SET MENU OPTIONS FOR GROUPS

Valid until 31 August 2023

MENUS MUST BE PRE-BOOKED.

CALL: +27 82 372 8637

Breakfast Menu 1: R125pp

Toast with butter & jam Scrambled eggs Grilled Bacon Sausage Baked Beans Mushrooms Fried Tomatoes Coffee / Tea Juice

Breakfast Menu 2: R180pp

Bread selection with butter & jam Scrambled eggs Grilled Bacon Sausage Fried Tomatoes Mushrooms Yogurt & Muesli Coffee / Tea Juice

Breakfast Menu 3: R190pp

Bread selection with butter & jam Scrambled eggs Beef Sausage Pork Sausage Stuffed Tomatoes Mushrooms Chicken livers Savory Mince Yogurt & Muesli Coffee / Tea Juice





Breakfast Menu 4: R230pp

Bread selection with butter & jam
Scrambled eggs
Grilled Bacon
Sausage
Fried Tomatoes
Mushrooms
Yogurt & Muesli
Waffles & Fruit
Selection of Pastries
Coffee / Tea
Juice

High Tea: R195pp

Tea
Coffee
Juice
Chocolate Cake
Carrot cake with cream cheese frosting
Individual lemon meringues
Scones with cream and jam
Cucumber sandwiches
Salmon and cream cheese vol-au-vents
Jalapeno Rissoles
Mini Quiche



Cocktail Menu: R170pp

Meatballs with Humus
Prawn Cutlets
Spring Rolls
Mini Steak Wraps
Mini Vegetable Quiches
Cocktail Hotdogs
Salad Caprese
Mini Vetkoek
Individual Baked Cheesecakes
Carrot Cake with cream cheese frosting
Mini Chocolate Cupcakes

Platters (choose 4-5 items): R70pp // (choose 10-12 items): R160pp

- Prawn cutlets
- Samoosas
- Spring Rolls
- Mince Pies
- Quiches
- Vetkoek with Curry Mince
- Chicken Strips
- Cranberry & Camembert Tartlets
- Caramelized Onion Tartlets
- Pear & Prosciutto Tartlets
- Caprese Salad
- Meatballs served with Humus
- Mini Pizzas
- Cocktail Hotdogs
- Cocktail Hamburgers
- Chicken Wings
- Apricot, Bacon & Brie Phyllo Pockets

- Mini Wraps: steak, salmon **OR** chicken
- Cocktail Sosaties: chicken **OR** steak
- Jalapeno Poppers
- Jalapeno Rissoles
- Sweet Potato Crostini with Brie, Fig & Walnuts
- Goats Cheese, Apricot & Almond Bruschetta
- Chocolate Mousse Cups
- Rooibos OR Ginger Milktarts
- Baklava
- Koeksisters
- Ginger Banoffee Cups
- Mini Lemon Meringue
- Strawberry Cakes
- Spiced Doughnuts
- Chocolate & Coffee Ganache Cakes
- Lamingtons
- Meringue nests with Mousse & Fruit

<u>Light Lunches @ R160pp - choose one</u>

- Lunch Platters (10-12 items per person)
- Chicken Pie served with freshly baked breads and salad
- Lasagna served with freshly baked breads and salad

<u>Light Lunches @ R150pp - choose one</u>

- Bobotie served with rice and vegetables
- Beef or Chicken Burgers served with chips and salad
- Chicken Schnitzel with mash, sauce and salad

<u>Plated Starters: R60pp – choose one</u>

- Panko OR Vannamei Prawns served with dipping sauce
- Pancakes with Sweet Chilli Chicken OR Fish filling served with side salad
- Ballotine of Chicken served with sweet mustard sauce
- Morrocan Lamb Cigars served with mint yoghurt
- Tomato & Goats Cheese Tartlets served with side salad
- Tomato, Parma Ham & Goats Cheese Tartlets served with side salad

Menu 1 (Boere Buffet): R200 pp

Chicken **OR** Venison Pie Bobotie Choice of 1 Starch Choice of 2 Hot Vegetables Bread table with butter & preserves R50 extra pp

Menu 2 (Potjiekos): R250 pp

Lamb **OR** Oxtail potjie Chicken **OR** Venison potjie Choice of 1 Starch Choice of 2 Hot Vegetables Bread table with butter & preserves R50 extra pp

Menu 3 (Classic Buffet): R260 pp

Oven baked chicken
Grilled Leg of Lamb with gravy
Choice of 2 Starches
Choice of 2 Hot Vegetables
Choice of 1 Salad

info@thalithali.co.za

+27 82 372 8637





Menu 4 (Braai menu): R270 pp

Choice of three meats:

- Lamb chop
- Pork chop
- Chicken Thigh
- Sausage
- Sosatie (choose lamb, beef or chicken)

Choice of 3 salads

Bread table with butter & preserves OR Braaibroodjies

Menu 5 (Steak menu): R250 pp

350g Sirloin Choice of 1 Starch Choice of 2 Hot Vegetables Choice of 1 Sauce

Menu 6 (European buffet): R250 pp

Grilled Leg of Lamb Rolled Pork Neck Choice of 2 Sauces Choice of 1 Starch Choice of 1 Hot Vegetable Choice of 1 Salad

Menu 7 (Executive Grill): R270 pp

Wood Grilled Sirloin Roasted Chicken Thighs Choice of 2 Sauces Choice of 1 Starch Choice of 2 Hot Vegetables

Menu 8 (Spitbraai): R300 pp – minimum of 20 guests

Lamb on Spit Choice of 3 Salads OR Hot Vegetables Bread table with butter & preserves OR Baby Potatoes & Onions





Options to choose from:

Starch Options

- Garlic baby potatoes & onions
- Parmesan Croquette
- Rustic Potato Wedges
- Sweet Potato Fries
- Savoury Rice

- Mashed Potatoes
- Potato Gratin
- Roasted Potatoes
- Rice
- Potato Fries





Hot Vegetable Options

- Roasted Butternut with Feta & Honey
- Oven Roasted Vegetables
- Ginger & Cardamom Glazed Carrots
- Pumpkin Fritters with Caramel Sauce
- Stir-fried Beans with Garlic & Almonds
- Caramelized Sweet Potato
- Oven Roasted Beetroot
- Butternut with Beans & Lentils
- Butternut, Spinach & Mushroom Bake
- Cheezy Cauliflower & Broccoli

Salad options

- Greek salad
- Potato salad
- Crunchy 2-minute Noodle salad
- Broccoli salad
- Coleslaw
- Tomato Pesto Pasta salad

- Herb Pesto Pasta salad
- Mexican Bean salad
- Beetroot, Rocket & Feta salad
- Vegetable Cous-Cous salad
- Spinach, bacon & pea salad
- Caprese Salad

Sauce options

- Mushroom sauce
- Mushroom & Port sauce
- Pepper sauce
- Prego sauce
- Cheese sauce

- Garlic sauce
- Mint sauce
- Apple sauce
- Tzatziki
- Chimichurri

<u>Dessert options: R70pp - choose one</u>

- Meringue nests served with vanilla mousse and fruit
- Cheese cake served with fruit coullis & ice cream
- Granadilla lemon meringue served with ice cream
- Malva pudding
- Dark Chocolate and Orange pudding
- Apple Tart
- Chocolate Bread & Butter Pudding

Baked Desserts are served with Custard and Choice of Cream **OR** Ice Cream