



Cell: 072 832 8983 * Tel: 021 534 7219
Unit 2, Trippessa Park, Bofors Circle, Epping 2, 7475
e-mail: info@silverspooncatering.co.za

BUFFET

SALAD / STARTERS FOR SPECIAL EVENTS

Selection of 4 Items

- Tuscan Salad in Won Tong Cups with Café De Pari Croutons, Macon Crumble, Parmesan Shavings
- Cucumber Spaghetti Salad with Fennel, Yoghurt Dressing, Lemon Zest & Chia Seeds
- Cajun Prawn Spiral set on Citrus Quinoa Salad served in a Glass with Poppadum Chips & Zaalouk Mousse
- Roasted Barley & Apple Salad Topped with Hazelnut Dressing, grilled Rump Steak nuggets & Watercress
- Spiked Pesto Potato Salad topped with Red Pepper Goats Cheese Foam & Micro Herbs
- Grilled Carrot Salad with Tahini, Roast Pumpkin Seeds & Pomegranate Balsamic Syrup
- Pulled Tikka Chicken and Roast Mediterranean Vegetable Salad with Pasta & Feta Crumble
- Thai Glass Noodle Salad Topped with a Coconut Salmon Fishcake Nugget
- Roast Beef Tataki Roll-ups with Chiffonade Salad, Sesame & Wasabi Mayo



BUFFET

MAINS FOR SPECIAL EVENTS

Choice of 3 – 300gr per person

- Chermoula Rubbed Roast Beef with Natural Gravy
- Roasted Chicken Thighs with Tangy BBQ Glazing & Lemon Zest
- Grilled Medallions of Line Fish Topped with a Savoury Horseradish Crust & Mussel & Roasted Garlic Sauce
- Oven Baked Chicken Supreme with a Dry Fruit Filling & Thyme, Mustard & Molasses Rub
- Lamb Curry (Choice of Indian Hughley, Thai or Cape Malay)
- Slow Roasted Rosemary Rubbed Leg of Lamb with Natural Gravy (add R15 per person)
- Grilled Pazon (Puerto Rico) Spiced Beef Fillet with Mushroom Cream (add R20 per person)
- Harissa Rubbed Sirloin Steak with Creamy Green Peppercorn Sauce
- Lamb Shoulder Roulade with a Spinach & Shitake Filling
- Norwegian Salmon Supreme



BUFFET

SIDES FOR SPECIAL EVENTS

Choice of 3 Served with Mains

- Saffron Rice with Cardamom & Roasted Onions
- Steamed White Rice with Clove Spiked Onion Fragrance
- Fondant Potatoes with Rosemary Crust
- French Style Potato Gratin with a Sour Cream & Chive Cover
- Oven Baked Polenta Cake with Parmesan & Thyme Crust
- Prasa Potato Filled with Truffle Oil Infused Mash Potato
- Stir Fried Vegetable Lasagne with a Cheese crust
- Roasted Medley of Seasonal Vegetables with Feta & Sunflower Seeds
- Ginger-Sesame Steamed Vegetables with Dania
- Roasted Root Vegetables with Honey Balsamico Glazing
- French Beads & Zucchini with Mint

For more options please call Chef Franz 072 832 8983



BUFFET

DESSERT MENU FOR SPECIAL EVENTS

Choose 5 Pieces

- Triple Chocolate Tart with Mirror Glazing & Gold Leave
- Seasonal Berry Ragout Topped with Aired Creamed Anglaise
- Vanilla Bean Infused Cheese Cake with Buchu Crumble & Hibiscus Gelee
- Chocolate Mouse set on Orange Soil with Cocoa & Cremolata
- Chocolate Truffle Layered Cake Slice with Bitter Chocolate Coating
- Caramel Bosu with Smokey Short Bread Biscuit & Apple Ragout
- Mini Key Lime & Sour Cream Tart with Green Tea Matcha Crust
- Yoghurt & Blueberry Mousse Tart with Lavender Canhesh
- Mini Fruit Tart with Milktart filling & Honey Glazing
- Almond Marzipan Frangipani Cake with Seasonal Fruit
- Meringue Tower

(All prices quoted excludes VAT & delivery)

Prices subject to change!