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we are a green conscious convention centre

Printed on Environmentally friendly Sappi Triple Green paper

cuisine collection



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PUBLIC CATERING

CAFÉ FRESH

Assorted gourmet wraps
Selection of sandwiches
Assorted gourmet baguettes, Focaccia, and Panini

Portuguese chicken roll
Beef burger and chips
Pizza
Boerewors roll
Lasagne with side salad
Chef's curry of the day
Chicken noodle stir fry
Prawn noodle stir fry
Fish and chips
Hot chips

Yoghurts
Cheese and biscuits
Cakes and gateaux's
Assorted deluxe desserts
Deluxe muffins
Chocolate brownies
Assorted chips
Chocolate bars



ALSO AVAILABLE ON REQUEST

SUSHI BAR

Freshly prepared sushi to go

OYSTER BAR

Freshly shucked oysters on order

ASIAN NOODLE BAR

Prawn, chicken or vegetable stir fry to order

PIZZA BAR

Fresh pizza to go

SANDWICH AND WRAP BAR

Healthily prepared sandwiches and wraps

CHIP AND DIP

Fried chips to order with an array of dipping sauces

PASTA BAR

Freshly made pasta to order with a choice of pasta sauce

BURGER BAR

Chicken, beef or veggie burgers made to order

PÂTISSERIE BAR

Selection of baked and mousse desserts, pastries and high tea cakes

Availability and Operational hours of Café Fresh will be at the sole discretion of the CTICC Catering / Food and Beverage department. When planning your exhibition please ensure that the kiosks located in Hall 1A, 1B, 2 and 3 are available.



DAY CONFERENCE PACKAGE CATERING

BREAKFAST MENU

FULL ENGLISH BREAKFAST

ON THE TABLE

Platter of pastries and muffins
Sliced fresh fruit platter or
Swiss muesli and yoghurt
Breakfast preserves
Fresh fruit juice

HOT BUFFET OR PLATED

Baked beans, grilled mushrooms or grilled tomato
Sautéed potatoes or hash brown potatoes
Breakfast sausage - beef, chicken or lamb
Scrambled egg or poached eggs
Macon – beef or chicken or poached haddock

CONTINENTAL BREAKFAST DAY CONFERENCE PACKAGE

Plain, herb and cheese croissants with a variety of preserves
Assortment of Danish pastries and muffins
Bakers' basket of fresh continental bread rolls and toast
Seasonal sliced fruit platters
Selection of cured and smoked cold meats
Local cheese platters
Selection of fruit and plain yoghurts with compotes
Selection of cereals
Fruit juices – selection of orange and fruit cocktail
Freshly brewed coffee and assorted teas



DAY CONFERENCE PACKAGE CATERING cont

REFRESHMENT BREAKS

ON ARRIVAL

Mini muesli and yoghurt shots
Freshly baked muffins and mini Danish pastries

MID MORNING

Selection of closed and open sandwiches
Cookie jars

MID AFTERNOON

Mini health bars and chocolate brownies
Fresh fruit



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 1

COLD

Garden baby leaf salad bar
Thai seafood glass noodle salad
Smoked chicken and pepperdew quiche
Salad nicoise

Home made breads and bread rolls

HOT

Pan seared beef fillet with balsamic onions, and crisp rocket and marinated peppers
Jacket potatoes with coarse salt and rosemary
Baked vegetable cannelloni

DESSERT

Mini nut tartlets
Clotted cream
Crème caramel
Berry mille fleur



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 2

COLD

Garden baby leaf salad bar

Crumbed calamari and rocket salad

Asian vegetable rolls with sweet soya sauce

Malay style pickled fish with toasted coconut

Home made breads and bread rolls

HOT

Spicy Sri Lankan coconut chicken curry with fragrant rice

Traditional accompaniments

Tortellini of wild mushrooms and braised spinach

DESSERT

Tipsy tart

Crème anglaise

Vanilla baked cheese cake

Fresh fruit kebabs with toasted coconut



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 3

COLD

Garden baby leaf salad bar
Calamari, tamarind and chilli salad
Greek meze platter

Home made breads and bread rolls

HOT

Grilled crusted line fish on steamed leeks with a baby prawn voloute
Herb pineapple rice
Baked butternut stuffed with spinach and feta cheese
Asian stir fry with peanuts and noodles served with sweet and sour sauce

DESSERT

Berry cheesecake
Fresh fruit tartlet
Classic crème brule



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 4

COLD

Garden baby leaf salad bar

Mini bagels with orange and dill smoked salmon

Noodle and chicken salad with crisp spring onions and roasted nuts

Japanese sushi rolls

Home made breads and bread rolls

HOT

Beef goulash served with pickled cucumber and yoghurt

Baked rice

Country vegetable bake

Sundried tomato, rocket, and feta ravioli in arrabiata sauce

DESSERT

Mini lemon meringues

Dutch apple tart

Cappuccino mousse cake

Fresh fruit platters



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 5

COLD

Garden baby leaf salad bar
Roast tomato, mozzarella, and wild rocket salad
Spinach and feta quiche
Italian salami and vegetable pickles

Home made breads and bread rolls

HOT

Sticky roast chicken
Parsley new potatoes and sweet potatoes
Vegetable au gratin
3 cheese and mushroom cappelletti in a Napolitano sauce

DESSERT

Chocolate spring rolls
Double thick cream
Fruit bavorois
Tiramisu



DAY CONFERENCE PACKAGE CATERING cont

LUNCHES

OPTION 6

Assorted open and closed sandwiches on health breads, bagels, wraps and panini

COLD

Cajun chicken
Avocado, cheese and tomato
Cucumber and cottage cheese
Thai beef and coriander
Salmon and cream cheese
Mini assorted wraps with humus
Salad bar and condiments
Fresh vegetable crudité's with dips
Melba toasts, crostini and pita breads

HOT

Mini chicken and apricot kebabs
Grilled line fish on baby vegetables
Spinach and feta quiche
Seared beef with rocket and marinated vegetables

DESSERT

Fresh fruit skewers

THEMED D.C.P. BUFFETS AVAILABLE ON REQUEST E.G. ASIAN, SOUTH AFRICAN, INDIAN ETC

MID MORNING AND AFTERNOON BREAKS

Freshly brewed coffee and tea with:

Biscuits	R 28 pp
Donuts	R 33 pp
Waffles	R 48 pp
Pancakes	R 43 pp
Brownies	R 38 pp
Scones	R 38 pp
Muffins	R 41 pp
Danish pastries	R 41 pp
Filled croissants	R 58 pp
Sandwich wedges	R 48 pp
Open and canapé style sandwiches	R 58 pp
Sliced fresh fruit platters	R 38 pp
Fresh fruit kebab	R 38 pp
Biscuit platter (per 10 pax)	R 110 per platter
Assorted pastry platter (15 pieces)	R 165 per platter
Muffin platters (15 pieces)	R 155 per platter
Fruit platters (per 10 pax)	R 145 per platter
Fresh fruit bowl (15 pieces)	R 85 per Bowl



THEMED BREAKS

R60 pp

Death by chocolate

Chocolate and pecan nut brownies, choc chip cookies and chocolate shortbread fingers

Proudly South African

Milk tarts, koeksisters, caramelised orange tartlet and hertzoggies

Health, Wealth and Happiness

Bran muffins, oats and honey bars, fruit skewers and jungle mixes

Le Patisserie Delight

Caramel profiteroles, petite fours, Linzer tartlets and friandes

Belgian Delight

Waffles and crepes with cream, nuts, coulis and sauces

Power break

Energy bars, chocolate dipped bananas and tropical fruit smoothies

Additional energy drinks

Red bull

Powerade



BREAKFAST MENUS CONTINENTAL BUFFET

R125 pp

OPTION 1

Roasted vegetable quiche
Crumpets served with stewed berries
Scrambled eggs on a breakfast muffin with smoked salmon
Muesli with Greek yoghurt
Breakfast pastries and condiments
Fresh fruit platters
Assorted smoothies
Fresh fruit juice

OPTION 2

Eggs Benedict
Filled croissants with pastrami and emmentaler cheese
Mushroom and pepper dew frittata
Pancakes with banana and fynbos honey
Yoghurt and berries
Fresh fruit kebabs
Assorted smoothies
Fresh fruit juice

OPTION 3

Poached eggs on toasted rye with sauce mornay
Mini boerewors wheels
Savory pancakes
Fruit salad shots
Breakfast breads and muffins with condiments
Juice bar



BREAKFAST MENUS BUFFET

R145 pp

OPTION 4

COLD

An assortment of halaal cured and roasted cold cuts
Sliced cheese platters of local and imported cheeses
Plain, herb and cheese croissants with a variety of preserves
Assortment of Danish pastries and muffins
Bakers' basket of fresh breads and bread rolls
Seasonal sliced fruit platters
Selection of fruit and plain yoghurts with stewed fruit
Selection of cereals including muesli, cornflakes,
All bran, weetbix and rice crispies
Fresh and skim milk
Fruit juices – selection of orange, and fruit cocktail

HOT

Select One Dish

Scrambled eggs
Eggs Benedict
Poached eggs
Vegetable frittata

Select Two Dish

Beef macon
Mini breakfast rump steak
Chicken macon
Spicy lamb sausage
Poached haddock
Beef boerewors wheels
Chicken sausage
Breakfast beef patty
Breakfast lamb patty



BREAKFAST MENUS BUFFET cont

R145 pp

OPTION 4 continued

Select Three Dish

Sautéed potatoes

Hash brown potatoes

Lyonnais potatoes

Grilled tomato

Baked beans

Chilli bean chutney

Sautéed mushrooms

Creamed corn

Tomato and onion smooortjie

Freshly brewed tea and coffee

BREAKFAST MENUS PLATED

R140 pp

ON THE TABLE

Fresh fruit juices
Bakers' platter of Danish pastries, muffins and scones
Grated cheeses and jam confits
Fresh toast basket

STARTERS

Swiss muesli cocktail (layered with Greek yoghurt and fruit coulis)
Fresh seasonal sliced fruit served with fruit compote
Strawberry yoghurt timbale garnished with fresh fruit
Cured and smoked cold meat and cheese platter

MAINS

Scrambled eggs with grated cheese, minute steak, tomato with creamed corn, grilled lamb chippolata and sautéed potatoes

Scrambled egg, poached haddock with a chive cream sauce, grilled tomato, hash brown potatoes and sautéed mushrooms

Masala spiced scrambled egg, grilled chicken sausage, sautéed potatoes, macon, chillie beans and sautéed mushrooms

Poached eggs benedict with rolled macon, grilled boerewors, sautéed mushroom, grilled tomato and sautéed potatoes

Spanish omelette, grilled tomato, beef breakfast patty, rosti potatoes and grilled mushroom



COCKTAIL MENU

Available from 16h00 – 18h00

ALL COCKTAILS CAN BE SERVED TIPIA SERVICE, BUFFET OR TRAY

OPTION 1 CHOOSE 5 COLD AND 5 HOT R 165 pp

OPTIONS 2 CHOOSE 7 COLD AND 7 HOT R 180 pp

OPTIONS 3 CHOOSE 9 COLD AND 9 HOT R 199 pp

COLD

Mozzarella, pesto and tomato bruschetta

Parmesan biscotti topped with gorgonzola cream and caramelised onions

Roast beef on camembert with cranberry glaze

Savory mini scones with smoked trout and chive cream

Assorted sushi and maki rolls

Shrimp and mussel quiche

Parmesan tartlet with seafood ceviche

Smoked salmon forks

Seafood cocktail with dill and lemon served in a shot glass

Vegetable crudités and dip platters

Thai prawn satay with a sweet chilli glaze

Asian vegetable wrap

Salmon and avo parcel

Oysters in half shells

Herb crusted prawn skewer

Cherry tomato, bocconcini and basil skewers

Chicken liver parfait with melba toast

Seared lamb with mint pea puree on tomato pikelets

Fresh smoked salmon trout with horseradish on rye bread

Seafood cocktail with dill and lemon served in a shot glass

Selection of crudités, crisp garden vegetables and fruit sticks served with a variety of dips

Marinated shrimps with wasabi and pickled ginger



COCKTAIL MENU cont

Available from 16h00 – 18h00

HOT - Select 5 dishes

- Char grilled chicken satays in a Thai peanut sauce
- Cocktail samoosa with a spicy tomato relish
- Mini seafood thermidor
- Traditional bean bunny chows
- Thai fish cakes
- Prawn twister
- Spinach and feta rissoles
- Asparagus and feta cheese tartlet
- Tandoori chicken kebab with a mint and coriander raita
- Chicken and prawn wontons with a plum and sesame sauce
- Vegetables and cashew nut spring rolls
- Steamed dim sum
- Peri peri winglets
- Mini chicken and peppadew quiche
- Prawn tepura served with a teriyaki glaze
- Sheish kebabs with a cucumber raita
- Mini beef espedatas with Harrisa dip
- Crumbed mushrooms filled with goats' milk cheese
- Mini seafood kebabs
- Minted lamb cutlets basted in a garlic and honey marinade
- Honey and fynbos glazed lamb kebabs
- Crispy Peking duck pancakes with spring onions
- Prawn spring rolls
- Prawn bomb with a sweet chili glaze
- Crayfish samoosa
- BBQ lamb ribs



LATE SUBSTANTIAL COCKTAIL MENU (From 18h00 onwards)

Choose a minimum of 4 stations at R60 per station

OVERVIEW

To create an informal yet workable environment serving food from 8 themed food stations creating a food market feel with a choice and variety second to none

CANAPÉS

A selection of canapés on open French bread, rye bread, tartlet cases etc with a variety of fillings served on trays by waiters

SEAFOOD STATION

A medley of smoked salmon, steamed whole prawns and calamari served cold with a variety of condiments and sauces e.g. coral mayo, marie rose etc.

SATAY STATION

A selection of chicken, beef, vegetable and fish kebabs served with a variety of sauces and dips e.g. peanut sauce, sweet chilli, wasabi mayo

CARVERY STATION

A carvery of buttock of beef served with cocktail Portuguese rolls, mustards, sliced tomato, sliced cucumber, onions and lettuce

SUSHI STATION

A variety of California and maki rolls with pickled ginger, wasabi and Kikkoman Soya sauce

CURRY STATION

A selection of lamb Rogan josh, chicken and prawn curry and bean and potato served with basmati rice, roti and traditional condiments

SAMOOSA STATION

An assortment of samosas including mince, potato, snoek, butternut and coriander, feta cheese and fig and sweet corn and cheese served with a chilli relish and tamarind sauce

RIBS AND WINGS

Lamb ribs, beef ribs and chicken wings basted in a honey and rosemary marinade

DESSERT STATION

A selection of our pastry chefs' creations

AROUND THE WORLD FINGER FORK MENU

The idea is to create various stations and to create a food market environment and feel

R65 pp per country with a minimum of 4 countries
(Can be served for cocktail or lunch)

CHINESE

Chicken and vegetable spring rolls served with a sweet chilli sauce
Spicy beef and cucumber salad
Vegetable and noodle stir-fry
Sizzling beef with wok fried vegetables
Egg fried rice

INDIAN

Madras lamb curry
Roti, pilaf rice, pickles
Selection of samosas served with a chilli chutney
Vegetable bryani and dhal

ITALIAN

Italian salad
Antipasto platter
Baked fish with polenta
Spinach and feta cannelloni

JAPANESE

Selection of sushi including Nigiri, Maki and California rolls
Wasabi and pickled ginger
Tepenyaki of fish and calamari served with a teriyaki sauce
On braised sprouts and cabbage

MAURITIAN

Chicken and prawn gumbo
Mango savory rice
Cajun grilled line fish
Chilli and banana grilled kebabs
Cajun spiced prawn and pineapple skewers



AROUND THE WORLD FINGER FORK MENU cont

MORROCAN

- Chermoula chicken
- Minted dried fruit couscous
- Braised baby potato and spinach with cumin
- Moroccan spiced beef kebabs

SOUTH AFRICAN

- Beetroot and feta salad
- Pickled fish
- Lamb and tomato bredie
- Yellow rice
- Sweet potatoes
- Vegetable potjie

BELGIAN DESSERTS

- Malva pudding
- Fresh fruit tartlets
- Sarchertorte
- Baked cheesecake
- Baklava
- Tiramisu
- Strawberry charlotte ruse
- Deep fried sesame custard buns
- Italian kisses



TRADITIONAL SOUTH AFRICAN BRAAI MENU

R265 pp

COLD

Selection of salad greens, accompaniments and condiments
Sweet potato, sour cream and herb salad
Beetroot and onion salad
Fruity coleslaw salad with pecan nuts
Bakers' basket of corn bread, garlic bread, pot bread and rolls

OFF THE COALS

Lamb chops
Traditional boerewors
Beef steaklets
Chicken wings
Vegetable kebabs marinated in turmeric and yoghurt

HOT

Pap
Chakalaka
Corn on the cob
Potato bake

DESSERTS

Milk tart
Koeksisters
Trifle
Malva pudding with vanilla custard
Fruit salad and ice cream



CAPE SEAFOOD B.B.Q. MENU R285 pp

COLD

Greek salad
Marinated Mediterranean vegetables with fresh rocket
Cape seafood salad
Bakers' basket of breads, garlic bread and rolls

OFF THE COALS

Fresh whole snoek with an apricot glaze
Calamari steaks
Prince prawns
Fresh line fish

All served with garlic butter, peri peri and lemon blur blanc

Crayfish – Additional R150.00 p.p

HOT

Savory rice
Mussel hot pot
Baked potatoes with sour cream
Balsamic glazed baby onions with tomatoes
Oven roasted Mediterranean vegetables

DESSERTS

Fruit Pavlova
Fresh fruit kebabs
Ebony and ivory mousse
Passion fruit Charlotte Russe
Marbled chocolate orange and chocolate cheese cake



PLATED SET MENUS

Lunch set menus – minimum of 2 course from R155 pp

STARTERS

- Grilled tiger prawn served on a bed of baby leaves accompanied by avocado and mango salsa R 95
- Thinly sliced beef carpaccio served with roasted baby beetroot, watercress, parmesan, and olive oil R 85
- Lightly smoked mozzarella cheese and slow roasted cherry tomatoes served with rocket and dressed with apple balsamic vinaigrette R 75
- Pesto rubbed chicken breast set on herb salad with calamata olives, Danish feta, and cocktail tomatoes R 80
- Goat's milk cheese and fig phyllo tart served on a seasonal salad bouquet with toasted walnuts and balsamic reduction R 80
- Paprika grilled chicken breast set on a petit salad bouquet served with sweet melon and coriander salsa R 80
- Marinated west coast mussel and calamari strips served with baby garden greens, garlic croutons and wasabi mayonnaise R 80
- Sesame crusted beef strips, spring onion and marinated peppers served on herb salad with Indonesian soya sauce and alfalfa sprouts R 80
- Rosette of Franschoek smoked salmon trout set on a salad bouquet served with Melba toast, fennel infused crème fraiche and lemon vinaigrette R 85
- Marinated mushroom and feta cheese stack served with sticky tomato salsa and seasonal salad bouquet drizzled with basil pesto R 75

ENTREES

- Rich Cape crayfish bisque topped with a chive cream
- Fresh tuna carpaccio, rocket, parmesan shavings and roasted sesame and garlic dressing
- Mozzarella, sweet basil, and almond ravioli napped with a tomato sauce aioli
- East African prawn and coriander coconut soup
- Cream of forest mushroom soup
- Linguini pasta with hot smoked salmon, prawns, mussels in a delicate dill beurre blanc R 60

PLATED SET MENUS cont

SORBET

R 23

Cranberry and ginger
 Litchi and chilli
 Lime and basil
 Lemon
 Raspberry and lime
 Passion fruit
 Melon and mint
 Mandarin

MAIN COURSE

- Beef fillet topped with mushroom duxelle and wrapped in a puff pastry casing served with ratatouille vegetables and rosemary scented jus R 100
- Seared Norwegian salmon served with parsley new potatoes, seasonal vegetables, and herb beurre blanc R 110
- Oven roasted Karoo Lamb cutlets served on crushed new potatoes, grilled asparagus, and natural jus R 110
- Tandoori spiced fillet of ostrich served with herbed cous cous, roasted root vegetables, and peach chutney R 110
- Slow roasted Lamb Shank served on butternut and potato puree with seasonal vegetables R 95
- Chicken roulade with feta, olives, and sweet basil served on lyonnaise potato and a butternut and vegetable bouquetiere napped with saffron cream R 90
- Wild mushroom ravioli served on sautéed spinach with truffle veloute R 90
- Herbed risotto served with ratatouille vegetables and basil pesto R 90
- Potato gnocchi served with Mediterranean vegetables, creamy garlic sauce, watercress and shaved parmesan R 90
- Pan seared beef fillet served with croquette potatoes, seasonal vegetable bundle, and creamy whole grain mustard jus R 100





PLATED SET MENUS cont

DESSERTS

Italian tiramisu served with raspberry compote and chocolate coffee beans

Dark chocolate mousse accompanied by balsamic infused strawberries and fresh cat mint

Apple tarte tin with vanilla ice cream and an almond tuille

Baked lemon scented cheese cake with fresh fruit and toasted almonds

Vanilla pannacotta served with blueberry compote and kiwi fruit

Iced white chocolate parfait with seasonal fruit and mixed berry coullis

Vanilla crème brule with a phyllo pastry disc and stewed fruit

Baked chocolate pudding with peanut brittle and crème anglaise

Trio of strawberry, kiwi, and peach sorbet served with seasonal fresh fruit and pistachio nuts

Baked macadamia nut and caramel tartlet with Chantilly cream

ALL DESSERTS R75 PER PERSON

South African cheese and biscuit platter (2 per table) R 30 pp

Selection of pastry chef's friandise R 19 pp



BANQUET BUFFET

OPTION 1 R235 pp

PLATED STARTER

Mozzarella and roasted plum tomato salad with a herb garden bouquet, basil pesto and an aged balsamic reduction

Baked goats cheese, pine nut and sage phyllo cigar with a herb salad bouquet and raspberry vinaigrette

Creamy feta and walnut spring roll with a sweet fig reduction, served with a roasted beetroot and mint salad

Mediterranean Aubergine, tomato, goats cheese and sweet basil stack with a herb lavash, red onion marmalade and a red pepper coulis

Oriental pancake filled with grilled chicken in a sticky plum sauce and spring onions accompanied by a sweet Indonesian soy sauce and crisp Chinese green

Pate of smoked Franschoek river trout with crisp melba toast with a bed of fresh garden greens and a citrus dill cream garnished with a rosette of fresh smoked Norwegian salmon

Butternut and citrus soup with a lemon foam



MAIN COURSE BUFFET

Selection of garden greens, condiments and dressing
Antipasto selection of grilled vegetables, onions, eggplant and baby marrows

CARVERY - Select 1 dish (additional item charged at R15.00 pp)

Herb crusted roast buttock of beef
Corn-fed roast chicken
Roasted minted leg of lamb
Rolled stuffed loin of beef

SAUCES - Select 2 dishes

Creamy truffle sauce
Pepper sauce
Pesto Jus
Minted demi glace

HOT - Select 2 dishes

Cape Malay chicken curry
Crusted line fish with a lime butter sauce
Lamb madras curry
Mixed seafood thermidor with savory rice
Potato gnocchi with roasted onions and peppers and a saffron veloute
Butternut, spinach and almond lasagna with fresh rocket and mature parmesan cheese

VEGETABLES - Select 4 dishes

Golden roast potatoes
Gratin potatoes
Potato croquettes
Fragrant baked rice
Savory rice
Tomato and sweet basil risotto
Couscous
Mélange of vegetables
Baked Mediterranean vegetables
Glazed carrots and broccoli almandine
Roasted butternut with green beans and mustard seeds
Grilled marinated Mediterranean vegetables
Cauliflower and broccoli gratin
Cinnamon baked pumpkin



MAIN COURSE BUFFET cont

DESSERT BUFFET - Select 4 dishes

Tropical fruit salad

Mocha mousse

Malva pudding

Trifle

Tiramisu

Granadilla crème brule

Bannofi tartlets

Berry pannacotta

Milk tarts

Banana tartlets

Berry cheesecake

Mini fruit flan

Baklava

Fruit Pavlova

Mini koeksisters

Summer fruit tartlets

Fresh fruit kebabs

Chocolate tarts

Pecan nut tartlets

MAIN COURSE BUFFET cont

OPTION 2 R255 pp

COLD - Select 5 dishes

Selection of baby salad greens, condiments and dressing
Caesar salad bar
Smoked salmon pate and toasted baguette
Caprese salad
Thai seafood salad with lemon grass

Calamari salad
Malay style pickled fish
Grilled chicken liver salad with mandarin segments
Spinach noodle and feta salad
Thai baby potato salad
Tuna, coriander and chilli pasta salad
Thai beef and cucumber salad

Bakers' basket of fresh breads and bread rolls

CARVERY - Select 2 dishes (additional item charged at R15.00 pp)

Herb crusted roast buttock of beef
Corn-fed roast chicken
Roasted minted leg of lamb
Rolled stuffed loin of beef
Herb crusted lamb rack
Whole fillet of beef with a pommery mustard crust

SAUCES - Select 2 dishes

Creamy truffle sauce
Pepper sauce
Pesto Jus
Minted demi glace





MAIN COURSE BUFFET cont

HOT - Select 3 dishes

- Cape Malay chicken curry
- Chicken and prawn vindaloo
- Crusted line fish with a lime butter sauce
- Lamb madras curry
- Irish stew
- Mixed seafood thermidor with savory rice
- Beef pepper pot
- Grilled line fish on a leek and mussel ravioli
- Potato gnocchi with roasted onions and peppers and a saffron veloute
- Butternut, spinach and almond lasagna with fresh rocket and mature parmesan cheese
- Seafood paella

VEGETABLES - Select 5 dishes

- Golden roast potatoes
- Rocket crushed new potatoes
- Gratin potatoes
- Potato croquettes
- Fragrant baked rice
- Savory rice
- Tomato and sweet basil risotto
- Couscous
- Mélange of vegetables
- Baked Mediterranean vegetables
- Glazed carrots and broccoli almandine
- Roasted butternut with green beans and mustard seeds
- Grilled marinated Mediterranean vegetables
- Cauliflower and broccoli gratin
- Cinnamon baked pumpkin



MAIN COURSE BUFFET cont

DESSERTS - Select 5 dishes

- Tropical fruit salad
- Mocha mousse
- Malva pudding
- Trifle
- Tiramisu
- Granadilla crème brule
- Bannofi tartlets
- Berry pannacotta
- Milk tarts
- Banana tartlets
- Berry cheesecake
- Mini fruit flan
- Baklava
- Fruit Pavlova
- Mini koeksisters
- Summer fruit tartlets
- Fresh fruit kebabs
- Chocolate tarts
- Pecan nut tartlets



CREW MEALS

R79 pp

Supplied to members of staff working at the CTICC

Can be served plated or buffet with a vegetables option available

OPTION 1

French salad, shepherds pie, chocolate mocha mousse

OPTION 2

Mediterranean pasta salad, roast chicken, rosemary potato wedges, baked butternut, natural jus, fruit salad and cream

OPTION 3

Three bean salad, homemade chicken pie, gravy and chips, peas, fruit trifle

OPTION 4

Potato and chive salad, baked line fish, savory rice, seasonal vegetables, bread and butter pudding

OPTION 5

Fruity coleslaw with pecan nuts, roast beef, roast potatoes, peas and carrots, peppermint fridge cake

OPTION 6

Thai chicken noodle salad, lamb and potato curry, condiments, rice, fruit tartlets

OPTION 7

Greek salad, fish and chips, malva pudding and custard



LUNCH AND SNACK BOXES

These boxes are designed for clients that are going off site on excursions and tours for them to take along with them.

OPTION 1

R115 pp

Portuguese baguette with beef pastrami, grated gherkins and pommery mustard

- 1x cheese and biscuit portion
- 1x packet crisps
- 1x chocolate bar
- 1x fruit juice portion
- 1x whole fruit
- 1x cutlery pack

OPTION 2

R129 pp

Olive and herb panini smothered with mozzarella cheese, smoked chicken, basil pesto on fresh rocket

- 1x cheese and biscuit portion
- 1x packet jungle mix
- 1x dessert (cheesecake, crème caramel or fruit salad)
- 1x chocolate bar
- 1x fruit juice portion
- 1x whole fruit
- 1x cutlery pack

OPTION 3

R135 pp

Herb focaccia layered with smoked salmon, chive cream cheese and salad greens

- 1x cheese and biscuit portion
- 1x packet health mix
- 1x salad (waldorf, pasta or rice)
- 1x dessert (cheesecake, crème caramel or fruit salad)
- 1x fruit juice portion
- 1x whole fruit
- 1x cutlery pack

LUNCH AND SNACK BOXES cont

OPTION 4 (BREAKFAST BOX)

R120 pp

- Portion yoghurt
- Muffin
- Jam portion
- Butter portion
- Health breakfast bar
- Juice portion
- Croissant filled with emmenthaler cheese and salami
- Fresh fruit
- Cutlery pack





HEALTHY OPTIONS

OPTION 1

R120 pp

Mini panini with roast beef and gherkin
Greek salad
Health bar
Tropical muesli mix
Fruit juice
Cutlery pack

OPTION 2

R120 pp

Pre-packed carrots and celery with humus
Muesli bar
Mini bagel with smoked salmon and cream cheese
Fruit salad
Fruit juice
Cutlery pack

OPTION 3

R120 pp

Mini whole wheat baguette with smoked chicken and perinaise
Energy bar
Roasted nut mix
Pre-packed cucumber and chive cream cheese dip
Apple, celery and walnut salad
Fruit juice
Cutlery pack

OPTION 4

R120 pp

Mini olive foccacia with mozzarella, sweet basil and tomato
Dry fruit mix
Health chocolate bar eg: snacker
Green salad
Cheese portion and biscuits
Fruit juice
Cutlery pack