

Buffet Menu 2018

R 495.00 per person

Salad Menu

(Choose any three from the list below)

Waldorf salad

Seven Layer Salad

Summer Chick Pea Salad

Watermelon & Feta with toasted Pumpkin seeds

Marinated Red Onion, Granadilla & Parmesan Salad (Seasonal)

Beans, Avocado, Roasted Corn, Cherry Tomato, Coriander (Seasonal)

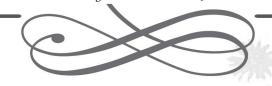
Cascades of Caesar salad with homemade croutons & classic dressing

Pencil thin Asparagus with Raspberry & sliced tomato, Basil & Mozzarella

Mesclun Salad with Pear tomatoes, goat cheese medallions & Balsamic Vinaigrette

Baby spinach, clementine segments and bulb fennel with gorgonzola and toasted cashews

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Starter Menu

(Choose any two from the list below)

Canapés

Grilled Cheese varieties with Mustard & Rocket Smoked Salmon, Egg & Cream Cheese Roulade with spring onion Phylo basket with chicken and caramelised beetroot

Thai Lamb Salad

(Pickled Onion, Mint, Coriander, Cucumber & Toasted Pita pieces)

Asian Beef Strips

(Soya, Ginger & Plum sauce marinated beef strips, with Julien vegetables, sprouts & soya lime dressing)

Cocktail Avocado Ritz

New Zealand Green Lipped Mussels with Lime

(Tequila, sweet chilli & Cilantro infused drizzle)

Grilled Cajun spiced Chicken Breast

(Served with a bouquet, roast Rosa tomatoes, seared peppers, toasted nuts & whole grain mustard)

Basil & Asian Beef Strips

(Soya, Ginger & Plum sauce marinated beef strips, with Julien vegetables, sprouts & soya lime dressing)

Basil & Parmesan Grissini

(Served with a trio of Mediterranean dips, hummus, olive tapenade & taramasalata)

Roasted Butternut & Spanish Saffron Soup

(Served in a expresso cup served with bisquito)

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Main Courses

(Choose any three meats from the list below)

Stuffed Turkey Breast

Lamb & Tomato Bredie

Ostrich Mince Cottage Pie

Lightly Seasoned Neck of Pork

Traditional Cape Malay Bobotie

Portuguese Chicken Stew with Chorizo

Thai green fish curry with Coconut Cream

De Boned Silverside of Beef with fluffy Yorkshire Pudding

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Starches

(Choose any two from the list below)

Moroccan Couscous
Dauphinoise Potatoes
Creamy Mustard Mashed Potato
Fried rice with mixed peppers and parsley
Linguine Pasta with Basil & Sundried Tomato Pesto
Organic Baby potatoes sautéed in parsley & garlic butter

Hot Vegetables

(Choose any two from the list below)

Creamed Spinach
Glazed Honeyed Carrots
Butternut & Sweet Potato Gallate
Fresh Garden Peas with mint sauce
Baby boiled potatoes in garlic butter
Sautéed Oyster Mushrooms with roots vegetables
Sautéed top & tailed Green Beans with Almonds & Balsamic

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Directors: Daisy Uvirwoth & Stevie Davies



Desserts

(Choose any two from the list below)

Rice Pudding
Crème Caramel
Fresh Fruit Salad
Best ever carrot cake
Cape Brandy pudding
Bread and butter pudding
Strawberry Fridge Cheese Cake
Hot Sticky Toffee Pudding & Custard
Double cream vanilla and Mango Ice cream
Home Made Chocolate Brownies with Vanilla Ice Cream
Date & Popped Corn dusted with Coconut served with Vanilla Ice Cream

Extras

Additional Starter (R 30.00 pp)

Additional Main (R 35.00 pp)

Additional Dessert (R 30.00 pp)

Welcome punch (Alcoholic and non-Alcoholic)
R 20.00 pp

The tastiest cooking in Gauteng

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