

Boeresjiek Menu 2023

1 Meat , 1 Starch & 2 Vegetables OR Salad @ R 125.00 pp 2 Meats, 1 Starch & 2 Vegetables OR Salad @ R 160.00 pp 3 Meats, 1 Starch & 2 Vegetable OR Salad @ R 180.00 pp 1 Meat, 1 Starch & 3 Vegetables OR Salad @ R 135.00 pp 2 Meats, 1 Starch & 3 Vegetables OR Salad @ R 170.00 pp 3 Meats, 1 Starch & 3 Vegetables OR Salad @ R 190.00 pp

Bread Options – May be selected as a Starch

Chakalaka bread Health seed loaf French loaf garlic bread Garlic bread in creamy garlic sauce Sweet Corn bread Potbrood Potbrood with cheese Potbrood with cheese and biltong Sweet bread rolls – Mushrooms, bacon, cheese & cream Vetkoek Large Plain Vetkoek Medium Plain Vetkoek Small Plain Cocktail Rolls

Starch Options

White Rice Basmati Rice Yellow Rice Yellow Rice with Raisins Pap & Tomato Relish Samp Cous Cous Dumplings





Salad Options

Sweet Curry Noodle Salad Cold Cuts and Cheese Pasta Salad with a Sweet Mayonnaise Sauce Salami and Mushroom Salad with a Vinaigrette Pineapple and Raisin Pasta Salad Sweet Chillie and Bacon Pasta Salad Greek pasta Salad Seasonal Vegetable Salad in Sweet Vinaigrette **Creamy Potato Salad** Potato and Biltong Salad Broccoli Salad with Bacon and Cheese Creamy Sweetcorn and Cheese Salad Seasonal Green Salad Cole Slaw Carrot and Pineapple Salad in a Mango & Orange Sauce 3 Bean Salad Chakalaka Salad Beetroot Salad Caesar Salad with layers of Lettuce, Bacon, Cheese, Sweet Peas, and Mayo Layered Salad with Lettuce, Onions, Peppadews, Olives, Corn, Sweet Peas, Sweet Peppers, Cherry Tomatoes

Vegetable Options

Potato Bake with Bacon, Mushrooms and Cheese Cauliflower with Creamy Bechamel Sauce Broccoli Casserole with Bacon, Mushrooms and Peppers topped with a Creamy Bechamel Sauce Seasonal Oven Roasted Vegetables Oven Roasted Vegetables in a Creamy Curry Sauce Creamed Spinach Carrot and Potato Mash Traditional Green Beans Green Bean Casserole with Bacon, Mushrooms and a Creamy Bechamel Sauce Sweet Corn Fritters – 2 per portion Vegetable Fritters – 2 per portion Country Vegetables with a Creamy Bechamel Sauce Curried Cabbage with Potatoes Spinach and Feta Pie Vegetable Lasagne



Pumpkin Fritters with Caramel Sauce Caramel Sweet Potato Sweet Potato Roulade in Caramel Sauce Traditional Sweet Pumpkin Potato Wedges

Meat Options

Stew / Potjie / Casseroles

Beef Potjie – Bone In Beef Stew – Boneless Curry Beef Potjie – Mild & Sweet Durban Beef Curry Chicken Curry – Mild & Sweet Butter Chicken Curry – Mild Chicken A La King Red Wine Beef Stew with Seasonal Vegetables Beef Stroganoff Bobotie Curry Mince with Seasonal Vegetables Savoury Mince with Seasonal Vegetables Meatballs & Gravy

Oven Roasted/ Pan Fried

Oven Roasted Chicken Pieces Achar Masala Chicken Pieces Crumbed Chicken Pieces Chicken Pieces in Chutney – Mayonnaise Sauce Chicken Pieces in Bacon and Cream Sauce Roast Beef with Gravy Oven Roasted Pork Chops Crumbed Beef Steak with Sauce Crumbed Pork Steak with Sauce Chicken Schnitzel with Sauce Chicken Breast filled with Broccoli and Cheese baked in a Cream Sauce Crumbed Pork Chops



<u>Pies</u>

Chicken Pie Cheesy Beef Pie Pepper Steak Pie Beef Stroganoff Pie Cottage Pie

Meat Pasta Dishes

Alfredo Pasta with Chicken and Cheese in a Cream Sauce Spaghetti Bolognaise Chicken Lasagne Chicken, Mushroom and Bacon Pasta in a Cream Sauce Macaroni and Mince Bake

Add On to Any Option:

<u>Starters</u> To be supplied upon request.

> <u>Desserts:</u> @ R 35.00 pp

Mixed Berry Cheesecake Granadilla Cheesecake Peppermint Crisp Tart Lemon Meringue Traditional Malva Pudding Sticky Malva Brownie Pudding Apple Pie Ice Cream with Chocolate and Caramel Sauce Traditional Trifle Chocolate Mousse, Brownie, and Berry Trifle Medley of Jelly and Custard



<u>Drinks</u>

Bottled Water @ R 12.00 Bottled Fruit Juice @ R 18.00 Fruit Juice Boxes @ R 12.00 Coffee & Tea Stations @ R 19.00 Soft Drinks @ R 18.00

Wine & Champagne

