



## Boerekos Menu Options

(Prices available upon request, menu can be designed according to client budget and taste)

### Canapés – please select 5 options

- Beef frikkadelle with tomato and cumin relish
- Biltong and Blue cheese mini quiches
- Roast beef cigars with caper and watercress cream cheese
- Bobotie crepes with cucumber, tomato and coriander salsa
- Chicken and pineapple sosaties with sweet chili sauce
- Mini cape Malay chicken pies with Mrs. Balls chutney
- Mini vetkoek stuffed with curried mince and mature cheddar cheese
- Smoked snoek cakes with shrimp, cucumber and lime salsa
- Toasted Ouma bread topped with ostrich carpaccio and beetroot mayo
- Sour dough crostinis topped with mozzarella, tomatoes and gremolata
- Baguette bruschettas topped with blue cheese and oven roasted grapes
- Toasted raisin bread topped with curried fish and julienne cucumber

### Bread table

Please select 3 under the following:

- **Breads** – Ciabatta, Baguette, Breadsticks, Whole wheat loaf, plain and whole wheat wraps, Ciabatta/plain white/whole wheat buns, mini baguettes, koeksisters
- **Cheese** – Camembert, Brie, Blue Rock, White Rock with figs/mango and ginger/cranberries/apricots, chevin, Paneer, Mature Cheddar, Huguenot, Cambrieni
- **Butter and Pate** – Sundried tomato butter, Garlic and parsley butter, toasted almond and honey butter, boerewors butter, smoked butter, anchovy and caper butter, rooibos butter, chicken liver pate, Smoked snoek pate, bacon jam, smoked chicken pate, duck liver parfait
- **Jams and Preserves** – Strawberry jam, blueberry jam, green fig preserve, watermelon preserve, tomato and chili chutney, citrus marmalade
  
- **Selection of Biscuits, Local olives, pickled cucumber and fresh berries/fruit**
- **Meat** – Gypsy Ham, Pastrami, Salami, smoked chicken, roast black pepper beef





**Cheese Stack Cake option also available, images available upon request.**

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**Starters – please select 1 option**

- Curried fish soup served with smoked snoek cake and garlic emulsion
- Boerewors and sweet corn tartlet with cream cheese and a red pepper confit
- Preserved fig and Parma ham tartlet with smoked feta and garlic and parsley dressing
- Fresh corn and coriander fritter topped with Franschoek Salmon trout served with dill crème fraiche and a red onion relish
- Sweet potato cakes with smoked chicken, grilled peppadews and parsley mayo
- Biltong and mature cheddar cocktail with red pepper and cumin aioli
- Mushroom and gorgonzola tartlet, sticky tomato chutney and micro leaves
- Baked camembert cheese in phyllo pastry with sweet tomato drizzle, basil vinaigrette and lemon oil emulsion
- Savoury goats cheese cake with red onion marmalade, ostrich carpaccio and balsamic drizzle
- Cape Malay prawn curry with poppadums and tomato, pineapple and coriander salsa
- Cape Ruby Duck Liver parfait served with Cape Ruby Jelly, toasted brioche and onion and thyme chutney

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**Main Course – please choose 1 option, dishes can be made into buffet style (2 options)**

- Pan Fried Ostrich Loin with Ginger bread sauce, Pumpkin fritters, green beans and grilled pineapple
- Springbok bobotie with yellow rice, tomato and cucumber salsa, pinotage chutney and poppadums
- Snoek Phyllo parcels with sweet tomato and thyme relish and sweet potato puree
- Impala Potjie with grilled Polenta served with an orange, garlic and parsley gremolata
- Kudu Osso Buco with Caramelized onion Mash, Seasonal Vegetables and a red wine jus
- Cape Malay chicken curry served with Jasmine rice and stir fried vegetables
- Chicken and Merlot Pie with mushrooms and pearl onions, served with garlic mashed potatoes and green beans
- Biltong and Blue cheese stuffed chicken breasts served with seasonal vegetables and a parsley and peppadew sauce
- Slow roasted leg of lamb served with fondant potatoes, roasted tomatoes and confit onions
- Beef sirloin shavings served with a mushroom and mustard cream, seasonal vegetables and roasted balsamic onions
- Beef filet with a peppercorn and brandy sauce, served with baby potatoes, baby carrots and steamed mange tout

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**Dessert – select 1 of the following or 5 for mini desserts**

- Milk Tart Crème Brulee with cinnamon tuiles biscuits
- Peppermint crisp trifles
- Malva Pudding with Amarula Custard and seasonal berries
- Coconut and chocolate Malva pudding with toasted coconut and vanilla crème anglaise





- Wild Africa Crème Brulee, crushed brandy snaps, Cape Goose berries, apricot coulis
- Berry cheese cake with Merlot jelly and blueberry coulis
- Salted fudge Eaton Mess with Salted peanuts, whipped vanilla cream and short bread biscuits
- Rooibos and chocolate mousse with apricot jam and vanilla bean whipped cream
- Warm Apple tart with vanilla sauce and cinnamon ice cream
- Condensed milk and lemon tart with biscuits, seasonal berries and whipped vanilla cream
- Rooibos pavlova with white chocolate parfait, vanilla whipped cream and caramel drizzle
- Lamington bread and butter pudding with chocolate custard and toasted coconut
- Self-saucing chocolate pudding with clotted vanilla cream
- Koeksister Cheese cake with caramelized nuts and seasonal berries
- Cape Brandy pudding with brandy and orange custard and vanilla ice cream

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