



EMPERORS PALACE

THE PALACE OF DREAMS

BUFFET MENU

(Min of 50 people)

Buffet Menu A

R325 per person

Pre-Dinner Canapés on Wooden Boards

Crudités in a jar with tzatziki and pita wedge
Blue cheese and biltong, onion marmalade in a tartlet shell
Roasted tomato, parmesan, rocket, crostini

Pre-Plated Starter

Smoked Flaked Oak Trout Waldorf Tian,
avocado smear, corn relish, lemon, caviar, basil pesto, bruschetta

Or

Forest Mushroom, braised Leek and Feta Tart,
refreshing rocket red onion salad, beetroot relish, Indian raita, house vinaigrette.

(Basket of assorted breads, rolls and bread sticks with butter)

From the Carving Station

Brazilian cracked salt and pepper crusted beef
Brown onion gravy, peppercorn sauce, Dijon mustard, horseradish

Hot Selection

Grilled Chicken, mushroom thyme sauce over a bed of fettuccini pasta
Spinach and feta lasagne baked with mozzarella
Spanish tomato, scallions and olive rice pilaf
Sautéed green beans with onions and pimentos
Cinnamon, honey, butter and brown sugar roasted butternut
Paprika, olive oil roasted potatoes sprinkled with fresh herbs

Dessert

Ice cream station with assorted condiments
Sherry trifle in jars
Pecan nut tart
Red velvet cupcakes
Sliced fruit platter

Three tier stand filled with
white chocolate rice crispy clusters, churros rolled in cinnamon and sugar, mixed flavoured
meringues, bite size Turkish delights, oat biscuits

Freshly percolated filter coffee





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Buffet Menu B

R355 per person

Starter

Smoked Salmon Terrine

Pickled Asian vegetable salad, watercress, lime cheek, caper, horseradish dressing, grilled rye, beetroot smear, caviar

Or

Biltong, Danish Feta and Fire Roasted Vegetable Tower

Cucumber ribbon, beetroot relish, micro shoots, roasted red pepper coulis, toasted bruschetta

(Basket of assorted breads, rolls and bread sticks with butter)

From the carving Station

Dijon mustard and pepper crusted beef with Yorkshire pudding

Whole roasted free range chicken with lemon & thyme

Red wine gravy, pepper sauce, mustard, horseradish

Hot selection

Durban lamb curry with three condiments and home-made butter Roti

Baked fish Mornay topped with sautéed leeks and prawn meat

Butternut ravioli, basil pesto cream sauce, caramelized butternut garnish

Onion and thyme rice Pilaf

Glazed carrots, honey, brown sugar, parsley

Mixed roasted Mediterranean vegetables with oregano

Roasted new potatoes with butter and garlic

Dessert

Baked chocolate pudding with vanilla custard

Ice cream station with assorted condiments

Strawberry cheesecake

Peppermint crisp jars

Tiramisu in chocolate cups

Sliced fruit platter

Three tier stand filled with
mini choc brownies dusted with powder sugar, churros rolled in cinnamon and sugar, mixed flavoured
meringues, bite size Turkish delights, oat biscuits

Freshly percolated filter coffee





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Buffet Menu C

R385 per person

Cold Starters

Create your own garden salad

Lettuce, cucumber, cherry tomato, onion, peppers, cubed mozzarella, cubed feta, Kalamata olives, mixed pickles, garlic herb croutons, and toasted nuts

Dressings: House vinaigrette, blue cheese, ranch, honey mustard

New potatoes with tangy mustard and dill cucumber dressing

Broccoli, chopped smoked chicken, cut boiled egg, shaved parmesan, and ranch dressing

Melon, cubed feta, toasted seeds, honey dressing

Grilled cubed courgettes, red kidney beans, grilled pimentos, bowtie pasta, basil pesto

Smoked salmon roses, trout fillets, peppered mackerel, shaved red onions, capers

Cold chicken board, smoked chicken, roast chicken and shaved chicken loaf

Soup

Italian Minestrone with Parmesan croutons

Baker's Board

Breads, rolls, bread sticks, pita, nachos, 3 dips, butter

From the carving station

Pepper and mustard crusted roast prime rib of beef

Honey baked Boston gammon

Rich red wine gravy, pepper sauce, mustard, horseradish, apple sauce

Hot Selection

Crumbed chicken breast over fettuccini pasta with a mushroom cheese sauce

Braised oxtail with red wine, glazed onions and butterbeans

Grilled then baked Line fish Thermidor on a bed of sautéed leeks

Spinach and ricotta ravioli, tomato garlic sauce, baked with mozzarella

Yellow rice pilaf

Thyme roasted potatoes

Cauliflower gratin

Glazed baby carrots with peas





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Dessert

Baked Malva pudding with vanilla custard
Ice cream station with selection of condiments

Black Forest cake

Summer fruits and frozen berry Pavlova

Apple crumble

Strawberry cheese jars

Chocolate mousse in chocolate cups topped with caramel popcorn

Sliced fruit platter

Three tier stand filled with
white and dark chocolate rice crispy clusters, mini choc brownies dusted with powder sugar, churros
rolled in cinnamon and sugar, mixed flavoured meringues, bite size Turkish delights, oat biscuits,
baklava cigars

Freshly percolated filter coffee





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FLAG Restaurant: Minimum numbers – 50 guests Maximum Numbers - 200 guests

Convention Centre: Minimum numbers – 50 guests

Hot from the braai items are served in chaffing dishes in the venue as a standard buffet

Braai Taste of South Africa Menu 1

R225 per person

Cold

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

Braai sandwiches sliced tomato, onion, cheddar and fruity chutney
Garlic loaf in foil

Hot from the Braai (Shisa Nyama)

Farm style boerewors
Beef short rib
Chutney and mayonnaise marinated chicken pieces
Vegetable and mushroom kebab brushed with garlic butter

Hot sides

Roasted baby potatoes with garlic, 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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Braai Taste of South Africa Menu 2

R375 per person

Cold

Snoek paté with apricot chutney, bread sticks
Tossed Garden salad, cubed cheddar, garlic croutons, house vinaigrette, oval wooden board
Potato Salad, boiled egg, parsley, diced onion, gherkin, condensed milk
Layered salad, fresh spinach, avocado, roasted onion, biltong, melon, croutons, mustard dressing
Chopped chicken, corn kernels, pimentos, fresh herbs, ranch dressing, jam jars

Braai Broodjie sandwich with cheese, tomato, onion
Garlic baguette wrapped in foil

From the Braai

Sticky BMR barbequed pork back ribs
Karoo garlic, rosemary rubbed lamb chops
Farm style Boerewors
Mayonnaise and Chutney basted Chicken

Sauces

Mushroom thyme Sauce
Peri peri sauce

Hot Station

Venison potjie, baby vegetables, baby potatoes, dried butterbeans
Pap tart layered with braised spinach, caramelized onion, tomato, cheddar
Shebo, onion tomato gravy spiked with fresh chili
Paprika and garlic roast potatoes
Honey ginger and cinnamon caramelized butternut
Braised Zulu cabbage

Dessert

Malva pudding with pouring custard
Bite size lemon meringue, peppermint crisp, milk tart, bitter chocolate
koeksisters
Freshly sliced fruits and fruit wedges
Individual ice creams
Jars filled with marshmallows, 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 R375 will be charged per meal

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.

