

The CAPETONIAN MENU

FUSION CLASSIC MENU (1) 2023

SOUP OF THE DAY

A baker's basket of fresh rolls and breads & butters

STARTERS

Choose from a selection of freshly picked salads and entrées to suit your appetite,
Freshly picked and seasoned to accompany your taste buds
Italian mozzarella salad & traditional potato salad with gherkins and chopped parsley
Italian roasted garden picks, drizzled with a honey mustard vinaigrette
Greek vegetable salad with lemon and oregano
Cabbage vinaigrette soaked in orange vinaigrette
Crisp green salad with herbs seasoned with lime
Spinach and feta salad roll drizzled with olive oil
Chefs' selection of fresh salad cuts and condiments

CAPETONIAN COLD APPETIZERS

Cape styled marinated local mussels, wrapped in a cocktail dressing
Grilled line fish, choux fois drizzled with a lemon basil cream dressing, including
Mediterranean seafood salad, nestled in a tangy and spicy tapenade

MAINS

ORIENTAL AND LOCAL CUISINE FROM OUR MAIN BUFFET

Prime roast beef roasted with mire poix basted in its jus
Roasted garlic & roast potato
Garlic chicken roasted and enveloped with fresh herbs or chicken tikka or chicken tandoori
Mutton curry of the day, slowly cooked in a south Indian style
Vegetarian mushroom and pea curry
Fruit de mere Lange – seafood thermidor a combination prawns' crab and fish fillet and mussels
Grilled deep ocean catch
Accompanied savoury rice
Twisted Malaysian chicken & calamari laksa wrapped in a saffron pale coconut, and chilli cream
And served with fragrant basmati rice
Accompanied by traditional condiments including raita and salsa

DESSERTS

An arrangement of freshly prepared desserts including
Cape fruit and jelly trifle
Double chocolate mousse with fresh cream
Cheesecake roulade, rolled with Thai and youngberries
Chocolate gateaux
Malva pudding & custard and fresh fruit salad in season
Chocolate brownies served with
Ice cream on request

Bottomless coffee and tea

- R285 PP -

(Minimum 30 pax)

*Menus are planned in accordance with seasonal availability, subject to change without notification.

The CAPETONIAN MENU

CLASSIC FUNCTION MENU (2) 2023

SOUP OF THE DAY

Cape Town styled soup of the day
A baker's basket of fresh rolls and breads & butters

SALAD SELECTION

A selection of freshly produced healthy salad from our buffet
Green crisp tossed salad spinach and feta salad roll drizzle with olive oil
Moroccan cous-cous enveloped in Eastern sumac and grilled veggies
Italian roasted garden picks, drizzled with a honey mustard vinaigrette
Thai orange and apple pineapple coleslaw with a hint of coriander and lime
Italian mozzarella salad topped with gorgonzola dressing

COLD SEAFOOD SELECTION

Fish fillet tartare, grilled and topped with our fantastic tartare sauce
Seafood cocktail, wrapped in a 1000 island sauce dressing

MAINS

Argentinian "ASADO" open flamed beef wrapped in our chef's secret recipe
Served with oven baked rosemary and garlic wedges
Garlic chicken tikka wrapped in slow stirred Bulgarian yoghurt perfumed with lemon
Freshly caught line fish layered in a light butter or cream sauce accompanied by
Grilled mixed Mediterranean veg in season
Grilled whole sugar scented butternut
Beef lasagne topped with cheddar and Mornay sauce
Beef rump steak curry, slow cooked in our own blend of secret spices
Served with fragrant basmati rice

DESSERTS

An arrangement of freshly prepared deserts including
Cape fruit and jelly trifle
Chocolate Swiss roll
And fresh fruit salad in season
Chocolate banana eclairs with fresh cream and sprinkled nuts
Chocolate brownies served with
Malva pudding & hot custard

- R275 PP -

(Minimum 30 pax)

*Menus are planned in accordance with seasonal availability, subject to change without notification.

The CAPETONIAN MENU

CLASSIC FUNCTION MENU (3) 2023

SOUP OF THE DAY

Cape Town styled soup of the day

Accompanied by a baker's basket of fresh rolls and breads & butters

SALAD BUFFET

Greek salad

Freshly picked salad greens served with dressings arranged with croutons perfumed with fresh basil Accompanied by a selection of freshly produced healthy salad from our buffet

Prepared to your specification including an array of flavours to suit your specific palate

Potato and gherkin salad green

Tempted by an array of fresh garden greens in season

Including freshly picked selection for your own selection

Zodwa's spicy fusilli salad wrapped in tomato chutney and chilli

Broccoli and tomato salad

MAINS

Cape Malay beef curry, slow cooked and topped with dhanya

Pepper Chicken fillet wrapped with fresh cream cheese mustard and Madagascan peppercorns

Served with Milanese savoury rice, fried with brunoise of onions and capsicum with a hint of herbs

Oven baked wedges sprinkled with lemon and Cajun sprinkles

Beef lasagne layered with cheddar and mozzarella

BBQ grilled chicken accompanied with mixed seasonal veg in season

Freshly caught line fish layered in a light butter or cream sauce

DESSERTS

Double cream chocolate mousse

Honeysuckle cake layered with custard and fresh cream drizzled with honey

Mohalabia, an Eastern dessert layered with custard and topped with a sprinkle of cinnamon sugar

Chocolate gateaux topped with ganache

Sliced fresh fruit in season

Accompanied by our hot dessert of the day served with hot custard

Ice cream on request

- R255 PP -

(Minimum 30 pax)

*Menus are planned in accordance with seasonal availability, subject to change without notification.