platter Sweet R1800.00
Choose 4 Items of Sweet Options per Platter (Serves 10 guest)

Platinum Savoury Platter

Mini Creamy Haddock and Leek Fold overs accompanied by Dipping Sauce	Line fish Goujons served with Fennel and Lemon Tartar Sauce and Grilled Lemon Wedges	Shrimp, Melon Mini Kebab marinated in Honey and Chilli with Hint of Coconut
Fennel & Haddock fish cakes topped with Cucumber Salsa and Lemon Pearls	Mini Fennel Savoury Pancake filled with Fish Mouse and Pickled Cucumber	Mini Seafood Tartlet topped with Lemon grass infused Sour Cream
Mini Beef Kofta accompanied by Rosemary infused Hummus	Mini Peppered Crouton topped with Roasted Sliced Beef	Mini Shepard Tartlets
Mini Biltong and Camembert Tartlets topped with Caramelized Onions	Marinated Beef Satay's set on Peanut Slaw	Mini Rosemary & Garlic Infused Beef Stir-fry with Soya and Sesame Boxes
Mini Creamy Chicken and Leek Pies baked until golden brown	Chicken and Corn Potato Croquettes	Grilled Chicken and Chive Quiche
Grilled Chicken Stays accompanied by Peanut Slaw	Mini Butter Chicken Wraps served with Minted Yogurt	Chicken Strips with Coconut served with Sweet chilli and Cucumber salsa
Mini Crouton Slice topped with BBQ Pulled Pork Topped with Caramelized Onions	Mini Pork Satay's served with Cole slaw and Coriander	Bacon pine wheels served with Chilli Jam
Mini Cheese griller sausage rolls with black sesame	Mini Ham and Cheese Fold overs	Sweet & Sour pork Stir-fry boxes served with Grilled Pineapple
Finger Salad Cup served with Creamy Dressing	Cheese and Corn Potato Croquettes	Grilled Vegetable and Hummus Wraps
Mini Spinach and Feta Triangles	Mini feta and caramelized onion tartlet	Roasted Vegetable Quiche

Platinum Sweet Platter

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 Chocolate Eclairs
Mini Lemon Meringue with Zest of Lemon and Orange	Mini Chocolate Brownies Served with Ganache Cream	Mini Baked Apple and Cinnamon Pie
Mini Apple Pie springrolls	Mini Peach and Coconut Fruit Slices	Mini Strawberry Cheese Cake Log with Strawberry Compote

Executive Platter Savoury R2100.00
Choose 7 Items of Savoury options per Platter (Serves 10 guest)
Executive Platter Sweet R2200.00
Choose 6 Items of Sweet Options per Platter (Swerves 10 guest)

Executive Savoury Platter

Grilled Seafood Salsa Salad Boxes accompanied by Micro Herbs	Line fish Goujons served with Fennel and Lemon Tartar Sauce and Grilled Lemon Wedges	Avocado and Seafood Savoury Cheese cake topped with Lemon Pears and Micro Salad
Fennel & Haddock fish cakes topped with Cucumber Salsa and Lemon Pearls	Mini Fennel Savoury Pancake filled with Fish Mouse and Pickled Cucumber	Mini Seafood Tartlet topped with Lemon grass infused Sour Cream
Mini Beef Kofta accompanied by Rosemary infused Hummus	Mini Peppered Crouton topped with Roasted Sliced Beef	Mini Shepard Tartlets
Mini Biltong and Camembert Tartlets topped with Caramelized Onions	Marinated Beef Satay's set on Peanut Slaw	Mini Rosemary & Garlic Infused Beef Stir-fry with Soya and Sesame Boxes
Mini Bobotie Meatballs served with Apricot jam	Mini Steak and Onion Pies	Mini Tenderized Steak Burger Rolls topped with Marinated Peppers
Mini Creamy Chicken and Leek Pies baked until golden brown	Chicken and Corn Potato Croquettes	Grilled Chicken and Chive Quiche
Grilled Chicken Stays accompanied by Peanut Slaw	Mini Butter Chicken Wraps served with Minted Yogurt	Chicken Strips with Coconut served with Sweet chilli and Cucumber salsa
Mini Honey and Whole grain mustard Chicken Kebabs	Mini Chicken Roulade filled with Basil and Feta	Mini Grilled Chicken Salad boxes served with Grilled Feta, Strawberries and Coriander
Steamed home-made buns filled with Pulled pork and Coriander Salsa	Sticky Pork Spare Ribs Fingers	Mini Meatballs wrapped in Bacon brushed with sticky basting
Mini Crouton Slice topped with BBQ Pulled Pork Topped with Caramelized Onions	Mini Pork Satay's served with Cole slaw and Coriander	Bacon pine wheels served with Chilli Jam
Mini Cheese griller sausage rolls with black sesame	Mini Ham and Cheese Fold overs	Sweet & Sour pork Stir-fry boxes served with Grilled Pineapple
Finger Salad Cup served with Creamy Dressing	Cheese and Corn Potato Croquettes	Grilled Vegetable and Hummus Wraps
Mini Spinach and Feta Triangles	Mini feta and caramelized onion tartlet	Roasted Vegetable Quiche

Executive Sweet Platter

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 Chocolate Eclairs
Mini Lemon Meringue with Zest of Lemon and Orange	Mini Chocolate Brownies Served with Ganache Cream	Mini Baked Apple and Cinnamon Pie
Mini Apple Pie springrolls	Mini Peach and Coconut Fruit Slices	Mini Strawberry Cheese Cake Log with Strawberry Compote

