

BRAAI MENU OPTIONS

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Standard Braai Menu - R350 per person with minimum of 30 guests

Main Course served Buffet Style:

- Beef Sirloin served with Creamy Mushroom & Truffle Sauce
- Smoked Pork Neck with an Apple and Gooseberry Jelly
- Chicken and Mango Skewers with Tandoori Mayonnaise
- Boerewors with Tomato & Onion Smoor
- Corn on the Cob & Mediterranean Roasted Vegetables with Sweet Chilli
- Pot Bread with Biltong Spice and a Pesto Butter
- Green Salad with Sundried Tomatoes, Olives and Feta Cheese
- Roasted Beetroot & Red Onion Salad with Balsamic Roasted Beetroot & Red Onions, Quinoa and Goats cheese and a Red Wine Vinaigrette
- Moroccan Couscous Salad with Spinach, Roasted Butternut, Crumbled Feta Cheese, Red Onion, Dried Apricots, Almonds and Cranberries
- Potato Salad with Gherkins and a Homemade Mayonnaise

Plated Dessert:

- Crème Brûlée with Caramelized Sugar Crisps

SPIT BRAAI MENU

Spit Braai Menu – R450 per person with minimum of 40 guests

Starter served at the braai:

Canape selection of:

- Thai Roasted Chicken Springrolls with Sweet & Sour Dipping Sauce,
- Jalapeño Poppers
- Mini Caprese Skewers with Basil Pesto

Main Course served Buffet Style:

- Selection of Fresh Farm Breads & Butter
- Lamb on the Spit with Rosemary and Thyme Bastin, served with Mint Jelly
- Lemon and Garlic Roasted Chicken on the Braai
- Boerewors with a Classic Chakalaka Sauce
- Roasted Baby Potatoes with Garlic and Parsley
- Pot Bread with Biltong Spice and a Pesto Butter
- Fresh Green Salad with Sundried Tomatoes, Olives and Feta Cheese
- Roasted Beetroot & Red Onion Salad with Balsamic Roasted Beetroot & Red Onions, Quinoa and Goats cheese and a Red Wine Vinaigrette
- Moroccan Couscous Salad with Spinach, Roasted Butternut, Crumbled Feta Cheese, Red Onion, Dried Apricots, Almonds and Cranberries
- Potato Salad with Gherkins and a Homemade Mayonnaise

Plated Dessert:

- Crème Brûlée with Caramelized Sugar Crisps

PLEASE NOTE:

- All menu items subject to seasonal availability and final confirmation
- Prices subject to change and confirmation on final quotation
- Item prices quoted are per person and inclusive of 14% VAT
- Coffee and tea not included in menus
- A cake fee of R15 per person will be levied in the event of cake brought and cut & plated by the venue
- Confirmation and booking deposit requirements apply
- Standard Function Terms & Conditions apply

CROWN Restaurant & Venue

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