

# CUISINE COLLECTION 2010

CTICC



## **Cape Town International Convention Centre**

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## DAY CONFERENCE PACKAGE 2010

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## **DAY CONFERENCE PACKAGE 2010**

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### **BREAKFAST MENU**

#### **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**

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

#### **CONTINENTAL BREAKFAST**

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

**LUNCH MENUS****OPTION 1****COLD**

Crisp seasonal salad greens and accompaniments  
Caesar chicken salad  
Pesto fire roasted pepper salad  
Selection of freshly baked breads and bread rolls

**HOT**

Seared beef fillet with a pommery mustard and herb crust  
Natural jus  
Croquette potatoes  
Balsamic onions with roasted butternut

**VEGETARIAN OPTION**

Vegetable cannelloni with a three cheese sauce

**DESSERT**

Hot and sticky toffee pudding with custard  
Chocolate cheesecake  
Fresh fruit medley

**OPTION 2****COLD**

Crisp seasonal salad greens and accompaniments  
Pickled line fish  
Mushroom and parmesan salad  
Selection of freshly baked breads and bread rolls

**HOT**

Apricot glazed lamb shoulder  
Rosemary potatoes  
Medley of seasonal vegetables

**VEGETARIAN OPTION**

Moroccan vegetable tagine

**DESSERT**

Fresh fruit display  
Fruit kebabs with a yoghurt and honey dip  
Ginger crème brulee  
Pecan nut tartlets

**OPTION 3****COLD**

Crisp seasonal salad greens and accompaniments  
Fresh rocket, smoked chicken and asparagus quiche  
Italian pasta and parmesan salad  
Selection of freshly baked breads and bread rolls

**HOT**

Grilled line fish with herb and lemon beurre blanc  
Savoury rice  
Grilled marinated Mediterranean vegetables

**VEGETARIAN OPTION**

Potato gnocchi with grilled vegetables with a three cheese sauce

**DESSERT**

Fresh fruit display  
Cinnamon apple tart  
Mandarin bavarios  
Fresh fruit tartlet

**OPTION 4****COLD**

Crisp seasonal salad greens and accompaniments  
Marinara seafood salad with a Marie rose dressing  
Carrot and coriander salad  
Selection of freshly baked breads and bread rolls

**HOT**

Cape Malay chicken curry  
Coconut jasmine rice  
Roti  
Traditional accompaniments

**VEGETARIAN OPTION**

Wild mushroom and peppadew lasagne

**DESSERT**

Fresh fruit display  
Chocolate brownie with Chantilly cream  
Berry and almond mousse  
Fresh fruit meringues

**OPTION 5****COLD**

Crisp seasonal salad greens and accompaniments  
Pesto infused roasted plum tomatoes, mozzarella cheese and balsamic reduction  
Seafood and leek salad  
Selection of freshly baked breads and bread rolls

**HOT**

Chicken and mango bake  
Savoury rice  
Steamed Asian vegetables

**VEGETARIAN OPTION**

Lentil and potato bake with roasted bell peppers

**DESSERT**

Fresh fruit display  
Caramel profiteroles  
Baked cheesecake  
Belgium chocolate tart

**OPTION 6**

“Nutritious, healthy, substantial”

Assorted Fruit Juice

Tea / Coffee bars

Assorted Open Mini Sandwiches on health breads or bagels and wraps

Cajun Chicken

Avocado, Cheese & Tomato

Cucumber & Cottage Cheese

Thai Beef and Coriander

Tomato, Pepper dew, Green Pepper and Rocket

Tomato, Mozzarella & Basil

Canapés / Cocktail Style Snacks

Salmon

Mini Chicken Wraps with Hummus

Mini Chicken & Apricot Kebabs

Mini Beef Kebabs with a Satay Sauce

Quiche (spinach/mushroom/feta)

Assorted Fresh Vegetables with Dips

Carrots, Cucumber, Green Beans, Baby Marrows, Baby Corn

Avocado Dip, Tzaziki, Taramasalata

Melba Toasts, Crostini, Pita Breads

**HOT**

Beef and pepper kebabs

Cocktail samoosas with a spicy tomato relish

Char grilled chicken satays in a Thai peanut sauce

Spinach and feta rissoles

Sesame crumbed goujons of line fish

Crumbed deep fried prawns served with a sweet chilli sauce

Fresh Fruit Skewers

**ADD ON OPTIONS (for D.C.P. menus)**

**R15 per person per item**

Lamb pepper pot

Oxtail casserole

Seafood paella

Seafood thermidor

Moroccan tangine fish curry

Lemon and herb or peri roast chicken

**TWILIGHT MENUS**

To be served between 16h00 and 18h00 or 20h00 and 22h00 only

**OPTION ONE****COLD**

Crisp garden salad greens and accompaniments

Smoked salmon and butterfish with a caper cream sauce

Chicken liver parfait with Melba toast

Selection of freshly baked breads, bread rolls and bread sticks

Local cheese and biscuit platter

**HOT**

Mini chicken and peppadew quiche

Honey glazed lamb kebabs

Prawn tempura served with a teriyaki glaze

Sweetcorn and cheese samoosa

Sheish kebabs with a cucumber raita

**OPTION TWO****COLD**

Crisp garden salad greens and accompaniments

Biltong and dry sausage (South African specialty)

Variety of dips and pâtés

Selection of freshly baked breads, bread rolls and bread sticks

Local cheese and biscuit platter

**HOT**

Mixed seafood thermidor with a mushroom pilaff

Prawn bomb with a sweet chilli glaze

Mini beef medallions on a maize and fig cake with a cranberry jus

Crayfish samoosa

Vegetable and cashew nut spring rolls

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## **BREAKFAST MENU 2010**

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### **BUFFET MENU**

#### **CONTINENTAL BUFFET BREAKFAST**

**R120.00 per person**

##### **OPTION 1**

- Plain, herb and cheese croissants with a variety of preserves
- Assortment of Danish pastries and muffins
- Bakers' basket of fresh breads and bread rolls
- Sliced cheese platters with compotes and jams
- Seasonal sliced fruit platters
- Selection of fruit and plain yoghurts with stewed fruit
- Fruit juices – selection of orange and fruit cocktail
- Freshly brewed coffee and assorted teas

#### **DELUXE CONTINENTAL BUFFET BREAKFAST**

**R140.00 per person**

##### **OPTION 2**

- An assortment of cured and roasted cold meat 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
- Full cream and low fat milk
- Fruit juices – selection of orange and fruit cocktail
- Freshly brewed coffee and assorted teas

## FARMHOUSE BUFFET BREAKFAST

**R155.00 per person**

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### COLD

An assortment of Halaal cured and roasted cold meat 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  
Full cream and low fat milk  
Fruit juices – selection of orange, and fruit cocktail

### HOT

#### Select One dish

Scrambled eggs  
Eggs Benedict  
Poached eggs  
Vegetable frittata

#### Select two dishes

Beef Macon  
Mini beef steak  
Chicken Macon  
Spicy lamb sausage  
Poached haddock  
Beef boerewors wheels  
Chicken sausage  
Breakfast beef patty  
Breakfast lamb patty

#### Select three dishes

Sautéed potatoes  
Hash brown potatoes  
Lyonnaise potatoes  
Grilled tomato  
Baked beans  
Chili bean chutney  
Sautéed mushroom  
Creamed corn  
Tomato and onion smootjie

**Freshly brewed tea and coffee**

**PLATED BREAKFAST****R140.00 per person****ON THE TABLE**

Fresh fruit juices

Bakers' platter of Danish pastries, muffins and scones

Grated cheeses and jam confits

Fresh toast basket

**STARTERS****Select one dish**

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****Select one dish**Scrambled eggs with grated cheese, minute steak, tomato with creamed corn,  
grilled lamb chippolata and sautéed potatoesScrambled eggs, poached haddock with a chive cream sauce, grilled tomato,  
hash brown potatoes and sautéed mushroomsMasala spiced scrambled eggs, grilled chicken sausage, sautéed potatoes,  
macon, chilli beans and sautéed mushroomsPoached eggs benedict with rolled macon, grilled boerewors, sautéed  
mushrooms, grilled tomato and sautéed potatoesSpanish omelette, grilled tomatoes, beef breakfast patty, rösti potatoes  
and grilled mushroom

## ORGANIC FOOD MENU 2010

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## **ORGANIC FOOD MENU 2010**

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### **LAMB CUTLETS**

Tender lamb cutlets infused with fynbos honey nestled on a wholegrain pommery mustard and watercress mash with autumn vegetables

**R75**

### **OSTRICH ESPATADA**

Grilled ostrich Espadata marinated with papaya and sweet bell pepper pesto on creamy sweet potato with a hint of curry, topped with a cranberry jus

**R75**

### **DIABLO LIVERS**

Organic chicken livers sautéed in a delicious creamy peri peri and thyme sauce served with warm ciabatta bread

**R55**

### **THAI SEAFOOD CURRY**

Fresh seafoods in a coconut and thai red sauce with crisp vegetables and fragrant jasmine rice

**R80**

### **CRISP SALAD**

Crunchy mixed leaves with spicy rocket, toasted pine nuts, marinated buffalo mozzarella and sweet basil roasted cherry tomatoes with chilli croutons and a raspberry dressing

**R45**



### SANDWICHES

Cajun grilled chicken foccacio with sweet bell pepper mayonnaise  
and crisp rocket

Ripe plum tomato, sweet basil pesto, buffalo mozzarella  
and toasted pine nuts on olive ciabatta

Thinly sliced smoked salmon bagel with lemon scented crème fraiche  
and fried capers

**R35**

### DESSERTS

Baked dark chocolate tart served with mascarpone cream  
and a mandarin orange reduction

Baked lemon cheesecake with almond praline

Cardamom and coconut crème caramel

**R25**

Please note that the CTICC catering department will advise whether the co.za café outlets will be open and what the operational times will be. When planning your exhibition, please ensure that the kiosks located in 1A, 1b, 2 & 3 are left unblocked in order for this type of catering.

## COCKTAIL MENU 2010

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## COCKTAIL MENU 2010

Served buffet or flying buffet (tray and tipia service)

OPTION 1: CHOOSE 5 COLD AND 5 HOT - **R145 per person**

OPTIONS 2: CHOOSE 7 COLD AND 7 HOT - **R165 per person**

OPTIONS 3: CHOOSE 9 COLD AND 9 HOT - **R185 per person**

### COLD

Mozzarella, pesto and tomato bruschetta

Parmesan biscotti topped with gorgonzola cream and caramelised onions

Roast beef on camembert with cranberry glaze

Savoury mini scones with smoked trout and chive cream

Assorted sushi and maki rolls

Shrimp and mussel quiche

Droe wors and dried fruit cornels

Parmesan tartlet with seafood ceviche

Smoked salmon forks

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  
 Marinated shrimps with wasabi and pickled ginger  
 Selection of crudités, crisp garden vegetables and fruit sticks  
 served with a variety of dips

#### HOT

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 (chinese dumplings)  
 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 springrolls  
 Prawn bomb with a sweet chili glaze  
 Crayfish samoosa  
 Barbeque lamb ribs

## LATE SUBSTANTIAL COCKTAIL MENU

(From 18h00 onwards)

Choose a minimum of 4 stations at **R55 per person per station**

OVERVIEW to create a informal yet workable environment serving food from eight 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, vegetables and fish kebabs served with a variety of sauces and dips e.g. Peanut sauce, sweet chili, 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, bean and potato curry served with basmati rice, roti and traditional condiments

### SAMOOSA STATION

An assortment of samoosas 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



## THEMED COCKTAILS

**R195 per person**

### SHEBEEN EVENING FINGER FORK MENU

#### STARTERS

Selection of garden greens and condiments  
 New potato salad  
 Three bean salad  
 Bakers' basket of fresh breads and bread rolls

#### MAINS

Grilled chicken drumsticks  
 Minute steaks  
 Barbeque spare ribs  
 Lamb shank and vegetable hot pot  
 Boerewors in a tomato and onion relish  
 Traditional African tripe  
 Vegetables kebabs  
 Mielie pap  
 Savoury rice  
 Roast potato wedges  
 Traditional Chakalokka  
 Corn on the kob

#### DESSERTS

Fresh fruit kebabs  
 Chocolate coated bananas  
 Topsy tart  
 Caramel custard  
 Ebony and ivory mousse

**AROUND THE WORLD FINGER FORK MENU**

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

**R60 per person with a minimum of 4 countries**

**CHINESE**

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

**INDIAN**

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

**ITALIAN**

Italian salad  
Anti pasta 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 savoury rice  
Cajun grilled line fish  
Chilli and banana grilled kebabs  
Cajun spiced prawn and pineapple skewers

**MORROCAN**

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



#### **GERMAN**

German potato salad with crispy Macon  
Mini pretzels  
Butchers cuts of smoked and cured cold meats  
Veal ragout  
Kaesespätzle

#### **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 russe  
Deep fried sesame custard buns  
Italian kisses

## BREAKS MENU 2010

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## **BREAKS MENU 2010**

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### **FRESHLY BREWED COFFEE AND A SELECTION OF HOUSE TEAS**

Coffee, tea **R17**

Coffee, tea and biscuits **R22**

Coffee, tea and donuts **R28**

Coffee, tea and waffles **R45**

Coffee, tea and health brownies **R34.50**

Coffee, tea and scones (sweet and savoury) **R34.50**

Coffee, tea and muffins (sweet and savoury) **R34.50**

Coffee, tea and pastries **R34.50**

Biscuit platter (per 10 pax) **R100.00**

Assorted pastry platter (15 pieces) **R105.00**

### **THEMED BREAKS**

**R46.00 per person**

#### **Death by chocolate**

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

#### **Proudly South African**

Milk tarts, koeksisters, caramelised orange tartlet, hertzoggies

#### **Health, Wealth and Happiness**

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

#### **Le Patisserie Delight**

Caramel profiteroles, petite fours, Linzer tartlets, friandes

#### **Belgian Delight**

Waffles and crepes with cream, nuts, coulis and sauces

#### **Power break**

Energy bars, chocolate dipped bananas, tropical fruit smoothies

#### **Additional energy drink**

Red bull **R30**

Powerade **R20**

## BUFFET MENU 2010

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## **BUFFET MENU 2010**

### **THEMED BUFFET MENU**

**R195.00 per person**

### **MEDITERRANEAN BUFFET MENU**

#### **COLD**

Mini pitas and bruchettas accompanied by a selection of dips including Hummus, Tzatziki and tapenades

Dolmades

Anti pasti platter

Greek salad

Marinated calamari salad

Chunky tuna and pasta salad

#### **HOT**

Rosemary, apricot and honey roasted leg of lamb

Chicken provencale

Buttered penne noodles with olives

Lemon and herb grilled line fish

Balsamic grilled Mediterranean vegetables

#### **VEGETARIAN OPTION**

Spinach and artichoke Moussaka

#### **DESSERTS**

Baklava

Tiramisu

Fruit Pavlova

Crème brulee



## ASIAN BUFFET MENU

### COLD

Egg noodle, teriyaki beef, bean sprout  
Ginger salad with coriander dressing  
Vegetables spring rolls with sweet chilli and soy sauce  
Five spice chicken salad  
Carrot and pineapple salad  
Assorted sushi rolls

### HOT

Beef and sesame stir fry  
Chicken chow mein  
Sweet and sour line fish  
Marinated lamb spare ribs  
Thai green coconut chicken curry  
Fragrant Thai rice

### VEGETARIAN OPTION

Vegetables chow mein

### DESSERTS

Rice pudding  
Banana fritters  
Bow ties in ginger syrup  
Coconut ice cream



## MEXICAN BUFFET MENU

### COLD

- Nachos with cheese, sour cream, assorted dips and salsas
- Mexican bean salad
- Salad bar of fresh lettuce, tomato, onion and cucumber
- Spicy chicken wraps with sour cream and guacamole

### HOT

- Beef enchiladas
- Chicken burritos
- Chilli con carne
- Baked line fish with cumin and papaya
- Pepper fried rice

### VEGETARIAN OPTION

- Four bean tortillas

### DESSERTS

- Coconut fruit salad
- Chocolate and nut tartlet
- Mini baked cheesecakes
- Whipped cream

**INDIAN BUFFET MENU****COLD**

Tandori line fish with cucumber raitha  
Assorted samosas and chilli bites  
Cucumber, lime and coriander salad  
Salad bar of fresh lettuce, tomato, onion and cucumber

**HOT**

Lamb and potato curry  
Butter chicken curry  
Fragrant basmati rice  
Masala fried line fish  
Aloo jeera (potatoes with cumin)  
Rotis

**VEGETARIAN OPTION**

Butter bean and potato curry

**DESSERTS**

Coconut fruit salad  
Sweetmeats  
Keer



## AFRICAN BUFFET MENU

### COLD

- Cape mussel and calamari salad
- Moroccan couscous salad
- Salmon and Kingklip terrine
- Salad bar of fresh lettuce, tomato, onion and cucumber
- Cape Malay pickled fish

### HOT

- Beef with cumin and okra
- Tangine of chicken with lime and tomatoes
- Line fish baked with papaya
- Pumpkin and lamb bredie
- Samp with beans

### VEGETARIAN OPTION

- Vegetables Tangine

### DESSERTS

- Milk tarts
- Malva pudding
- Banana tartlets
- Ebony and ivory mousse
- Fresh fruit salad

**BUFFET MENU****OPTION 1****R195.00 per person****COLD****Select 5 dishes**

Selection of garden greens, condiments and dressing

Calamari salad

Cold meat platters

Spicy chicken salad

Spinach noodle and feta salad

Spinach and pumpkin terrine

Thai baby potato salad

Tuna, coriander and chilli pasta salad

Cajun chicken and peppadew salad

Roasted beetroot and onion salad

Thai beef and cucumber salad

Bakers' basket of fresh breads and bread rolls

**CARVERY****Select 1 dish**(additional item charged at **R15.00 per person**)

Pepper crusted roast loin of beef with demi pepper sauce

Corn-fed roast chicken

Roast topside of beef with creamy mushroom sauce

Roasted minted leg of lamb

**SAUCES****Select 2 dishes**

Creamy truffle sauce

Pepper sauce

Pesto Jus

Minted demi glace

**HOT****Select 3 dishes**

Butter chicken curry

Grilled line fish with a lime butter sauce

Lamb Rogan josh with baked fragrant rice

Mixed seafood thermidor with savoury rice

Potato gnocchi with roasted onions and peppers and a saffron veloute

Creamy feta, almond and spinach ravioli in a Napoli sauce

**VEGETABLES****Select 4 dishes**

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

**DESSERTS****Select 4 dishes**

Tropical fruit salad  
Mocha mousse  
Malva pudding  
Trifle  
Tiramisu  
Granadilla Crème brulee  
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

**OPTION 2****R225.00 per person****COLD****Select 7 Dishes**

Selection of garden greens, condiments and dressing  
Smoked salmon platters  
Seafood salad in a creamy dill and lemon dressing  
Cold meat platters  
Marinated mushroom salad  
Spicy chicken salad  
Feta and olive penne salad  
Salmon and kingklip terrine  
Steamed prawns in a Marie Rose dressing  
Wild mushroom terrine  
Thai baby potato salad  
Tuna, coriander and chilli pasta salad  
Herbs de Provence chicken salad  
Roasted beetroot and onion salad  
Nicoise salad  
Italian caprese salad garnished with sun dried tomatoes  
Bakers' basket of fresh breads and bread rolls

**CARVERY****Select 2 dishes**

(additional item charged at **R15 per person**)

Pepper crusted roast loin of beef with demi pepper sauce  
Corn-fed roast chicken  
Roast topside of beef with creamy mushroom sauce  
Roast leg of lamb with a dried fruit stuffing

**SAUCES****Select 2 Dishes**

Creamy truffle sauce  
Pepper sauce  
Pesto Jus  
Minted demi glaze

**HOT****Select 3 Dishes**

Butter chicken curry  
Grilled line fish with a lime butter sauce  
Lamb Rogan josh with baked fragrant rice  
Mixed seafood thermidor with savoury rice  
Seafood Paella  
Potato gnocchi with roasted onions and peppers and a saffron veloute  
Creamy feta, almond and spinach ravioli in a Napoli sauce

**VEGETABLES****Select 4 dishes**

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

**DESSERTS****Select 6 Dishes**

Tropical fruit salad  
Chantilly cream  
Mocha mousse  
Malva pudding  
Trifle  
Tiramisu  
Black forest gateaux  
Granadilla Crème brulee  
Mandarin orange and chocolate cheesecake  
Bannofi tartlets  
Berry Pannacotta  
Milk tarts  
Banana tartlets  
Berry cheesecake  
Mini fruit flan  
Baklava  
Fruit Pavlova  
Crème brulee  
Ebony and ivory mousse  
Mini koeksisters  
Summer fruit tartlets  
Fresh fruit kebabs  
Chocolate tarts  
Pecan nut tartlets

## BRAAI MENU 2010

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## **BRAAI MENU 2010**

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### **TRADITIONAL BRAAI MENU**

**R270.00 per person**

#### **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  
Wild spinach salad  
Bakers' basket of corn bread, garlic bread, pot bread and rolls

#### **OFF THE COALS**

Lamb cutlets  
Traditional boerewors  
Beef steaklets  
Chicken kebabs  
Vegetables kebabs marinated in tumeric and yogurt

#### **HOT**

Pap  
Chakalaka  
Corn on the cob  
Baked potatoes with sour cream  
Baked butternut with creamed spinach and feta

**DESSERTS**

Milk tart  
Koeksisters  
Trifle  
Malva pudding with vanilla custard  
Fruit salad and ice cream  
Pecan and macadamia nut pie

**NEPTUNE'S BRAAI MENU****R270.00 per person****COLD**

Greek salad  
Mediterranean pasta salad  
New potato salad with feta and cherry tomatoes  
Beetroot and feta salad  
Bakers' basket of breads, garlic bread and rolls

**OFF THE COALS**

Fresh whole snoek with an apricot glaze  
Calamari steaks  
Prince prawns  
Cape salmon kebabs

Crayfish – Additional **R150.00 per person**

**HOT**

Savoury rice  
Mussel hot pot  
Baked potatoes with sour cream  
Baked butternut with creamed spinach and feta  
Balsamic glazed baby onions with tomatoes  
Oven roasted Mediterranean vegetables  
Garlic, lemon and peri peri butter

**DESSERTS**

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



**WILD AFRICAN BRAAI MENU**

**R285.00 per person**

**COLD**

Garden greens with accompaniments and condiments

Kalahari salad

Melon and feta salad

Marinated pepper salad

Corn salad

**OFF THE COALS**

Ostrich steaks marinated in papaya

Crocodile ribs with guava and tamarind

Venison kebabs

Ginger beer marinated baby quail

Vegetables kebabs

**HOT**

Pumpkin bredie

Baked sweet potatoes

Pap

Creamed spinach

Wild berry jus

Venison potjie

**DESSERTS**

Guava Parfait

Wild berry cheesecake

Bread and butter pudding

Mocha mousse

Fruit salad

Iced berries with mascarpone cheese

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## **PLATED MENU SELECTION 2010**

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### **JANUARY / FEBRUARY / MARCH**

Lunch set menus – minimum of 2 courses from **R175.00 per person**

#### **STARTERS**

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

**R75**

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

**R69**

Seafood delight of dill poached prawns, smoked salmon, mussels and sweet chilli calamari, on seasonal greens with a crème fraiche dressing

**R85**

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

**R69**



## MAINS

Mango and leek stuffed chicken breast supreme grilled with lemon and cumin on a sweet corn and pepper dew polenta cake with steamed pearl vegetables and a saffron voloute

**R75**

Grilled pepper dew and papaya infused ostrich fillet medallion on a Lyonnaise potato bake with grilled root vegetables encased in a puff pastry lattice, napped with a natural jus

**R90**

Pan fried salmon with crayfish butter served on rocket crushed new potatoes with sautéed mange touts and peppers with a lemon beurre blanc

**R95**

Duo of karoo lamb and beef fillet on a potato bake with oven roasted vegetable with a berry jus

**R90**

## DESSERTS

A trio of mandarin cheesecake, tiramisu and mocha mousse served with fresh fruit and piped chocolate

**R85**

Tangerine and coconut Pannacotta served with a chocolate swirl with fresh berries and a minted citrus coulis

**R65**

Baked cheesecake topped with praline ice cream and caramelized citrus fruit

**R78**

Belgium truffle cake served with vanilla bean ice cream

**R75**



## PLATED MENU SELECTION 2010

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### APRIL / MAY / JUNE

Lunch set menus – minimum of 2 courses from **R175.00 per person**

#### STARTERS

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

**R69**

Delectable citrus cured salmon trout topped with dill crusted prawn  
and lemon scented mascarpone cream with a petit garden bouquet

**R85**

Peppered berry and holoumi cheese with a rocket  
and watercress salad with a mango and mandarin salsa

**R75**

Mushroom and toasted pine nut filo parcel with a truffle cream and tarragon sauce

**R79**

#### MAINS

Pesto infused deboned rolled loin of lamb on a lyonnaise potato bake  
with a phyllo vegetable basket napped with a delicate truffle jus

**R90**

Pan seared Scottish salmon layered on rocket crushed new potatoes,  
wilted spinach and roasted baby vegetables

**R95**

Truffle scented beef fillet off the grill stuffed with smoked mussels and prawns served with roasted herb potatoes, winter vegetables

**R90**

Rich tomato and basil chicken roulade set on a mushroom risotto with a butternut bouquetier napped with chicken voloute

**R75**

#### DESSERTS

Traditional baked Alaska with fresh fruit glazed with caramel and cream

**R65**

Wild berry cheesecake with a cherry glaze and couverture garnish

**R75**

Traditional malva pudding, caramel crème anglaise and berry compote

**R65**

Lemon tarte tin with a vanilla pod ice cream

**R65**



## **PLATED MENU SELECTION 2010**

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### **JULY / AUGUST / SEPTEMBER**

Lunch set menus – minimum of 2 courses from **R175.00 per person**

#### **STARTERS**

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

**R69**

Smoked fish selection with a warm honey and grain mustard dressing

**R80**

Spicy chicken satay on a noodle salad with a peanut dressing

**R75**

Salad of crispy greens, asparagus, crispy macon with fresh basil and olive oil

**R65**

#### **MAINS**

Slow braised lamb shank in a rosemary and thyme jus served on a fluffy garlic  
mash with a seasonal vegetable bouquetiere

**R85**

Grilled beef fillet medallions set on herbed rosti potatoes with a creamy porcini  
mushroom sauce, baby onions and wok fried pak choy

**R90**



Cajun style grilled Cape salmon stuffed with a crab and leek farce on a pumpkin and spinach risotto drizzled with a Pommery mustard cream sauce

**R85**

Tandoori spiced chicken breast supreme on a lentil and pilaf rice with petite beans and baked butternut

**R75**

#### DESSERTS

Cinnamon scented apple, brioche bread and butter pudding  
With crème Anglaise

**R75**

Duo of ebony and ivory sacchertorte with passion fruit coulis

**R78**

Sticky toffee pudding with scented custard

**R75**

Raspberry and hazel nut mousse tower with decadent chocolate  
and fruit compote

**R75**



## **PLATED MENU SELECTION 2010**

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### **OCTOBER / NOVEMBER / DECEMBER**

Lunch set menus – minimum of 2 courses from **R175.00 per person**

#### **STARTERS**

Fine roulade of oak smoked Franschhoek salmon, with chive crème fraiche, marinated baby pears and topped with a lime compote

**R85**

Salad of gorgonzola, caramelized pears, toasted pine nuts and balsamic fig dressing

**R75**

Seafood terrine with tomato and dill cream sauce

**R70**

Chicken livers tossed in raspberry vinegar on wilted baby leaf salad

**R65**

#### **MAINS**

Catch of the day served with parsley new potatoes, seasonal vegetables and topped with a creamy prawn and dill sauce

**R75**

Grilled pepper crusted beef fillet accompanied with roasted baby potatoes, roasted summer vegetables, and a delicate pesto jus

**R90**



Fresh line fish from the grill served on a crab and butternut ravioli,  
steamed vegetables and a creamy bleurre blanc

**R75**

Deboned rolled leg of lamb, stuffed with a fynbos and dried fruit compote,  
served on crushed baby potatoes, charred root vegetables and natural jus

**R90**

#### DESSERTS

Chocolate and hazelnut praline mousse accompanied by fresh berries  
and crisp brandy snap

**R85**

Fresh seasonal fruit mille fuelle layered with hazelnut meringue  
and Chantilly cream

**R65**

Decadent passion fruit crème Brule with pistachio praline

**R75**

Lemon cheesecake, cinnamon scented orange salad and crème anglaise

**R75**

## PLATED MENU SELECTION 2010

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### ENTREES

Rich Cape Crayfish bisque topped with a chive cream

**R65**

Fresh tuna Carpaccio, rocket, parmesan shavings and roasted sesame  
and garlic dressing

**R65**

Mozzarella, sweet basil, and almond ravioli napped with a tomato sauce aioli

**R55**

Chilled Roasted tomato and beetroot gazpacho with basil oil

**R55**

East African prawn and coriander coconut soup

**R60**

Cream of forest mushroom soup

**R55**

Linguini pasta with hot smoked salmon, prawns, mussels  
in a delicate Dill beurre blanc

**R65**

### SORBET

Cranberry and ginger

Litchi and chili

Lime and basil

Lemon

Raspberry and lime

Passion fruit

Melon and mint

Mandarin

**R20**

**VEGETARIAN OPTIONS**

Duo of mushroom and pimento ragout in sage crepes, accompanied by potato croquettes and gratinated with a creamy gruyere cheese sauce

Creamy feta, almond and spinach ravioli in a Napoli sauce with crème fraiche and balsamic reduction

Spinach and feta cannelloni napped with a creamy sun dried tomato sauce

Potato gnocchi with a wild mushroom and rich porcini voloute

Marinated Mediterranean vegetable tower layered with goat's cheese and pine nuts, and a chunky tomato and basil salsa

Crunchy Asian vegetable and coriander crepes on glass noodles with ginger infused plum sauce and Vietnamese soy

Aubergine, brie and roast onion tart on garlic and polenta mash with chunky olive and tomato relish

South African cheese and biscuit platter (2 per table)

**R27 per person**

Selection of pastry chef's friandise

**R18 per person**

## EXHIBITION PUBLIC CATERING MENU 2010

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## EXHIBITION PUBLIC CATERING MENU 2010

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### **.CO.ZA CAFÉ ON THE GO (TROLLEY SERVICE)**

Pastry chef's selection of giant muffins, doughnuts, brownies  
Selection of baguettes with assorted fillings  
Selection of assorted sandwiches  
Selection of assorted wraps

### **.CO.ZA CAFÉ**

Pastry chef's selection of giant muffins, doughnuts and cakes  
Selection of baguettes with assorted fillings  
Assorted pies  
Prego beef rolls  
Portuguese grilled chicken rolls  
Chef's meal of the day

### **ALSO AVAILABLE ON REQUEST**

Sushi bar  
Oyster bar  
Noodle bar  
Pizza bar  
Boerewors bar  
Chip and dip  
Kiddies corner

## PLATTER SELECTION, CREW MEALS & LUNCH AND SNACK BOXES 2010

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## PLATTER SELECTION, CREW MEALS & LUNCH AND SNACK BOXES 2010

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### PLATTER SELECTION MENU

The CTICC platter selection is recommended for working luncheons and as additional items on existing menus.

A platter serves between 8 – 10 people.

Platters can only be catered for numbers less than 50 people

#### OPTION 1

**R95 per person**

Selection of local cheeses, cured and smoked cold meats, pickles, biscuits, breads, breadsticks, bread rolls, dips, biltong and dried wors

#### OPTION 2

**R115 per person**

Mediterranean Meze platter of Dolmades, grilled marinated artichokes and aubergines, Taramasolta, Tzatziki, Humus, Tramezini, Ploughman's platter of local cheeses, cold meats and pickles, smoked salmon, mini quiches, breads, bread rolls and bread sticks



**CREW MEALS**

**R75.00 per person**

Crew meals are 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, pie gravy and chips, peas, fruit trifle

**OPTION 4**

Potato and chive salad, baked line fish, savoury 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

**R105.00 per person**

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

**R115.00 per person**

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

**R120.00 per person**

Herb forcacia 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



#### OPTION 4 (BREAKFAST BOX)

**R105 per person**

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

**R105.00 per person**

##### OPTION 1

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

##### OPTION 2

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

**OPTION 3**

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**

Mini olive foccacia with mozzarella, sweet basil and tomato

Dry fruit mix

Health chocolate bar

Green salad

Cheese portion and biscuits

Fruit juice

Cutlery pack

## BANQUETING BAR 2010

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## BANQUETING BAR 2010

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### SOFT DRINKS

Assorted soft drinks (340 ml)	<b>R12.00</b>
Mixers (200ml)	<b>R12.00</b>
Fresh fruit juice	<b>R14.00</b>
Tomato cocktail (200 ml)	<b>R15.00</b>
Appletizer	<b>R16.00</b>
Grapetizer (assorted)	<b>R16.00</b>
Grape juice (750 ml)	<b>R60.00</b>
Jug of fresh fruit juice	<b>R65.00</b>

### ENERGY DRINKS

Redbull	<b>R30.00</b>
Powerade	<b>R20.00</b>

### GIN

Gordons Dry (25 ml)	<b>R15.00</b>
Gilbeys (25 ml)	<b>R15.00</b>

### VODKA

House Brand (25 ml)	<b>R13.00</b>
Smirnoff (25 ml)	<b>R14.00</b>

### BRANDY

House Brand (25 ml)	<b>R13.00</b>
Klipdrift (25 ml)	<b>R15.00</b>
KWV 10 year old (25 ml)	<b>R20.00</b>

**BEER & CIDER**

Black Label (340 ml)	<b>R17.00</b>
Castle Lager (340 ml)	<b>R17.00</b>
Castle Lite (340 ml)	<b>R17.00</b>
Amstel (340 ml)	<b>R18.00</b>
Windhoek Lager (340 ml)	<b>R18.00</b>
Windhoek Light (340 ml)	<b>R18.00</b>
Heineken (340 ml)	<b>R20.00</b>
Millers (340 ml)	<b>R19.00</b>
Hunters Dry (340 ml)	<b>R20.00</b>
Savanna (340 ml)	<b>R22.00</b>
Bacardi Breezer assorted (340 ml)	<b>R25.00</b>
Smirnoff Spin (340 ml)	<b>R22.00</b>
Archers Aqua (340 ml)	<b>R25.00</b>

**APERITIF**

KWV Pale Dry Sherry (50 ml)	<b>R15.00</b>
KWV Medium Cream Sherry (50 ml)	<b>R15.00</b>
KWV Full Cream Sherry (50 ml)	<b>R15.00</b>
Cinzano Bianco (50 ml)	<b>R15.00</b>
Cinzano Rosso (50 ml)	<b>R15.00</b>
KWV Tawny Port (50 ml)	<b>R15.00</b>
KWV Ruby Port (50 ml)	<b>R15.00</b>

**MINERAL WATER**

Mineral water still (330 ml)	<b>R12.00</b>
Mineral water sparkling (330 ml)	<b>R12.00</b>
Mineral water still (500 ml)	<b>R14.00</b>
Mineral water sparkling (500 ml)	<b>R14.00</b>
Mineral water still (750 ml)	<b>R22.00</b>
Mineral water sparkling (750 ml)	<b>R22.00</b>

**LIQUEUR**

Amarula Cream (25 ml)	<b>R13.00</b>
Cape Velvet (25 ml)	<b>R13.00</b>
Apple Sours (25 ml)	<b>R13.00</b>
Peach Schnapps (25 ml)	<b>R13.00</b>
Kahlua (25 ml)	<b>R15.00</b>
Tequila Gold (25 ml)	<b>R20.00</b>
Tequila Silver (25 ml)	<b>R20.00</b>

**COGNAC**Remy Martin VSOP (25 ml) **R65.00****RUM**Captain Morgan (25 ml) **R18.00**Red Heart Rum (25 ml) **R17.00**Bacardi (25 ml) **R15.00**Spiced Gold (25 ml) **R17.00****CANE**House Brand (25 ml) **R13.00**Mainstay (25 ml) **R15.00****WHISKY**House Brand (25 ml) **R15.00**Bells (25 ml) **R16.00**J&B Rare (25 ml) **R16.00**Johnnie Walker Red (25 ml) **R16.00**Southern Comfort (25 ml) **R16.00**Jameson (25 ml) **R20.00**Jack Daniels (25 ml) **R20.00**Johnnie Walker Black (25 ml) **R38.00****DELUXE WHISKY**Chivas Regal (25 ml) **R40.00**Dimple Haig (25 ml) **R45.00****HOUSE WINE**White Wine **R85.00**Semi Sweet Wine **R115.00**Red Wine **R95.00**Sparkling Wine **R125.00****SPARKLING WINE**JC Le Roux La Vallee **R130.00**Nederburg Cuvee Brut **R140.00**Pongracz **R220.00****WHITE WINE (SAUVIGNON BLANC)**Hill and Dale **R95.00**Nederburg **R110.00**Backsberg **R175.00**

**WHITE WINE (CHARDONNAY)**

Indaba	<b>R75.00</b>
Hill and Dale	<b>R95.00</b>
Backsberg	<b>R185.00</b>

**WHITE WINE (CHENIN BLANC)**

Indaba	<b>R110.00</b>
Backsberg	<b>R95.00</b>
KWV	<b>R105.00</b>

**ROSE WINE**

Nederburg	<b>R85.00</b>
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**RED WINE (CABERNET SAUVIGNON)**

Tall Horse	<b>R85.00</b>
KWV	<b>R160.00</b>
Nederburg	<b>R185.00</b>

**RED WINE (SHIRAZ)**

Tall Horse	<b>R85.00</b>
KWV	<b>R150.00</b>
Fleur Du Cap	<b>R175.00</b>

**RED WINE (MERLOT)**

Backsberg	<b>R165.00</b>
Fleur Du Cap	<b>R175.00</b>

**RED WINE (PINOTAGE)**

Douglas Green	<b>R135.00</b>
KWV	<b>R165.00</b>

**RED WINE (BLEND)**

Saxenburg Vin Rouge	<b>R100.00</b>
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**PRE-DRINKS**

Alcoholic pre-drinks	<b>R22.00</b>
Non alcoholic pre-drinks	<b>R20.00</b>

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