

# PLATED *Banquet* —



*elegant* /'e-li-gant/ — adjective

1. something that is rich and luxurious  
but restrained by good taste

CSIR ICC

# PLATED *Banquet* Option 1

For an elegant banquet or occasion requiring attentiveness on speakers and presenters, your guests will be served at tables set for fine dining at times determined by your programme.

All meals are served with a selection of bread, rolls and butter.

## STARTER

House-cured whiskey gravlax with pickled beets and Granny Smith slaw  
Palate-refreshing sorbet

## MAIN COURSE

Barbeque-flavoured beefmaster beef rump with parsnip mash, mixed greens, heritage carrots, braising liquor and wild mushroom-infused butter

## DESSERT

White chocolate and raspberry cheesecake with a mascarpone and raspberry sauce  
Selection of teas and coffee

# PLATED *Banquet* Option 2

## STARTER

Grilled vegetable gateau with mascarpone cheese glazed with a tomato jus and garnished with a crispy phyllo triangle

Palate-refreshing sorbet

## MAIN COURSE

A trio of chicken breast, lamb cutlet and beef fillet served with shallot and potato cake, sautéed courgettes, confit cherry tomatoes mouse and rosemary lamb jus

## DESSERT

Poached Williams pears, cardamom cream, dark chocolate sauce and pistachio dust

Selection of teas and coffee



Let us embellish your menu with added culinary pleasures such as:

Customised entrées  
Palate-cleansing sorbets  
Speciality South African cheeses and biscuits served with our country's finest port wine

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# PLATED *Banquet* Option 3

## STARTER

Chicken liver grass parfait: fresh free-range chicken livers blended with cream and brandy, served with toasted sour dough and rich fruit chutney

Palate-refreshing sorbet

## MAIN COURSE

Black pepper and herb-crusted salmon on a saffron potato purée covered with a beurre blanc sauce

Platters of grilled butternut discs and fresh asparagus spears (seasonal)

## DESSERT

White chocolate and banana mousse, ginger crumbs, chocolate soil, peanut butter ice cream and toffee sauce

Selection of teas and coffee

# PLATED *Banquet* Option 4

## STARTER

Smoked chicken avocado salad with strawberry, blackberry and sweet chilli balsamic reduction

## MAIN COURSE

Pistachio-crusted rack of lamb with minted lamb jus and creamed garlic-infused polenta

Palate-refreshing sorbet

Platters of fire-roasted vegetables and spinach

## DESSERT

Trio of individual chocolate mousse with berry compote served with a bittersweet orange sauce and roasted almonds

Selection of teas and coffee

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# PLATED *Banquet* Option 5

## STARTER

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Baked tartlet of caramelised shallots and goat's cheese tomato and chive concasse, balsamic dressing

Salad of oak-roasted salmon, crisp romaine salad, slow-roasted vine tomatoes, asparagus tips, creamy dill dressing

Palate-refreshing sorbet

## MAIN COURSE

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Roast sirloin of beef with bourguignon confit, wild mushrooms and young onions, olive oil and black pepper mash, buttered greens, rich red wine jus

Vegetable paella, red pepper and saffron dressing

Mediterranean vegetable meze with slow-roasted garlic hummus grilled asparagus and peppers, cherry and sun-blushed tomatoes, mini mozzarella

## DESSERT

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Chocolate and salted caramel slice

Rich chocolate and walnut brownie base, topped with chocolate ganache, salted caramel layer and chocolate. Served with a berry compote

Selection of teas and coffee

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