



2016/7
Function & Events Menus

MOSES MABHIDA STADIUM  DURBAN

The central banner is orange and features a white fork icon on the left and a white knife icon on the right. The text is centered and includes the year '2016/7', the title 'Function & Events Menus', and the venue name 'MOSES MABHIDA STADIUM' followed by a stylized stadium logo and the city name 'DURBAN'.

HELLO!

PLEASE TAKE NOTE OF THE FOLLOWING:

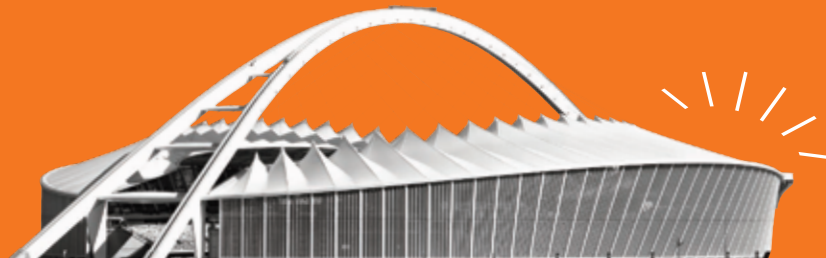
- 1 Strictly catered Halaal meals are available at a surcharge of **R60.00 p/p**. Meals are prepared as per the original menu choice and a lead time of 5 day's notice period is required.
- 2 "A fully catered Halaal menu is available at a surcharge of **R80.00p/p** for buffet meals and **R100p/p** for plated meals."
- 3 Kosher meals are available at a surcharge of **R450.00p/p**. A lead time of 5 day's notice period is required for all Kosher meals.
- 4 A request for cold buffet items served to the table will be accommodated at a surcharge of **R20.00p/p**.
- 5 Due to health and safety regulations, the duration of the service period for all buffet meals is 2 hours only.

Thank you and we look forward to hosting your next event!

THE MMS HOSPITALITY TEAM



MOSES MABHIDA
STADIUM DURBAN





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Breakfasts



Continental Breakfast

Price R105.00 per person

Selection of fresh fruit juices
Cereals & yoghurt
Sliced fresh fruit
Cold meat platter
Muffins, Danish pastries, mini croissants and petite scones
Brown and white toast
Butter and preserves
Freshly brewed coffee and a selection of teas

Standing Breakfast

Price R122.00 per person

Selection of fresh fruit juices
Sliced seasonal fresh fruits
The bakers selection of mini breakfast pastries
Toast served with jam and butter
Omelette with cheese and mushroom
Egg and spinach wrap
Rösti potato
Freshly brewed coffee and selection of teas

Choose 1 of the following sausage:

- Lamb sausage
- Beef sausage
- Chicken sausage
- Pork sausage

English Breakfast Buffet

Price R156.00 per person

Selection of fresh fruit juices
Freshly brewed coffee and selection of teas
Cereals and yoghurt
Breakfast meat platter
Sliced fresh fruit platter
Danish pastries and croissants
Mini sweet muffins
Toast served with preserves, breakfast cheese and butter
Grilled tomatoes
Sautéed potatoes with onion and garlic
Pan fried button mushrooms



Choose 1 of the following egg dishes:

- Creamy scrambled eggs
- Omelette filled with spinach and cheese
- Omelette filled with mushroom and cheese

Choose 1 of the following vegetarian items:

- Baked beans cooked in tomato
- Vegetable stir fry with soya, ginger and garlic
- Brown mushrooms and spinach bake
- Grilled soya sausage chutney

Choose 2 of the following:

- Lamb sausage
- Mini lamb burger pattie
- Beef sausage
- Chicken sausage
- Pork sausage
- Bacon
- Beef macon
- Grilled chicken fillets
- Grilled minute steaks
- Poached haddock in chive sauce
- Savoury mince

Optional Extras Per Person

From the Cold Kitchen

- Breakfast cheese platter R38.00
- Smoked fish selection R38.00

From the Hot Kitchen

- Additional egg dish R19.00
- Additional vegetable dish R16.00
- Additional protein dish R21.00

Refreshment Breaks

Beverages

R18.50 per person

Choose 1 of the following beverages

Hot Beverages

- Freshly brewed coffee, decaffeinated coffee, Five Roses tea, Rooibos tea, Milo and hot chocolate

Cold Beverages

- Orange and fruit cocktail

Bottled Beverages

- Still mineral water R15.00
- Sparkling mineral water R15.00

Delicate Snacks

All prices are charged per person

- Assorted cookies R16.00
- Assorted Danish pastries R18.00
- Filled mini croissants R21.00
- Scones with cream and jam R20.00
- Mini banana cakes R18.00
- Lamingtons R18.00
- Assorted finger sandwiches R30.00
- Sliced fresh fruit platter R18.00
- Assorted wrap platter R30.00

Gourmet Style High Tea

- Price R125.00 per person
- Maximum duration of 2hrs, served between the hours of 9 – 11am and 2 – 5pm only

Selection of fresh fruit juices
Freshly brewed coffee and selection of teas
Gourmet finger sandwiches
Danish pastries
Filled mini croissants
Apple crumble
Mini milk tartlets
Dinky doughnuts
Fresh fruit tartlets
Mini vegetarian quiche
Cocktail chicken and mushroom pies
Mini gourmet pizzas

Stadium Mini Snack Buffet

- Price R126.00 per person
- Assorted finger sandwiches
Petite gourmet wrap selection
Filled mini pita pockets
South African cheese bites with fruits and nuts
Chilled vegetable crudités with dips
Crisps, nuts and pretzels
Fresh seasonal fruit
- Biltong at an additional price of R55.00 per person
- Additional hot snack charged at R40.00 per person:
Choose 1 vegetarian and 1 protein item only
- Vegetarian Samosas (V)
 - Mini Thai vegetable pie (V)
 - BBQ chicken wings
 - Honey glazed beef short ribs
 - Gourmet lamb pies

Stadium Snack Box

- Price R90.00 per person
- Sandwich
Potato crisps
Fresh seasonal fruit
Chocolate bar
Soft drink

Stadium Lunch Box

- To be consumed outside the Stadium, i.e. bus trips and outdoor events
- Price R110.00 per person
- Freshly prepared sandwich
South African cheese and biscuits
Sweet muffin
Fresh seasonal fruit
Chocolate bar
Potato crisps
Soft drink



Healthy Menu Options

Muffins

R26.00 per person
A selection of homemade health muffins: carrot, bran & oatmeal

Fruit Skewer

R21.00 per person
Seasonal fresh fruit skewer with a honey and ginger glaze

Cocktail Rolls

R38.00 per person
Open faced mini health cocktail rolls, topped with smoked salmon, chicken mayonnaise and grilled vegetable with hummus

Finger Sandwiches

R38.00 per person
Petite finger sandwiches made with rye and health loaf with a variety of fillings

Muesli

R26.00 per person
Muesli with low fat strawberry yoghurt

Provitats & Low Fat Cheeses

R38.00 per person
A selection of soft low fat cheeses, served with Provita crackers

Healthy Smoothies

R29.00 per person



Network Lunches



Cold Selection

- Selection of finger sandwiches
- Filled mini cocktail rolls
- Mediterranean vegetable baguette
- Vegetarian style antipasto platter with focaccia bread
- Grilled chicken, pepper and brie cheese Panini
- Sweet chilli beef wraps
- Chicken tikka wraps
- Grilled vegetable and hummus wraps

Hot Selection

- Spinach and feta phyllo parcels
- Vegetable spring rolls with sweet chilli sauce
- Cheese and corn samoosas
- Potato samoosas
- Beef, chicken or lamb samoosas
- Chilli bites with onion and spinach
- Freshly baked lamb, beef or chicken mini pies
- Marinated chicken kebabs
- Beef and bell pepper kebabs
- Beef meatballs tossed in a prego sauce
- Cajun chicken wings
- BBQ basted lamb koftas
- Mini vegetarian or chicken quiches
- Thai style fish cakes with sauce tartar

Fork Dishes

All fork dishes are served with an appropriate starch and tossed seasonal vegetables

- Chicken and prawn stirfry
- Char grilled chicken fillets with a leek and cumin sauce
- Pan fried beef medallions with onion jus
- Tandoori chicken fillets
- Traditional lamb Rogan josh
- Beef lasagne
- BBQ basted lamb koftas
- Fresh line fish of the day with lemon butter sauce
- Grilled Boerewors and onion gravy
- BBQ beef short ribs
- Oven roasted chicken drumsticks topped with a thyme jus

Vegetarian Dishes

- Spinach and feta ravioli with a tomato and basil sauce
- Soya prawn chutney
- Vegetable and noodle stirfry with soya sauce, garlic, ginger and chilli
- Seasonal fresh vegetable lasagne
- Vegetable breyani with dhal
- Vegetarian fajitas napped with a cheese sauce

Salad Selection

- Fresh garden greens with accompaniments
- Grilled potato and red onion salad
- Beetroot and butternut salad
- Mexican 3 bean salad
- Cabbage and carrot slaw with spicy mayonnaise
- Mediterranean pasta salad
- Nicoise salad
- Tomato, mozzarella and arugula salad

Dessert Selection

- Tropical fruit salad with fresh cream
- Fresh fruit tartlets with crème patisserie
- Vanilla ice cream
- BarOne cakes slices
- Cheese cake slices
- Koeksisters
- Custard éclairs
- Tiramisu cake slices
- Traditional black forest cake
- Trifle
- Chocolate mousse

Menu Option 1 R178.00

Select 1 cold item, 2 hot items, 1 fork item, 1 vegetarian item, 2 salad items, and 2 dessert items

Menu Option 2 R195.00

Select 2 cold items, 2 hot items, 1 fork item, 1 vegetarian item, 2 salad items and 3 dessert items

Menu Option 3 R228.00

Select 2 cold items, 3 hot items, 2 fork items, 1 vegetarian item, 2 salad items, and 3 dessert items

All luncheons served with freshly brewed coffee and house selection of teas

Optional Extras

All additional items on the menu will be charged per person

- | | |
|------------------------|--------|
| ○ Cold selection | R20.00 |
| ○ Hot selection | R25.00 |
| ○ Fork dish | R29.00 |
| ○ Salad | R20.00 |
| ○ Dessert | R20.00 |
| ○ South African cheese | R50.00 |

CONTENTS
Valid until 30 June 2017. Menu prices are current and are subject to increase without prior notification. All prices include VAT.

Cocktail Reception Options

All cocktail menus are served for a duration of 2 hours only and are available between 4 – 7pm. A surcharge of R20pp will be applicable for serving times outside the stipulated time frame. Kindly ensure that you include in your choice of menu, 1 cold vegetarian and 1 hot vegetarian item.

Pre Dinner Snacks Only R42.00 per person

Crisps, nuts, pretzels and flavoured olives

Pre Dinner Cocktail R122.00 per person

Your choice of 2 cold and 2 hot items

Welcome Reception R152.00 per person

Your choice of 2 dips, 3 cold and 3 hot items

Deluxe Reception R195.00 per person

Your choice of 2 dips, 4 cold and 4 hot items

Royal Reception R245.00 per person

Your choice of 2 dips, antipasto platter with crusty breads, 5 cold and 5 hot items

Choice of Dips

- Mustard mayonnaise with a touch of chilli, served with toasted pita
- Greek Taramasalata and crackers
- Feta cheese and herb dip with pizza bread
- Spiced tuna and cream cheese with melba toast
- Spicy curry mayonnaise with mini french stick
- Hummus and pita bread
- Mexican chilli and coriander foam with pita triangles
- Cream cheese and herb dip with vegetable crudités
- Olive tapenade with crostini

Choice of Cold Canapés

- Smoked salmon and caper crostini
- Tuna, jalapeño and olive bruschetta
- Peppered beef and melon
- Chicken tikka bruschetta
- Prawn and avo bruschetta
- Seafood pancake with chilli cream
- Chicken, mushroom and pepperdew on garlic crostini
- Cured Beef and gherkin
- Smoked chicken and spiced avocado salsa in mini pita
- Smoked salmon and ricotta sandwich
- Cajun linefish with tartar sauce
- Zucchini and goats cheese bruschetta (V)
- Spicy corn cakes with mango, red peppers and avocado salsa (V)

- Spinach, mushroom and feta pancakes (V)
- Haloumi and grilled pineapple skewers (V)

Hot Canapés

- Grilled chicken and bell pepper kebabs with coriander salsa
- Mini Cajun chicken burgers
- Chicken and mushroom vol au vents
- Peri peri chicken wings
- Chicken tikka samoosas
- Chicken, pepperdew and jalapeño pizzas
- Mini chicken and vegetable sub
- Beef mince samoosas
- Baked cocktail sausage rolls
- Greek meat balls with salsa
- BBQ beef short ribs
- Gourmet cocktail beef or lamb burgers
- Lamb mince samoosas
- Cumin and coriander spiced lamb koftas
- Mini lamb bunny chow with sambals
- Fried prawn tails with dipping sauce
- Linefish gujons with garlic aioli
- Grilled fish kebab
- Calamari rings with chilli lime coating
- Prawn springrolls
- Cheese and corn samoosa (V)
- Jalapeño rissoles (V)
- Vegetable quiche (V)
- Potato samoosas (V)
- Crumbed mushrooms with chilli dip (V)
- Spinach and feta rissoles (V)
- Potato and cheese croquettes (V)
- Vegetarian pizzas (V)
- Thai vegetable pies (V)

All Items listed below are for 25 guests:

S.Q. = market related prices

<input type="radio"/> Italian style antipasto platters with Breads	R935.00
<input type="radio"/> Smoked salmon side with condiments	R1190.00
<input type="radio"/> Pepper crusted sirloin of beef with horseradish	R1056.00
<input type="radio"/> Marinated and roasted leg of lamb with mint sauce	R1180.00
<input type="radio"/> South African cheese display with condiments	R968.00
<input type="radio"/> The Pastry Chefs grand display of miniature French pastries	R1188.00
<input type="radio"/> Caviar selection upon request	SQ
Additional Dip	R12.00p/p
Additional Cold Canapé	R16.00p/p
Additional Hot Canapé	R20.00p/p

COCKTAIL RECEPTION SELECTOR

Valid until January 2017. Menu prices are current and are subject to increase without prior notification. All prices include VAT.

Plated Menu Selector

Please note that a choice of only two options are advised for each course.

Starter

Price R45.00 per person (V)

- Layered marinated vegetables scented with basil and garlic dressing
- Bouquet of fresh salads with cheese, olives, and roasted onion vinaigrette
- Carpaccio of sliced beetroot and butternut, topped with herbed feta cheese

Price R58.00 per person

- Sliced trout fillets served with Roma tomato, basil and Calamata salsa
- Traditional "Capetonian" pickled fish with, mesclun salad
- Warm trout quiche and spring salad bouquet with lime dressing
- Avocado mousse with smoked chicken and spiced tomato coulis
- Roasted vegetable and cottage cheese slice with peppered beef

Price R68.00 per person

- Marinated salmon tartar prepared the traditional way
- Beef carpaccio and goat cheese medallions drizzled with virgin olive oil
- Smoked Norwegian salmon with petite garden salad.
- Mediterranean salmon and vegetable timbale presented with garden salad

Soup

Price R44.00 per person (V)

- Vegetarian soup of your choice (V)

Price R58.00 per person

- Curried pumpkin and sweet potato potage with chicken
- Thai style coconut and chicken soup
- Asian style chicken and sweet corn soup
- Traditional Indian Mulligatawny soup
- African samp and bean potage simmered with lamb and coriander

All soups are served with crispy grissini sticks

Entree

Price R50.00 per person (V)

- Cape Malay cumin and vegetable stir fry presented in phyllo pastry
- Vegetarian pasta pockets on mushroom medley, tomato salsa and pesto
- Red lentils simmered in coconut and lemon grass cream, wrapped in a spinach pancake, topped with tomato salsa

Price R58.00 per person

- Chicken ravioli in rich tomato salsa
- Sesame crusted line fish on potato and green pea mash
- Herbed chicken medallions on a creamy leek and mushroom sauce
- Spinach and cheese cannelloni with light cheese sauce

Main course

Chicken

Price R94.00 per person

- Stuffed chicken bread with spinach, feta and mushroom, topped with a thyme jus
- Chargrilled chicken fillets with a creamy peppercorn jus

Fish

Price R100.00 per person

- Cajun style linefish of the day on fine cabbage with a light pepadew infused cream
- Toasted onion crusted catch of the day on pepperoni Sauté
- Chargrilled linefish in a shrimp sauce

Beef

Price R120.00 per person

- Fillet of beef with horseradish crust and rosemary jus
- Grilled beef medallion on potato crust topped with mozzarella cheese & pesto

Lamb

Price R126.00 per person

- Oven roasted leg of lamb with peppered herb gravy
- The lambs best- grilled chop, roast leg of lamb and mutton sausage, topped with a herb and mushroom jus

Seafood

Price R163.00 per person

- Roasted catch of the day, and grilled king prawn, olive tapenade and mustard hollandaise

Plated Menu Selector (cont.)

Vegetarian Main Courses

Price R65.00 per person

- Potato gnocchi with fried eggplants and salsa
- Vegetable fajitas with Mexican spiced sauce
- Paneer chutney with basmati rice and roti
- Thai style vegetable and coconut ragout prepared with lemongrass
- Soya prawn tortilla napped with a creamy cheese sauce
- Roasted vegetable lasagne

Combos

Price R184.00 per person

- Oven roasted chicken supreme and lamb chop with a pegro jus
- Tandoori spiced chicken fillet and masala grilled line fish
- Crusted beef fillet and Norwegian salmon on chive cream
- Fresh catch of the day in herb and sesame crust with grilled chicken supreme on tomato fondue

Desserts

Price R50.00 per person

- Warm Malva pudding with cream Anglaise
- Fresh fruit platter with mint and whipped cream
- Black forest cake

Price R72.00 per person

- Delicate mango gateaux and cherry compote
- Pumpkin and cinnamon mousse tarts
- Traditional South African trifle served in a chocolate potjie pot
- Pistachio and vanilla ice cream presented with fruit and berry nectar
- Italian Tiramisu prepared with double espresso, presented with mint and berry compote
- BarOne and peppermint crisp cake with seasonal fresh fruit
- Orange flavoured crème Brulee

South African Cheese

Price R58.00 per person

Fine selection of South African cheese with preserves, crackers, nuts and dried fruit

All main course meals are served with an appropriate starch and fresh seasonal vegetables.

All meals are served with freshly baked assorted cocktail rolls, grissini sticks and cheese straws.

AND freshly brewed coffee and selection of teas.



International Sports Buffet Menus

R270.00 per person

Buffet Starter

Please choose four (4) items only

- Seared breast of duck with bean salad
- Vegetarian antipasto platters
- Cape Malay pickled fish with crispy baguettes
- Mediterranean nicoise salad
- Smoked salmon trout platter with condiments
- Greek Mezze platter with dips
- Tandoori fish fillets
- Smoked chicken with cranberry sauce
- Cold meat platter and pickles
- Marinated Ox tongue with chakalaka
- Butternut and biltong salad
- Marinated linefish fillets with chilli lime dressing
- Cajun chicken and pasta salad
- Thai beef and noodle salad
- Mexican three bean salad
- Potato salad with gherkins, parsley, onions and mayonnaise

Please choose 1 item from the carvery -The carving selection is served with lettuce, cucumber, tomato, onion and 1000 island dressing

Select your preferred Carvery Dish

- Herb and garlic infused leg of lamb and gravy
- Roasted chicken with mushroom sauce
- Black pepper crusted sirloin of beef with thyme jus
- Whole fillet of fresh line fish with olives, dill cream

Please select four (4) protein dishes (i.e. beef, chicken, fish or lamb)

Select your preferred Beef Dish

- Sliced roasted sirloin of beef with mushrooms and herb jus
- Beef casserole with baby onions and root vegetables
- Beef curry with peas and potatoes
- Stir fried beef with bell peppers and bean sprouts
- Cottage pie

Select your preferred Chicken Dish

- Rosemary and garlic roasted chicken portions with a mushroom jus
- Peri peri chicken
- Butter chicken curry
- Chicken breyani with dhal
- Mediterranean chicken casserole with olives and tomatoes
- Thai green chicken curry with coconut cream and coriander

Select your preferred Lamb Dish

- Braised lamb shank casserole with butter beans
- Lamb curry with potatoes
- Lamb mince lasagne
- Braised samp and mutton
- Lamb and root vegetable casserole with dumplings
- Chargrilled lamb chops with a thyme jus

Select your preferred Fish Dish

- Fresh line fish of the day topped with a lemon butter sauce
- Cajun line fish on spiced tomato salsa
- Grilled line fish with a thermidor sauce
- South Indian fish curry
- Crab curry
- Calamari and shrimp stir fry
- Oven baked Mediterranean line fish prepared with olives and capers

Please select 1 starch, 1 vegetarian and 1 vegetable dish

Select your preferred Starch Dish

- Croquette potatoes
- Savoury rice
- Steamed basmati rice
- Oven roasted potatoes
- Hasselback potatoes with sautéed onion
- Cajun potato wedges
- Penne pasta in olive oil
- Roasted new potatoes with garlic and herb butter
- Samp and beans

Select of your preferred Vegetarian Dish

- Vegetable lasagne
- Mixed bean and potato curry
- Mushroom and pasta gratin
- Asian vegetable fried rice
- Vegetable breyani and Dahl, served with sambals and pickles
- Soya chicken paella

International Sports Buffet Menus (cont.)

Select your preferred Vegetable Dish

- Selection of garden fresh vegetables tossed in butter
- Asian vegetables in light green curry sauce
- Stir-fried vegetables in light soy sauce with toasted garlic
- Mediterranean vegetable mix in basil and tomato sauce
- Roasted butternut with cinnamon

The Dessert Selection

Please select three (3) items only

- Fresh tropical fruit salad with cream
- Vanilla ice cream
- Italian Tiramisu prepared with espresso coffee
- Chocolate mousse
- South African style trifle
- Marble cheese cake
- Pecan nut tartlets
- Milky Bar and BarOne cake slices
- Orange flavoured crème caramel
- Black forest gateaux prepared with dark cherries
- South African milk tart dusted with Cinnamon
- Red velvet cake
- Traditional crème brulee
- Bread and butter pudding served with custard
- South African Malva pudding with warm orange cream
- Koeksisters
- Peppermint and caramel cake slices

The above buffet selection is served with a selection of crusty breads, mini cocktail rolls, grissini sticks, and spreads

Tea and coffee

Additional Option:

Should you wish to add any additional course to your selection, an additional charge will be levied:

- | | |
|--|-------------------|
| <input type="radio"/> Starters | R28.00 per person |
| <input type="radio"/> Main course | R40.00 per person |
| <input type="radio"/> Dessert | R25.00 per person |
| <input type="radio"/> South African cheese board | R58.00 per person |



Conference Menu Packages



Half day package: 2 tea and coffee breaks +
1 refreshment break option

Full day package: 3 tea and coffee breaks +
2 refreshment break options

Additional snack - R20.00 per person

REFRESHMENTS BREAK OPTIONS

- Assorted finger sandwiches
- Gourmet wrap platters
- Mini pita pockets with assorted fillings
- A selection of sweet muffins
- Home baked scones with cream and jam
- Danish pastries and croissants
- Mini carrot cake slices
- Dinky doughnuts with sprinkles
- Assorted cookie jar
- Seasonal fresh fruit platter
- Whole seasonal fresh fruit
- Smoothies

Additional vegetarian dishes R18.00p/p

- Soya prawn chutney
- Vegetarian moussaka (soya mince or brown lentils)
- Broad bean and potato curry
- Vegetable paella with soya chicken strips
- Pan fried vegetable burgers with fried onion and a prego sauce
- Penne pasta with sautéed vegetarian sausages tossed in a creamy mushroom sauce
- Potato and green pea curry

Additional protein dishes R20.00p/p

- Chicken and noodle stir fry
- Chicken breyani with dhal
- Crumbed chicken portions
- Portuguese style chicken fillets with a prego sauce
- Lamb stew with root vegetables and dumplings
- Lamb breyani with saffron potatoes and dhal
- Shephard's pie
- Beef curry
- Beef burgers and mash
- Grilled boerewors with chakalaka
- Line fish and prawn breyani with potatoes and boiled eggs

CONFERENCE MENU 1

Cold Selection

Assorted garden greens with various toppings and dressings
Creamy potato salad with gherkins and parsley
Calamari salad with garlic olives and peppadews
Mini cocktail rolls with butter and margarine

Hot Selection

Beef and vegetable casserole with aromatic herbs and spices
Chicken a la king
Steamed rice
Vegetarian cottage pie
A selection of seasonal vegetables tossed in butter

Dessert Selection

Fresh fruit salad with ice cream
Mini BarOne cake slices

CONFERENCE MENU 2

Cold Selection

A selection of crispy garden greens with condiments and dressings
Beetroot salad
Spicy chicken and pasta salad
MMS bread basket with cocktail rolls, butter and margarine

Hot Selection

Beef lasagne
Roasted chicken portions with a mushroom sauce
Sauté potatoes with garlic, onion and fresh herbs
Vegetable breyani
Dhal
A selection of freshly tossed seasonal vegetables
Sambals and pickles

Dessert Selection

Duo of white and dark chocolate mousse
Strawberry and passion fruit cheese cake slices

Conference Menu Packages (cont)



CONFERENCE MENU 3

Cold Selection

Assorted garden greens with various toppings and dressings
MMS bread basket with cocktail rolls, butter and margarine
Mexican three bean salad with nachos
Grilled potato and biltong salad with bell peppers

Hot Selection

Traditional lamb and potato curry
Grilled chicken fillet lasagna with pepperdews, spinach and mushroom
Creamy vegetable and noodle bake topped with cheddar and mozzarella
Savoury long grain rice
A selection of freshly tossed seasonal vegetables
Sambals and pickles

Dessert Selection

Chocolate éclairs filled with cream and custard
Orange flavoured crème caramel

CONFERENCE MENU 4

Cold Selection

Crispy garden fresh greens with condiments and dressings
Grilled vegetable and deep fried haloumi cheese salad
Nicoise salad with lime oil and baby potatoes
MMS bread basket with cocktail rolls, butter and margarine

Hot Selection

Aromatic butter chicken curry
Pan fried beef medallions with a brown onion jus
Penne pasta with a creamy mushroom and bell pepper sauce
Steamed rice
Freshly tossed mixed seasonal vegetables
Sambals and pickles

Dessert Selection

Tiramisu cake slices
Crème brûlée

CONFERENCE MENU 5 Traditional African Menu

Cold Selection

Crispy garden fresh greens with condiments and dressings
Coleslaw
Marinated ox tongue salad
MMS bread basket with cocktail rolls, butter and margarine

Hot Selection

Braised samp and mutton
Black ox tripe with cabbage and carrots, served with steamed bread
Chakalaka and pasta bake
Tandoori chicken
Roasted butternut with cinnamon and brown sugar

Sambals

Dessert Selection

Trifle
Milky Bar cake slices





Thank you for
dining with us