

# GIRLS CELEBRATION MENU'S

## MENU 1 – R150 PER PERSON

### **Butternut & Feta Quiche**

Home-made Quiche with Roasted Butternut, Caramelised Onion, Creamy Feta & Mixed Herbs and served with a Crown House Salad

or

### **Chicken Salad**

Chargrilled Chicken Breast marinated in a Lemon & Herb Yoghurt with Chives and Rosemary and served on Baby Salad Greens with Marinated Red Bell Pepper and Cucumber Ribbons

and

### **Death by Chocolate & Cream**

Chocolate Brownie drenched in rich Chocolate Sauce with Nuts & Maraschino Cherries & served with Creamy Vanilla Ice Cream & Chantilly Cream

### **Bottomless Tea/Filter Coffee**

## MENU 2 – R170 PER PERSON

Thai Roasted Chicken Springrolls with Sweet Chilli Dipping Sauce

Fig Preserve, Blue Cheese & Caramelised Onion Samosa

Crumbed Strips of Chicken Breast with Parmesan & Sundried Tomato Pesto

Pork Ribs with Sweet Sticky Basting

Mini Caprese Skewers with Basil Pesto

Jalapeño Poppers

Home baked Artisanal Bread & butter

Chocolate Éclair with Vanilla Chantilly Cream

MENU 3

Platters of:

Chocolate Éclair with Vanilla Chantilly Cream  
Strawberry Mousse Wafer Cup  
Lemon Meringue Pie  
Pecan Nut Tartlet  
Mini Fruit Pavlova with Berry Coulis

Bottomless Tea/Filter Coffee

R150 per person

Or

Platters of:

Chocolate Éclair with Vanilla Chantilly Cream  
Strawberry Mousse Wafer Cup  
Lemon Meringue Pie  
Pecan Nut Tartlet  
Mini Fruit Pavlova with Berry Coulis  
Fig Preserve, Blue Cheese & Caramelised Onion Samosa  
Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce  
Chunky Home-made Cheddar Cheese Straws  
Cocktail pancake with Cape Malay Bobotie filling

Bottomless Tea/Filter Coffee

R200 per person