

**TALA MENU SELECTION – PLATED OPTIONS
2009**

STARTERS

Hot Starters

Steamed gateaux of mushrooms with crepes and a port sauce
A trio of ravioli with spinach, shrimps & chicken served on a bed of tomato basil,
saffron & cream sauce with grated parmesan
Warm bean tuna salad in a phyllo basket
Warm duck salad
Prawn and parmesan quiche topped with a langoustine tail
Ricotta with roasted tomato and anchovies
Hot Beef & mushroom salad with English spinach & white sesame seeds
Char-grilled lemongrass prawns with a Vietnamese salad
Butternut, spinach and feta parcel with balsamic viniger reduction topped with rocket
Hot Squid salad

Cold Starters

Crunchy pancetta, avocado and tomato tapenade salad
Smoked salmon, tomato, courgette, aubergine, avocado and cream cheese timbale
Salmon and avocado terrine with a cucumber and prawn tower
Sweet corn fritters with crème fraiche and smoked salmon trout
Smoked venison carpaccio with stuffed dates
Brie and raspberry jam with pistachio nuts on a bed of rocket
Vietnamese chicken salad
Prawn noodle salad with aromatic herbs
Grilled split pittas with hummus, haloumi and avocado
Cape Malay butternut and orange salad with marinated raisins

**ALL CHOICES INCLUDE FRESH LA TALA BREAD OR ROLLS PER
TABLE**

SOUPS

Soup au pistou
Gazpacho
Roast pumpkin, orange and tomato soup
Creamy curried courgette and butternut soup
Sweet potato butternut and ginger soup
Gorgonzola, apple and onion soup
Thai chicken and sweetcorn soup
Vichyssoise
Spiced cauliflower with gorgonzola and coriander

SORBET

Sparkling wine and apple
Grapefruit
Lemon Vodka

PLATED MAIN COURSE

Meat

Liquorice-lacquered roast lamb with brinjal crisps
Northern African scented Kalahari lamb shanks with couscous
Grilled fillet of beef or venison with chunky home-made tomato and oreganum sauce
Japanese-flavoured fillet of beef with garlic mash and wilted spinach
Impala fillet wrapped in pancetta and leeks, served with celeriac mash, pea puree and foie gras butter
Beef/Venison loin with sandveld rub and chocolate shiraz
Beef/ venison loin with chausser sauce with sweet potato mash & grilled vegetables

Poultry

Chicken in parma ham with mushroom duxelle with chateaux potatoes
Ricotta stuffed chicken breast with sweet potato mash and grilled vegetables
Chermoula marinated chicken topped with a sauce on a bed of couscous
Stir-fried chilli barbeque chicken and greens with coriander noodles
Soy chicken breasts served on potato cakes and wilted spinach
Duck a la orange with mash and wilted spinach

Fish

Kingklip with sauce vierge
Citrus roasted fish with capers served with fried courgette and crème fraiche mash
Kingklip with seaweed crumpets and broth
Baked line fish in a herb sauce with Chateaux potatoes

Vegetarian

Courgettes au gratin
Pistachio pepper-stuffed courgettes
Mushroom and mozzarella burger on a butternut and coconut risotto
Roasted red pepper red onion and goats cheese frittata
Potato rosti with Roquefort and pear
Aubergine, courgette, butternut, goats cheese, spinach and roast tomato stack drizzled with balsamic reduction and garlic olive oil
Roast butternut, brie, sage and nutmeg risotto

DESSERT

Malva pudding with chantilly cream
Crème brulle
Brandy snap basket with fresh fruit and ice-cream
Tiramisu parfait with coffee syrup
Triple chocolate mousse with chocolate espresso syllabub
Frozen lemon meringue parfait
Italian chocolate brownie with ice cream or crème fraiche
Fudge tart with crème anglaise and orange sauce
Pannacota

-----See Buffet Menu for dessert buffet selection-----

TALA MENU SELECTION BUFFET OPTIONS

Refer to page 1- plated menu for plated starter selection

MAIN COURSE – BUFFET CARVERY

Chicken

Honey and sage-glazed roast chicken
Spicy chicken with a peri-peri glaze

Beef

Beef fillet with a peppercorn crust

Bacon wrapped roast sirloin with a porcini and Dijon mustard sauce

Pork

Stuffed pork loin with herbs and fresh cream
Roast leg of pork

Lamb

Shoulder of lamb with olive stuffing
Roast leg of lamb with garlic and rosemary

All served with traditional accompaniments

MAIN COURSE – HOT BUFFET

Fish

Grilled line fish with a shell fish bouillabaisse
Baked line fish with a herb sauce with oven roasted baby tomatoes and parmesan

Chicken

Mexican chicken with olives
Chicken Jalfraizi
Chicken mint and chilli stir-fry with coriander and roasted cashew nuts
Thai chicken curry with fresh coriander and basil
Chicken in orange and sultana sauce

Beef

Venison and oxtail casserol
Beef goulash
Osso Buco

Lamb

Pea and carrot bredie

Tomato bredie

Mutton neck curry - served with sambals and chutney

Roast lamb with mint glaze (pre-sliced)

Sugar bean curry with lamb, served with sambals and chutney

Red lentil curry with lamb, served with sambals and chutney

Pork

Pork and butternut stir-fry

Sweet and sour pork

Pork slices with orange juice and apple slices

Crumbed Fried Pork chops with pears

Pasta

Select 1- Penne, Linguine, or Tagliatelle

With

Tomato cream sauce

Or

Alfredo sauce

Or

Mushroom sauce

Or

Spaghetti ala Puttanesca

(Tomato, Olive, Anchovies, Capers)

Vegetarian

Vegetable breyani

Vegetable mousaka

Vegetable / Brinjol lasagne

Rissoto

(Butternut Mushroom)

SALADS

Waldorf

Chicken Caesar salad

Roasted beetroot and cumin with goats cheese

Chickpea salad

Smoked salmon, potato, and fennel salad with dill and mustard vinaigrette

Antipasto

Mixed leaf

Spring vegetable with tomato and basil salsa dressing

Mixed potato with mint pesto and sour cream dressing

Couscous Tabbouleh

Wild rice salad with orange vinaigrette

Build your own salad (Lettuce, Tomato, Onion, Marinated peppers, Cucumber, Mixed herbs, Olives and marinated Feta

Avocado, Fennel and Orange with Balsamic vinaigrette

Chicken gado gado

Carrot, Peanut and raisin with a cumin dressing

Salad Nicoise

Baby marrow

Butternut and avocado

Avocado and Potato

Apricot Chicken

VEGETABLES

Rice – select 1

(Basmati, Savoury, Wild, Plain, or Plain Brown or Savoury with lentils)

Potatoes – select 1

(Baby, Roast, Baked, Potato bake, Rosti, potato mash or sweet potato mash)

Glazed Baby Carrots

Oven Roasted seasonal vegetable with goats cheese

Spinach(creamed or sautéed)

Roasted Butternut with roast almonds

Gem Squash with roast vegetable

Roast corn Medallions with chilli butter filling

Cauliflower with cheese sauce

Sweet potato grilled in tinfoil with garlic butter, rosemary and olive oil

Broccoli tossed with roasted garlic and sun-dried tomato

DESSERT

Tiramisu
Mini or large pavlova with fresh fruit and passion fruit
Crème Brulee
Lemon Meringue Pie
Apple Crumble
Black Forest Gateau
Malva pudding with Crème Anglaise
Triple Chocolate Mousse
Granadilla Cheese Cake (Mini or Large)
Mixed Berry Cheese Cake
Milk Tart (Mini or Large)
Pecan Pie and Cream
Brandy Snaps & Cream
Poached Pears in Red Wine
Chocolate Brownies
Yoghurt Pannacotta
Amarula Bread and Butter Pudding
Traditional
Trifle
Flourless Chocolate and Almond Torte with Chocolate Ganache
Hazelnut Galette with Gauva Mousse filling
Fresh fruit Roulade
Summer Lime Mousse
Choux Pastry with Whipped Cream and Lemon Curd and Caramelised Lemon Peel
Banoffee Pie
Chocolate Rum and Raisin Fudge Tart
Chocolate Espresso Syllabub
Pumpkin Pie with Sour Cream and Orange Sauce

CHOCOLATE FOUNTAIN

Hiring cost for a small Chocolate Fountain is R275.00 and this is suitable for 50 guests. We offer a milk or white chocolate per fountain at a charge of R300.00 per fountain.

The following dipping choices are available:

The entire number of guests must be catered for.

The chocolate fountain does not replace the dessert selection and will be charged in at an extra cost.

Biscuits R5.00pp
Nougat R4.00pp
Marshmallows R4.00pp
Fruit Platter per 50 guests R6.50pp
(Subject to seasonal availability)
Mini meringues R4.00pp

**PLEASE NOTE THAT WE WILL NOT SERVE YOUR WEDDING
CAKE IN LIEU OF A PLATED DESSERT**

TALA PLATED MENU OPTIONS -2009

R220

Option 1 – Plated; standard menu incl. VAT

Starter – Plated
Main Course – Plated
Dessert – Plated

Option 2 – Plated; extra R15pp incl. VAT

Starter – Plated
Choice of 2 Main Course – Plated
Dessert – Plated

Option 3 – Plated; extra R30pp incl. VAT

Starter – Plated
Choice of 2 Main Course – Plated
3 Desserts – Buffet

Option 4 – Plated; extra R40pp incl. VAT

Choice of 2 Starter – Plated
Choice of 2 Main Course – Plated
Dessert – Plated

Option 5 – Plated; extra R50pp incl. VAT

Choice of 2 Starter – Plated
Choice of 2 Main Course – Plated
Choice of 2 Desserts – Plated

Option 6 – Plated; extra R60pp incl. VAT

1 Cold Starter
1 Hot Starter – Plated
Choice of 2 Dessert – Plated

Option 7 – Plated; extra R70.00pp incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
Choice of 2 Main Course – Plated
3 Desserts – Buffet

TEA AND FILTER COFFEE AVAILABLE WITH ALL THE ABOVE CHOICES

TALA BUFFET MENU OPTIONS – 2009

(Starch: Rice and Potatoes are included in each menu option and are included in menu cost)

R195

Option 1 – Buffet; standard menu incl. VAT

Starter – Plated
3 Main Course – Hot Buffet
3 Salads and / or Vegetables
3 Desserts – Buffet

Option 2 – Buffet; extra R15pp. incl VAT

Starter – Plated
4 Main Course - Hot Buffet
3 Salads and / or Vegetables
4 Desserts – Buffet

Option 3 – Buffet; extra R30pp. incl VAT

Starter – Plated
2 Main Course Hot Buffet
2 Main Course Carvery
3 Salads and / or Vegetables
4 Desserts – Buffet

Option 4 – Buffet; extra R40pp. incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
4 Main Course Hot Buffet
3 Salads and / or Vegetables
4 Desserts – Buffet

Option 5 – Buffet; extra R50pp. incl. VAT

Starter – Plated
3 Main Course – Hot Buffet
2 Main Course – Carvery
4 Salads and / or Vegetables
5 Desserts – Buffet

Option 6 – Buffet; extra R60pp. incl. Vat

Choice of plated starter
3 Main Course – Hot Buffet
2 Main Course – Carvery
4 Salads and / or Vegetables
5 Desserts - Buffet

TEA AND FILTER COFFEE AVAILABLE WITH ALL ABOVE CHOICES

COCKTAIL MENU

R35pp

Platters of Biltong, Droewors, pretzels, Nuts and Home-made potato Crisps

Included in Package you may choose

Either:

(3 of selection A)

or

(2 of selection A & one B)

or

(2 of selection C)

or

(1 of selection D & 1 B or A)

Cold Selection A

Crudites and dips (Pesto-yoghurt dip, Fresh herb dip, Tomato dip)

Quiche with fried Mushroom and peppers

Mini deep fried Bunny Chow with Bean Curry

Roast Garlic and chicken liver pate on French loaf crostini

Mini Savoury Muffins with Tomato Salsa

Mango and Goats cheese crostini

Apple and Brie Crostini

Pear and Gorgonzola Crostini

Taramasalata & hummus served with pita bread

Avocado dip and smoked salmon with melba toast

Naan Bread with olive tapenade

Vegetable sushi roll

Yakitori Chicken

HOT Selection A

Vegetable Spring rolls with Sweet Chilli sauce

Blue Cheese, Spinach & Pumpkin Tart

Italian Meat Balls

Vegetarian samoosas

Cold Selection B

Fruit Kebabs

Smoked salmon with Sour Cream and Capers on Blinis

Quiche with salmon

Mini mushroom and smoked Chicken burgers

Mini Muffaletta

(filled with Spinach, Red Pepper, Brinjal, Salami, Cucumber, Tomato)

Smoked venison and home-made fruit chutney bouchees

Thai Chilli & Philadelphia Cream cheese served with water biscuits

Pancake bites with smoked salmon, horseradish and cream cheese

Japanese Vegetable stuffed beef roll

Hot Selection B

Seafood Vol au Vents

Cold Selection C

Vegetarian handroll with soy, wasabi and pickled ginger

Smoked venison a cream cheese stuffed fresh dates

Asparagus, Smoked venison and Horseradish cigars

Hot Selection C

Chicken Cakes with Teriyaki Sauce

Sticky Sesame Beef Skewers

Chicken Satay with Sweet Chilli Sauce

Cold Selection D

Sashimi Tuna and avocado skewer served with wasabi, soy and pickled ginger

Prawn and mussel skewer with soy honey sauce

Hot Selection D

Mini venison or curry chicken or mixed seafood pies

CHEESE BOARD -2009

R40.00pp incl. VAT

Local and Imported Cheese Board with roasted nuts and Preserved Fig, melon,
pickles and water biscuits
(We will only cater for the entire guest amount)

CHOCOLATE DELIGHTS

R35.00pp incl. VAT

Selection of Belgian Chocolates
(We will only cater for the entire guest amount)

LATE NIGHT SNACK MENU

R35.00pp incl. VAT

Boerewors rolls
Hot Dogs
Pizza
Venison Pies

Please speak to the chef should you wish to discuss any further options options.

CHILDRENS MENU

R50.00 per child incl. VAT

Bbq chicken wings & chips
Chicken nuggets & chips
Spaghetti Bolognaise
Toasted sandwich

This menu is only available for children under the age of 8

Should you wish to design your own personal menu the cost per course, whether plated or buffet or part plated and part buffet will still be charged in at the guide lines which we have set.

Should your request include imported ingredients, or shell fish such as prawns, crayfish etc. The costs will then be calculated and quoted accordingly.

**MENU PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE,
DUE TO SUDDEN CHANGES IN ITEM PRICES OR ANNUAL INCREASES
2010 MENU PRICES WILL BE ALTERED ON THE 28 February 2010**