











Lunch Buffet Menu 2021

Our Lunch Buffet menus are only catered for a minimum of 20 guests

Morocco Lunch Buffet

-  Amelia Platter - *Mediterranean vegetarian platter consisting of homemade hummus & tahini, olive oil & Za'atar marinated Danish feta cheese, heirloom tomatoes, Moroccan cheese cigars, Mediterranean flavoured carrot salad & served with fried & spiced tortilla wrap wedges*
 -  Hummus, Lamb Cubes & Pine Nuts
 -  Moroccan Couscous Salad
 -  Chicken & Almond Pastillas - *Moroccan meat pie with a sugared crust*
 -  Moroccan Stuffed Peppers in Shakshuka Sauce
 -  Moroccan Chickpea & Lentil Stew
 -  Couscous
 -  Lamb Stew with Prunes, Apricots & Pine Nuts
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-  Almond & Honey Cigars
 -  Citrus Fruit Salad with Pomegranate & Mint
 -  S'finge - Moroccan Donut
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-  Personalized Chocolates
 -  Personalized Serviettes
 -  Table Runners
 -  Flower Arrangements

This menu is charged at R 425.00 per person





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Middle Eastern Lunch Buffet

-  Roasted Eggplant Halves with Tahina & Pomegranate Seeds
-  Spinach & Feta Rogalach - *Meaning "little twists"*
-  Large Israeli Chopped Salad
-  Homemade Pita Breads served with Pesto Hummus & Za'atar Olive Tapenade
-  Harissa Marinated Sirloin with Preserved Lemon Sauce
-  Penne with Baked Feta Cheese, Rosa Tomatoes & Pine Nuts
-  Braised Chicken Thighs with Green Olives, Chickpeas & Mushrooms
-  Brocollini with Almonds & Chilli Flakes
-  Za'atar Spiced Baked Baby Potatoes

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-  Sugar Cookie Crembo
 -  Chocolate & Pistachio Stuffed Sufganiot
 -  Biscuit & Cream Cake covered in Chocolate Sauce

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-  Personalized Chocolates
 -  Personalized Serviettes
 -  Table Runners
 -  Flower Arrangements

This menu is charged at R 515.00 per person





Lunch Buffet Menu 2021

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Greece Lunch Buffet

-  Greek Village Salad
-  Large Greek Salad Hummus Dip with Pine Nuts
-  Large Greek Brinjal Dip
-  Crispy Tortilla Wedges
-  Large Spanakopita
-  Lamb Kleftiko (*Shank*) with Oregano & Lemon
-  Moussaka - *Eggplant Lasagne*
-  Garlic Roasted Baby Carrots
-  One Pot Chicken & Rice - *Deboned Chicken Thighs & basmati Rice Cooked together in a Greek inspired chicken brother served with preserved lemon & pine nuts*

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-  Baklava
 -  Loukoumades - *Donuts in honey syrup*
 -  Kourabiedes - *Almond Biscuits in Icing Sugar*

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-  Personalized Chocolates
 -  Personalized Serviettes
 -  Table Runners
 -  Flower Arrangements

This menu is charged at R 530.00 per person

