

Spyskaarte
deur



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Ons doen spysenering vir enige funksie

Besigheidsetes

Vingerbordetes

Gekookte etes

Konferensies

Kombuistee

Spitbraai

Babatee

Troues

21st

Geen funksie is vir ons te groot



MENU OPTIONS

We at Garnish understand how important your dinner is for your special day. Everyone has their own tastes so we have compiled a list of individual menu items to enable you to design your own buffet menu accordingly.

A full menu price will be calculated after you have made your full selection.

You may select as many items as you wish. We are always available to discuss your variations and assist if necessary

Most Vegetables are seasonal – which may affect the price of your menu as well. We cannot guarantee availability of items. Please check with us and we will gladly assist with what would be the best options for your special day.

Self-Select Buffet Menu Options

Starters COLD (Plated)

- Smoked Salmon & Avocado Roulade
- Chicken Spring Roll served on a bed of Rocket
- Pepper Crushed Chicken Liver Pate and Melba toast
- Spicy Roulade with Parmesan
- Coronation Chicken Roulade
- Roasted Chicken Livers with Peri-Peri and sherry sauce
- Spicy Chicken and Pasta Salad with Peppadew™ Mayonnaise
- Smoked Fish Mousse
- Shrimp Cocktail
- Pancake with Spinach & Feta drizzled with a cream sauce
- Pancake with chicken & salsa filling

Starters HOT (Plated)

- Mussels in a Creamy Garlic and White Wine Sauce
- Goujons of Line Fish with Tartar Sauce
- Oven Baked Brown Mushroom with Spinach, Feta and Mozzarella Topping
- Sautéed Prawn Tails in Lemon Butter
- Pears in Red Wine Sauce
- Soup of your Choice

Homemade Soups and Rolls

- Creamy Mussel Soup
- Creamy Chicken Soup
- Potato Soup with Croutons
- Roasted Tomato and Basil
- Wild Mushroom and Brandy
- Creamy Biltong Soup
- Creamy Mushroom Soup

Salads

- Chef's Garden Salad with Avocado, Olives and Feta
- Four Bean Salad
- Mediterranean Roasted Vegetable Salad
- Parsley and Potato Salad
- Waldorf Salad
- Roasted Sweet Peppers and Couscous
- Beetroot, Carrot and Pineapple Salad
- Garnish mixed Salad: (Four Seasons Lettuce, Italian Tomatoes, Cucumber, Pineapple, Onion, Croutons, Yellow Cheddar, White Cheddar, Feta, Olives with Caesar Salad Dressing)

Tender Roasts

- Rolled Chicken with Pine nuts & Bush Berry Filling
- Thyme infused Roast Chicken Filets
- Grilled Pineapple Chicken Fillets
- Sage infused Roast Pork
- Rosemary infused Beef Roast
- Beef Roll
- Scrumptious Karoo Lamb Roast
- Traditional Roast Gammon
- Smoked Pork Neck served with Homemade sweet Mustard

Delicious Curries

.... all served with Sambals and Rice

- Aromatic Chicken Curry
- Rich Beef Curry
- Traditional Mutton Curry
- Fresh vegetable Curry

Casseroles and Bakes

- Oxtail potjie
- Rich Beef Stroganoff
- Tender Chicken Breasts stuffed with Spinach and Feta and coated with a delicious Sun-Dried Tomato topping
- Italian Style Beef Lasagne
- Roasted Vegetable Lasagne
- Delicious Meat Balls in the Moroccan Style
- Chicken Pie
- Beef Pie

Seasonal Vegetable Dishes

- Creamed Spinach
- Roasted Mediterranean Vegetables
- French style Green Beans
- Honey Glazed Carrots
- Pumpkin fritters with Caramel Sauce
- Cinnamon Flavoured Pumpkin or Butternut
- Carrots with Sesame Seeds
- Cauliflower & Broccoli with au Gratin
- Delicious Lentil & Pumpkin Tagine

Starches

- Baby Potatoes with Parsley & Garlic
- Couscous
- Crispy roast potatoes
- Creamy Potato Bake
- Roasted Sweet Potatoes
- Sweet Potato with Ginger
- Fragrant Basmati Rice
- Fluffy White Rice

Desserts

- Home Made Cheese Cake
- Traditional Trifle
- Decadent Chocolate Brownies
- Fresh Seasonal Fruit Salad and Cream
- Malva Pudding with Custard
- Cape Brandy Pudding with Cream
- Full Cream Vanilla Ice Cream and Chocolate Sauce
- Sticky Chocolate Fudge Pudding
- Chocolate Mousse
- Traditional Milk Tart
- Baked pineapple pudding with custard
- Swiss Roll with chocolate Mousse & drizzled with an Orange sauce
- Bread & Butter Pudding with figs
- Pancake Tower with Blueberry Cream & Sticky-Toffee Sauce