



## Food from around the World Menus

### SOUTH AMERICAN STYLE MENU

Canapes or Sharing Platters to Start  
Coxinhas (Deep Fried Balls of Creamy Shredded Chicken)  
Pão De Queijo (Brazilian Cheese Ball)  
Gambas Al Pil Pil (Prawns Cooked with Garlic)  
Arepas with Pulled Pork and Feta

### MAIN COURSE BUFFET STYLE

Slices of Charred Steak with Chimichurri Sauce  
Frango Churrasco (Grilled Lemon and Garlic Chicken) Aji Green Sauce  
Feijoada (Beef and Black Bean Stew)  
Moqueca Baiana (Fish Stew)  
Feijao (Vegetarian Stew)

### SIDES

Roasted Vegetable and Buckwheat Salad with Lemon Chimichurri  
Brazilian Rice  
Peruvian Potato Salad (Causa)  
Asado Potatoes

### DESSERT TABLE

Dulce De Leche  
Picarones (Like Doughnuts)  
Quindim

### EVENING BUFFET

Beef or Corn Filled Argentina Empanadas with Dips



## Food from around the World Menus continued

### ASIAN FOOD STYLE MENU

Canapes or Sharing Boards on Tables  
Pork Belly Skewers Glazed with Vietnamese Caramel  
Thai Fishcakes with Cucumber Pickle  
Beef Tataki Rolls  
Vegetable Summer Rolls  
Asian Veg Rolled in Pickled Cucumber

### BUFFET STYLE FOOD

Korean Slow Roasted Pork with Korean BBQ Sauce  
Prawn Mossaman Curry  
Sticky Plum and Sesame Chicken Thighs  
Asian Marinated Aubergine Courgette and Tofu

### SIDES

Phad Thai Noodles  
Sweet Potato Miso Mash  
Khao Pad Rice  
Asian Style Salad

### DESSERT TABLE

Coconut Cream Caramel  
Five Spiced Chocolate Cake with Hazelnut Sauce  
Pineapple Cake or Deep Fried Banana with a Coconut and Dance

### EVENING BUFFET

Steamed Bao Buns with Soy and Ginger Pulled Pork and or  
Hoisin Glazed Mushrooms both served with Pickled Vegetables



## Food from around the World Menus continued

### MEDITERRANEAN STYLE

Canapes or Sharing Boards

Spanish Omelette

Flat Breads / Focaccia with Dill Tzatziki Dip / Houmous / Baba Ganoush

Meatballs with a Spicy Tomato Sauce

Caponata En Croute

### BUFFET STYLE MAIN

Paella - Seafood / Meat / Vegetarian

Falafel Pita

Lemon Chicken Piccata

Lamb Tagine

### SIDES

Marinated Antipasto Vegetables (Warm)

Tabbouleh Salad

Spicy Potatoes

Moroccan Pilaf

### DESSERT TABLE

Churros and Chocolate

Portokalopita (Orange Cake)

Rose Cheesecake

### EVENING BUFFET

Lamb and Mint Yoghurt / Beef Garlic Mayo / Halloumi and Houmous Wraps  
with Lettuce/ Red Cabbage / Red Onions and Coriander



## Food from around the World Menus continued

### **SOUTH AFRICAN STYLE**

Canapes or Sharing Boards

Bunny Chow Bites

Biltong (Dried Meat)

Vetkoek with Mince

Broework Scotch Eggs

### **BUFFET STYLE**

Beef Bobotie

Chicken Potjie

Fish Cape Malay Curry

Chakalaka

### **SIDES**

Sweetcorn Bread

Polenta Pap

South African Yellow Rice

Sweet Potato and Pancetta Salad

### **DESSERT TABLE**

Malva Pudding

Melktert (Milk Tart)

Hertzoggies (Tart)

South African Peppermint Tart

### **EVENING BUFFET**

Braai broodjies - Cheese, Tomato, Onion and Sweet and Sour Chutney



## Food from around the World Menus continued

### PERSIAN / IRANIAN

Canapes or Sharing Boards  
Breads with Kashke Bademjan (Aubergine Dip)  
Kuku Frittata (Herb Frittata)  
Borek (Filled Filo Pastry)  
Persian Cutlet (Meat Patty)

### BUFFET STYLE

Baghali Polo Ba Mahiche (Rice with Broad Beans Topped with Lamb)  
Persian Pan Fried Fish  
Morph (Persian Chicken)  
Vegetable Khoresh Bademjan (Aubergine Stew)

### SIDES

Torshi Kalam (Pickled Red Cabbage)  
Estamboli Polow (Tomato Rice)  
Iranian Potato Salad

### DESSERT TABLE

Sholezard (Saffron Rice Pudding)  
Tupak-E Khorma (Date Balls)  
Persian Love Cake  
Kolocheh (Persian Cookies)

### EVENING BUFFET

Large Iranian Samosas with Mast-O Sersem (Basil Mint Yoghurt)



## Food from around the World Menus continued

### JAMAICAN STYLE MENU

Canapes or Sharing Platters to Start

Snapper and Crab Fish Cakes served with Garlic Aioli Dipping Sauce

Jerk Chicken and Mango Salsa

Cajun Spiced Sardines on Crostini with a Tomato Vinaigrette

Grilled King Prawn Pot with a Herb Salad

### MAIN COURSE POSSIBLE SHARING PLATTERS OR BBQ BUFFET SERVED

Jerk Chicken Breasts, Sautéed Potatoes

Chicken and Potato Roti or Beef and Potato Roti

Blackened Chargrill Salmon with a Fennel Salad and Mango Salsa

Roasted Butternut Squash Puree served with Creole Style Vegetables and Chargrilled Halloumi

Fried Plantain

Rice and Peas

Mixed Salad

Spiced Potato Wedges

### SOMETHING SWEET FOR DESSERT OR DESSERT BUFFET OR SHARING PLATTERS

Bacardi Rum Soaked Cakes Squares

Chargrilled Pineapple with a Pomegranate and Mango Salsa

Chocolate Rice Pudding

Banana Cake with Rum and Raisin Ice Cream

*Unlimited Tea and Coffee Table Including Cold Infusions*

### FOR THE EVENING

Caribbean Style Beef Patties or Vegetarian Patties