

La Vie en Rose

Lunch Buffet Options July 2019

Our Lunch Buffet menus are only catered for a minimum of 15 guests

Lunch Buffet Option One
R 350.00 per person

Starters

- 🌹 Goats Cheese & Beetroot Napoleon
Layers of Sweet oven-roasted beetroot & creamy goats topped with micro greens
- 🌹 Greek salad with Avo
The firm favourite using only the freshest ingredients
- 🌹 Delicious canapé selection
 - Italian bruschetta topped with Peppered beef topped with gorgonzola
 - Spinach & artichoke wontons
 - Aubergine, tomato & feta money parcel on sweet chili dipping sauce

Mains

- 🌹 Chickpea, Brinjal & vegetable curry
- 🌹 Jasmine rice
- 🌹 Cajun crumbed chicken breasts
- 🌹 Creamy Napolitano
Penne pasted tossed in a creamy Napolitano sauce
- 🌹 Beetroot, onion & goats cheese tart

Dessert

- 🌹 15cm Coconut Custard Cake
- 🌹 Churro bites dipped in chocolate sauce
- 🌹 Chocolate dipped strawberries



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Lunch Buffet Option Two
R 420.00 per person

Starters

-  Whipped pesto, feta and tomato puff pastry bites
-  Greek-inspired meatballs on a skewer with a Napolitano dipping sauce
-  Greek Pasta Salad
penne pasta tossed in the traditional Greek Salad

Mains

-  Moroccan spiced beef fillet
Beef fillet, rubbed with a Moroccan spice mix, grilled medium rare & sliced to serve
-  Braised chicken thighs with dried apricots, prunes & pinenuts
-  Penne with creamy gorgonzola
-  Maple roasted beetroot & Carrots
-  Rosemary baked baby potatoes

Dessert

-  Deconstructed apple crumble in a jar served with whipped cream
-  Lemon and Lavender shortbread dipped in chocolate
-  Cocktail rose meringue nest topped with sweetened cream and pistachio brittle

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Lunch Buffet Option Three R 530.00 per person

Starters - Plated



Inner Wheel

Creamy camembert (rose- and sesame-dipped) wrapped in puff pastry & baked; served on a bed of rocket & diced strawberries

Mains



Pulled leg of lamb



Lemon Ricotta Pasta



Beer battered hake fillers with a lemon butter sauce



Garlic roasted baby carrots



Cheesy Broccoli bake

Dessert



Mini Cannoli phyllo cups

Phyllo cups filled with homemade cannoli cream and dark choc dips



Cocktail Careless love

Toberone bites wrapped in phyllo and flash fried



Cocktail Paris Brest

chou pastry filled with almond praline pastry cream