

Suikerbossie

RESTAURANT

HOUT BAY

021 - 7901450

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3 COURSE KOSHER BUFFET

FISH OR MEAT BUFFET
495 PER PERSON

STARTER

MEDITERRANEAN STARTER
SMOKED SALMON ROSES, TRIOPITA
(SPINACH, CRUSHED PECAN NUTS & SESAME SEEDS)
FRESH ASPARAGUS • HUMUS TOPPED WITH
CRUNCHY VEGETABLES • DHANIA WRAPS • CRUDITÉS.
A SELECTION OF PATES: HOUT BAY SNOEK PATE • BUTTERNUT PATE
CHICKEN LIVER PATE • ALL SERVED WITH A SELECTION OF OLIVES • PEPPADEWS
SUNDRIED TOMATOES •
RED/GREEN CABBAGE SALAD MARINATED IN A VINAIGRETTE
FRESH GREEN BEANS AND MUSHROOMS IN HOMEMADE DRESSING.
HOME BAKED BREADS & ROLLS.

MAIN COURSE

PAN FRIED SOLES SERVED WITH MUSHROOM SAUCE (TARTAR SAUCE & LEMON WEDGES)
LINEFISH BAKED IN A GARLIC AND TOMATO CONCASSE (TARTAR SAUCE & LEMON WEDGES)
PLATTERS OF: PEPPERED MACKEREL HOT SMOKED TROUT SIDES POACHED IN A JACK DANIELS SAUCE.
CHOPPED HERRING WITH KICHEL HOMEMADE PICKLED FISH
SMOKED SALMON AND TRADITIONAL ACCOMPANIMENTS

OR

MARINATED SCOTCH FILLET WITH POMMERY MUSTARD
PAN FRIED CHICKEN BREAST STUFFED WITH SPINACH OR MUSHROOM
HERB CRUSTED LAMB CUTLETS
MARINATED BEEF KEBABS WITH PEPPERS/PRUNES/APRICOTS
VEGETABLES
ROASTED POTATOES, SAVOURY RICE, ROASTED BUTTERNUT, CRUMBED DEEP FRIED MUSHROOMS
CORN-ON-THE-COB STIRFRY VEGETABLES, SWEET POTATOES, BATONNETTES OF CARROTS, PUMPKIN PIE

SALADS

PESTO PENNE PASTA WITH SUNDRIED TOMATOES AND ROASTED CASHEW NUTS
SPINACH & BABY LETTUCE, GREEN BEANS, BABY CORN IN A CREAMY DRESSING
BABY LETTUCE, ROCKET, SPINACH, COCKTAIL TOMATOES, PEPPADEWS, PECAN NUTS,
IN BALSAMIC VINEGAR & OLIVE OIL
FRENCH SALAD - RED ONION, CUCUMBERS, PEPPERS, CARROTS AND CROUTONS
POTATO SALAD - POTATOES, DILL CUCUMBERS AND SPRING ONIONS TOSSED IN A TANGY MAYONNAISE

PAREV DESSERT BUFFET

FRESH FRUIT PATTERS, BERRY PAVLOVA, VANILLA ICE-CREAM & CHOCOLATE SAUCE,
CHOCOLATE FRIDGE BISCOTTI, INDIVIDUAL CHOCOLATE MOUSSE, PECAN NUT PIE
& CHOCOLATE ROULADE

OR

PAREV TRIO OF DESSERT
RED VELVET CAKE, CHOCOLATE MOUSSE SLICE & LEMON MERINGUE TART
TEA & -COFFEE (PAREV MILK)

FOR EXCLUSIVE USE OF THE RESTAURANT FOR FUNCTIONS, LISTED
BELOW ARE A COUPLE OF POINTERS TO BE NOTED.

DOWNSTAIRS VENUE

1. MINIMUM NO. OF GUESTS: 120 / MAXIMUM: 300
2. A NON-REFUNDABLE VENUE HIRE OF R17 000 - CONFIRMS BOOKING
3. FUNCTIONS:
WEDDING : 17H00 - 24H00
4. FULLY LICENSED
5. BETH DIN FEES - R14.00 PER PERSON + VAT
6. MISGIAH FEES - R3100.00 (PREP BEFOREHAND & ON THE EVENING).
7. 10% SERVICE FEE ADDED ONTO MEAL BILLS
8. FINAL ACCOUNTS TO BE SETTLED 48 HOURS BEFORE FUNCTION BY DIRECT DEPOSIT/
CREDIT CARD
9. ALL PRICES SUBJECT TO CHANGE. ALL PRICES EXCL VAT