



EMPERORS PALACE

THE PALACE OF DREAMS

Finger Fork Menu's 2020

A - 1 Board 3 hot 3 sweet-R250

B - 1 board 4 hot 4 sweet-R280

C - 1 Board 5 hot 5 sweet-R310

The first 2 items are Included in all Three Options

Italian Salad Deconstructed

Heirloom cherry tomato, cucumber, peppers, onion, iceberg lettuce, Kalamata black olives, basil pesto marinated mozzarella, garlic croutons, house vinaigrette

Bread Board

Ciabatta sliced, cocktail rolls, knotted baguette sliced, grissini sticks, nachos, roasted tomato and cilantro relish, chunky guacamole, butter and margarine

Select a Boards

(Select 1)

Country Board

Cut lemon and herb roast chicken, shaved rare roast beef, chicken terrine, cheddar and mozzarella sticks, marinated Kalamata olives, pickled mushrooms, marinated new potatoes, onion marmalade, hummus, salsa Verde pickles

Mezze Boards

Grilled vegetable ribbons, Spanakopita, cubed feta, zucchini fritters, Dolmades, beef and onion Greek meat balls, chicken tenders, tzatziki and hummus

African board

Biltong caramelized onion quiche, spinach cheddar and corn fritters, vetkoek filled chicken potato and pea curry, ostrich terrine, Boboti cigars, pickled onions, baked beans chakalaka, apple chutney

Middle East

Falafel balls, chicken cigars, Lebanese lamb potato pies, dolmades, spinach & feta phyllo, pickled chili peppers, olives, pickles, hummus, smoked eggplant, Israeli salad



EMPERORS PALACE

THE PALACE OF DREAMS

Hot

***Selection quantity is not for all meat types. Please select as per above guideline between the variety of chicken / beef / seafood / lamb / vegetarian*

Chicken

1. Chicken & mushroom crepe rolls with salsa Verde
2. Sticky BBQ chicken Lasagne cups, basil pesto, herb shoots
3. Crumbed chicken tenders, jalapeno aioli and lemon
4. Baked chicken salsa wings, blue cheese, scallion dip

Lamb

5. Turkish lamb shish kebab wrap, caramelized onions, smoked eggplant, garlic yoghurt
6. Individual lamb bunny chow, carrot pickle, raita
7. Lamb & mint lollipops with tzatziki dip
8. Greek lamb slider, feta, braised onion, tzatziki

Beef

9. Philly roast beef sub, braised onions and peppers, paprika aioli, Swiss cheese
10. Beef and tomato lollipop skewer chilli coriander glaze
11. Mature sirloin, sun dried tomato and onion kebab Chimichurri
12. Braised beef, onion, and mushroom pastry pot pie

Seafood

13. Cape creamy fish cottage pie with fluffy potato crust
14. Chipotle fish pancake money bag with romesco dressing
15. Asian 5 spice white fish kebab soya ginger dipping
16. Fried panko hake slider, tomato chutney, cheddar, sliced jalapenos



EMPERORS PALACE

THE PALACE OF DREAMS

Vegetarian

17. Chickpea cake topped with 3 bean and roasted pepper ragout, fresh coriander
18. Sweet potato & butternut cigars with chipotle tomato dip
19. Spinach and ricotta quiche
20. Falafel and red kidney bean slider, hummus yogurt dressing, pickled slaw, coriander

Something sweet

- Seasonal fruit wedges
 - Fruit kebabs
 - Chocolate caramel popcorn brownies on sticks
 - Peppermint tiramisu jars topped with broken biscuit
 - Strawberry lamingtons
 - Angle cupcakes vanilla and chocolate
 - Filled cupcakes chocolate, granadilla, strawberry
 - Coffee & chocolate mousse in chocolate cups
 - Chocolate brownies
 - Fudge squares
 - Date squares
 - Assorted dipped custard filled profiteroles
 - Red velvet Swiss rolls with whipped cream & fresh berries
 - Mini caramel Swiss rolls
 - Hazelnut chocolate tartlets
 - Rainbow cake pops rolled in 100s and 1000s
 - Dark chocolate dipped marshmallow covered with salted pumpkin seeds
 - Mini carrot & walnut cake squares with cream cheese icing
 - White chocolate éclairs filled with passion fruit mousse
-



EMPERORS PALACE

THE PALACE OF DREAMS

~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