



Menu Options

- All rates exclude VAT
- Rates include the rental of relevant cutlery, crockery and glassware (Basic)
- Rates exclude service personnel such as waiters and bartenders, this will be quoted separately
- The following menus are served as a buffet, other options are available such as plated meals, cocktail platters and food packs - please request a quote on these

Menu 1

Buffet • **R 170.00** per person

- 1 Meat Dish
- 1 Starch
- 2 Vegetables
- 2 Salads
- Bread Rolls & Butter

Menu 2

Buffet • **R 215.00** per person

- 1 Starter or 1 Dessert
- 1 Meat Dish
- 1 Starch
- 2 Vegetables
- 2 Salads
- 1 Starter
- Bread Rolls & Butter

Menu 3

Buffet • **R 255.00** per person

- 2 Meat Dishes
- 2 Starches
- 2 Vegetables
- 2 Salads
- Bread Rolls & Butter
- 2 Desserts & Custard

Menu 4

Buffet • **R 295.00** per person

- 1 Starter
- 2 Meat Dishes
- 2 Starches
- 2 Vegetables
- 2 Salads
- Bread Rolls & Butter
- 2 Desserts & Custard
- Coffee Station Included

Menu 5

Buffet • **R 345.00** per person

1 Starter
3 Meat Dishes
2 Starches
2 Vegetables
2 Salads
Bread Rolls & Butter
3 Desserts & Ice Cream & Custard
Coffee Station Included

Menu 6

Buffet • **R 395.00** per person

1 Starter
4 Meat Dishes
2 Starches
2 Vegetables
2 Salads
Bread Rolls & Butter
4 Desserts & Ice Cream & Custard
Coffee Station Included

Menu 7

Braai • **R 185.00** per person

Beef Chuck
Boerewors
Pap & Sauce
Corn on the Cob
Chakalaka Salad
Ice Cream & Fruit Salad

Menu 8

Braai • **R 215.00** per person

Rump Steak
Chicken Leg Quarter
Pap & Sauce
Baby Potato & Garlic
2 Salads
Bread Rolls & Butter

Menu 9

Braai • **R 270.00** per person

Arrival Snacks (4 Per Person)
T-Bone or Rump Steak
Boerewors or Chicken Leg Quarter
Pap & Sauce
Oven Roasted Veggies
2 Salads
2 Desserts

Menu 10

Finger Foods
R 215.00 per person

Assortment of 10 Different
Savoury & Sweet Finger foods
for your cocktail function

Additional items that can be requested:

- Arrival Drinks (Alcoholic or non-alcoholic)
- Wines (Red/White/Rose/Sparkling Wine)
- Arrival Canapes/Snacks
- Fruit Juice

Please note: These items are not included in any rates, and will be quoted on separately.

Starter Selection

Snoek or Chicken Liver Pate' With Whole Wheat Bread & Fruit Preserve
Crumbed Chicken Strips & Sweet Chilli Pasta Salad
Trio of Pickled Fish, Deviled Egg & Fish Salad
Smoked Snoek Pate' with Orange Preserve and Melba Toast
Hashbrown & Smoked Salmon Cream Cheese Stack
Trio Snack Skewer & Sweet Chilli Dip
Creamed Spinach & Bacon Bits in Phyllo Basket
Smoked Snoek Pancake & Berry Coulis
Canape Stack with Biltong & Creamcheese
Biltong & Herb Mouse with Melba Toast

Meat Selection

BASQUE LAMB CASSEROLE:

Slow cooked Lamb Shoulder cuts, with a hint of fresh herbs
in a full-bodied red wine jus

LEG OF LAMB:

Butterflied Leg of Lamb with a rosemary and lemon crust
(*R25.00 p p extra*) – Carvery only

LEG OF LAMB CHOPS:

Sosatie flavoured, flamed grilled Lamb Chops (*R20.00 p.p. extra*)

MALAY LAMB CURRY POTJIE:

Cumin and Coriander infused Lamb Knuckle Potjie

BEEF KORMA:

Cubes of Sirloin simmered in ginger, coconut & Bulgarian Yoghurt

BEEF BOURGUIGNON:

Chunks of Beef stewed with aromatic vegetables, herbs and spices

BEEF BRISKET HOT POT:

Made with lots of fresh tomatoes and red wine

BRAISED OXTAIL:

With Cherry Tomatoes and fresh Thyme (*R20.00 p.p. extra*)

BEEF FILLET MIGNON:

Quick sautéed and served with a balsamic and onion reduction or
A Cream of Mushroom Supreme Sauce (*R45.00 p.p. Extra*)

Meat Selection *(Continued)*

BUTTOCK OF BEEF:

Topside of beef, stuffed with marinated Pork lard, Garlic and Carrots, quick seared and oven roasted – *Carvery only*

OLD FASHIONED BOBOTIE:

Slow cooked ground Beef, scented with garam masala, original Chutney and sultanas, topped with whisked eggs, cream and bay leaves

BEEF LASAGNE:

Layers of al dente Pasta, Bolognese ground Beef and a decadent Cheesesauce, topped with mozzarella and cheddar – Oven Baked

PICKLED OX TONGUE:

Cooked and sliced, then covered with a rich creamy mustard and Raisin sauce

PORK BELLY VELOUTE:

Twice-cooked pork belly with an Apple and Onion veloute

GRILLED PORK NECK:

Pork Neck, char-grilled with a whole grain Dijon Mustard Sauce

SWEET & SOUR PORK:

Sweet & Sour Chinese Pork stir fry with julienne vegetables

HONEY GLAZED GAMMON:

Smoked leg of pork, slow cooked and oven grilled till Crispy, then glazed with Honey – *Carvery only*

CHICKEN VELOUTE:

Oven Roasted Chicken pieces, with the traditional Mushroom Supreme sauce made of chicken stock and clarified butter

CHICKEN PICCATA:

Butterflied Chicken breasts, fried with a Parmesan coating and Layered with fresh lime slices and Parsley butter sauce

TANDOORI CHICKEN:

Chicken portions, rubbed with Lemon, Garlic, Salt and Pepper

GREEN CURRY CHICKEN:

Made with a green curry paste, Thai spices and Coconut cream, garnished with Red bell Peppers

TRADITIONAL CHICKEN PIE:

Flaked Chicken in a creamy Mushroom supreme

BROWN ONION CHUTNEY CHICKEN:

Oven Baked Chicken pieces, covered with a brown onion and chutney paste

CHICKEN CORDON BLEU:

Crumbed Chicken stuffed with Hickory Ham and Cheddar cheese. Deep Fried and served with Lemon butter

TEMPURA HAKE LOINS:

Tender loins of Fish deep fried with a rich beer batter
Served with Lemon wedges and Sauce

Starch Selection

White Savoury Rice
Rice & Wheat Rice Mix
Yellow Savoury Rice
Brown & Wild Rice Mix
Samp
Mealie Rice
Basmati Rice (*R8.00 p.p. extra*)
Pasta Alfredo (*R8.00 p.p. extra*)
Penne Napolitana
Potato & Onion Stirfry
Butter & Herb Baby Potato Stirfry
Garlic Butter Baby Potatoes in Skin

Vegetables Selection

Spinach & Potato with Onion
Sweet Potatoes
Cauliflower & Cheese Sauce
Caramelized Pumpkin & Sauce
Green Beans & Mashed Potato
Mixed Vegetables & Cheese Sauce
Creamed Spinach
Oven Roasted Vegetables & Balsamic Reduction
Cauliflower & Broccoli Mix with Cheese Sauce
Baby Carrots & Pineapple Sauce

Salad Selection

Greek Salad Buffet (Only available as a Singular Salad)

Greek Salad

Carrot & Pineapple Salad

Potato Salad

Pasta Salad

Broccoli & Cauliflower Salad

Baby Beetroot Salad

Coleslaw

Dessert Selection

Italian Tiramisu

Strawberry / Granadilla Cheesecake

Caramel Apple & Pear Bake

Traditional Milktart

Traditional Koeksisters

Pineapple Fridge Tart

Tipsy Tart

Malva Pudding

Sweetened Cinnamon Dumplings

Fresh Fruit Salad

Apple Crumble

Sago Pudding

Trio Mousse

Lemon Meringue

Portugese Custard Tarts

Crème Caramel

Peppermint crisp Tart

Office: 012 651 2251 | **Pierre:** 082 780 5057 | **Marilie:** 072 744 6245

catering@heartfelt.co.za | www.heartfeltarena.co.za

1000 Voortrekker Road, Thaba-Tshwane, Pretoria, 0143