

Set Menu



Buffet Menu

Plated option available at an additional R15 per person

Prices valid until 30 June 2020

R185 per person

Alternative options can be discussed during your consultation

Choose 1 Starter

- Butternut Soup
- Spinach & Feta Quiche
- Tempura Hake With Tartare Sauce, Spicy Slaw & Lemon Wedge
- Grilled Chicken Summer Salad

Choose 1 Main

Main 1

Chicken Breast Stuffed with Spinach & Feta Filling
Stir Fried Vegetables
Garlic Baby Potatoes
Seasonal Salad

Main 2

Steak Pie
Roast Potatoes
Roast Vegetables
Couscous Salad

Main 3

Beef Stir Fry
Brown Rice
Coleslaw
Sambals (tomato, red onion, cucumber)

Main 4

Lemon & Herb Roast Chicken
Potato Wedges
Baked Sweet Potato Roll
Roast Vegetables

Main 5

Seafood Paella
Greek Salad
Honey Glazed Sweet Potato Slices

Choose 1 Dessert

- Malva Pudding with Custard or Ice Cream
- Cinnamon & Sugar Pancake with Seasonal Fruit
- Mini Sweet Tarts:
 - Koeksister
 - Milk Tart
 - Caramel Tartlet
- Vanilla Ice Cream with Chocolate/ Caramel Sauce with Crushed Nuts



R250 per person

Alternative options can be discussed during your consultation

Option 1

Starter

Homemade Butter Chicken, Naan Bread & Sambals

Main

Roast Beef with Jus & Spicy Wings

Butternut Fritters

Roast Potato

Butternut & Beetroot

Dessert

Chocolate Brownie with Ice-cream

Option 2

Starter

Mussel Soup & Homemade Bread

Main

Chicken & Beef Phyllo Pockets

Sour Cream & Chives Mashed Potato

Ratatouille Vegetables

Garden Salad

Dessert

Lemon Meringue with Berry Sorbet

Option 3

Starter

Bread Table

Main

Sirloin/ Rump

Potato Wedges

Monkey Gland/ Mushroom Sauce

Garden Salad

Roast Vegetable Skewer

Dessert

Chocolate Mousse with a Dark Chocolate Cigar

Option 4

Starter

Lemon Butter Fish served with Coleslaw

Main

Roast Chicken

Pasta Salad

Roasted Butternut

Garlic Tossed Green Beans & Cherry Tomatoes

Garlic Roll

Dessert

Strawberry Cheesecake with Couli



R350 per person

Includes 3 canapés & a 4 course meal

Alternative options can be discussed during your consultation

Choose 3 Canapés

- Mini gourmet beef burger
- Mini gourmet chicken burger
- Butter chicken quiche
- Mini Sweet and sour chicken wrap
- Mini spicy beef wrap
- Mini steak swarma
- Mini chicken pita
- Mini beef vetkoek
- Spicy veg spring roll
- Mini beef kebab
- Mini chicken skewer
- Mini meatballs
- Fruit kebabs
- Mozzarella & onion half-moon
- Risotto balls

Option 1

Starter

Pita with a Variety of Fillings

Main

Lamb Shank with Red Wine Jus

Glazed Baby Vegetables

Roast Beetroot & Butternut Salad

Creamy Garlic Mash

Dessert

Mini Desserts:

- Chocolate Shot
- Mini Chocolate Brownie
- Mini Doughnut
- Mini Milk Tart

Option 2

Starter

Harvest Table

Main

Country Vegetables

Greek Salad

Baby Potato Bake

Dessert

3 Whole Cakes

- Baked Cheese Cake
- Carrot Cake
- Chocolate Mousse



Options Continued

Option 3

Starter

Seafood Paella

Main

Spinach & Feta Stuffed Chicken Breast

Beef & Vegetable Stir Fry

Fluffy Basmati Rice with Lentils

Dessert

Assorted Tart Slices

- Peppermint Crisp Tart

- Chocolate Tart with Berries

- Lemon Tart

Option 4

Starter

Trio of Phyllo Pockets

- Bobotie

- Chicken & Pepadew

- Spinach & Feta

Main

Lamb Chops

Calamari

Gourmet Coleslaw

Oven Roast Baby Potatoes, Butternut, Cherry Tomatoes,

Peppers and Baby Onions

Creamy Cheesy Garlic Roll

Dessert

Mini Desserts:

- Chocolate Shot

- Mini Chocolate Brownie

- Mini Doughnut

- Mini Milk Tart



Catering Services

Staff

Wait staff R85 - R110 per hour (based on season and function)

5 hours from 6 - 11pm

Barmen - R110 per hour

6 hours from 6 - 12pm

Pre-event Setup

Charged based on the size and type of the event and will be determined after your consultation.



Contact

Book a consultation to chat about a custom menu
to meet your requirements



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