



Special Events *Menu*

Minimum 30 Pax
By pre-arrangement only



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Plated Menu:



Starter

- Biltong soup with pan fried garlic and thyme crostini's **R55**
- Rich Tomato soup with pan fried garlic and thyme crostini's **R45**
- Creamy White Wine Mussels served with fresh bread **R85**
- Petit summer salad with thinly sliced smoked chicken, candied walnuts, cranberries, feta cheese and green apple served with French vinaigrette **R55**
- Lamb balls – Shredded slow braised lamb shoulder, crumbed and deep-fried and served with roasted red pepper mayonnaise and micro herbs **R85**
- Ploughman's plate: A variety of Alpen Schinken (Dry cured ham), Beef Salami, Boerenkaas, Brie, biscuits, preserves and fresh fruit **R85**

Main Course

- Herb and tomato crusted Kingklip fillet poached in cream served with creamy mashed potatoes and broccoli **R150** (seasonal)
- Eisbein with honey roasted sweet potato mash and sauerkraut **R160**
- Roulade of chicken breast stuffed with mozzarella, sundried tomato and basil pesto covered with bacon and served with baked potato topped with crème fraiche and chives and a serving of sweet carrots **R115**
- Lamb Shank served with creamy mashed potatoes and fine beans **R175**
- Beef Wellington done with a red wine jus, baby potatoes and beetroot **R170**
- Feta and basil stuffed, rolled beef brisket served with a rosemary jus, creamy mashed potatoes, sweet carrots and baby marrows **R165**

Dessert

- Traditional Malva Pudding served with a dollop of vanilla ice cream and custard **R40**
- Pavlova with dark chocolate ice-cream and a Pinotage berry coulis **R40**
- Vanilla and Mint flavoured panna cotta served with strawberry pulp **R35**
- Decadent brownies served with espresso ice cream **R50**
- Bread and Butter pudding with Traditional Vanilla pod Crème Anglaise **R35**

Canape Menu:



Canape Combo:

Choose 5 x Canape's
(1 from each category)

Total: R65 p/person

For functions where Canape's are served as a starter, we suggest 5 x Canape's per person.

Where it is served as a main course, we suggest 10 x Canape's per person.

Vegetarian

- Deep-fried Risotto Balls stuffed with butternut and gorgonzola – **R13.00**
- Caprice Sandwich – **R12.50**
- Mini Spanakopita – **R12.00**

Chicken

- Japanese Chicken bites served with Yakitori sauce – **R12.50**
- Petit curry Chicken Vetkoek – **R8.50**
- “Knopkierie” (baby drumstick and wings on a skewer drizzled with honey glaze) – **R12.50**

Pork

- Pastry squares topped with Alpen Schinken (Dry cured ham), Emmental and Bacon Jam – **R19.50**
- Petit baguette with red caramelized onion, Emmental and Black Forest Ham – **R16.00**
- Pulled Pork and Pineapple Tortilla rounds – **R9.50**

Beef

- Crostini topped with Biltong, cream cheese and fig – **R15.00**
- Petit Beef Sliders with Bacon and Cheddar – **R18.00**
- Shredded Beef Springrolls with a sweet, spicy Mirin Sauce – **R16.00**
- Petit curry Beef Vetkoek – **R10.00**
- Bobotie meatballs on a stick – **R14.00**
- Crostini served with rare roast beef, moon blush tomato and horseradish crème – **R15.50**

Seafood

- Crunchy Squids served with Garlic Aioli in a bamboo boat – **R19.50**
- Smoked Salmon and Cream Cheese Pancake rolls – **R13.00**
- Deep-fired hake bites served with wasabi mayonnaise – **R14.50**

Buffet Menu: Main Course Total: R270 p/person

Protein

Choose any 3

- Gammon
- Beef brisket with rosemary jus
- Chicken and Mushroom Pie
- Garlic and Rosemary Chicken cutlets
- Hearty Beef Stew
- Roast leg of Lamb
- Sheppard's Pie
- Seafood Paella

Starch

Choose any 2

- Oven baked garlic and rosemary Hassel back potatoes sprinkled with coarse salt
- Mashed Potatoes
- Basmati rice

Vegetables

Choose any 3

- Roasted pumpkin wedges with cinnamon, honey and thyme
- Pumpkin Fritters with caramel sauce
- Juliene carrots glazed in butter golden syrup
- Broccoli and Cauliflower Cheese Sauce Bake
- Oven roasted vegetables
- Creamed Spinach
- Corn on the Cob

Desserts Total: R50 p/person

{ Choose any 3 of the following for a dessert buffet }

- Petit Trifles
- Profiteroles
- Brandy Truffles
- Koeksisters
- Lamingtons
- Brownie Squares
- Deep-fried Melktert



Buffet Braai Menu:

Total: R295 p/person



Braai { Choose 3 of the following }

- 2 x Lamb Loin Chops
- 1 x piece of Beef Sausage
- 1 x BBQ Chicken Kebab
- 1 x Fillet of Hake done in garlic and lemon

Salads { Choose 2 of the following Salads }

- Cold Potato Salad
- Garden Salad
- Curry Noodle Salad
- Coleslaw

Breads { Choose 2 of the following Breads }

- Garlic Bread
- Focccasia Bread
- Roosterkoek
- Mielie bread

Desserts { Choose 1 of the following Desserts }

- Brandy Pudding with whipped cream
- Sticky Toffee Pudding with vanilla ice cream
- Proffita roll / Koeksister / Brownie platters