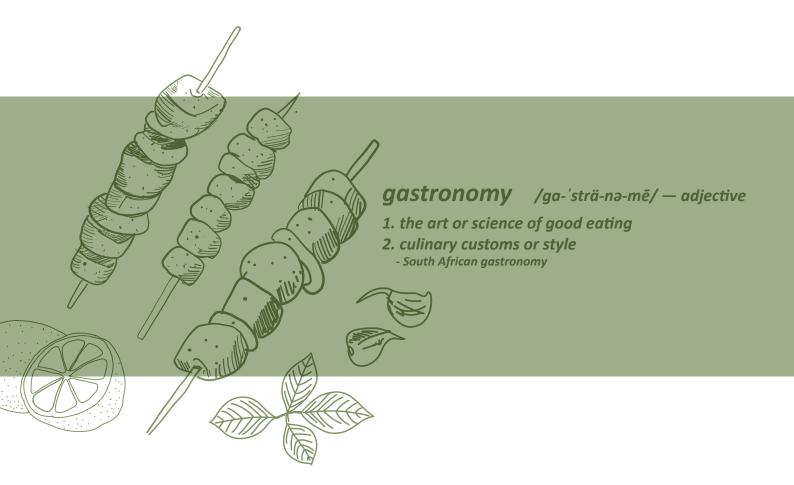
FINGER BUTTEL Junch dinner



CSIR ICC

FINGER BUTTE Tunch | dinner

A light and easy cocktail meal served on high tables for a relaxed atmosphere.

COLD OPTIONS

Beef chipolata skewers drizzled with wasabi mayo

Pesto marinated bocconcini cherry tomato skewer

Cheese and tomato spring rolls with a Thai sweet chilli sauce

Tomato shooter with celery and cayenne pepper

Herb-scented fingerling potatoes with horseradish cream and chives

Grilled hearts of palm salad with green mango and chilli

Cucumber tartar, biltong paté, ratatouille concasse, guacamole, tzatziki and hummus

Assortment of pickled onions, gherkins, peppadews and jalapeños

Assorted nuts



HOT OPTIONS (Select one item from each category)

BEEF (Select 1)

Carved beef rump roasted with peppers and marrows served with mustards and buttered rolls

Sauté of beef - beef sautéed with red onions and garlic in a light teriyaki sauce

Beef lasagne - prime minced beef cooked with tomatoes and oregano, between layers of pasta and topped with a creamy cheese sauce

Rump kebabs with tomato pesto salsa

Beef kofta with minted garlic sauce

CHICKEN (Select 1)

Breaded chicken strips and a garlic aïoli dip Barbeque chicken drumsticks

Chicken satay

Chicken fricassée - chicken sautéed in a classic white wine, parsley and celery sauce topped with crème fraîche and lemon

LAMB OR PORK (Select 1)

Carved lamb roll with garlic roasted aubergine served with tzatziki in pita pockets

Minted lamb kebabs

Navarin of lamb - diced lamb leg slowly cooked with caramelised onions and cocotte vegetables

Chermoula spiced lamb cutlets

Smoked pork neck kebabs basted in honey and apple marinade

SEAFOOD AND **VEGETARIAN** (Select 1)

Seafood pie – line-caught pollack fillets, salmon and prawns in a white wine and herb sauce mixed with marrows and topped with creamy potatoes

Seafood tempura bites with sesame soya dressing

Rosemary roasted vegetable skewers

Spinach and feta quiche

Crumbed mushrooms with tartar sauce

DESSERT

Vanilla cheesecake served with banana ice cream

Pain Perdu (French toast) with roasted peaches and crème fraîche

Selection of ice creams

Toffee apple sundaes with caramel sauce served in a shot glass

Chocolate fondant served with vanilla ice cream

Selection of local and international cheeses

Selection of tea, coffee and fruit juices

Please note, although we include light meals as an option for you to select, experience and delegate feedback has taught us that guests prefer a sit-down meal. For events with an exhibition, we recommend a sit-down luncheon followed by dessert and coffee, which is served in the exhibition hall to offer the opportunity to engage with exhibitors.

