

TALA MENU SELECTION – PLATED OPTIONS

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 vinegar 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 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 Pumpkin 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 with Sweet Chocolate And Coffee Syrup or Ice Cream
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 R4.00pp
Nougat R3.00pp
Marshmallows R3.00pp
Fruit Platter per 50 guests R4.50pp
(Subject to seasonal availability)
Mini meringues R3.00pp

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

TALA PLATED MENU OPTIONS -2008

Option 1 – Plated R185-00pp incl. VAT

Starter – Plated
Main Course – Plated
Dessert – Plated

Option 2 –Plated R200.00pp incl.VAT

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

Option 3 – Plated R215.00

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

Option 4 – Plated R220.00pp incl.VAT

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

Option 5 – Plated R230-00pp incl. VAT

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

Option 6 – Plated R240.00pp incl. VAT

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

Option 7 – Plated R250.00pp 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 – 2008

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

Option 1 – Buffet R175.00pp incl.VAT

Starter – Plated
3 Main Course – Hot Buffet
5 Salads and / or Vegetables (excluding starch)
3 Desserts – Buffet

Option 2 – Buffet R190.00 pp. incl VAT

Starter – Plated
4 Main Course - Hot Buffet
5 Salads and / or Vegetables (excluding starch)
4 Desserts – Buffet

Option 3 – Buffet R205.00pp. incl VAT

Starter – Plated
2 Main Course Hot Buffet
2 Main Course Carvery
5 Salads and / or Vegetables (excluding starch)
4 Desserts – Buffet

Option 4 – Buffet R215.00pp. incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
4 Main Course Hot Buffet
5 Salads and / or Vegetables (excluding starch)
4 Desserts – Buffet

Option 5 – Buffet R225.00pp. incl. VAT

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

Option 6 – Buffet R245.00pp. incl. Vat

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

TEA AND FILTER COFFEE AVAILABLE WITH ALL ABOVE CHOICES

COCKTAIL MENU

**Platters of Biltong, Droewors, pretzels, Nuts and Home-made potato Crisps
R30.00pp**

Cold Selection pp. incl. VAT

- Fruit Kebabs R9.50
- Crudites and dips (Pesto-yoghurt dip, Fresh herb dip, Tomato dip) R7.50
- Smoked salmon with Sour Cream and Capers on Blinis R9.50
- Quiche with salmon R9.50
- Quiche with fried Mushroom and peppers R7.50
- Mini deep fried Bunny Chow with Bean Curry R7.50
- Sashimi Tuna and avocado skewer served with wasabi, soy and pickled ginger R15.00
- Prawn and mussel skewer with soy honey sauce R15.00
- Vegetarian handroll with soy, wasabi and pickled ginger R12.50
- Roast Garlic and chicken liver pate on French loaf crostini R7.90
- Mini Savoury Muffins with Tomato Salsa R7.50
- Mini mushroom and smoked Chicken burgers R9.50
- Mini Muffaletta R9.50
(filled with Spinach, Red Pepper, Brinjal, Salami, Cucumber, Tomato)
- Mango and Goats cheese crostini R7.50
- Apple and Brie Crostini R7.50
- Pear and Gorgonzola Crostini R7.50
- Smoked venison and home-made fruit chutney bouchees R9.50
- Smoked venison a cream cheese stuffed fresh dates R12.50
- Thai Chilli & Philadelphia Cream cheese served with water biscuits
- Asparagus, Smoked venison and Horseradish cigars R12.50
- Taramasalata & hummus served with pita bread R7.50
- Pancake bites with smoked salmon, horseradish and cream cheese R9.50
- Avocado dip and smoked salmon with melba toast R7.50
- Sip of soup (Tomato, Cucumber & Coconut, Rocket & Lettuce, Beetroot & Orange)
served with Croutons R3.20
- Naan Bread with olive tapenade R7.50
- Japanese Vegetable stuffed beef roll R9.50
- Vegetable sushi roll R7.50
- Yakitori Chicken R7.50

Hot Selection pp. incl. VAT

- Mini Beef/Chicken Cocktail sausages on a stick with Mustard R6.90
- Vegetable Spring rolls with Sweet Chilli sauce R5.50
- Seafood Vol au Vents R8.50
- Chicken Cakes with Teriyaki Sauce
- Blue Cheese, Spinach & Pumpkin Tart R7.50
- Italian Meat Balls R7.50
- Sticky Sesame Beef Skewers R12.50
- Chicken Satay with Sweet Chilli Sauce R12.50
- Vegetarian samoosas R5.50
- Mini venison or curry chicken or mixed seafood pies

CHEESE BOARD -2008

R30.00pp 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

R30.00pp incl. VAT

Selection of Belgian Chocolates

(We will only cater for the entire guest amount)

LATE NIGHT SNACK MENU

R30.00pp 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
2009 MENU PRICES WILL BE ALTERED ON THE 1 SEPTEMBER 2008**