



## DAY CONFERENCE PACKAGE

Tea / Coffee on arrival

Mid - Morning Tea / Coffee / Pastries  
Buffet or Finger Lunch option  
Mid - Afternoon Tea / Coffee / Biscuits

## BUFFET LUNCH MENU

### STARTERS (choose one item)

Individual cold meze plate including various dips and marinated vegetables served with breadsticks and melba toast

Poached and caramelized pears with a creamy blue cheese cream

Plated puff pastry tart with oven-dried cherry tomatoes, balsamic grilled Brinjals and regatta shavings

Chicken salad with pieces of chicken, pineapple, celery and chunky cottage cheese served with panni breadsticks

Hot or cold soup

Brinjal stack with mediterranean vegetables layered with basil pesto

Chicken tikka and grilled vegetable wraps with sweet chilli sauce

Cumin & garlic infused chicken strips with cabbage, tomato and Tzatziki sauce

Grilled linefish on a bed of sauté spinach drizzled with a sundried pesto sauce

A warm seafood ragout in a puff pastry case served with a mushroom sauce

Thai green chicken salad with bok chow stirfried vegetables and Chinese noodles

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**MAIN COURSE  
(choose two items)**

Oven roasted sirloin of beef served with a country mustard creamy jus

Greek style roast leg of lamb

hoice of lamb, chicken or vegetable curry or breyani served with all the traditional accompaniments

Ocean fillets poached with celery mushroom and dill

A layered casserole with chicken, prawns and macaroni topped with a creamy cheese sauce

Mediterranean chicken with mediterranean veg tomato salsa topped with black olive with mozzarella

Roasted butternut and feta cannelloni topped with a tangy sundried tomato sauce

**All of the above served with the following:**

2 types of Seasonal Vegetables

Roasted baby potatoes with baby onions

**DESSERTS (choose two items)**

Chocolate custard phyllo pastries

Yoghurt cream layered with canned fruits and topped with nuts

Ice cream pavolva - meringue base with ice cream, chocolate sauce & nuts

A combination of Greek pastries - baklava & Kataifi

Large cheesecake with assortment of fillings

Swiss roll ice cream log rolled in toasted coconut

Coffee cream brule topped with a nut praline

Whole baked apples set on a Kataifi pastry base topped with meringue and browned in the oven

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## COCKTAIL SNACK MENU

Dolmades - spinach rolls filled with rice and mince topped with an egg lemon sauce

### Spicy Tiropites - feta cheese pastries

Spanakopites - spinach and feta wrapped with phyllo

Peri Peri Chicken Livers

Babymarrow, Spinach Rosti with Tzatziki

Potato Bake with Skordalia

Assorted Greek Dips served with Melba Toast & Pita

Kota Lemonato - Lemon Chicken Pieces

Cocktail Chicken Souvlakia

Assorted Mini Vegetarian Tarts

Greek Salad Crustini

<b><u>Menu Pricing</u></b> -	Price listed under each option
<b><u>Delivery</u></b> -	R250.00 (Durban Central)
<b><u>Staff</u></b> -	Waitrons @ R45.00 per member of staff per hour (min. 5 hours) Barmen @ R55.00 per member of staff per hour (min. 5 hours)
<b><u>Hiring</u></b> -	Price dependant on requirements
<b><u>Bar</u></b> -	As per your requirements, on consumption

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