

BLACK EAGLE

..... BOUTIQUE HOTEL



2022 Function/Wedding Menus

Platters	Breakfast/ Brunch	Bronze	Silver	Gold	Braai/Spit Braai
R 180 pp	R 260 pp	R 260 pp	R 335 pp	R 365 pp	R 390 pp
A selection of various snacks Caters for 12 pieces per person Tea and coffee	Breakfast buffet Including cold and hot items Juice, tea and coffee	1 Main 2 Veg/Salads 1 Starch 1 Dessert Tea and coffee	Plated starter 2 Mains 3 Veg/Salads 2 Starch 2 Desserts Tea and coffee	Plated starter 3 Mains 4 Veg/Salads 2 Starch 2 Desserts Tea and coffee	Bread table 2/3 Mains 4 Veg/Salads 2 Starch 2 Desserts Tea and coffee

PLEASE NOTE

SURCHARGES ON CERTAIN ITEMS WHERE APPLICABLE (STIPULATED BESIDE MENU ITEMS BELOW) – THESE SURCHARGES ARE A PRICE PER PERSON AND IF CHOSEN, WILL BE ADDED ONTO THE MENU PACKAGE PRICE AT A PER PERSON CHARGE!

PLATED MENU OPTION AVAILABLE WITH A WAITER AND PLATING SURCHARGE APPLICABLE

PLATTERS

Platter 1 - Savoury Pastry Platter (choose 4 items)

- Beef spring rolls
- Spinach and feta quiche
- Chicken samoosas
- Mini margherita pizzas
- Vegetable spring roll
- Mini savoury mince quiches
- Cheese puffs
- Mini sausage rolls

Platter 2 - High Tea Savoury Platter (choose 4 items)

- Mini sundried tomato quiches
- Mini spinach and feta quiches
- Mini chicken pies
- Mini sausage rolls

- Mini cheese puffs
- Cucumber, salmon and cream cheese sandwiches
- Egg mayonnaise sandwiches
- Roast beef, mustard and baby rocket sandwiches

Platter 3 - High Tea Sweet Platter (choose 4 items)

- Mini scones with cream and strawberry preserve
- Mini Cremora tarts
- Mini milk tarts
- Mini homemade koeksisters
- Mini lemon meringue pies
- Mini pavlovas with cream and seasonal fruit
- Chocolate brownies with Chantilly cream
- Chocolate cake pops

Platter 4 – Meat-Lover’s Platter (choose 4 items) (+R5pp)

- Mini chicken kebabs
- Mini meat balls
- BBQ chicken wings
- Pork riblets
- BBQ beef skewers
- Chicken strips
- Mini boerie skewers
- Mini cheese grillers

Platter 5 – Traditional Sweet Platter (choose 4 items)

- Fruit skewers
- Mini milk tarts
- Mini lemon meringue pies
- Mini cupcakes
- Carrot cake with cream cheese icing
- Profiteroles with chocolate ganache and vanilla cream
- Chocolate fudge
- Choc chip biscuits

Platter 6 – Bruschetta Platter (choose 4 items)

- Tomato and basil bruschetta
- Cream cheese, peppadew and basil pesto bruschetta
- Steak and blue cheese bruschetta with onion and tomato jam
- Bruschetta melts - tomato, sweet onion, basil, chives, mozzarella
- Bruschetta with avocado mouse and red onion salsa
- Bruschetta with smoked chicken, parsley pesto, olive tapenade and baby rocket
- BBQ pulled brisket bruschetta with cream cheese and rocket pesto
- BBQ pulled pork bruschetta with tangy mayo and chopped grilled pineapple

Platter 7 – Cheeseboard Platter (all items) (+R10pp)

- Variety of cheeses
- Nuts
- Biscuits
- Breads
- Selection of preserves
- Grapes or other fruit

Platter 8 – Slider Platter (all items)

- Beef sliders
- Chicken sliders
- Vegetarian sliders

Platter 9 – Biltong Platter (all items) (+R15pp)

- Sliced biltong
- Pieces of dry wors
- Chili bites
- Cabanossi sticks

BREAKFAST (All below menu items included on buffet)

- Fresh fruit juice
- Tea and filter coffee
- Homemade muffins, scones and Danish pastries
- Seasonal fruit skewers
- White and brown bread toast
- Crispy fried bacon
- Beef chipolata sausages
- Spicy chicken livers
- Butter fried mushrooms
- Lyonnaise potatoes
- Grilled tomatoes topped with cheddar
- Scrambled egg

BRUNCH (All below menu items included on buffet)

- Fresh fruit juice
- Tea and filter coffee
- Homemade muffins, scones and Danish pastries
- White and brown bread
- Muesli and yoghurt shots topped with berry coulis
- Seasonal fruit skewers
- Mozzarella, tomato and basil filled croissant
- Ham and mustard mayo filled croissant
- Croissants filled with scrambled egg

- Mushroom and feta mini quiches
- Bacon and onion mini quiches
- Selection of cheeses
- Selection of cold meats

STARTER OPTIONS

- Duck breast salad served with orange segments, caramelized pearl onions and chili dressing (+R15pp)
- Peri-peri chicken livers with baby leaf salad and bruschetta
- Mini savoury herb cheesecake with red pepper candy and aioli
- Asian marinated beef skewers with fresh coriander, served with spicy peanut sauce
- Chili coconut chicken satays with sweet cucumber salsa
- White wine, garlic and cream mussels served with toasted French baguette (+R15pp)
- Butternut and feta tart with micro leaf salad topped with balsamic pearls and pumpkin seeds
- Steamed trio of dumplings served with teriyaki sauce, toasted sesame seeds and micro leaf salad
- Trio of Bruschetta – chicken, beef and veg bruschetta with micro leaf shoots
- Slow roasted chicken pancake rings with honey dressing, feta and sprouts
- Creamy pumpkin soup with blue cheese and sage
- Italian tomato soup
- Classic potato and leek soup

MAIN COURSE OPTIONS

SPIT BRAAI ONLY PROTEIN OPTIONS (minimum of 25 pax)

40 PAX AND MORE SPIT BRAAI

- AAA grade whole lamb on the spit, done with our secret marinade and homemade basting sauce
- 1 x additional protein from main Protein section

25 PAX TO 39 PAX SPIT BRAAI

- Choice of 3 of the following on the spit with NO additional protein option:
 - Rolled leg of lamb
 - Rump roast
 - Pork belly roast
 - Whole chicken

BRAAI MENU ONLY PROTEIN OPTIONS

- Choice of 3 of the following proteins:
 - Sirloin steak with homemade basting
 - Rump steak with homemade basting
 - Farm-style boerewors
 - Marinated chicken sosaties
 - Barbeque chicken thighs
 - Pork chops
 - Lamb chops (+R20pp)

PROTEIN

- Beef
 - Melt-in-the-mouth beef roast in a rich savoury gravy
 - Slow-braised oxtail stew (+R15pp)
 - Marinated rump with port jus
 - Sirloin steak marinated in a red wine, garlic and rosemary, basted and grilled
 - Malayan beef curry served with homemade chutney and poppadoms
 - Boeuf Bourguignon (French beef stew)
 - Slow-roasted rolled beef brisket served with pan jus
 - Mandela beef stew – simple and traditional
 - Tshotlo beef stew (pulled beef)
 - Shisanyama steak (on the bone)
 - Fillet mignon in red wine and mushroom sauce (+R25pp)

- Fish
 - Green Thai seafood curry (+R15pp)
 - Garlic-butter baked salmon with a lemon-butter sauce (+R15pp)
 - Beer batter fried hake served with homemade tartare sauce
 - Grilled hake in lemon-butter sauce

- Chicken/Duck
 - Crispy Korean fried chicken in a sweet and spicy sauce, tossed in sesame seeds
 - Barbeque grilled chicken leg quarters
 - Crispy Cajun spiced roast chicken thighs
 - Shredded chicken and mushroom pie with puff pastry topping
 - Butter chicken curry served with salsa, chutney and poppadoms
 - Stuffed chicken breast with sundried tomatoes and feta
 - Green chicken curry with ginger, coconut milk and spices, topped with coriander
 - Teriyaki-glazed roast chicken thighs
 - Mango chutney chicken curry
 - Duck L'Orange with orange sauce

- Pork
 - Maple-habanero glazed pork chops
 - Traditional pork ribs
 - Braised pork belly with apple cider sauce, finished with a sticky basting
 - Glazed Gammon with home-made mustard
 - Garlic and ginger glazed sticky pork strips
 - Sweet and sour pork roast

- Lamb (+R25 pp)
 - Lamb Rogan Josh served with a salsa and poppadoms
 - Slow roasted rolled leg of lamb with garlic and lemon, served with red wine pan jus
 - Traditional lamb potjie (lamb on the bone)
 - Grilled lamb chops marinated in rosemary and garlic, served with smoked onion pan jus

- Pasta/Vegetarian Options:
 - Cottage cheese alfredo with fresh parsley
 - Mushroom lasagne
 - Pasta Puttanesca with olives, anchovies and tomatoes, served with grated parmesan
 - Spinach and feta cannelloni with Napolitan sauce, topped with mature cheddar
 - Gnocchi with broccoli and peas in a crème fraiche and mustard sauce, topped with toasted pine nuts (v)
 - Gnocchi with burnt butter, sage and roasted cherry tomatoes (v)

SALADS

- Oodles of noodles tuna salad
- Greek salad
- Asian style beetroot with honey, ginger and sesame seeds
- Potato salad with onions, chives, egg and mayonnaise
- Chickpea salad with pineapple, avocado (seasonal), red pepper, cucumber, mint, cilantro and sunflower seeds with a citrus vinaigrette
- Slow roasted butternut and feta salad
- Caesar salad with croutons, bacon, egg and anchovy
- Seasonal garden salad with a light vinaigrette
- Red cabbage and apple slaw

VEGETABLES

- Traditional mashed green beans with potato and onion
- Roast sweet potato, pumpkin and pears with cumin and honey and orange glaze
- Caramelised beetroot with balsamic reduction and feta
- Herb roasted mélange of baby carrots, baby corn and broccoli
- Roasted sweet chilli butternut with fresh herbs, feta and toasted pumpkin seeds
- Roasted sweet and sour glazed carrots
- Cauliflower and broccoli au gratin
- Pan-fried broccoli with chili and garlic
- Roasted zucchini fingers with parmesan cheese
- Creamed spinach
- Morogo (spinach with tomatoes and onion)
- Pumpkin fritters with sweet caramel sauce

STARCH

- Rice
 - Fragrant basmati rice
 - Savoury rice
 - Cumin fried rice
- Potatoes
 - Baked garlic and rosemary potatoes
 - Creamy herb mashed potato

- Potato bake with cream and mature cheddar
- Sautéed baby potatoes with thyme butter
- Hasselback potatoes with garlic butter and herbs
- Buttery Chateau potatoes

- Other
 - Creamed herb polenta
 - Mieliepap with Chakalaka
 - Samp (with or without beans)

DESSERT

- Fruit salad with vanilla ice cream
- Ice cream and hot chocolate sauce
- Traditional malva pudding with home-made custard
- Hot chocolate pudding with vanilla ice cream and chocolate sauce
- Apple crumble with vanilla ice cream
- Mini frozen lemon tarts
- Mini Eton Mess – crumbled meringue, berry compote and vanilla cream served in a shot glass
- Mini summer pineapple tarts
- Mini granadilla fridge cheese cake
- Mini pavlova's with chantilly cream seasonal fruit salad
- Mini churros with chocolate sauce
- Mini apple doughnut pie with caramel sauce
- Mini peppermint crisp tarts
- Mini tiramisu served in a shot glass with brandy, cocoa and chocolate shards