

ROYAL CAPE YACHT CLUB

Buffet selection

*Costed per person, minimum spend R200pp. Final menu choices required 7 days before function.
Halaal guests will receive the same menu choices from our Halaal supplier with R80pp surcharge added.*

STARTERS	Member	Non/M	No of
MEDITERRANEAN CITRUS QUINOA Boiled quinoa with roasted red & green pepper, orange zest, red onion with an orange vinaigrette and topped with fresh coriander	58	65	
GREEK SALAD Grilled feta cheese served with marinated Kalamata olives, peppers, and red onions. Served on salad greens, drizzled with balsamic dressing	60	68	
BROCOLLI, FETA & WALNUT SALAD Broccoli, Danish feta, roasted walnuts tossed together with a blue cheese dressing:	62	70	
ADD BACON (OPTIONAL EXTRA) R	20	20	
DEEP FRIED PATAGONIAN CALAMARI STRIPS On a bed of lettuce with a garlic aioli	75	82	
SOUP OF THE DAY Chef's hearty soups are served with warm breads	56	62	
MAINS			
ROASTED LOIN OF BEEF Aged sirloin oven roasted with German mustard and rosemary. Sliced and served with a red wine jus	105	118	
CLASSIC BEEF BOURGUIGNON Prime beef slow roasted with thyme, root vegetables and mushrooms in red wine	106	120	
CAPE MALAY CHICKEN CURRY Off the bone chicken prepared in authentic Cape Malay spices and served with coriander	95	105	
BRAISED OXTAIL Slow cooked in a bovine jus & vegetables	100	115	
WHOLE ROASTED CHICKEN Whole roasted birds rubbed with Moroccan spices and served with pan juice jus	85	95	
HAKE FILLETS Baked hake fillet served with a creamy dill sauce	98	105	
GREEK MOUSAKA Baked layers of aubergine & aromatic mince topped with cheese	90	105	
KAROO ROAST LAMB Slow roast leg of Karoo lamb, pierced with garlic and fresh rosemary. Sliced and served with red wine jus and gable mushrooms	100	115	
LENTIL AND AUBERGINE BAKE Layers of lentil, fried aubergine and ricotta cheese topped with mozzarella and baked until golden brown (V)	92	100	
PENNE ARRABIATA Italian pasta dish with penne noodles in a tomato-based sauce with fresh parmesan, basil and parsley. (V)	58	65	
BOBOTIE Ground beef seasoned with a sweet curry, topped with milk and egg custard and baked until golden brown.	85	95	
BEEF LASAGNE Layers of meaty sauce with cheese and béchamel sauce, topped with grated mozzarella cheese.	95	106	

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ACCOMPANIMENTS/SIDES	Memb	Non/M	Qty
Steamed white fluffy rice	13	16	
Steamed long grain basmati rice	20	22	
Seasonal medley of vegetables	35	39	
Roasted butternut in honey and ginger	15	18	
Turmeric, coconut & ginger pearl barley	23	26	
Baked new potatoes	12	15	
Sweet potatoes with treacle sugar & ginger biscuits	21	24	
DESSERTS			
Berry mixed fruit salad - Served with vanilla bean ice cream	48	55	
Malva pudding - Served with custard	45	50	
Duo of mousse - White & milk chocolate served with fresh cream	45	50	
Caramel & cookies cheesecake - Garnished with fresh fruit	62	69	
Mini ring donuts - Served with a selection of cinnamon sugar or iced	30	39	
Chocolate brownie - Belgian chocolate brownie with roasted peanuts	52	60	
FOOD STATIONS - served in eco-friendly containers/paper cones	pp	pp	Qty
Build a burger - buns, garnish and condiments	72	82	
Build a pita - pita, hummus, falafel, fresh cut tomatoes, fresh cut cucumbers, brinjals, tahini, Kalamata olives, Danish feta	62	70	
Fish and chips station - fish goujons, calamari strips grilled and fried option, fried chips, different sauces	85	95	
Pocket of 100g chips	22	22	
Gourmet Pizza Selection - 8 slices per pizza	175	180	
Flapjack station - with condiments (2 portions pp)	70	90	

FUNCTION EXTRAS	Memb	Non/M	Qty
Selection of tea & freshly brewed filter coffee	28	30	
Selection of fresh fruit juices (1.5l jugs)	56	65	
Water jugs with strawberry, mint or lemon slices	42	48	
Bottled water	22	22	