

Riverside Estate

Riaan (082 5745 475) • Minda (082 3374 335)

Wedding Menu

STARTERS:

Cold:

Cold Platter

Buckwurst, Salami, Ham, Sausage Rolls, Pickles, Onions

Biltong Platter

Served On A Bed Of Lettuce With Cheese, Biscuits,
Cocktail Onions & Gherkins.

Seafood Cocktail

Served In A Philo Cup Topped With A Chef Dressing

Trout Roulade

Wheels Of Trout Roulade Served On A Crouton With Lemon And Dill

Cold Hake Filled

With Tartar Sauce

Crumpets Al A Creme

Crumpets Top With Creme Fraiche, Ass Herbs, Piquant Peppers

Salads:

Tropical Chicken Salad

Made With A Delicious Dressing Of Nuts And Fruits, Served On Lettuce

Smoked Chicken Breast Salad

Smoked Chicken, Curly Lectures, Pineapple, Roasted Almonds, Mozzarella Cheese

Smoked Salmon Roses

Served On A Bed Of Rocket With Cherry Tomatoes And Cream Cheese

Caesar Salad

Fresh Salad Greens With Crouton, Anchovy (Optional)

Hot:

Spicy Nacho's

Fresh Tortillas Top With Creamy Cheese Sauce With Guacamole And Salsa

Peri-Peri Chicken Livers

Served With Toasted French Loaf

Fried Fillet Of Hake

Smothered In A Rich Cheese Sauce

Crumbed Button Mushrooms

Served With Tartar Sauce

Spring Rolls

With Assorted Fillings

Kebabs

Chicken Or Beef With Sauce

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MAIN COURSE:

Roast Beef

Prime Cut Beef, Roasted To Perfection

Roast Leg Of Lamb

Karoo Lamb At It's Best

Roast Whole Lamb

Guard Of Honor

A Rack Of Sumptuous Lamb Or Pork

Roast Chicken

Cut Into Portions

Plain Roast Or Coated With Chutney & Mayo Dressing Or Pineapple & Sweet Chilly

Stuffed Chicken Roll

Glaze Chicken Roll Stuffed With Piquant Spices

Chicken Stew

A Rich Stew With Button Mushrooms And Dry White Wine

Chicken Pie

Smothered In A Creamy White Sauce With Mushrooms
And Covered With Puff Pastry

Smoked Gammon

A Leg Of Pork De-Boned, Smoked And Served With Pineapple And Cherries

Pork Pin Wheels

Slender Strips Of Rolled Pork Lion With Sticky Barbeque Sauce

Mutton Curry

Served With Sambals, Chutney & Coconut

Lasagne

Made With Beef Mince & Sun dried Tomatoes

Oxtail

Simmered In Red Wine And A Rich Blend Of Herbs, Topped With Butter
Beans

Osso Buco

Braised Beef Shanks In Tomato And Wine Sauce

“Potjiekos”

Beef, Lamb Or Chicken Your Choice
Served In The Traditional Pot

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MAIN COURSE:

Starch To Choose

White Rice
Brown Rice
Yellow Rice
Spiced Rice
Basmati Rice
Cous Cous
Stamp Mielies
Traditional Pap

Baby Potatoes
Garlic & Parsley Baby Potatoes
Potato Wedges
Mashed Potatoes
Roasted Potatoes
Creamy Potato Dish

Fresh Cocktail Bread Rolls & Butter
Standard On Menu / No Charge

Vegetables

Peas • Cut Corn • Baby Carrots
Served Separately Or As One Dish

Broccoli • Cauliflower Served With Cheese Sauce
Served Separately Or As One Dish

Savory Vegetables Bundles

Bean Bundles With Bacon

Traditional Green Beans

Roasted Asparagus (Seasonal)

Cream Spinach

Corn Mexicana

Carrot Bundles Wrapped In Leaks

Assorted Roasted Vegetables

Oven Baked Sweet Potato

Roasted Butternut

Pumpkin Fritters With Caramel Sauce

Sweet Potato Crumpet

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SALADS:

Greek Salad
Potato Salad
Waldorf Salad
Cous-Cous Salad
Carrot & Pine Salad
Butternut & Granadilla
Noodle & Ham With Mayo Salad
Curried Noodle Salad
Curried Peach Salad
Beetroot Salad
3 Bean Salad
Maize Salad
Red Salad
Cole Slaw

DESSERTS:

Trifle
Ice Cream
Cheese Cake
Guava Custard
Cream Caramel
Peppermint Crisp
Chocolate Mouse
Fresh Fruit Salad
Baked Pudding With Custard
Belgian Waffles With Cream And Maple Syrup
Louisiana Chocolate Mud Cake
(Malva/Chocolate/Toffee)
Apple Tart With Cream
Italian Tiramisu
Brandy Pudding
Carrot Cake
Lemon Tart
Pavlova

Or

Assorted Chateau (Sea World)

Or

Assorted Mini Sweet With Coffee
(Chocolate Brownie, Biscotti, Meringue, Eclair & Koeksister)

Tea & Coffee
Standard On Menu / No Charge

***Menu subject to change without prior notice.
Only valid for 2012.***