

Thornbirds Braai Menu Options 2017



Experience the culinary delights laid on by our talented & inventive chefs.
We only make use of the freshest ingredients & our food is prepared freshly on a daily basis.
To assist you in your selection, we have enclosed various options. Please select an option that best suits your requirements.

Menu Option	Price per person	Bread	Salads	Meat	Starch	Vegetables	Dessert
Budget Braai	R190	Fresh roll + butter	Greek salad	Chicken + wors	Pap + gravy	Roasted butternut / Roast veggies	Ice cream & chocolate sauce
Perfect Braai	R245	Fresh roll + butter	Greek salad & Potato salad	Chicken + Wors + Lamb chop	Pap + gravy	Roasted butternut / Roast veggies	Ice cream & chocolate sauce
Braai 1	R254	Fresh roll + butter	Greek salad	2	1	1	1
Braai 2	R265	Fresh roll + butter	Greek salad	2	1	2	1
Braai 3	R288	Fresh roll + butter	Greek salad + 1	2	1	2	1
Braai 4	R306	Fresh roll + butter	Greek salad + 1	2	1	2	2
Braai 5	R328	Fresh roll + butter	Greek salad + 1	3	1	2	2
Braai 6	R351	Fresh roll + butter	Greek salad + 1	3	2	2	2
Braai 7	R359	Fresh roll + butter	Greek salad + 2	3	2	2	2

SALADS

All options include a freshly baked roll with butter

SALADS

- The classic - Greek salad
- Green salad of mixed greens with a blue cheese dressing
- Moroccan cous cous salad tossed with seasonal fresh vegetables & fragrant herbs & spices
- Old-fashioned tangy four bean chilli salad
- PPOTC Salad (pasta, peppers, onion, corn, tomato & chutney)
- Cooked beetroot salad with pickled onion & a tangy vinaigrette
- Creamy potato salad with homemade aioli
- Granny's creamy pea, apple & banana salad

MAIN COURSE

MEAT

- Boere wors
- Rump steak
- Beef skewers
- Liver "skilpadjies"
- Lamb chops
- Chicken
- Chicken skewers
- Pork chops

STARCH

- Traditional "pap" with tomato gravy
- Homemade "pap tert"
- Golden crisp roast potatoes
- Roast caramelised sweet potato
- Potato bake

VEGETABLES

- Roasted sweet butternut
- Pumpkin fritters drizzled in a caramel glaze with a sprinkle of cinnamon
- Oven roasted seasonal vegetables
- Half onions in tin foil
- Sautéed chilli spinach
- Chakalaka

DESSERT

Deliciously moist malva pudding served with ice cream or vanilla custard
 Platters of fresh fruit skewers accompanied by Chantilly yoghurt & Fynbos honey
 Baked brandy & brown sugar apples served with custard
 Crème caramel
 Chocolate mousse
 Ice cream & chocolate sauce
 Fresh fruit salad & ice cream
 Homemade pineapple / guava cream

ADDITIONAL

Freshly baked garlic bread – R17 per person
 “Rooster brood” with butter – R 16 per person

CHILDREN

Kiddies 10 years & younger will be charged 50% of the buffet menu price – any person older than 10 years will be charged the full price
 Children under the age of 3 years are complimentary

IMPORTANT

- When selecting 2 meats, meat will be limited to 240g per person
- When selecting 3 meats, meat will be limited to 300g per person
- A Thornbirds kitchen member will be stationed at the buffet & dish the meat for guests in order to avoid others taking more than the allocated quantities
- Options 4 to 7 may be selected as wedding braai menus on weddings taking place on Saturdays & public holidays
- Menus do not include tea or coffee
- Our kitchen & most food items contain traces of nuts
- Thornbirds takes no responsibility for food allergies
- An additional surcharge per person is applicable for special / strict dietary requirements
- Should your event run more than 2 hours late, an additional fee per chafing fuel canister will be charged at R15 each
- For health reasons, food will not be brought out again after it has been served & removed or kept out for long periods of time
- Under no circumstances will “doggie bags” will not be permitted at Thornbirds
- All items are subject to availability
- Prices are subject to change without prior notice
- Commissionable rates available upon request

Client Name: Event Date: Event Type:

Contact number/s: Email Address:

Number of Adults (incl. service providers): Number of kids 10 & younger: Number of kids 3 & younger:

Please fill in your selection below;

Menu Option	Starters	Meats	Starches	Vegetables	Dessert	Additional (if any)
	Bread roll					
	Greek salad					

Signature:

Date:

