



EMPERORS PALACE

THE PALACE OF DREAMS

High Tea 2020

Minimum 30 guests
(Buffet set up)
R375.00

Something Sweet

Red velvet opera cake
Mini lemon meringue tarts
Oreo biscuit chocolate mousse trifle in mini jar
Tiramisu in chocolate cups with chocolate shavings
Mini crumpled and berry towers with fresh cream
Baked preserve ginger & fig cheese cake
Turkish delight halve moon cake
Naked vanilla chiffon cake

Open Danish Sandwiches

Smoked salmon, cream cheese, capers, lettuce, cucumber ribbon, German rye
Continental ham, Swiss cheese, gherkin, mustard on health bread
Pulled roasted chicken tossed with scallions, chipotle aioli on a soft seeded bun
Two-cheese, tomato basil pesto, dressed arugula on grilled Panini
Egg mayonnaise, diced gherkins, shallots, smoked paprika, fresh chives on a sesame
bagel

Selection of Mini tart include

Blue Cheese & Apple Tart, Honey Mustard Beef Tart, Cream Cheese Salmon Trout Tart,
Caprese salad in a phyllo basket

Hot and Saucy

Butternut soufflé in a mini espresso
Mini Shrimps vol au vent
Sundried tomato, olives & basil pesto quiche
Crispy chicken tenders with sweet soy dipping sauce
Mini lamb bunny chow with carrot pickle



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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