



Troupanit
Kapel & Onthaal



Buffet Menu 2024/2025





Buffet

Menu

2024/2025

THIS MENU INCLUDES A CONTINENTAL BREAD & CHEESE OR SOUP TABLE, 2 MAINS WITH 3 SIDES, 1 SAUCE, AND 1 DESSERT.

AN ADDITIONAL SURCHARGE MAY APPLY IF MORE THAN 2 SPITS ARE REQUIRED.

YOU'RE WELCOME TO USE YOUR WEDDING CAKE AS A PRE-DRINK SNACK OR AS A DESSERT.

COFFEE & TEA WILL BE SERVED FOR 1 HOUR AFTER MAINS. PLEASE MIX AND MATCH ITEMS TO COMPILER A MENU THAT BEST FITS YOUR STYLE & PERSONALITY.

ADVISE YOUR COORDINATOR ON ANY ALLERGIES OR SPECIAL DIETARY NEEDS IN ADVANCE. THE MENU MUST BE FINALIZED 4 WEEKS BEFORE YOUR WEDDING.

TERMS & CONDITIONS APPLY

2024 - R 625.00 P/PERSON

2025 - R 680.00 P/PERSON

MENU AS INCLUDED

HARVEST TABLE

SELECT 1 FROM THE OPTIONS BELOW:

Served during cocktail hour

CONTINENTAL BREAD & CHEESE TABLE SELECTION OF LOCAL & IMPORTED CHEESE, BILTONG & DROEWORS, FRESH FRUIT (SEASONAL) PRESERVES, SPREADS & CRACKERS

OR

CONTINENTAL SOUP TABLE SELECT 3 OF THE OPTIONS BELOW THAT WILL BE SERVED WITH FRESHLY BAKED BREADS TOMATO BUTTERNUT COUNTRY VEGETABLE CHICKEN BEEF & VEGETABLE

PLEASE NOTE:

IF YOU'D LIKE TO ADD TO YOUR MENU, YOU ARE MORE THAN WELCOME TO CHAT WITH US.





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MAINS

MEAT

SELECT 1 FROM THE OPTIONS BELOW:

- CAPRICE CHICKEN BREAST (TOMATO, MOZZARELLA & BASIL PESTO)
- CHICKEN BREAST STUFFED WITH BRIE & MUSHROOMS IN COCONUT CREAM
- BUTTER CHICKEN
- CHUTNEY & MAYONNAISE CHICKEN PORTIONS
- SAVOURY GRILLED CHICKEN PIECES
- CHICKEN PIE
- CHICKEN SCHNITZEL

SELECT 1 FROM THE OPTIONS BELOW:

- RUMP STEAK STRIPS IN PEPPER SAUCE
- CAPE BOBOTIE
- SLOW-COOKED OXTAIL IN RED WINE SAUCE
- BAKED LEG OF LAMB WITH MINT SAUCE
- GAMMON WITH HOMEMADE MUSTARD SAUCE
- PULLED PORK
- SWEET & SOUR PORK WITH PINEAPPLE PIECES

SAUCES

SELECT 1 FROM THE OPTIONS BELOW:

- MINTED TZATZIKI
- TRADITIONAL GRAVY

SIDES DISHES:

STARCH:

SELECT 1 FROM THE OPTIONS BELOW:

- CHEESY GARLIC BUTTER BREAD
- BAKED POTATO WEDGES WITH COARSE SALT
- CREAMY POTATO & MUSHROOM BAKE
- BABY POTATOES IN GARLIC BUTTER





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MAINS CONTINUED

SELECT 1 FROM THE OPTIONS BELOW:

BASMATI RICE /PLAIN RICE
YELLOW RICE WITH RAISINS
BROWN RICE WITH SUNDRIED TOMATOES

VEGETABLES:

SELECT 2 FROM THE OPTIONS BELOW:

BUTTERNUT WITH CINNAMON & SUGAR
MEDITERRANEAN ROASTED VEGETABLES
PUMPKIN FRITTERS IN CARAMEL SAUCE
CREAMY SPINACH WITH FETA
SWEET POTATOES WITH BROWN SUGAR
PUMPKIN TART WITH CINNAMON
BABY CARROTS WITH HONEY SAUCE
MUSHROOMS, ONIONS, SWEET PEPPER, AND GARLIC
SWEET POTATO & BUTTERNUT WITH ROSEMARY
CAULIFLOWER & BROCCOLI WITH WHITE CHEESE SAUCE
MASHED GREEN BEANS WITH POTATO & BACON

SALAD:

SELECT 2 FROM THE OPTIONS BELOW:

SEASONAL SALAD WITH A DRESSING
POTATO SALAD WITH DIJON MUSTARD
MEDITERRANEAN GREEK SALAD
COUSCOUS SALAD WITH BABY SPINACH, BUTTER CRUST & FETA
BROCCOLI SALAD WITH CORN, BACON & CHEDDAR
WATERMELON AND FETA SALAD (SEASONAL)





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DESSERT

DESSERT SERVED WITH COFFEE & TEA

SELECT 1 OF THE OPTIONS BELOW:

BAKED CARAMEL CHEESECAKE

APPLE CRUMBLE TART

MALVA PUDDING SERVED WITH A CREME ANGLAISE

ICE CREAM WITH CHOCOLATE SAUCE

MILKTART

BAKED SAGO PUDDING

PEPPERMINT CRISP TART

GINGER & DATE PUDDING

