

## Banquet Package Menu's

The Menu's below match the Package names

Menu Name	Plated Starters	Roasts & Grills	Curries & Casseroles	Veg	Starches	Salads	Desserts
Exclusive	1	2	2	3	3	4	3
Gourmet	1	1	2	2	3	3	2
Elite	1	1	2	2	2	2	2
Select	1	1	1	2	2	2	1

### Plated Starter Selection

#### Thai Chicken on Lemon Grass Skewers

Bite Sized Chicken Skewered on Lemon Grass served on Side Salad with Peanut Dipping Sauce

#### Asian Beef Lettuce Cups

Asian spiced Beef Strips served in Crisp Iceberg Lettuce Cups and

Drizzled with a Balsamic and Honey Reduction

#### Arancini Di Riso

Risotto Rice Balls stuffed with Cheese and Vegetables Crumbed and Fried

Served with a Roast Red Pepper Purée and Parmesan Shavings

#### Beef Carpaccio

Cured Whole Beef Fillet, thinly sliced, served chilled, accompanied with Fresh Rocket, Basil, and Lemon

Drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

#### Cajun Spiced Chicken Fillet Salad

Gently Roasted Spiced Chicken Fillet Sliced and placed on Tropical Salad

Drizzled with a Honey and Whole Yoghurt Dressing

#### Smoked Salmon Trout Fillet and Rocket

With Tomato, Cashew Nuts and Basil Salad accompanied with a Horseradish Cream

## Plated Starter Selection Continued

### Roasted Cherry Tomato Tartlet

Baked Phyllo Case Filled with Roasted Rosa Tomatoes,  
Ricotta, Caramelised Onion and Basil Infused Olive Oil

### Flaky Puff Pastry Vol au Vents

Filled with Wild and Button Mushrooms in a Sage & Beurre Noisette Sauce

### Cape Malay Pickled Fish

South African Favourite Served with a Curried Yoghurt,  
Plump Raisins and Fresh Coriander

### Portuguese Rump Espetade on Bay Leaf Skewers

Juicy Tender Pieces of Rump Grilled on Bay Leaf Skewers Seasoned with Coarse Rock Salt  
Grilled to Medium served on Herb Salad with a Rich Dipping Sauce & Bruschetta

(Add R12 per person)

### Smoked Salmon and Avocado Stacks

Toasted Bruschetta Stacked with Rocket, Smoked Salmon, Sharp Tomato Salsa and Fresh Avocado Slice  
Topped with Fresh Ground Black Pepper

(Add R12 per person)

~\*~\*~\*~\*~

## Main Meal Selectors

### Roasts & Grills

#### Honey & Pineapple Glazed Gammon with Cloves

Lusa's Best Pickled Gammon Leg Roasted with Cloves then Glazed with Fresh Pineapple and Honey

#### Jamaican Pork Shoulder

Deboned Pork Shoulder Rubbed with Cumin, Coriander and Rock Salt then Roasted to Perfection

Served with Jamaican Jerked Sauce

#### Mustard Crusted Beef Topside

Beef Topside Coated with a generous amount of Spicy Mustard, Herbs and Spices

Roasted till Medium Rare and Served with Homemade Yorkshire Puddings

#### Roast Lamb Provençale

Deboned Leg of Lamb Roasted with Fresh Tomatoes, Onions, Garlic and Fresh Rosemary from Our Garden

Accompanied with Mint Sauce

(Add R20 per person)

#### Rolled Dark & White Meat Roast Turkey

Deboned and Served with Jarred's Best Sage & Sausage Stuffing – A delicacy not just served at Christmas

#### Roast Chicken Flatty

Butterflied Whole Chickens Rubbed with Fresh Garlic, Lemon Juice,

Accompanied with a Secret Herb and Spice Blend to make a Tasty, Juicy 'fall of the bone' Roast Chicken

#### Moroccan Chicken

We have a Spicy Moroccan Alternative to fire up your taste buds made with Cajun Spices,

Fresh Cracked Black Pepper and Fresh Tomato (*Chef David's speciality!*)

## Roasts & Grills Continued

### Chicken Tikka

Tender Pieces of Chicken Fillet Grilled with Aromatic Spices, Mixed Masala, Whole Yoghurt,  
Finished with Touch of Tomato Reduction and Cream

### Grilled Sirloin Steak

Sirloin Steak Basted with our Homemade BBQ Sauce Grilled to Medium on an Open Flame,  
Served Stacked with Mature Cheddar Cheese

### Whole Grilled Chicken Fillet

A secret Blend of Herbs and Spices Rubbed into our Chicken Fillets then Char-Grilled.  
Served with a Paprika and Lemon Sauce

### Grilled Calamari

Calamari Rings coated in Seasoning and Grilled with Mixed Peppers, Carrot and Baby Marrows

### Grilled Cajun Style Yellowtail

Coated in Cajun Spiced Flour Grilled and Served with a Lemon Butter Sauce.

### Portuguese Style Battered Hake

Hake Fillets Battered and Fried till golden brown served with a Spicy Portuguese Tomato Salsa

### Southern Fried Chicken Schnitzel

Chicken Fillets tenderised and coated in Southern Style Seasoned Flour and Bread Crumbs  
Grilled till golden brown and topped with Cheese and Mushroom Sauce

~ \* ~ \* ~ \* ~ \* ~

## Curries & Casseroles

All Curries are served with Sambals, Desiccated Coconut, Poppadum's and Chutney

### Deboned Beef Curry

A blend of Medium & Hot Curry Spices, Garlic Ginger, Herbs and Fresh Tomato

Brings an aromatic flavoured Traditional South African Curry

### Traditional Chicken Curry

Durban Style Indian Curry with Herbs and Fresh Turmeric

With a Touch of Cream and Paprika for Something Different

(Add Prawns R12.00 per person)

### Thai Style Vegetable Curry

A mixture of Cubed Butternut, Potato, Sweet Bell Peppers, Carrots, Onion and Lentils

With a Blend of Thai Yellow Curry Spices, Garlic, Ginger, Herbs And a Splash of Coconut Cream

### Butter Chicken

Bite Size Cubes of Chicken Fillet Roasted in the Oven with Aromatic Spices & Mixed Masala

Added to a Creamy Mild Aromatic Butter Sauce

### South African Bobotie

Cape Malay Style Beef Mince cooked with Curry Powder Masala, Chutney and Raisins.

Topped with a Baked Egg Custard, Bay Leaves from our Very Own Tree and Ground Cloves

### Beef Bourguignonne

A Comforting Stew made up of Beef Cubes in Red Wine, Mushrooms, Baby Onions and Lardons

Herbs, Spices and Stock for a Delicious Warming Stew that delivers on flavour.

### Lamb Potjie

A Traditional Hearty Lamb Pot with Lamb Cubes, Lamb Neck and Shank Pieces

Finished off with Fresh Vegetables, Spices and Stock

### CedarWoods Chicken Casserole

This divine recipe calls for Fresh Tomato, Yellow Onions, Fresh Bell Peppers, Potatoes and Sweet Carrots,

Herbs and Spices, Braised with Fresh Chicken Pieces till the Chicken is Soft and Tender

## Seasonal Vegetable Selection

### Roasted Vegetables

Fresh Seasonal Veggies Roasted with Spices and Olive Oil

### Stir Fried Veg

Julienne Cut Fresh Seasonal Veggies stir fried in Soy, Garlic and Spices

### Morocco Style Spinach

Wilted Spinach Cooked with Tomato and Onion

### Green Beans and Onions

Steamed Green Beans combined with Fried Onions and Spices

### Cauliflower and Broccoli

Traditional Steamed Cauliflower and Broccoli Florets smothered in Cheese Sauce

Topped with Grated Cheddar and Mozzarella and Over-Baked.

### Vegetable Ratatouille

Fresh Baby Marrow, Sweet Peppers, Egg Plant & Onions

Sautéed and smothered with a Hearty Neapolitan Sauce & Fresh Herbs

### Roasted Butternut

Roasted cubes of Butternut finished with Cinnamon, Brown Sugar,

Butter and Sesame Seeds

### Vegetable Bajjecs

Indian Spiced Mixed Vegetable Fritters Fried to golden brown

### Glazed Carrots

Fresh Garden Slices Glazed with Butter & Brown Sugar

## Starch Selection

### Creamy Potato Bake

Thinly Sliced Potatoes Layered with Onions, Mushroom and Cream Sauce

Topped with Cheese and Baked to perfection

### Fondant Roast Potatoes

Potatoes Roasted in a pool of Rich Beef Stock with a Crisp outside and a Rich and Creamy inside

### Mashed potato

Light and fluffy Fresh Mashed Potatoes

With a generous amount of Butter, Cream and a touch of Nutmeg

### Long Grain Patna Rice Pilau

### Fragrant Basmati Rice

### Wild and Patna Rice medley

With Tender Lentils

### Asian Egg Fried Rice

### Pap and "sous"

Served with Chakalaka (Traditional South African Tomato and Onion Gravy)

### Chinese Noodles

Stir Fried Egg Noodles with hints of Soy, Garlic and Chili

### Baby Roast Potatoes

Baby New Potatoes Roasted Golden Brown

### Sweet Potato Wedges

### Cous Cous

Moroccan Dish served with Mint & Chili



## Fresh Salad Selection

### CedarWoods Signature Salad

Fresh Greens Tossed with Mixed Bell Peppers, Spring Onion, Cherry Tomatoes,  
Cucumber, Roasted Butternut, Feta and Toasted Pine Nuts.

### Traditional Greek

Spring Greens with Mixed Sweet Peppers, Spring Onion, Cherry Tomatoes,  
Cucumber, Cubed Danish Feta and Plump Calamata Olives.

### CedarWoods Green Salad

Fresh Greens Tossed with Mixed Bell Peppers, Spring Onion,  
Cherry Tomatoes, Cucumber, Celery, Avocado and Peppadews

### Coleslaw

Shredded White and Purple Cabbage accompanied with Julienne of Carrots,  
Mixed Bell Peppers, Raisins and a Tangy Mayonnaise Dressing

### Potato Salad

Baby Potatoes cooked in their Jackets, Halved and Seasoned with Fresh Chopped Chives, Spring Onion  
And a Wholegrain Mustard Mayonnaise

### Beetroot Salad

Beets cubed and tossed in a Sweet Dressing Topped with Diced Onion and Micro Greens

### Stir Fry Salad

Julienne of Vegetables and Egg Noodles Stir Fried in Fresh Ginger, Garlic, a hint of Fresh Chilli  
And some Soy topped with Fresh Cashew Nuts and Sliced Green Onion

### Roast Vegetable Couscous

Roasted Vegetables Tossed with a Couscous that is prepared with Chicken Stock.

### Classic Caprice Salad

Thinly Sliced Tomatoes, Mozzarella and Fresh Basil Leaves with a Drizzle of Balsamic Glaze



## Decadent Desserts

### Traditional Crème Brulée

Baked Egg Custard with Caramelised Sugar on the top

### Duo of Chocolate Mousse

Rich Dark and White Chocolate Mousse served with Cream

### Baked Cheese Cake with Berry Coulis

New York Style Baked Cheese Cake served with a Sharp Berry Coulis and Chocolate Syrup

### Tiramisu

Finger Biscuits dipped in Espresso and Kahlua,

Sandwiched between Layers of Cream, Mascarpone and Chocolate Dust,

Topped with Coffee Syrup

### Fresh Seasonal Fruit Salad & La Valentia Ice Cream

Seasonal Fruit Topped with Fresh Fruit Juice and Vanilla Ice Cream

### Mini Fruit Tartlets with Pastry Cream

### Milk Tartlets

### Neapolitan Ice Cream with Bar One Sauce

### Meringue Nest – Pavlova

Crispy Meringue case Filled with Seasonal Fruit and Berries

Topped with Ice Cream and Chocolate Drizzle

Terms & Conditions apply and “Packages and Menus” can be adjusted according to your particular needs. We are always flexible in accommodating your special event”

Kosher and Halaal meals can be arranged at an additional surcharge