



**Buffet Dinner 1 : From the Grill**

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured meats  
Spinach and chicken salad with red cabbage  
Ricotta, green beans salad (individual)  
Tandoori spiced Caesar salad (individual)  
Balsamic broccoli with pumpkin seed, feta and black olives  
Build your own salad including dressings and condiments

**Warm starters**

Corn and coriander fritters  
Lamb koftas with raitha

**Soup**

Chicken Tom Yum Tala

**Main course**

Beef casserole with root vegetables  
Green Thai chicken curry  
Zucchini and eggplant picatta with sundried tomato (V)  
Vegetable Lasagne  
Wok fried soya prawn chow mein  
Spanish sautéed baby potato with smoked paprika  
Basmati rice  
Sautéed green vegetables

**From the Grill**

Beef steaks/line fish/boerewors/lamb cutlets with a trio of sauces

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**

Napoli sauce/ 3 cheese sauce / chicken alfredo

**From the tandoor**

Tikka beef kebabs with butter/garlic naan  
Tandoori cauliflower

**Desserts**

Almond and peach torte  
Orange pound cake (whole cake)  
Crème brule  
Fudge brownie  
Toffee malva pudding  
Vanilla custard  
Fruit skewers with ginger and mint syrup  
Ice cream and condiments  
Local cheese selection with preserves and crackers



**Buffet Dinner 2 :Stir fry night**

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured fish  
Crisp Asian vegetables and bean sprout salad  
New potato salad with spring onion and gherkins  
Balsamic strawberries with asparagus spears (individual)  
Indonesian beef peppers(individual)  
Build your own salad including dressings and condiments

**Warm starters**

Crispy panko pork  
Wild mushroom risotto balls with gorgonzola dip

**Soup**

Potato and leek with crème fraiche

**Main course**

Beef stroganoff with pickled dill cucumber  
Durban lamb curry  
Roasted butternut with rocket and pecorino shavings  
Butter chicken  
Vegetable biryani with dhal  
Seasonal sautéed vegetables  
Lionaise potato with Italian parsley  
Pilaf basmati rice

**From the Grill**

**Chow Mein station** including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**  
Spicy Putanesca sauce/ Beef bolognese sauce / white sauce with wine and parsley

**From the tandoor**

**Meat:**Tandoori chicken boti with garlic /butter naan  
**Vegetarian:** tikka paneer

**Desserts**

Chocolate and caramel tart  
Vanilla and lemon baked cheese cake(whole)  
Peach and coconut slice  
Wild berry panna cotta  
Orange marmalade pudding  
Vanilla custard  
Seasonal sliced fruit with coulis  
Ice cream and condiments  
Local cheese selection with preserves and crackers



### **Buffet Dinner 3 : Carvery night**

#### **Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured meats  
Thai crunch salad with spinach and peanut oil dressing(individual)  
Roasted peppers tossed with sunblushed tomato and parsley dressing  
Candied bacon and rocket salad with pickled onion(individual)  
Tossed sweet chilli and chicken noodle salad  
Build your own salad including dressings and condiments

#### **Warm starters**

Lemon grass ,soya and chicken strips  
Vegetable spring rolls with dipping sauce

#### **Soup**

Roasted pumpkin soup

#### **Main course**

Chicken schnitzel with creamy cheddar  
Haddock Mornay  
Lamb biryani with dhal  
Spinach and mushroom rigatoni  
Chana masala  
Flash fried wok vegetables  
Savory basmati rice

#### **From the Carvery**

Roast beef buttock with Sea salt, rosemary baby potatoes and beef jus  
Pork belly with apple chutney  
**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**  
Spicy tomato and red pepper sauce/ spinach mornay /Carbonara

#### **From the tandoor**

Tandoori lamb cutlets  
garlic/butter naan

#### **Desserts**

lemon meringue tart  
Chocolate Fudge cake(whole)  
Peach and almond slice  
Sherry trifle glasses  
Marshmallow and white chocolate pudding  
Peppermint anglaise  
Red fruit salad with berry coulis  
Ice cream and condiments  
Local cheese selection with preserves and crackers



**Buffet Dinner 4: From the tandoor**

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured fish  
Smoked chicken Waldorf (individual)  
Cherry tomato and bococini Caprese (individual)  
Tropical coleslaw with spiced pineapple  
Goats cheese and beetroot with dressed rocket  
Build your own salad including dressings and condiments

**Warm starters**

Tempura fried brinjal  
Cheese and corn samosa

**Soup**

Lentil makhani soup

**Main course**

Chicken Khadai  
Beef poitjie with corn and root vegetables  
Thai green vegetable curry with fresh cilantro and lime leaves  
Broad beans and potato curry  
Butternut ravioli in a creamy pomodoro  
Hassel back potatoes  
Glazed carrots with orange and cinnamon  
Basmati rice with green peas

**From the Grill**

**Chow Mein station** including beef, chicken, soya prawn and Asian vegetables and condiments

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**

Lamb bolognaise/white wine and mushroom cream/basil pomodoro

**From the tandoor**

Lamb Sheish kebabs  
Tandoori fish  
Tikka style chicken  
Garlic naan/ butter naan/chili cheese naan

**Desserts**

Dark chocolate mousse  
Carrot cake with cream cheese frosting (whole)  
Honey and pecan nut tart  
Berry and cinnamon steamed pudding with clotted cream  
Tropical fruit salad  
Toffee and banana eclairs  
Ice cream and condiments  
Local cheese selection with preserves and crackers



**Buffet Dinner 5:from the grill**

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured meats and fish  
Courgette salad with mint, garlic, red chilli, lemon  
African mango and cucumber salad (individual)  
Thai chicken salad with caramelized nuts(individual)  
Salad Nisoise  
Build your own salad including dressings and condiments

**Warm starters**

Spinach badjias  
BBQ lamb ribs

**Soup**

Mushroom veloute

**Main course**

Chicken casserole  
Lamb Kadhai  
Indonesian Rendang beef curry with baby brinjal  
Vegetarian lasagna with spinach and mushroom  
Zucchini chips  
Potato croquette  
Basmati rice

**From the Grill**

Beef steaks/whole line fish/ostrich boerewors/lamb cutlets

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**

Chick pea and pesto/ 3 cheese sauce /bacon and blue cheese

**From the tandoor**

Chick boti  
garlic /butter naan

**Desserts**

Cape Malay koeksisturs  
Vanilla and lemon cake(whole)  
Orange and white chocolate mousse glass  
Opera slice  
Cape date pudding  
Vanilla custard  
Ice cream and condiments  
Local cheese selection with preserves and crackers

**R310**



**Buffet Dinner 6: Stir fry night**

**Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread  
Selection of cured meats and fish  
Tabbouleh salad with parsley, bulgur and mint (individual)  
Oriental sweet chili beef noodle salad

Tomato and fennel salad with baked fish and balsamic dressing (individual)  
Build your own salad including dressings and condiments

**Warm starters**

Potato and coriander samosa  
Sticky pork ribs

**Soup**

Mildy curried butternut and potato soup

**Main course**

North Indian Butter chicken  
Traditional paella with chourizo and white wine  
Beef lasagna  
Madumbe and sugar beans curry  
Vegetable casserole  
Sautéed green vegetables  
Steamed baby potato with parsley butter  
Pilaf basmati rice

**From the Grill**

**Chow Mein station** including beef, chicken, pork, shrimps, soya prawn and Asian vegetables and condiments

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**  
Putanesca sauce/ Beef bolognese sauce / sautéed garlic and broccoli cream

**From the tandoor**

Tandoori chicken breast with garlic/butter naan

**Desserts**

Strawberry pavlova  
White chocolate mousse cake(whole)  
Tiramisu glasses  
Dutch apple tart  
Peach cobbler pudding with berry sauce  
Fresh fruit salad  
Ice cream and condiments  
Local cheese selection with preserves and crackers

# VASCO'S

## Flavors of the East

### Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti  
North Indian Rice salad  
Tossed tandoori paneer with garden greens and raitha dressing (individual)  
Tandoori lamb and brinjal salad(individual)  
Black eyed peas salad with tikka style mushrooms(individual)  
Traditional carrot salad with onion and green chili  
Build your own salad including dressings and condiments

### Warm starters

Tikka style lamb ribs  
Vegetable Pakoras

### Soup

Lentil makhani soup

### Main course

South Indian crab curry  
Lamb Khadai  
Butter chicken and prawn  
Vegetable biryani with soya prawn and dhal  
Chick pea curry with madumbe  
Tikka spiced baby potato  
Buttered seasonal vegetables with parsley  
Basmati rice

### From the Grill

Fish cakes/chicken tikka sausage

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**  
Butter masala sauce/ 3 cheese sauce /mushroom Alfredo with bacon

### From the tandoor

Tandoori chicken  
Tandoori baby hake (on the bone)  
Tandoori Lamb cutlets  
Butter/garlic naan

### Desserts

Vermicelli with rice poppadum  
Trio of Indian sweetmeats  
Chocolate pound cake(whole)  
Black forest slice  
Seasonal fruit salad  
Mango crème brule  
Ice cream and condiments  
Local cheese selection with preserves and crackers

**R275**



## **Off the hook**

### **Starters/Salads/Soup**

Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti  
Selection of cured and smoked fish  
Chef Goo's Thai octopus salad (individual)  
Tropical coleslaw with tandoori pineapple  
King Island Caprese salad with citrus segments and parmesan shavings (individual)  
Roast baby beetroot salad with coriander and balsamic glaze  
Cape style pickled fish  
Seafood cocktail glasses(individual)  
Build your own salad including dressings and condiments

### **Warm starters**

Salt and pepper squid  
Hallumi, zucchini and cherry tomato skewers

### **Soup**

Corn and mussel chowder

### **Main course**

Madras fish curry with baby brinjal  
Seafood Thermador  
Shrimp mac and cheese  
Roast baby potato with rosemary and sea salt  
Cajun buttered corn on the cobb  
Wok fried chunky vegetables  
Basmati rice

### **From the Carvery**

Whole roast catch of the day

### **Whole fish and seafood display**

#### **From the Grill**

Calamari/mussels/line fish/whole fish

### **Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**

Spicy putanesca sauce/ shrimp and fennel sauce /Parsley white wine bechmel

### **From the tandoor**

Tandoori prawns  
Butter/garlic naan

### **Desserts**

White chocolate cheese  
Carrot cake (whole)  
Chocolate brownie  
Tiramisu glasses  
Red fruit salad  
Ice cream and condiments  
Local cheese selection with preserves and crackers





## South African Sunday Lunch

### Starters/Salads/Soup

Bread Station: Assorted bread rolls/Grissini sticks/French bread/roti  
Tropical coleslaw with tandoori pine apple  
Caesar salad  
Potato salad with whole grain dressing and spring onion  
Beetroot and coriander salad  
Oriental sweet chili chicken noodle salad  
Build your own salad including dressings and condiments

### Warm starters

Risotto balls with sundried tomato and wild mushroom  
Thai fish cakes

### Soup

Crème du Barry

### From the Braai

Corn on the cobb  
BBQ Pork ribs  
Coral reef fish parcels with chardonnay and spring onion butter  
Beef boerewors  
Marinated lamb cutlets

### From the Main Buffet

Traditional Chakalaka  
Braised cabbage with mustard seed and bacon  
Broad beans and madumbe curry  
Basmati rice

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli**

Napoli sauce/ carbonara sauce /spinach Mornay

### From the tandoor

Tandoori chicken malai boti  
Butter/garlic naan

### Desserts

Sherry triffel glasses  
Soft cinnamon melk tert  
Traditional koeksisters  
Chocolate pound cake(whole)  
Cape Brandy pudding  
Vanilla custard  
Seasonal fruit salad  
Ice cream and condiments

**R265**