

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**