



**EMPERORS
PALACE**

THE PALACE OF DREAMS

**Braai Menus
2019**



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Braai Menu Selection

Min of 50 people

~South Africa Menu One~

R245 per person

Cold

Potato salad with gherkin, boiled egg, chives and mayo
Beetroot, diced onion, chutney and flaked feta
Curried three beans

Braai roster brood with a selection of fillings
Garlic loaf in foil

Hot from the Braai (Shisa Nyama)

Farm Style Boerewors
Beef Short Rib
Ginger Soya Marinated Chicken Pieces
Vegetable and Mushroom Kebab brushed with garlic butter

Hot sides

Roasted baby potatoes with garlic and rosemary
Pap with chakalaka
Spinach cooked with onions, tomato and potato
Baked butternut wedges

Something sweet

Milk tart
Lemon meringue tart
Peppermint crisp shots
Sliced fruits



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~South Africa Menu Two~

R395 per person

Cold

Snoek pate with apricot chutney and bread sticks

Tossed garden salad with cubed cheddar, garlic croutons and a house vinaigrette served on an oval wooden board

Potato Salad, boiled egg, parsley, diced onion, gherkin and countenanced milk

Layered salad with fresh spinach, avocado, roasted onion, biltong, melon, croutons and mustard dressing served in individual jars

Chopped chicken, corn kernels, pimentos, fresh herbs drizzled with a ranch dressing served in jam jars

Braai roosterbrood with selection of fillings

Garlic baguette bread wrapped in foil

From the Braai

Sticky BMR Barbequed pork back ribs

Karoo garlic and rosemary rubbed lamb chops

Farm style boerewors

Ginger soya basted chicken

Sauces

Mushroom Thyme Sauce

Peri Peri Sauce

Hot Sides

Venison tail potjie with baby vegetables, baby potatoes and dried butterbeans

Pap tart layered with braised spinach, caramelized onion, tomato and cheddar

Sheba (onion tomato gravy spiked with fresh chilli)

Jacket potato with sour cream and chives

Honey and cinnamon caramelized butternut

Braised Zulu cabbage

Corn on the cob



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Final Approach

Malva pudding with pouring custard

Traditional trifle

Selection of bite size lemon meringues, peppermint crisps, milk tarts and bitter chocolate tarts

Koeksisters

Freshly sliced fruits and fruit wedges

Individual ice creams

Jars filled with marshmallows and apricot balls



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~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R250 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R45.00 per tea break for Kosher

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Halaal and Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client