

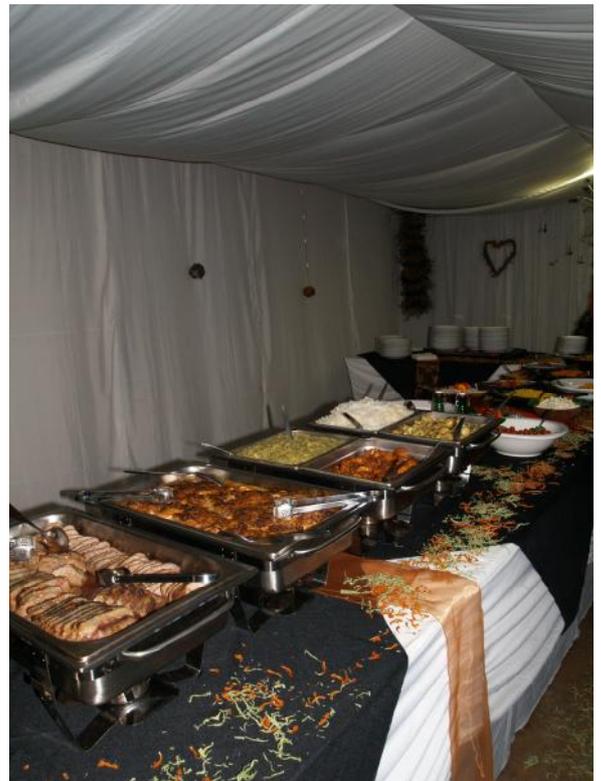


ELANDSKLOOF FOREL PLAAS ELANDSKLOOF TROUT FARM

R J Combrink, Dullstroom
Tel 01325 40136



BANQUETING MENUS 2012



WEDDINGS BIRTHDAYS WORKSHOPS KIDDIES
PARTIES TEAM BUILDING CONFERENCES
CORPORATE FUNCTIONS YEAR END FUNCTIONS

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MENUS

In order for us to cater for all your requirements, we have designed various menu options from which to choose. Attached hereto are some of Elandskloof's best traditional South African cuisine, served in true South African hospitality, for you and your guests.

Please do not hesitate to contact us regarding your specific requirements. We invite you to discuss them with us, and we will advise you accordingly.

Farm Breakfast @ R 50 per person

Fruit Juice
Cereal
Mieliepap

Wors / Minute steaks / Chicken livers / Savoury mince
Bacon
Mushrooms & Onions
Fried tomato / Baked beans
Sautee potatoes
Scrambled eggs / Fried eggs

Muffins & variety bread with butter and jams
Coffee and tea

Summer Breakfast @ R 60 per person

Fruit Juice
Cereal
Yoghurts
Mieliepap

Freshly cut fruits
Fruit salad
Cold Meats
Variety cheese
Quiche
Muffins
Croissants
Scones
Variety bread with butter and jams
Bread rolls

Coffee and tea

Brunch @ R 75 per person

Cold Buffet
Fruit Juice
Cereal
Yoghurt
Cold Meat
Variety of cheese
Fresh Fruit





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Warm Buffet

Mieliepap
Wors / Minute steaks / Chicken Livers / Savoury mince
Bacon
Mushrooms & Onions
Fried tomato / Baked beans
Sautée potatoes
Scrambled eggs / Fried eggs / Boiled eggs
Muffins, variety bread, croissants with butter and jams
Coffee and tea

Lunch and Dinner

*Choose from the following, according to the price
(see prices at the end)*

Canapés

Marinated Feta and Olives (V)
Crudités (V)
Mushroom Caviar (V)
Bacon and cheese rings
Spicy prawn blini
Smoked trout with avo on a beetroot rosti
Red onion marmalade on a rocket crostini (V)
Trout & herbs with crème fraiche on blini
Boere sushi (biltong, pap and pesto)
* Beef carpaccio & rocket bruchettas
Chicken liver parfait with biscuits
Caprice – tomato, mozzarella & basil pesto (V)
Variety dips
Variety breads and biscuits (V)
Fresh fruit sticks (V)
Spinach in phyllo rolls with sweet chilli sauce (V)

STARTERS (on your table)

Smoked trout and prawn timbale crostini's
Pear and gorgonzola salad (V)
Salmon in phyllo pastry
Rolled trout with salad
*Bundle asparagus with ham and balsamic vinaigrette
Terrine of Mediterranean vegetables with goats cheese (V)
Roasted duck terrine with red onion marmalade and a sherry sauce
*Carpaccio with rocket and parmesan
Chicken liver pate with fresh bread
Fruit cocktail (V)
Parma Ham and citrus salad
Biltong and cheese salad
Pancakes filled with: tuna, spinach & feta, creamed chicken, *asparagus, savory mince, ham and cheese
Tuna salad
Trio of Elandskloof's specialty – smoked trout blini, salmon phyllo, biltong pate

SOUP

Light curry carrot and ginger soup with coriander
Tomato and basil with cream
Oven roasted white onion and thyme
Cream of Mushroom
Butternut and Orange

(Vegetarian starters available on request)





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STARTERS (buffet)

- Cold Mustard sirloin
- Whole trout with cucumber and cream cheese
- Terrine of Mediterranean vegetables and goats cheese (V)
- *Carpaccio with rocket and parmesan
- Quiche (V)
- *Smoked duck with chutney
- Ratatouille with goat's cheese terrine (V)
- Biltong tian
- Biltong Pate with health bread
- Chicken liver pate with crostini's
- Caprice – tomato, mozzarella with basil pesto (V)
- Salmon in phyllo baskets
- Smoked trout blini's
- Variety breads and crostini's (V)
- Boiled eggs, served the English way

SALAD'S (buffet)

- Potato salad with bacon
- Tomato, potato and olive salad (V)
- Bacon, melon and Hollandaise sauce salad
- Caesar salad with chicken
- Pasta salad with Mediterranean vegetables (V)
- Marinated olives and feta (V)
- Set beetroot salad (V)
- Beetroot, feta and thyme salad
- Set carrot salad (V)
- Carrot salad with pineapple (V)
- Carrot with watercress and sherry sauce (V)
- Curry carrot salad (V)
- Carrot and cabbage salad (V)
- Cous cous with mint and tomato salad (V)
- Caprice Salad (V)
- Bread Salad (V)
- Greek Salad (V)
- Mixed Salad (V)
- Trout salad with watercress
- Mixed seafood salad with lime juice
- Greek Mushrooms (V)
- Set cucumber salad (V)
- Three bean salad (V)
- Tropical rice salad (V)
- Rice salad (V)
- Banana salad (V)
- Broccoli salad with nuts (V)
- Waldorf salad (apple, celery, nuts & yoghurt) (V)

** packed out salads – make your own salad
(Packed out salads counts as 3 salads)





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STARCH (buffet)

White rice
Yellow rice with raisins
Brown rice with lentils
Pilaf rice
Cous cous
Samp
Mash with garlic
Garlic potatoes
Baked potatoes dish with mushrooms
Potato bake with cheese
Chips
Mieliepap
Mieliepap tart
Baked potatoes

VEGETABLES (buffet)

Sweet carrots with aniseed
Pumpkin puffs
Pumpkin with parmesan and roasted pine nuts
Orange sweet potato
Sweet potato with cream cheese and rocket
Spinach with white sauce
Spinach with garlic, onion and lemon juice
Green beans with onion and potato
Cauliflower with white sauce
Cabbage with bacon and onion
Sauerkraut
Onions in a red wine sauce
Mixed vegetables tart with a cream sauce
Broccoli with roasted nuts
Peas and Corn
Mushroom and herbs with balsamic
Lentils with blackened onions
Baby marrows with bacon and onions
Butternut with caramelized onions, feta and pepper dews
Mediterranean vegetable medley

MEAT DISHES (buffet)

(Any traditional South African meat dishes are available on request, i.e. Oxtail)

* Stuffed leg of lamb with mint sauce
Lamb curry
Sheppard's Pie
Lamb stew
*Rosemary lamb chops

Rolled pig leg with apple sauce
Baked ham with pineapple
Sweet and sour pork

Sirloin medallions with pepper sauce
Beef stroganoff
Tongue with mustard sauce
*Oxtail





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Mousaka with parmesan
SA Babotie
Lasagna

Venison

Oven baked chicken pieces
Chicken pie
Stuffed chicken breast with spinach and feta, dried tomato sauce
Chicken in a white wine sauce

Fish cakes with a fruit salsa
* Baked Trout
(Vegetarian main course available on request)

DESSERT (buffet)

Trifle
Cheesecake with Amarula cream
Chocolate mousse tart
Pavlova with fresh fruit
Fruit tarts
Koeksisters
* Fruit Salad
Milk tart
Apple tart
Peppermint crisp tart
* Cheese plate
Crème caramel
Malva pudding with a toffee sauce
** Baklava
Baked Dessert
Bread and butter pudding with amarula custard

** Extra charge on these dishes if you do not choose price choice five or six.*





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Finger Snacks

Savoury

Cold

- Crudités (V)
- Mushroom caviar (V)
- Bacon & Cheese Wheels
- Spicy prawn blini's
- Smoked trout with avo on a beetroot rosti
- Red onion marmalade and rocket crostini's (V)
- Trout with crème fraiche in a cucumber
- Boere sushi
- Beef carpaccio with rocket bruchettas
- Chicken Liver parfait
- Caprice - Tomato, mozzarella & basil (V)
- Variety dips (V)
- Variety breads and biscuits (V)
- Spinach phyllo rolls with sweet chilli sauce (V)
- Smoked Salmon blini's
- Biltong pate
- Mozzarella, cocktail tomatoes en olive sticks (V)
- Soy marinated chicken breast stick with peanut pesto
- Roasted pear and gorgonzola sticks (V)
- Smoked Salmon in phyllo

Warm

- Sesame chicken stick with peanut sauce
- Vegetable Springrolls with sweet chilli sauce (V)
- Chicken springrolls with mango chutney
- Baby potatoes stuffed with mushroom pate (V)
- Honey mustard chicken wings
- Mini savoury tarts
- Cajun potato wedges with guacamole (V)
- Meatballs
- Sausage rolls
- Argentinean Meat pies with tomato/chilli salsa
- Orange & ginger pork sticks
- Duck pancakes with pineapple chutney
- Mushroom and thyme vol-au-vents (V)
- Baked peppers filled with Mediterranean vegetables
- Chilli beef tacos
- Creamed smoked Salmon vol-au-vonts

SWEET

- Fresh fruit sticks (V)
- Small fruit tarts
- Melktertjies
- Cheesecake
- Fruit Pavlova
- Glasses with chocolate mousse
- Date balls
- Variety bakes
- Millionaire Squares
- Chocolate Truffle cakes
- Mini Éclairs / Profiteroles
- Koeksisters

