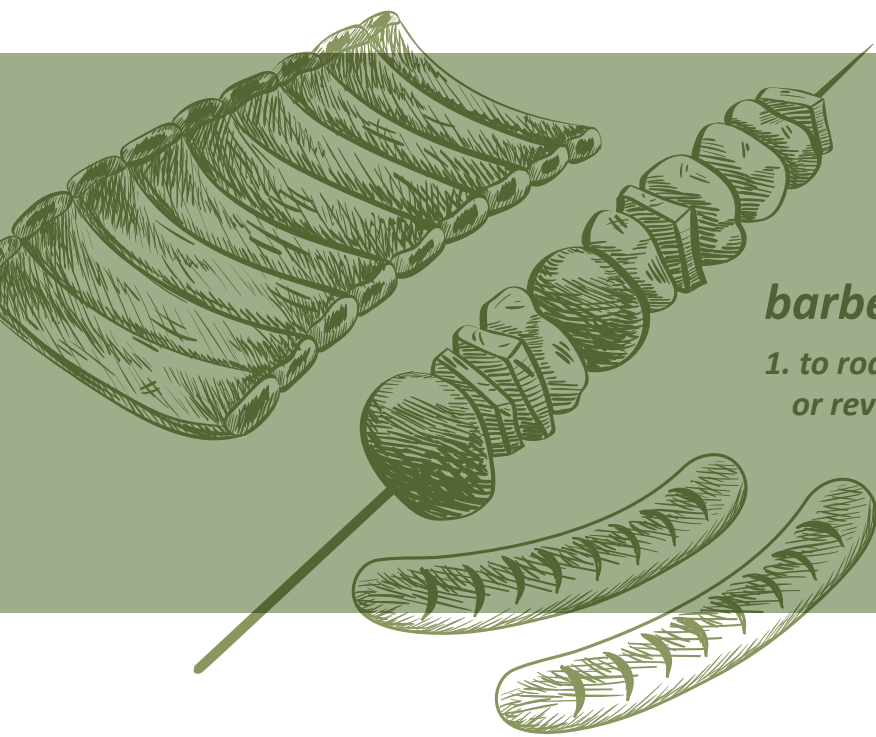


BRAAI



barbecue /'bär-bi-, kyü/ — verb

1. to roast or broil (food, such as meat) on a rack or revolving spit over or before a source of heat

TRADITIONAL *South African* braai

These typical South African braai menus are a sociable option and demonstrate part of our country's culture with flare and distinction.

APPETIZERS ON THE TABLE

Biltong paté with toasted bruschetta
Droëwors

SALAD BUFFET

Curried fingerling potato salad	Heirloom tomato
Bacon	Mint
Cucumber	Feta cheese
Mustard vinaigrette baby spinach	Dijon emulsion
Sun-dried tomatoes	Green papaya and raisin coleslaw
Cashew nuts	Greek salad
Red onion	Traditional chakalaka
Watermelon	

FROM THE COALS (Selection of 4 categories)

CHICKEN

Marinated spatchcock baby chickens
(lemon and herb or peri-peri)
Chicken and onion kebabs
Mango barbeque chicken thighs

PORK

Grilled honey mastered garlic pork chops
Variant spiced pork-neck wheels
BBQ Marinated pork ribs

LAMB

Garlic and rosemary marinated lamb chops
Pepper lamb kebabs

FISH

Line fish braaied in foil with lemon butter
sauce and capers
Piquant peri-peri prawns in the shell (served
with rice)
Kingklip

BEEF

Traditional boerewors
Peppered sirloin steak
Chakalaka spiced T-bone steak
Thick Cajun rump steak carved into slivers

ACCOMPANYING BUFFET DISH

Sweet potato fritters with caramel glaze
Baked potatoes
Herb sour cream
Bacon
Chives

Sweet potato fritters
Blackened tamarind lime corn on a stick
Traditional style pap with tomato and onion
bredie

DESSERT BUFFET

Malva pudding and Amarula custard
Mini pecan pies
Pineapple upside-down cake
Cape brandy pudding
Ice cream and fruit salad



marinate /'mer-ə-, nāt/ — verb

1. to coat or cover food with herbs, spices, etc. and let rest
before cooking or serving

TRADITIONAL *South African* spit braai

MEAT FROM THE SPIT (Minimum of 50 people)

Karoo lamb basted with rosemary, garlic and lemon marinade
Beef rump basted with paprika, mustard and cracked black pepper
Suckling pork

SPIT (Select one)

Red wine sauce
Mushroom sauce
Pepper sauce
Apple sauce

SALAD BUFFET

Buffalo mozzarella with roast pepper, cherry tomato and fresh basil salad drizzled with olive oil
Parma ham and melon with sesame seeds and black pepper
Herbed couscous tabbouleh
Curried peach pasta

ACCOMPANYING BUFFET DISH

Roasted skilpadjies
Chicken, ostrich and fruit sosaties
Grilled parmesan polenta cakes
Baked potatoes with sour cream
Mixed roasted seasonal vegetables
Garlic bread

DESSERT BUFFET

Malva pudding and Amarula custard
Mini pecan pies
Pineapple upside-down cake
Cape brandy pudding
Ice cream and fruit salad



rotisserie /rō-'tis-rē / — noun

1. a restaurant specialising in broiled and barbecued meats
2. an appliance fitted with a spit on which food is rotated before or over a source of heat

CSIR ICC