



**EMPERORS
PALACE**

THE PALACE OF DREAMS

Finger Fork Menus 2019



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Finger Fork Selection

Menu A - R235 per person
Selection of 1 Cold Board; 3 Hot; 3 Sweet

Menu B - R265 per person
Selection of 1 Cold Board; 4 Hot; 4 Sweet

Menu C - R295 per person
Selection of 2 Cold Boards; 5 Hot; 5 Sweet

*Please make provision for a vegetarian option

All Finger Fork menus include the following items:

Deconstructed Greek salad with 3 dressings

Bread Board with a selection of ciabatta, assorted cocktail rolls, bread sticks, nachos and dips

~Cold Boards~

Country Board

A selection of Country ham, roast beef, smoked chicken breast, chicken liver pate, venison terrine, cheddar bites, mozzarella bites, onion marmalade, marinated olives, fruit and vegetable crudités.

Served with a trio of dips, pickles, ciabatta, baguette and farm style loaf

Mezze Board

A selection of marinated mushrooms, char grilled Mediterranean vegetable ribbons, Caprese kebabs, marinated olives, zucchini and feta fritters, grilled artichokes, marinated new potatoes and Greek meat balls. Served with assorted dips, bread sticks and pita wedges



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Asian Tapestry Platter

Thai beef and rice noodle salad pancake wraps with hoisin sauce; three way marinated cucumber; drunken chicken in a soya garlic ginger chilli rice wine sauce; prawn sesame toast; and inari sushi salmon salad served on rice wrapped with tofu skin

Middle East

A selection of falafel balls, kofta, dolmades, spinach cheese sesame pies, pickled chilli peppers, olives, pickles, hummus, tahini, smoked eggplant, pita, laffa, Israeli salad and Turkish eggplant

~Hot~

Chicken

Pulled chicken, mushroom, leek and pea pot pie

Thai chicken kebabs, egg and pea wok fried rice served with a spicy peanut satay sauce

Chicken tenders, spicy dirty Mexican rice served with a roasted tomato salsa dip and fresh lime

Fried chicken salsa wings, Parmesan potato wedges served with a jalapeño aioli

Lamb

Turkish lamb shish kebab wrap with caramelized onions, smoked eggplant and a garlic yoghurt

Greek lamb slider with pickled onions, hummus spread and tzatziki

Individual lamb bunny chow served with a carrot pickle

Lamb moussaka in ramekins

Beef

Mama's Italian beef lasagne

Roast beef served with Yorkshire pudding, mushy peas and potatoes with brown onion gravy

Beef sirloin kebabs with caramelized onions and fried new potatoes

Beef slider served with onion marmalade, brie cheese and pickle relish



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Seafood

Hake slider served with caper remoulade and pickled slaw

Cape creamy fish cottage pie with a fluffy potato crust

Mini seafood kebab platter: crumbed prawns, tempura fish nugget, calamari served with a lime & coriander aioli

Half shell mussel pot with creamy fennel and herb fried rice

Vegetarian

Three cheese and spinach pancake served with a basil pesto cream sauce

Butternut ravioli with caramelized onions and a creamy tomato sauce

Mini vegetable stuffed potatoes with melted mozzarella

Warm chakalaka and wild mushroom tartlet

~Something Sweet~

Seasonal fruit wedges

Chocolate caramel popcorn brownies with a strawberry kebab

Chocolate caramel tartlets

Custard slice

Red Velvet slice

Peppermint crisp jar

Strawberry cheese cake jar

Vanilla cream filled cup cakes

Chocolate mousse filled cup cakes



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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