

Jessica's Events

M E N U

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ON ARRIVAL

Selection of Tea & Coffee	R25pp
Jug of Fresh Fruit Juice	R70
Mimosa · Orange Juice topped up with Champagne <i>*(non alcoholic option available)</i>	R50pp
Berry Gin & Tonic with Fresh Mint <i>*(non alcoholic option available)</i>	R55pp
Glass of L'Ormarins MCC <i>*(non alcoholic option available)</i>	R50pp

BREAKFAST MENU 1

From the Buffet	R75pp
Scrambled Egg Bacon Pork or Beef Sausage (<i>Choose one</i>) Tomato Toast	
ADD a Tea & Coffee Station	R25pp

BREAKFAST MENU 2

From the Buffet	R125pp
Muesli & Yoghurt Pots Scrambled Egg Bacon Pork or Beef Sausages (<i>Choose one</i>) Fried Tomatoes Sautéed Mushrooms Hash Browns Toast served with Butter & Preserves	
ADD a Selection of Pastries	R45pp
ADD a Tea & Coffee Station	R25pp

SNACK PLATTERS

Choose 5 Options

R175pp

Mini Beef Burgers

Mini Pizzas · Vegetarian Options Included

Lemon & Herb Chicken Kebabs

Satay Chicken Skewers

Boerewors Dunkers with Tomato & Onion Relish

Tomato & Basil Bruschetta

Spinach & Feta Mini Quiche

Vegetable Spring Rolls served with Sweet Chilli Dipping Sauce

Selection of Spicy Samosas served with a Lime & Coriander Dipping Sauce

PICNIC HAMPER

Hamper for Two

R450pp

Bottle L'Ormarins Brut

2 Bottles of Still Waters

2 Bottles of Sir Fruit Orange Juices

Selection of Mezze

Cheese Board with Fruit & Crackers

DINNER MENU 1 · BURGER BAR

Build your own Beef or Chicken Burger served with:

Lettuce, Tomato, Onion & Gherkins

A choice of Mushroom or Cheese Sauce and

Coleslaw served with French Fries.

R135pp

**Veggie burgers available on request*

DINNER MENU 2

Beef Lasagne R135pp
Chicken & Mushroom Pie
Served with Garlic Bread & a Green Salad

**Vegetarian option available on request*

DINNER MENU 3

Beef Stroganoff R165pp
Chicken Curry
Served with Rice & Sambals

**Vegetarian option available on request*

DINNER MENU 4

Roast Sirloin of Beef served with a Peppercorn Sauce R135pp
Lemon & Herb Roasted Chicken Pieces

**Vegetarian option available on request*

DINNER MENU 5 • BRAAI

Rump Steaks Grilled to perfection R140pp
Grilled Boerewors
Cajun Chicken Kebabs

**Vegetarian option available on request*

DINNER MENU 6 • SPITBRAAI

Seasoned Whole Roast Lamb cooked on the spit

R145pp

DINNER MENU • SIDE DISHES

Add any Side Dish to Menus 4, 5 or 6

Cajun Baby Potatoes	R8pp
Creamy Potato Bake	R35pp
Fragrant Rice	R15pp
Mixed Roasted Vegetables	R25pp
Greek Salad	R25pp
Coleslaw	R12pp
Potato Salad	R10pp
Corn on the Cob	R15pp
Pap with Tomato & Onion Sauce	R30pp
Bakers Rolls served with Butter	R15pp

DESSERT MENU

Add any Dessert to any of the Dinner Menus

R45pp

Malva Pudding served with Vanilla Custard
Sticky Toffee Pudding served with Vanilla Custard
Fruit Salad served with Vanilla Cream

PLATED MENU 1

STARTER (*Choice of 2*)

R595pp

- Sweetcorn Fritter topped with Smoked Salmon, Red Onion, Caper Berries & Cream Cheese
- Lightly Panko crumbed & fried Calamari Tubes served with a Garlic Aioli
- Chicken liver pate served on Croute topped with Bacon Jam
- Thinly sliced Rare Fillet of Beef, Gremolata & Potato Straws
- Chicken Satay Skewer & Asian Slaw

MAIN COURSE (*Choice of 2*)

- Fillet of Beef, Parmesan Mash, Seasonal Greens & a Creamy Wild Mushroom Sauce
- Slow cooked Lamb served with Rosemary Potatoes, Seasonal Vegetables & a Mint Jus
- Chicken Breast stuffed with Sundried Tomato & Feta, wrapped in bacon and served with Roasted Vegetable Cous Cous & Salsa Verde
- Seared Fillet of Salmon, Buttered Baby Potatoes, Green Beans & Mange Tout, Lemon Butter Sauce

DESSERT (*Choice of 2*)

- Strawberry Cheesecake
- Mini Malva Pudding served with Vanilla Bean Custard
- White Chocolate Crème Brûlée
- Chocolate Bomb • Rich Chocolate dessert with Molten Chocolate centre served with Vanilla Ice Cream

PLATED MENU 2

STARTER *(Choice of 1)*

R325pp

- Creamy Salmon Vol Au Vent
- Asian Chicken Skewer served with fine Cabbage & Herb Slaw
- Goats Cheese Tartlet served with Onion Marmalade

MAIN COURSE *(Choice of 2)*

- ½ Chicken Peri-Peri with Cajun Potato Wedges, Creamed Spinach & Roasted Butternut
- Sirloin Steak served with a Creamy Peppercorn Sauce, Buttered Mash & Greens
- Beer Battered Fillet of Hake served with Chips, Coleslaw & Lemon Mayonnaise

DESSERT *(Choice of 1)*

- Chocolate Brownie served with Vanilla Cream
- Nutella & Banana Mini Waffle
- Pavlova with Vanilla Cream & Seasonal Fruit