SILVER SPOON catering

THREE COURSE BUFFET C

(Choice of 4 Starter)

2 course……R 349.00

3 course…….R 435.00

Korean pulled beef on cocktail bao buns, melted pakchoy

Lemon garlic roasted lamb, green pea pesto, halloumi eggplant blini

Salmon on spring onion pancake with horseradish crème fraiche and dill

Individually served chicken variety in a basket

Moroccan butternut and feta salad with rocket leaves and harissa dressing

Roast beef roll ups with nacho crumble and polenta souffle bake

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Oven roasted leg of lamb and gravy

Grilled sirloin steak with firecracker glazing

Medallions of line fish, grilled with lemon cream sauce

Savoury spicy rice

Crispy parmesan potatoes

Seasoned Grilled root vegetables and almonds

Brown butter creamed corn souffle bake

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Key lime tartlets

Chai truffle cake

Strawberry cheesecake

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(All prices quoted excludes VAT & delivery)

Hiring,Staff,Cutlery,Crockery

SILVER SPOON Catering

THREE COURSE BUFFET D

(Choice Of 4 Starters) minimum order 30 pax

2 course ……R410.00 per person
3 course.....R 515.00 per person

Chickpea -sweet potato falafel, coconut cilantro tzatziki, Roast beef

Pulled Lamb Flat Bread with Sumac, Shitake Mayo

Crispy Prawn wontons with Yuzu Mayonnaise dip

Duck on French Shallot Tart and Walnut Pesto

Sirloin Steak Pave with Tomato Chilli Jam Topping

All green vegetable salad with Tahini Dressing, Bulgur wheat

Paco crumbed salmon croquettes, horseradish, anchovy dip, micro herbs

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Chermoula rubbed beef fillet medallions with mushroom sauce

Compressed lamb shank

Sheet baked chicken with pecorino cheese and crumble crust

Triple potato

5 spice Pumpkin

Cauliflower and Broccoli Cheese Bake

Roasted Mushroom and Cashew Breyani Rice

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Carrot and Walnut Cake with labneh icing

Berri pavlova

Chocolate Truffle Tart

Honey Rooibos Tea Panna Cotta, Rote grutze

(All prices quoted excludes VAT & delivery)

Hiring,Staff,Cutlery,Crockery