



FORTIS HOTELS

It's Personal

BANQUETING MENUS

BANQUETING MENU 1

we require a minimum of 30 people

195

starters

peri-peri chicken livers and melba toast
vegetable spring rolls and asian dipping sauce
bread basket

salad bar

- N** build-your own salad valley with dressings, seeds and nuts
 - V** watermelon and feta salad
 - V** old fashioned greek salad
 - N** chicken waldorf salad

main course

- slow braised beef and onion casserole
- rosemary and garlic roasted chicken
- traditional maize meal and sheba
- creole seasoned rice
- V** green beans, potato and onion
- V** roast butternut, feta and toasted pumpkin seeds
- V** penne arrabiata

dessert

baked malva pudding
carrot cake with cream cheese glaze
seasonal fruit salad
ice cream and chocolate sauce



FORTIS HOTELS

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BANQUETING MENUS

BANQUETING MENU 2

we require a minimum of 30 people

265

starters

spicy buffalo wings, sesame seeds and sweet chilli mayonnaise dip
beef samosas and peach chutney
N thai vegetable wraps and satay sauce
bread basket

salad bar

build your own salad valley with dressings, seeds and nuts
O avocado and shrimp salad
P german potato, egg and parsley salad
hawaiian chicken and pineapple salad

main course

P grilled pork chops, baked apples and mustard sauce
punjabi chicken curry, poppadum's and sambals
beer battered hake fillets, lemon and tartare sauce
basmati rice and crispy onion
oven roasted rosemary potato wedges
P broccoli and smoked bacon
carrot and sweet potato
V rosa tomato, olive and mushroom pappardelle

dessert

A old fashioned sherry trifle
A black forest cake & milk tart
A baked cape brandy tart
seasonal fruit salad
ice cream and chocolate sauce