



ESTD. THE 2008

ROSENDAL

COUNTRY RETREAT

CORPORATE MENU



ON THE TABLE ON ARRIVAL

- Mints & Health Bars
-

ARRIVAL SNACKS:

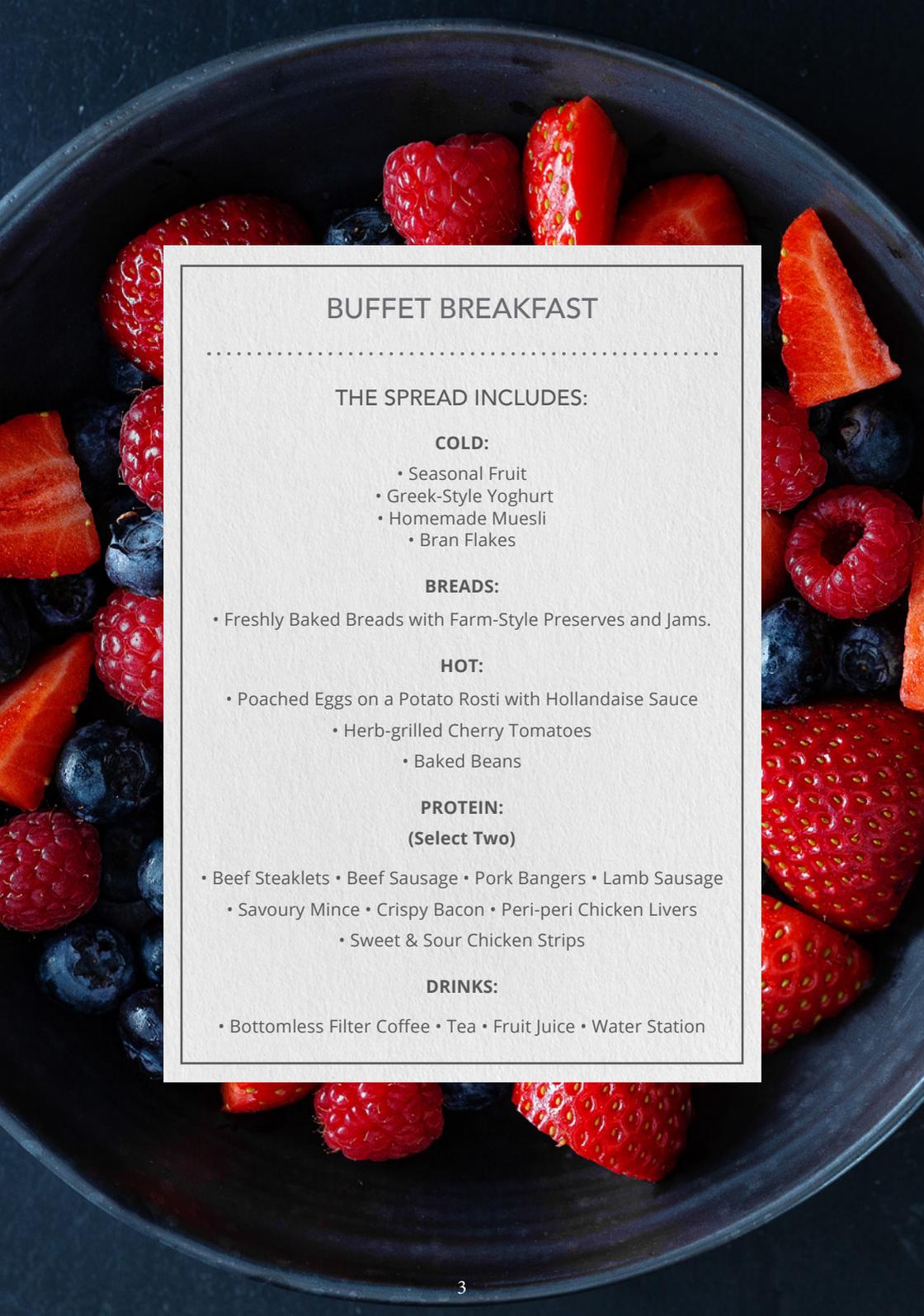
(select one)

- Yoghurt and Muesli Parfait
 - Fruit Kebabs
- Health rusks and biscuits

MORNING SAVOURY SNACK

(select two)

- Freshly baked Muffins or Scones
 - served with Butter, Cream and Jam
- Filled Croissants
 - (Bacon and Egg with tangy Mayo, Chicken Mayo or Caprese)
- Cheese platter
- Crudité platter



BUFFET BREAKFAST

THE SPREAD INCLUDES:

COLD:

- Seasonal Fruit
- Greek-Style Yoghurt
- Homemade Muesli
- Bran Flakes

BREADS:

- Freshly Baked Breads with Farm-Style Preserves and Jams.

HOT:

- Poached Eggs on a Potato Rosti with Hollandaise Sauce
- Herb-grilled Cherry Tomatoes
- Baked Beans

PROTEIN:

(Select Two)

- Beef Steaklets • Beef Sausage • Pork Bangers • Lamb Sausage
- Savoury Mince • Crispy Bacon • Peri-peri Chicken Livers
- Sweet & Sour Chicken Strips

DRINKS:

- Bottomless Filter Coffee • Tea • Fruit Juice • Water Station



LUNCH AND DINNER MENU OPTIONS:

BUILD A BURGER

Beef or Chicken Burgers with trimmings,
- served with fresh cut fries and followed by three desserts

PREGO'S

Beef or Chicken Prego's with trimmings
- served with salad or fresh cut fries, followed by three desserts

Dessert Options: (select three)

- Malva Pudding served with Custard
 - Mini Pecan Nut Pie
- Spiced Carrot & Pineapple Cake
 - Traditional Milk Tart
 - Peppermint Crisp Tart
- Assortment of Macarons
 - Baked Cheesecake
- Double Chocolate Pecan Nut Brownies

LUNCH AND DINNER MENU OPTIONS:

BUFFET LUNCH \ DINNER

(served harvest style for small groups of 20 or less)

Protein Selection (select one)

- Butter Chicken
 - Chicken a la King
 - Beef Lasagne
 - Whole Roasted Beef Fillet
- served with Pepper Sauce or Mushroom Sauce
- Lemon and Herb Roast Chicken Thighs
 - Beef Curry

Starch Selection (select one)

- Basmati Rice
- Maize Rice Risotto
- Potato Wedges
- Mashed Potatoes

Vegetable Selection (select one)

- Roasted Vegetables with Pesto Drizzle
- Sauteed Green Beans with Mushroom and Onion
- Roast Butternut with Feta and Olives
- Creamed Spinach and Feta Crumble

Salad Selection (select one)

- Mediterranean Couscous Salad
- Roasted Butternut and Beetroot Salad
 - Farm Salad
 - Greek Salad

Dessert Options: (select three)

- Malva Pudding served with Custard
 - Mini Pecan Nut Pies
- Spiced Carrot & Pineapple Cake
 - Traditional Milk Tart
 - Peppermint Crisp Tart
 - Assortment of Macarons
 - Baked Cheesecake
- Double Chocolate Pecan Nut Brownies



LUNCH AND DINNER MENU OPTIONS:

GOURMET BRAAI:

Protein Selection (select one)

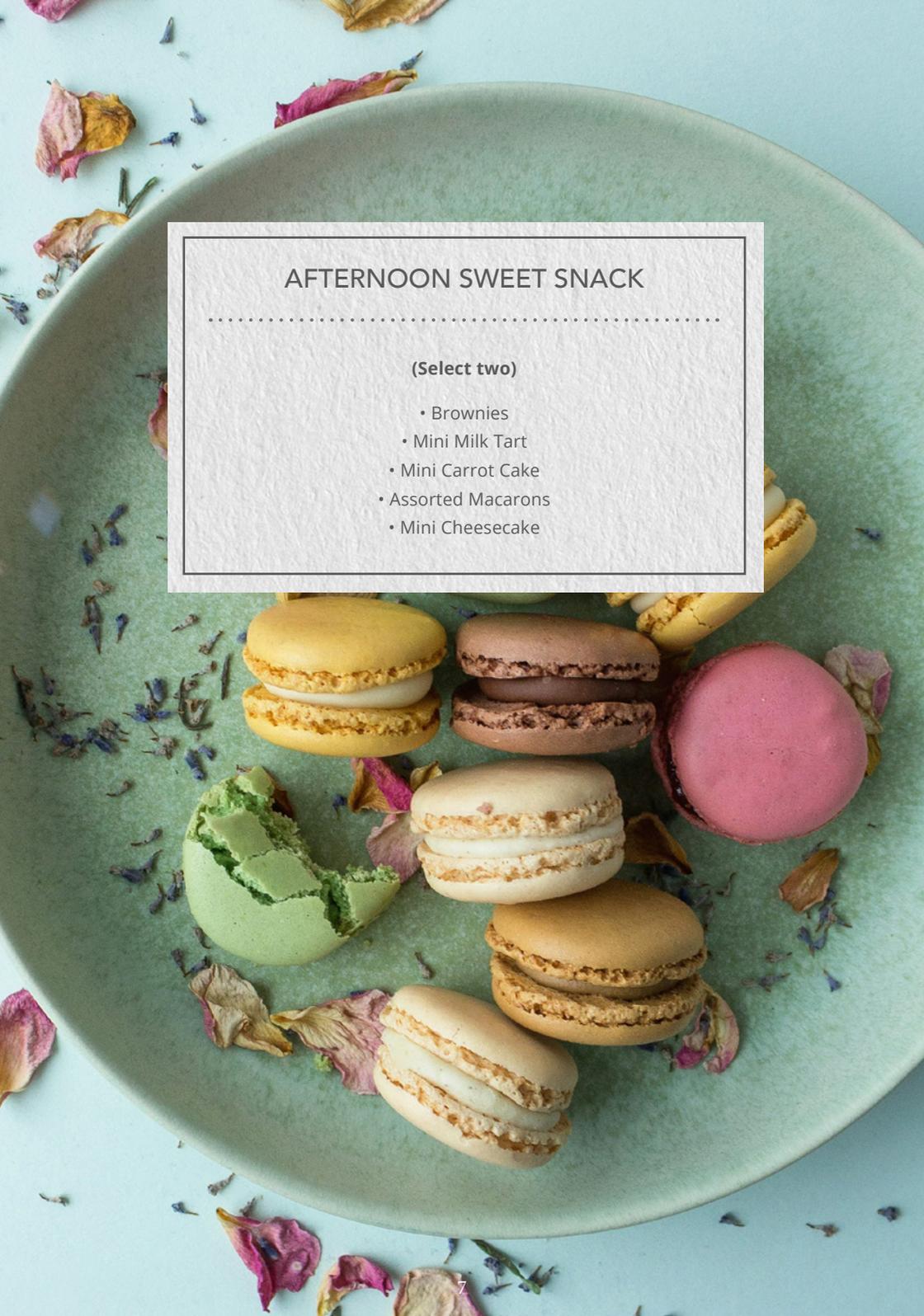
- Marinated Chicken Thighs served with Peppadew Salsa
- Tandoori Chicken Kebabs served with Coriander Pesto
 - Beef Espetada with Bay Leaf & Rosemary Salt
 - Biltong Spiced Rubbed Beef Loin
 - Boerewors topped with Tomato Sheba
- Lamb Chops served with Caramelized Lemon Chimichurri

Salads and Starches (select three)

- Fresh Farm Salad layered with Lettuce, Snow Peas, Cherry Tomatoes, Cucumber, Carrots, Pickled Onions and Crumbed Danish Feta, served with our Homemade Dressing
 - Potato Salad with Bacon Bits
 - Bacon & Mushroom Pap Tart
 - Braai Broodjies
- Fire Pit Baked Potatoes with Garlic Butter & Sour Cream
 - Caramel Potbread
- Roosterkoek served with Syrup, Cheese & Jam

Dessert Options: (select three)

- Malva Pudding served with Custard
 - Mini Pecan Nut Pie
- Spiced Carrot & Pineapple Cake
 - Traditional Milk Tart
 - Peppermint Crisp Tart
- Assortment of Macarons
 - Baked Cheesecake
- Double Chocolate Pecan Nut Brownies



AFTERNOON SWEET SNACK

(Select two)

- Brownies
- Mini Milk Tart
- Mini Carrot Cake
- Assorted Macarons
- Mini Cheesecake