



**EMPERORS
PALACE**

THE PALACE OF DREAMS

Working Lunch Menu 2019



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Working Lunch

R185 per person

Burger station with a selection of 3 salads and 1 something sweet

The working lunch includes the following:

Shredded lettuce, sliced tomato, sliced onion, sliced gherkin, grated cheddar, avocado mash, sliced jalapeño, ranch dressing, garlic parsley aioli

Buttered soft seeded buns

200g beef patty

200g chicken patty

200g falafel, spinach, coriander and bean veggie patty

Braised onions with fresh thyme

Rosemary, rock salt, cracked pepper, crisp roasted then fried potato wedges

Salads

Roasted beetroot wedges with rocket, flaked feta and toasted walnuts

Roasted butternut with pumpkin seeds, biltong, croutons, caramelized onions, arugula and a honey mustard dressing

Steamed broccoli with smoked chicken and a blue cheese buttermilk dressing

Traditional Caesar: Cos lettuce with Cajun chicken, boiled egg, croutons and a creamy anchovy dressing

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

Three beans with a tangy house vinaigrette

Deconstructed Greek salad with feta, kalamata olives, onion, tomato, cucumber, peppers and olive oil balsamic vinaigrette

Final Sector Something Sweet

Ice cream station - 6 flavours, cones and condiments

Assorted mini ice creams on sticks



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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