



EMPERORS PALACE

THE PALACE OF DREAMS

Buffet Menu's 2020

Min 50pax

Menu A – R345 per person

Canapes 3 | Pre-Plated starter OR Salad Bar | Carvery 1 | Sauces 2 | Stews 1 |
Seafood 1 | Starch 2 | Vegetables 2 | Pasta & Vegetarian 1 | Dessert 1 Hot |
Dessert 4 Cold

Menu B – R385 per person

Canapes 3 | Pre-Plated starter OR Salad Bar | Carvery 2 | Sauces 2 | Stews 1 |
Seafood 1 | Starch 2 | Vegetables 2 | Pasta & Vegetarian 1 | Dessert 1 Hot |
Dessert 5 Cold

Menu C – R415 per person

Canapes 4 | Salad Bar | Salad Selection 4 | Cold Starter Platters 2 | Soup 1 |
Carvery 3 | Sauces 2 | Stews, Curries 2 | Seafood 1 | Starch 2 | Vegetables 2 |
Pasta & Vegetarian 2 | Dessert 1 Hot | Dessert 7 Cold

Menu D – R495 per person

Canapes 4 | Salad Bar | Salad Selection 5 | Cold Starter Platters 3 | Soup 1 |
Carvery 3 | Sauces 2 | Stews, Curries 2 | Seafood 1 | Starch 2 | Vegetables 2 |
Pasta & Vegetarian 2 | Dessert 2 Hot | Dessert 7 Cold



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Canapés

Menu A & B 3 Options | Menu C & D 4 Options

Pork Selection

1. Vietnamese BBQ pork crystal wrap, Julian carrot, coriander, mint, glass noodles, hoi sin
2. Melon wedge wrapped in black forest ham, peppadew, bamboo stick
3. Gammon bruschetta, cranberry butter spread, apple chili chutney

Beef Selection

4. Rare roast beef, onion griddle scone with parmesan crackling, whole grain mustard
5. Steak Tartar in herb pastry case topped with garnish and shoots
6. Pastrami, Dijon, gherkin pancake roulade on basil bruschetta topped onion marmalade, shoots

Seafood Selection

7. Flaked trout Caesar Bruschetta, QP, caviar, crisp lettuce, lemon
8. New Orleans prawn Po Boy soft sweet bun, ice burg lettuce, tomato, QP mayonnaise
9. Smoked salmon, beetroot falafel cake, horseradish, micro shoots, pea dots

Chicken Selection

10. Mexican chopped chicken pastry shell, pickled radish, cilantro, sour cream
11. Chicken liver pate, charcoal éclair, orange ginger marmalade, pickled red onion, micro shoots
12. Smoked chicken, mozzarella, gherkin, heirloom tomato bamboo skewer, basil pesto drizzle

Vegetarian Selection

13. Beetroot tart, balsamic roasted baby beets, parmesan mascarpone dots, purple dust, foraged shoots
14. Goats cheese tartlet, butter grilled forest mushroom, tomato chili jam, and fresh thyme shoots
15. Chipotle, feta, rose tomato, grilled zucchini ribbons, pancake roll, roasted tomato salsa



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Starter Pre-Plated

Menu A & B | Only IF Salad Bar is not Selected

Crispy Salt and Pepper Calamari

Melon, roasted red pimento and cream cheese smear, caper berries, pickled baby carrots, cucumber ribbons, heirloom tomatoes, watercress, micro shoots, grilled lemon

Chicken Two Ways

Chicken liver smear, soya ginger chicken lollipop, grilled basil pesto ciabatta, chili apple chutney, burnt onion petals, pickled radish and fennel salad, micro shoots

Lemon & Herb Chicken Tower

Cinnamon butternut, feta, pimento, coriander, mint, quinoa salad tower, Turkish eggplant mayonnaise smear, hummus dressing, beetroot dots, micro shoots, edible flowers

Balsamic Caramelized Baby Beet Tart

Heirloom tomatoes, whipped dill ricotta mousse, burnt onion petals, basil pesto fava beans, Ciabatta Melba toast, micro shoots, pea pure dots

Traditional Smoked Salmon

Horseradish smear, shaved pickled red onion, caper berries, caviar, dill aioli dots, ciabatta Melba toast, micro shoots

Italian Tart

Marinated Heirloom tomato, Wild mushroom, buffalo mozzarella balls, light basil fondue, caramelized leek, smoked tomato gel, arugula pesto, pimento dust, micro shoots



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Selection of breads – All Menus

Rye bread, pretzel sticks, knotted baguette, ciabatta, cocktail rolls, focaccia, olive loaf with mini butter and margarine

Create your Own Salad Bar

Menu A & B (if plated starter is Not Selected)

Inclusive for Menu C & D

Iceberg Lettuce, Assorted lettuce, Cos lettuce and arugula | Cocktail heirloom tomato | pickled onions, sliced onion | cucumber | green olive | Black Olive | Julienne mixed pepper | Carrot Julienne | Grilled Baby marrow ribbons | Mixed pickles, Marinate mushroom | Boiled egg | Bacon bits | sliced sausage | garlic herb croutons | Cubed cheddar | cubed mozzarella | Sesame seeds | Pumpkin seeds | Sunflower seeds

Dressings: Olive oil | Balsamic Vinegar | Ranch dressing | Vinaigrette | blue cheese dressing | 1000 island



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Salad selection

Menu C 4 | Menu D 5

1. Pickled beetroot | diced onions | chopped flat leaf parsley | orange, herbs | feta
2. Sweet potato | corn kernels | rocket, biltong shavings | honey mustard vinaigrette
3. Chicken Caesar Cos lettuce | boiled egg | croutons | parmesan | anchovy dressing
4. Grilled Corn | avocado cubes (in season) | heirloom tomato | red onion | sour cream | salsa Verde
5. Marinated baby potato | dill | diced red onion | tangy mayonnaise
6. Three beans | vinaigrette | fresh herbs and corn kernels
7. Seasonal cubed melon | cubed feta | toasted pumpkin seeds | whole grain mustard
8. Italian penne | olives | Basil | cucumber | tomato | garlic | onion | mozzarella | basil pesto
9. Green cabbage slaw | cucumber | peas | creamy ranch dressing
10. Quinoa | Peas | Corn | Red Kidney Beans | Chopped Flat Parsley | coriander | fresh mint
11. Pickled Asian cabbage | Julian carrot and fennel
12. Sliced cucumber | yoghurt and dill
13. Caprese ripe tomato | sliced mozzarella | basil leaves | olive oil | black pepper

Cold Starter Platters

Menu C 2 | Menu D 3

1. Chicken Board-sliced smoked chicken breast, cut whole roasted chicken, chicken terrine, celery sticks, rocket, cucumber, cocktail tomatoes, carrot sticks & mozzarella cubes, Ranch dressing
2. Smoked fish board Trout fillets, peppered mackerel, fired fish balls, smoked tuna, horseradish, shaved red onions, capers, lemon wedges
3. Cape Malay pickled fish, sweet and sour curry sauce, onions, dried apricots
4. Avocado boats filled with a seafood Merry Rose dressing and caviar garnish
5. Mezze Boards - Marinated mushrooms, grilled Mediterranean vegetable ribbons, Spanakopita, mozzarella cubes, marinated olives, dolmades, beef koftas, Tzatziki and Eggplant dip, bread slices and pita wedges



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6. African board - Chicken liver pate, sweet chili baby potatoes, caramelized baby onions, Spinach corn fritters, chakalaka Vetkoek, Boboti cigars, rosemary salt pot bread
7. Anti-pasta platter – Salami, Smoked chicken, black forest ham wrapped around summer melon, Grilled Mediterranean vegetables, Brie, Marinated mozzarella, bruschetta, olive tapenade, cream cheese and peppadew dip
8. Thai marinated mussels, garlic, ginger, chili, coriander, rice wine, soya, fish sauce
9. Assorted sushi with wasabi paste, pickled ginger and soya (Menu D only)

Soup stations

Menu C & D X 1

All soups served with suitable condiments

1. Mexican bean, corn kernels, rice, chipotle
2. Moroccan chickpea, lentil and spinach
3. Asian chicken noodle
4. Creamy butternut and coconut

Carvery

Menu A 1 | Menu B 2 | Menu C 3 | Menu D 3

1. Beef topside pot roast
2. Slow braised whole beef short rib
3. Horseradish and mustard crusted prime rib of beef
4. Garlic butter & thyme roast Chicken
5. Asian Sweet ginger soy Grilled chicken flatties
6. Tandoori rubbed and marinated whole butterfly chicken
7. Turkey roulade filled, creamed spinach, mushroom wrapped in puff pastry
8. Cherry and brown sugar baked bone out gammon
9. Roast leg of pork bone in with crackling
10. Roasted rolled pork shoulder with crackling
11. Asian Hoi Sin marinated pork belly slow roasted
12. Thyme, garlic, rock salt and crushed pepper roasted ¼ Lamb
13. Egyptian dry rub and fresh lemon leg of lamb



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Sauces

All Menu Options select 2

1. Wild forest mushroom sauce
2. Classic Bordelaise sauce
3. Mediterranean mushroom and olive sauce
4. Green peppercorn sauce
5. Creamy Roasted garlic and rosemary
6. Brown onion gravy (dark, strong in flavour)

Condiments

Mint jelly
Apple sauce
Cranberry jelly
Horseradish
Dijon mustard
Whole grain mustard

Stews, Curries & Grills

Menu A 1 | Menu B 1 | Menu C 2 | Menu D 2

Chicken

1. Hong Kong chicken, hoi sin sauce, ginger, coriander, over rice noodles
2. Chicken ala King cream sauce with peppers, mushrooms and onions
3. Polish chicken Paprikash in a cream mushroom paprika sauce
4. Butter chicken with Garlic Naan
5. Traditional Chicken biryani with sour milk, roti and condiments
6. Thai cred chicken curry with potatoes and eggplant
7. French chicken Coq Au Vin chicken cooked with red wine, bacon and mushrooms

Pork

8. Grilled pork chop, spicy Granny Smith apple relish and mustard gravy
9. Shanghai red pork belly slow cooked with soya, coke, anise seed, five spice
10. Crumbed pork chop, creamy mushroom sauce
11. Brazilian pork pot stew cooked with beans, potatoes and cabbage



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Beef

12. Asian pepper beef, broccoli roses, bamboo shoots, over egg noodles
13. Pulled beef lasagne, béchamel sauce, Italian tomato, baked with three cheeses
14. Sirloin medallion grilled with a mushroom cream sauce over braised leeks
15. Slow braised short rib with red kidney beans and mushrooms
16. Durban beef curry with peas and potatoes roti on the side

Braised Beef oxtail baby potatoes and butterbeans (C&D ONLY)

Lamb

17. Lamb stew, old brown sherry, dried beans, baby carrots
 18. Lamb biryani with sour milk roti on the side
 19. Durban lamb curry with potatoes roti on the side
 20. Pulled lamb and chickpea cottage pie
 21. Lamb potjie with baby vegetables and red kidney beans
 22. Lamb bredie
- All curries will be served poppadum's, carrot pickle, green chutney, onion tomato coriander relish, raita, mango pickle

Seafood

All Menu Options select 1

1. White fish baked in a tomato, olive, pepper sauce
2. Basil & lemon fish kebab with creamy onion sauce
3. English fried fish fillets with tartar sauce and lemon wedges
4. Crispy fish goujons with a dill & caper mayonnaise and lemon wedges
5. Mozambique seafood rice, prawns, mussels, crab stick, calamari, white fish, peas, onions, peppers, saffron rice
6. White fish fillets done in an Indian tomato, curry leaf chutney and Tamarind



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Starch

All Menu Options select 2

1. Middle Eastern steamed basmati rice with caramelized onions and lentils
2. Fried tomato and olive rice pilaf
3. Dirty Mexican fried rice, braised onions, chicken liver crumble, red kidney beans
4. Hong Kong fried egg and pea rice
5. Pap tart with corn, chakalaka topped with cheddar cheese
6. Lyonnaise potato, sliced potatoes sautéed with onions and peppers
7. Farmers butter & rosemary roasted potatoes
8. Baked potato filled with mac & cheese topped with more cheese
9. Baby potato with butter and parsley
10. Foil baked potatoes, sour cream and butter on the side

Vegetables

All Menu Options select 2

1. Sauté green beans, red onion and dried apricot
2. Baked cinnamon, butter and sugar butternut wedges
3. Creamed spinach
4. Zulu spinach cooked with onion, tomato, potato
5. Steamed pumpkin wedges with feta and roasted tomatoes
6. Glazed fresh baby orange carrots butter, sugar, parsley
7. Broccoli & Cauliflower Gratin
8. Peas with mint and onion
9. Broccoli with green beans sautéed with onions
10. Ratatouille eggplant, peppers, baby marrow cooked in a herb garlic tomato sauce
11. Braised cabbage
12. Baby marrow gratin
13. Cauliflower, baby corn, snap peas, baby carrots, wild mushroom



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Pasta and Vegetarian dishes

Menu A 1 | Menu B 1 | Menu C 2 | Menu D 2

1. Mediterranean grilled ribbon vegetable lasagne baked with two cheeses
2. Macaroni & cheese baked with cheddar and tomato slices
3. Durban curried three beans tossed with butternut ravioli
4. Penne wilted creamed spinach and mushrooms baked with two cheese
5. Pappardelle pasta with basil pesto, mushrooms, peppers and olives
6. Butternut and chickpea curry with roti and condiments
7. Sweet potato, chickpea and spinach curry with roti and condiments
8. Chickpea, lentil and eggplant curry
9. Butterbeans and potato curry

Dessert

Menu A 1 | Menu B 1 | Menu C 1 | Menu D 2

All puddings are served with pouring custard

1. Sticky chocolate fudge pudding
2. Traditional Malva pudding
3. Lemon & Poppy seed pudding with vanilla syrup
4. Baked fruit pudding
5. Sticky toffee & banana pudding
6. Baked chocolate and berry surprise
7. Salted caramel and marshmallow pudding

Individual desserts & Cakes

Menu A 4 | Menu B 5 | Menu C 7 | Menu D 7

1. Cake pops rolled in 100s and 1000s
2. Mini caramel Swiss roll
3. Hazelnut chocolate tart
4. Chocolate brownies
5. Red velvet cheesecake squares
6. Mini decorated cupcakes
7. Vanilla and chocolate angle cakes
8. Passion fruit, strawberry and chocolate filled sponge cups
9. Tiramisu in chocolate cups
10. Coffee mousse in chocolate cups
11. Fridge cheesecake in chocolate cups
12. Rice crispy dark chocolate clusters
13. Caramel popcorn white chocolate clusters



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14. Custard slice
15. Chocolate eclairs
16. Peppermint crisp jars
17. Strawberry cheesecake with biscuit crumble jar
18. Vanilla caramel mousse with broken biscuit jar
19. Coffee cream Brule in espresso cups
20. Custard filled and dipped profiteroles
21. Dark chocolate dipped marshmallow covered with salted pumpkin seeds
22. Mini carrot & walnut cake squares with cream cheese icing
23. Apple straddle
24. Custard and raisin loaf
25. Mini caramel doughnuts
26. Sugar rolled doughnuts
27. Chiffon cake
28. Black forest cake
29. Bar one cake
30. Seasonal fruit salad
31. Seasonal fruit wedges
32. Seasonal fruit kebabs

Standard on All Buffets:

Ice cream station - Six flavours, cones and condiments

3-Tier stand

Menu A 3 | Menu B 4 | Menu C 5 | Menu D 7

1. Churros rolled in cinnamon and sugar
2. Cookie fudge
3. Butter fudge
4. Turkish delights
5. Date squares
6. Coconut ice
7. Toasted coconut marshmallows
8. Mixed flavoured meringues
9. Chocolate whispers

Tea/Coffee included



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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 R150 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R35.00 per tea break for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 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