



BUFFET MENUS II

MENU IV*

(minimum of 20 people)

Platter of Seasonal Melon & Parma Ham

Salad of Romaine Lettuce

with Croutons & Caesar Dressing

Poached Dorne of Salmon, Served Cold

Farfalle (Bow Tie) Pasta Salad

w/Grilled Zucchini, Eggplant & Tomato

Chicken Cacciatore

Tender slices of Chicken Breast sautéed in a White Wine

Sauce with Bell Peppers, Olives & Mushrooms

Rice

Profiteroles

\$42.00 pp

***Add a Roasted Leg of Lamb Carving**

with Mint Sauce to this menu

\$45.00 pp

MENU V

(minimum of 25 people)

Mixed Italian Antipasto

Stuffed Green Peppers, Grilled Vegetables, Marinated

Mushrooms & Green Asparagus with Shaved Parmesan

Crispy Garden Greens

with Bermuda Onions, Cucumbers & Creamy Balsamic Dressing

Pasta & Chicken Salad

Marinated in a Light Curry Sauce w/fresh Mango

Beef Stroganoff

Strips of tender Beef Sautéed in a Burgandy Sauce flavoured
with Gerkins & served with White Rice

Mediterranean Fisherman's Delight

Catch of the day pan fried & topped with Sautéed Cherry

Tomatoes, Olives, Onions & Herbs

Assorted Bread Basket

Mixed Rolls, Focaccia & Bruschetta

Tropical Fruit Salad

Chocolate Mousse

\$48.50 pp

PLEASE NOTE:

- All menus are served with a selection of bread & butter.
- Staffing if required, will be priced according to our regular service.
- Equipment (china, cutlery, linens, & glassware) will be charged at a rate of up to \$5.50 per person.
- Some menus may change due to availability of produce (mainly meat, fish & vegetables). Notice of change will be given where possible.
- Menu items can be inter-changed to provide a more suitable, customized menu & will be re-priced accordingly.
- If you have any questions with the menu selections please contact Fourways Catering at 236-6517.
- These menus are for buffet set-up; however if you require a more formal setting, we will be happy to provide additional menus.