

Suikerbossie

RESTAURANT

HOUT BAY

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END OF YEAR FUNCTION MENU

20TH NOVEMBER TO 14TH DECEMBER

-VENUE SHARED-ROUND TABLES OF 10 GUESTS-

(I.E 50 GUESTS= 5 TABLES)

PRIVATE LUNCHES

120 PAX MINIMUM - 300 PAX MAXIMUM

VENUE HIRE R17 000

STARTERS

HUMMUS-SNOEK PATE-CHICKEN LIVER PATE

BUTTERNUT & PEPPADEW PATE

SERVED WITH A VARIETY OF MEZE'S

-OLIVES-PEPPADEWS-SUN-DRIED TOMATOES-

CABBAGE IN VINAGRETTE-STRING BEANS-

MUSHROOMS IN OLIVE OIL-

FRESHLY BAKED BREADS

MAIN COURSE

BUFFET STYLE

ROASTED BEEF- GERMAN GLAZED GAMMON-

-ROAST CHICKEN-

VEGETABLE LASAGNA

ROASTED POTATOES

SELECTION OF GARDEN VEGETABLES

ONION GRAVY

CREAMY PEPPER SAUCE

GREEK SALAD PER TABLE

349 PER PERSON

MENU PRICE EXCLUDING 14% VAT

10% SERVICE FEE

DESSERT

LEMON MERINGUE

CHOCOLATE MOUSSE

ICE-CREAM & CHOCOLATE SAUCE

PINEAPPLE TART

GRANADILLA TART

APPLE BAKE & CUSTARD

SEASONAL FRUIT

RED VELEVET PYRAMIDS

HALAAL MENU

OUTSOURCES BY SHAMIELA & SUMAYA CATERING
R115 PER PERSON + MEAL CHARGE

STARTER

AS ABOVE

MAIN COURSE

-ROASTED LEG OF LAMB

ROASTED IN ROSEMARY & GARLIC-

-LAMB KALIYA CURY WITH CASHEWS & PRUNES-

NAAN, ATCHAR & ONION & TOMATOES SAMBAL

-SAUCY ROAST CHICKEN & VEGETABLES-

YELLOW SWEET RICE & WHITE RICE

GREEK SALAD

DESSERT

AS ABOVE