



out of this planet
catering

MAIN COURSE BUFFET

Black pepper encrusted seared tuna fillets served with a cucumber and mint tatziki Moroccan Chremoula grilled yellowtail Cape linefish simply grilled served with salsa verde West coast mussels in fennel cream Giant prawns flash grilled with coriander and chili with fresh lemon Rosemary marinated butter-fried legs of Karoo lamb served with minty tatziki Char Grilled Mature Beef Fillet served with mustards and red onion balsamic marmalade

VEGETABLE AND SALADS

Roasted baby Nicola potatoes with garlic and rosemary Thyme roasted Nicola new potatoes with pancetta Potato dauphinoise Tabbouleh salad of plum tomato, flat leafed parsley, cracked buckwheat, cucumber, lemon, olive oil and toasted pumpkin seeds Grilled Red and Yellow peppers and pesto marinated aubergines, Roasted cumin beetroot, goats milk cheese, lime and honey dressing Minted courgette ribbons with currants, vejuice and smoked paprika dressing Roasted butternut with a hint of chilli & toasted cashew nuts Rocket & baby herb leaf salad with roasted pear, gorgonzola, toasted pinenuts

DESERT BUFFET

Malva pudding with vanilla bean crème anglaise Honey poached pears with fudge sauce Decadent chocolate tart Platters of fresh strawberries and summer melons Classic crème caramel

CHEESE BUFFET

A selection of boutique style cheeses served with preserves and crackers