



**EMPERORS
PALACE**

THE PALACE OF DREAMS

**Buffet Menus
2019**



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Buffet Menu Selection

Menu A – R345 per person

Menu B – R385 per person

Menu C – R415 per person

Menu D – R495 per person

Min 50pax

~Canapés on Arrival~

(Menus A, B & C – 3 options) (Menu D – 4 options)

Roast beef with grain mustard cream on whole wheat crouton

Smoked salmon, horseradish cream on beetroot blini

Coronation chicken with crispy onions

Profiterole with Mexican pulled chicken, corn relish, fresh coriander, jalapeño aioli

Cucumber, feta, black sesame seeds

Grilled zucchini cannelloni ribbon filled with creamed cheese and cherry tomato on a bamboo stick

Mozzarella and cherry tomato kebab with salsa verde

New potato filled with blue cheese mousse

Freshly cut fruit and vegetable sticks in glasses with a trio of dips

~Bread Basket~

(Menu A & B)

Served to the table

Two types of sliced bread, bread sticks, cocktail rolls with mini butter and margarine

~The Baker's Bread Board~

(Menu C & D)

Served on the buffet

Selection of french platted loaf, ciabatta, rye bread, bread sticks, cocktail rolls, grilled basil pesto bruschetta, nachos with chilled mini butter and margarine and three spreads.



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~Create your Own Salad Bar~ (Standard on all menus options)

Leaves

Assorted Lettuce

pepper, carrot julienne, grilled baby marrow ribbons, mixed pickles and marinated mushroom

Vegetables

Cocktail tomato, pickled onions, sliced onion, cucumber, green olive, black olive, julienne mixed

Other

Boiled egg, Bacon bits, sliced sausage and garlic herb croutons

Cheeses

Cubed cheddar cheese and cubed feta cheese

Seeds

Sesame seeds, Pumpkin seeds and sunflower seeds

Dressings

Olive oil, balsamic vinegar, Ranch dressing, vinaigrette, blue cheese dressing and 1000 island

~Salad selection~

(Menu C – 5 options) (Menu D – 7 options)

Roasted beetroot wedges with rocket, flaked feta and toasted walnuts

Roasted butternut with seeds, biltong, croutons, caramelized onions, arugula and a mustard seed vinaigrette

Steamed broccoli, smoked chicken and a blue cheese buttermilk dressing

Caesar Cos lettuce and Cajun grilled chicken salad with boiled egg, croutons, shaved Parmesan and anchovy dressing

Smoked chicken with corn, avocado, black eye beans, iceberg lettuce and a lime dressing

Potato salad with gherkin, chives, grated egg and a tangy paprika mayonnaise

Three beans with a tangy house vinaigrette

Seasonal cubed melon with toasted seeds, goats milk cheese and an olive oil drizzle

Italian bowtie pasta with cubed roasted garlic, olive oil vegetables, Parmesan and arugula

Moroccan quinoa, roasted walnuts, pitted olives, caramelized eggplant and fresh mint

Southern coleslaw with raisins

Russian potato, peas, gherkin, carrots, boiled egg and a tangy mayonnaise

Israeli eggplant in seasoned cumin, garlic and coriander tomato dressing

Caprese sliced ripe tomato, sliced mozzarella cheese, basil pesto and arugula

Nicoise tuna, pasta, green beans, red kidney beans, onion and capers with vinaigrette



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~Cold Starter Platters~

(Menu C – 3 options) (Menu D – 4 options)

Smoked fish board - Trout fillets, peppered mackerel, smoked tuna, horseradish, shaved red onions, capers, lemon wedges

Cape Malay pickled fish

Avocado boats filled with seafood, Marie Rose dressing and caviar garnish

Thai marinated mussels, garlic, ginger, chili, coriander, rice wine, soya, fish sauce

Cold chicken board - sliced smoked chicken breast, whole roast chicken cut, chicken terrine, onion marmalade, pickles

Anti-pasta platter – Salami, Black Forest ham wrapped around Summer melon, grilled Mediterranean vegetables, marinated mozzarella, bruschetta, olive tapenade, cream cheese and peppadew dips

Mezze platter – Dolmades, Greek meatballs, artichokes, hummus, tzatziki, marinated olives, baby marrow and feta fritters, grilled vegetable ribbons, pita

Fresh Oysters on crushed ice with lemon wedges, black pepper and tabasco (Menu D only)

Assorted sushi with wasabi paste, pickled ginger and soya (Menu D only)

~Soup station~

(Menu C&D – 1 option)

All soups are served with sour cream and croutons

Butternut, carrot & thyme

Italian minestrone

Potato & leek

Portuguese chorizo, potato & kale

Roasted tomato and pimento



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~Pre-Plated Starter~

****Kindly note – if you select a set starter option, the buffet starter options fall away
Canapés on arrival still apply as above**

**Menus A&B - Choice of one Starter and a basket of Artisan Breads on the table
Menus C&D – Choice of one Starter, Soup Station (pick one option), a Salad Bar and a Bread
Display**

Moroccan Sliced Zatar and Sumac Grilled Chicken

With a quinoa tabbouleh salad, salsa fresca, roasted red pimento jelly cubes, fresh shoots, red onion shavings, grilled bread, hummus smear, coriander cumin and yoghurt dressing

Forest Mushroom, Caramelized Leek and Feta Mousse Tart

Served with refreshing rocket salad, roasted beetroot gel, raita and a house vinaigrette

Italian Salad Caprese

Tomato, buffalo mozzarella, basil pesto, balsamic caviar, arugula and watercress

Asian Duck Terrine

Spring vegetable crystal wrap with hoisin, kimchi relish, tofu custard smear and roasted peanuts

Biltong, Danish Feta and Fire Roasted Vegetable Tower

Served with zucchini spaghetti, beetroot coral, micro shoots, roasted red pepper smear, toasted bruschetta and a whole grain mustard dressing

Smoked Oak Trout & Dill Yoghurt Stack

Served with fresh cold avocado soup, corn spears, lemon, caviar, radish shavings, micro shoots and a Melba toast

Oak Smoked Chicken Caesar Salad in a Jar

Cos lettuce, white anchovies, garlic baguette croutons, cut boiled egg and a traditional creamy Caesar dressing



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Mushroom Creamed Spinach and Feta Money Bag Pancake
Served on sautéed julian vegetables, cheddar scallion cream and watercress
(Hot Starter)

~Carvery~

(Menu A - 1 option) (Menu B – 2 options) (Menus C&D – 3 options)

Whole grain mustard, pepper and rosemary seven bone Beef Prime Rib with Yorkshire pudding
Fresh Lemon & Herb Chicken Flatties
Portuguese Peri-peri Grilled Chicken Flatties
Spinach and Mushroom Stuffed Turkey Roulade
Cherry and Brown Sugar Baked Bone-out Gammon
Rock Salted Crusted Crispy Roasted Pork Belly
Asian Hoisin and Plum Roasted Whole Duck
Italian Style Rolled and Stuffed Pork Shoulder
Thyme, Garlic, Rock Salt and Crushed Pepper Roasted Quarter Lamb
Egyptian Dry Rub Rolled Leg of lamb

~Sauces~

(Menus A&B - 2 options) (Menus C&D – 3 options)

Wild forest mushroom sauce
Chasseur sauce tomato and mushroom
Sauce Mornay (classic cheese)
Madagascar green peppercorn
Creamy garlic and thyme
Brown onion gravy (jus dark, strong in flavor)



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~Condiments~

(Standard on all menus options)

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

~Stews, Curries & Grills~

(Menu A - 1 option) (Menus B&C – 2 options) (Menu D – 3 options)

Pan fried chicken escallops over fettucine pasta with a lemon caper cream sauce
Cajun grilled bone-out chicken thighs over a warm couscous salad
Polish chicken paprikash in a cream mushroom paprika sauce over penne pasta
Butter chicken with garlic naan
Chicken saltimbocca ala Romana, skewered with Black Forest ham, over buttery pappardelle pasta
with a lemon cream and parsley sauce
Pork scaloppini pan fried, buttery linguine pasta, creamy mushroom and masala wine sauce
Pork fillet medallions sautéed potato gnocchi, peppercorn cream sauce
Asian red pork belly cooked in soya and five spice
Grilled pork chop with a spicy granny smith apple relish and mustard gravy
Asian pepper beef with broccoli roses and bamboo shoots
Mama's slow cooked ground beef lasagna layered with béchamel and pomodoro sauce crusted
with mozzarella and Parmesan
Thai red beef curry with potatoes
Tender sirloin medallion steaks grilled with a mushroom cream sauce over braised leeks
Marrakesh beef brisket cooked with prunes and apricots in a rich tomato cumin sauce
Twice cooked Korean beef short ribs
Lamb potjie with baby vegetables, pear onion, new potatoes and sugar beans
Lamb biryani with sour milk
Durban lamb curry with potatoes
Lamb shish kebab with tzatziki

All curries will be served with roti bread, poppadums, carrot pickle, green chutney, onion tomato
coriander relish, raita, mango pickle

Beef oxtail, old brown sherry, dried beans, baby carrots (Menus C & D ONLY)



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~Seafood~

(Menus A-D - 1 option)

Portuguese Fish, baked with peppers, olives, lemon and dill

Marsala marinated fish kebabs with lemon garlic butter

Asian calamari steak stir-fry with bean sprouts, bamboo shoots, long finger mushrooms, black bean chilli sauce

Fried line fish with caper cream sauce

English fried hake with tartar sauce and lemon wedges

Seafood rice island style - saffron rice, prawns, mussels, crab stick, calamari, white fish, peppers, onions and peas

White fish fillets done in an Indian tomato and curry leaf chutney

~Starch~

(Menus A-D - 2 options)

Middle Eastern steamed basmati rice with caramelized onions and lentils

Fried mushroom and onion pilaf

Spanish saffron rice pilaf

Portuguese tomato and onion rice pilaf

Hong Kong fried egg and pea rice

Couscous with chopped walnuts, sliced dates, toasted almonds and braised onions

Samp & Beans

Pap with chakalaka relish

Lyonnais potato sliced baked potatoes sautéed with onions and peppers

Asian Fried soya noodles

Roasted potatoes

Roasted garlic, rosemary and Parmesan potato wedges

New potatoes with butter and chopped flat parsley

Baked potato with sour cream & chive



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~Vegetables~

(Menus A-C - 2 options) (Menu D - 3 options)

- Creamed spinach
- Boer style mashed sweetened pumpkin
- Zulu spinach cooked with onion, tomato and a pinch of chilli
- Honey cinnamon roasted butternut
- Glazed baby carrots in orange and onion sauce
- Ratatouille cubed roasted garlic and herb vegetables finished in tomato sauce
- Baked pumpkin cubes topped with walnuts, feta and honey
- Broccoli & cauliflower gratin
- Glazed baby carrots butter, sugar, and parsley
- Peas with mint and onion
- Broccoli with green beans sautéed with onions
- Boer style crushed potato & green beans

~Pasta and Vegetarian dishes~

(Menus A-C – 1 option) (Menu D - 2 options)

- Mediterranean ribbon vegetable lasagna layered with béchamel and mozzarella
- Macaroni & cheese topped with tomato slices
- Butternut ravioli with spinach and wild mushroom cream sauce
- Spinach & ricotta cannelloni with creamy basil tomato sauce and parmesan crust
- Pappardelle Ala Mafia - olive oil, cubed tomato, chili, garlic and scallions
- Spinach and mushroom lasagna al forno
- Butternut and chickpea curry with roti and condiments
- Potato, beans and cauliflower curry with roti and condiments
- Vegetable biryani with sour milk and roti

~Puddings~

(Menus A-C – 1 option)

All puddings are served with pouring custard

- Sticky chocolate fudge pudding
- Traditional Malva pudding
- Orange & pecan nut pudding
- Brandy pudding



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Sticky toffee & banana pudding
Baked chocolate and berry surprise
Salted caramel and marshmallow pudding

~Individual Desserts & Cakes~

(Menu A – 3 options) (Menu B – 4 options)
(Menu C – 5 options) (Menu D – 7 options)

Caramel popcorn chocolate brownies
Vanilla cream filled cup cakes
Chocolate mousse filled cup cakes
Custard filled and chocolate coated profiteroles
Red velvet slice
Lemon meringue tart
Tiramisu trifle
Choc chip biscuit and black berry layered whipped cream trifle
Apple straddle
Chocolate caramel tartlets
Lemon tartlet
Choc hazelnut tartlet
Strawberry Lamingtons
Chocolate Lamingtons
Marshmallow kebabs dipped in chocolate and rolled in 100s and 1000s
Chocolate éclairs
Baked cheese cake
Chocolate raspberry tort
Carrot cake
Peppermint crisp in a jar
Strawberry cheese cake in a jar
Tiramisu in a jar topped with caramel popcorn
Lemon cheese mousse in chocolate cups
Raspberry mousse in chocolate cups
Bitter chocolate mousse in chocolate cups
Cronuts filled with crème Brule topped with Nutella spread
Cream caramel in cups



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~Fruit Salad~

(Standard on all menus options)

~Six Flavour Ice Creams~

(Standard on all menus options)

Served with 5 condiments and sugar cones

~Three Tier Stand~

(Standard on all menus options)

White and dark chocolate popcorn clusters, mini chocolate cream puffs, churros rolled in cinnamon and sugar, nut & seed brittle, bite size Turkish delights, oat biscuits, fudge squares

~Sweetie Buffet~

(Standard on Menu D only)

(If you would like to add it to Buffets A-C, additional R95.00 per person)

Mini sweets buffet with a selection of four different types of sweet



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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