

## Thornbirds Lily Buffet Wedding & Function Menu Option 2018



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.

We believe in cooking great tasting, great looking and unpretentious food that will leave you wanting more.

We have compiled a great menu too ensure that you and your guests are left raving about one of the most important aspects of your event, the food...

### STARTERS - HARVEST TABLE

- Freshly baked cocktail rolls with butter
- Traditional Greek salad with a creamy dressing
- Moroccan cous cous salad tossed with seasonal fresh roasted vegetables & fragrant herbs & spices & a drizzle of tzatziki
- Beetroot and feta salad with parsley and a citrus vinaigrette
- Mediterranean dip platter consisting of hummus, tzatziki & a roasted red pepper dip, served with grissini sticks & mini pita breads

### MAIN COURSE - BUFFET

- Slow roasted fall-off-the-bone lamb marinated in a rosemary & garlic gravy, served with minted jelly
- Farm-style roast chicken
- Traditional South African Beef curry served with sambals *OR* Traditional roast beef served with a horseradish cream

### STARCH

- Steamed white rice
- Golden crisp roast rosemary potatoes

### VEGETABLES

- Creamed spinach
- Glazed baby carrots
- Oven roasted seasonal vegetables

### DESSERT

#### SELECT 3

- Mini baked vanilla custards topped with melted caramel sugar
- Fruit pavlova – meringue parcels filled with seasonal fruits and a drizzle of chocolate sauce
- Rich & creamy chocolate mousse
- Individual homemade fridge cheesecakes with a coconut biscuit base & fruit coulis topping *OR* Homemade malva pudding served with either vanilla custard or ice cream *OR* Rich & creamy chocolate mousse

### CHILDREN

- Children 12 years and older are considered adults & are charged the full rate per person.
- Children younger than 12 years but older than 3 years will be charged the adult price less 40% when a seat is occupied.
- Children under the age of 3 years are complimentary.

### IMPORTANT

- *The menu selection above is based on Thornbirds' most popular dishes*
- *Menu add-ons or substitutes are available & will be quoted accordingly*
- *Menus do not include tea or coffee*
- *Food quantities are calculated accordingly per person*
- *Individual desserts are calculated at half quantities per person x the 3 selected options. For example, for 100 guests there will be 150 individual desserts*

- A wider variety of selections is available for the Rose & Orchid Menu options
- Breakfast, brunch, vegetarian and other menus are available upon request
- 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 & menu items 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 younger than 12 years: ..... Number of kids 3 & younger: .....

Signature: ..... Date: .....

Coordinator name & signature: ..... Date: .....



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Client to initial: .....