



BUFFET MENUS II

MENU IV

(minimum of 20 people)

Platter of Seasonal Melon & Parma Ham

Salad of Romaine Lettuce

with Croutons & Caesar Dressing

Poached Dorne of Salmon

Served Cold

Pasta Salad

with Pesto, Olives, & Fresh Mozzarella

Roasted Leg of Lamb Carving

with Mint Sauce

Chicken Cacciatore

Tender slices of Chicken Breast sautéed in a White

Wine Sauce with Bell Peppers, Olives &

Mushrooms

Seasoned Rice

Profiteroles

\$50.00 pp

MENU V

(minimum of 25 people)

Mixed Italian Antipasto

Fresh Mozzarella, Marinated Tomato, Grilled Vegetables,

Marinated Mushrooms & Grilled Asparagus with

Shaved Parmesan

Crispy Garden Greens

with Bermuda Onions, Cucumbers & Creamy Balsamic

Dressing

Quinoa

with Baby Kale, Apricot, Almond, Onion, Feta Cheese & Honey

Mustard Dressing

Beef Stroganoff

Strips of tender Beef Sautéed in a Burgandy Sauce flavoured

with Gerkins

White Rice

Mediterranean Fisherman's Delight

Catch of the day Pan Fried & topped with Sautéed Cherry

Tomatoes, Olives, Onions & Herbs

Assorted Breadbasket Mixed Rolls & Foccacia

Tropical Fruit Salad

Chocolate Mousse

\$52.50 pp

PLEASE NOTE:

— All menus are served with a selection of bread & butter.

— Staffing if required, will be priced according to our regular service.

— Equipment (china, cutlery, linens, & glassware) will be charged at a rate of up to \$7.50 per person.

— Some menus may change due to availability of produce (mainly meat, fish & vegetables). Notice of change will be given where possible.

— Menu items can be inter-changed to provide a more suitable, customized menu & will be re-priced accordingly.

— If you have any questions with the menu selections, please contact Fourways Catering at 236-6517.

— These menus are for buffet set-up; however, if you require a more formal setting, we will be happy to provide additional menus.