

Arrival Canapés Menu

R80.00 pp

PLEASE SELECT 4 ITEMS FROM THE LIST BELOW

- . Indian spiced beef kebabs
- . Mini savoury scone topped with cream cheese and smoked salmon
- . Choux buns filled with homemade smoked snoek pate
- . Chorizo and tomato relish filled pastry crescents
- . Spicy prawn cream cheese tartlets
- . Mini pita bread filled with sweet and sour pulled pork
- . Tomato and mozzarella skewers soaked in basil pesto
- . Ratatouille filled vol-a-vents
- . Toasted french loaf crostini topped with BBQ pulled chicken
- . Mini spinach and feta quiches
- . New york style reuben: pastrami, kraut, cheese and pickles on a whole wheat crostini.

Breakfast Menu

MINI ENGLISH BREAKFAST R80.00pp (SERVED PLATED)

- . Orange juice served on arrival
- . Scrambled eggs, smoked back bacon, spiced oven roast potato wedges, grilled tomato
- . Brown and white toast with jams and grated cheddar cheese.
- * TEA AND COFFEE

MEDITERRANEAN BREAKFAST R90.00pp (SERVED PLATED)

- . Selection of fruit juices
- . Homemade flatbread topped with scrambled eggs, cream cheese, crispy bacon pieces, finished off with a tomato red onion salsa and rocket
- . Brown and white toast & preserves.
- * TEA AND COFFEE

STEAK BREAKFAST R120.00 pp (SERVED PLATED)

- . Selection of fruit juices
- . Mini garlic rosemary sirloin steak, served with creamy scrambled eggs, spicy potato wedges and half grilled tomato topped with basil pesto.
- . Brown and white toast & preserves.
- * TEA AND COFFEE

HOT BREAKFAST BUFFET R150.00pp (SERVED BUFFET STYLE – MIN 30 PEOPLE)

- . Selection of fruit juices
- . Scrambled eggs with chives
- . Smoked back bacon
- . Boerewors
- . Button mushrooms sautéed in herbed butter
- . Baked beans in smoor
- . Spicy roast potato wedges
- . Brown and white toast served with a selection of preserves and grated cheese.
- * TEA AND COFFEE

**** ADD MINI SIRLOIN STEAKS FOR R30.00PP EXTRA ****

Buffet Menu

2 COURSE BUFFET: MAIN & DESSERT R270.00PP

3 COURSE BUFFET: STARTER, MAIN & DESSERT R300.00PP

STARTER

(PLEASE SELECT 1 ITEM TO BE SERVED PLATED)

- . Golden crumbed calamari straws served with a garlic and herb mayonnaise
- . fiery chicken winglets with a creamy blue cheese dressing
- . Puff pastry parcel filled with creamy garlic mushrooms
- . Chicken and corn soup topped with herbed crème fraîche
- . Spicy butternut and coriander soup topped with a bacon cream
- . Greek-style lamb koftas with a tzatziki dipping sauce
- . Traditional smoked salmon salad with onion and capers, lemon dressing
- . Phyllo tartlet with roast red onion, roast tomatoes, feta and olives, basil vinaigrette
- . Oven roast beetroot and feta salad, lemon dressing.

MAIN BUFFET

MEATS / PROTEINS

(PLEASE SELECT 2 ITEMS)

- . Whole roast garlic and herb marinated beef sirloin carved and served with a rich gravy
- . Slow-braised beef goulash with paprika, tomatoes and red wine, finished with soured cream
- . Hot and sweet goan green chicken curry with chillies, coriander and coconut cream
- . Sticky lemon, honey and herbed chicken portions
- . Golden crumbed chicken schnitzel served with lemon wedges and a garlic sauce
- . Garlic and rosemary roast leg of lamb with pan juices
- . Tender oven braised mutton curry with sambals
- . Juicy roast loin of pork with crisp crackling and apple sauce
- . Slow oven roast smoked paprika and garlic marinated pork neck
- . Marmalade glazed whole roast duck
- . Creamed spinach, roast pepper and mushroom lasagne finished with parmesan cheese
- . Hot and spicy vegetable curry with fresh chillies, finished with coriander and coconut milk.

Buffet Menu

Optional **SEAFOOD**

(EXTRA R50.00 PER PERSON TO MENU COST)

(PLEASE SELECT 1 ITEMS)

- . Crisp golden deep-fried line fish with lemon sauce
- . Mussels in a creamy garlic and white wine sauce
- . Seafood paella with fresh herbs and lemon wedges
- . Chilli and garlic marinated prawns.

VEGETABLES

(PLEASE SELECT 2 ITEMS)

- . Stir-fried seasonal vegetables with garlic, chilli and soy sauce
- . Sautéed green beans with caramelized onions
- . Cubed roast butternut with chilli and orange
- . Oven roast cauliflower with smoked paprika and garlic
- . Cauliflower under a creamy cheddar blanket
- . Broccoli with an almond butter
- . Roast seasonal vegetables topped with balsamic and honey
- . Roast butternut with cinnamon, sugar and butter
- . Zucchini lightly sautéed with garlic and oreganum
- . Honey butter glazed roast carrots
- . Ratatouille: a rich casserole of zucchini, peppers, eggplant and tomato.

STARCH

(PLEASE SELECT 2 ITEMS)

- . Fluffy basmati rice finished with fresh lemon zest
- . Egg fried rice with peas and spring onion
- . Savoury rice with peppers and onions
- . Yellow rice with cinnamon stick and raisins
- . Brown rice finished with chopped herbs
- . Cajun-spiced roast potatoes
- . New potatoes with butter and fresh herbs
- . Roast potatoes with garlic and herbs
- . Sautéed potatoes with herbs and caramelized onions
- . Creamy potato bake in a parmesan sauce
- . Couscous with raisins, toasted almond flakes and fresh herbs.

Buffet Menu

SALAD

(PLEASE SELECT 1 ITEMS)

- . Broccoli, spring onion, cranberries and crisp bacon bits with a creamy herb dressing
- . Traditional Greek salad with feta, black olives and red onions
- . Spiced roasted chickpeas and carrots on spring leaves with a mint raita
 - . Spiced Mexican bean and pepper salad
 - . Coleslaw with walnuts and spring onions
- . Baby potato salad with egg, parsley and a pesto dressing
- . Pasta salad with pineapple and a spicy dressing.

DESSERT

(PLEASE SELECT 1 ITEM TO BE SERVED PLATED)

- . Passionfruit panna cotta with fruit coulis
- . Triple decker chocolate mousse with berries
 - . Chocolate eton mess
- . Sticky chocolate brownie with caramel sauce and vanilla ice cream
- . Warm puff pastry apple tartlet with butterscotch sauce and vanilla ice cream
 - . Raspberry pavlova with whipped cream and fresh fruit
- . Mango mousse with chewy coconut meringues and pineapple salsa.

Full Brunch Menu

R200.00 pp

SERVED BUFFET STYLE - MIN 35 PEOPLE

COLD SELECTION

- . Greek yoghurt, muesli and fruit compote cups
- . Sliced seasonal fruit platter
- . Freshly baked breakfast pastries
- . A selection of South African cheeses with savoury biscuits, fruit and preserves.

*** TEA AND COFFEE**

*** A SELECTION OF FRUIT JUICES**

WARM SELECTION

- . Creamy scrambled eggs with chives
- . Smoked back bacon
- . Rosemary marinated sirloin steak
- . Oven roast pork bangers
- . Grilled tomato topped with basil pesto and cheddar
- . Sautéed potatoes with caramelized onions
- . Brown and white toast with preserves and grated cheese.

*** TEA AND COFFEE**

*** A SELECTION OF FRUIT JUICES**

Set Menu

2 COURSE SET MENU R240.00PP

(PLEASE SELECT **ONE** STARTER AND **TWO** MAIN COURSES, OR
TWO MAIN COURSES AND **ONE** DESSERT ITEM)

3 COURSE SET MENU R270.00PP

(PLEASE SELECT **ONE** STARTER, **TWO** MAIN COURSES AND
ONE DESSERT ITEM)

STARTERS

(PLEASE SELECT 2 ITEMS)

- . Salad of creamy goats cheese, salty parma ham and earthy Beetroot
- . Chicken, parmesan and anchovy salad, finished with a creamy herb Dressing
- . Crumbed prawns with a garlic and herb mayonnaise
- . Red lentil soup with lemon cream
- . Lamb koftas served with a tzatziki sauce
- . Golden crumbed calamari straws served with a garlic and herb Mayonnaise
- . Sticky fiery chicken winglets with a creamy blue cheese dressing
- . Puff pastry parcel filled with creamy garlic mushrooms
- . Chicken and corn soup topped with herbed crème fraîche
- . Flaked salmon nicoise salad with black olives and red onion
- . Forest mushroom soup with a hint of rosemary.

MAIN COURSE

(ALL MAIN COURSES ARE SERVED WITH A STARCH AND
SEASONAL VEGETABLES)

- . Lemon and herb basted chicken supreme, North African style Couscous
- . Chicken breast filled with herbed cream cheese wrapped in bacon, served with a light garlic sauce
- . On the bone chicken curry served with sambals on fluffy basmati Rice
- . Chimmichurry marinated sirloin steak, served with pan juices
- . Redwine marinated beef fillet, ovenroast and carved onto a bed of Wild mushrooms
- . Seared lamb loin chops, crispy polenta cakes, finished with pan juices
- . Panseared linefish finished with a lemon chilli broth
- . Deep fried hake fillet served with a tartare sauce and crispy onion Rings
- . Ovenroast pork loin chop served with a raisin and apple sauce on Roast butternut puree
- . Whole butter fried sole served with caper and shrimp butter sauce.

***TEA AND COFFEE**

Set Menu

DESSERT

- . Jelly and custard: custard mousse served with passion fruit Jelly
- . Lemon meringue pie, updated
- . White baked chocolate cheese cake with berry compote
- . Peppermint tart on a sweet biscuit base
- . Raspberry tart with coulis and chocolate sauce
- . Pavlova: meringue shards with fresh fruit and whipped cream
- . Dark chocolate mousse, ginger crumb, berry compote
- . Individual apple crumble with vanilla ice cream
- . Warm ginger sponge with orange cream.

*** TEA AND COFFEE**

Wedding Breakfast / Brunch Menu

HOT BREAKFAST BUFFET R160.00PP (SERVED BUFFET STYLE)

HOT BREAKFAST BUFFET

- . Scrambled eggs with chives
- . Smoked back bacon
- . Beef sausages
- . Button mushrooms sautéed in herbed butter
- . Grilled tomato with pesto topping
- . Spicy roast potato wedges
- . Baked beans smoor
- . Brown and white toast served with a selection of preserves and grated cheese.

***TEA AND COFFEE**

***A SELECTION OF FRUIT JUICES**

FULL BRUNCH BUFFET R250.00PP (SERVED BUFFET STYLE)

COLD SELECTION

- . A selection of freshly made flatbreads
- . Chilled seafood platters
- . Sliced cold meat platters
- . Freshly made salad (select 2 options)
- . Traditional greek salad
- . Spicy pasta salad
- . Roast red onions, tomato and crisp leaves
- . Asian style coleslaw with spring onions and sliced green apple
- . Baby potato salad with pesto and feta
- . Herbed bulgar wheat salad

WARM SELECTION CHOOSE 1 PROTEIN

- . Medium roast whole sirloin of beef with a rich gravy
- . Lemon and herb marinated chicken pieces
- . Roast loin of pork with an apple compote
- . Rosemary and garlic marinated leg of lamb with a rich gravy
- . Creamy beef lasagna
- . Pan-fried seasonal line fish with a lemon butter sauce
- . Spicy green thai chicken curry on the bone

Wedding Breakfast / Brunch Menu

CHOOSE 1 - STARCH

- . Fluffy rice with caramelised onions and peppers
- . Basmati rice finished with lemon zest
- . Homely roast potatoes
- . Garlic and rosemary roast baby potatoes
- . Creamy potato bake with parmesan cheese
- . Cajun spiced home cut potato wedges
- . Spiced couscous with chickpeas, peppers and onions

CHOOSE 1 - VEGETABLE

- . Orange and honey roast carrots
- . Cinnamon dusted butternut
- . Roast cauliflower with a herb butter
- . Garlic sautéed zucchini
- . Green beans with caramelised onions
- . Roast seasonal vegetables with honey and balsamic

DESSERT

(PLEASE SELECT ONE OPTION TO BE SERVED PLATED)

- . Passion fruit panna cotta with fresh fruit
- . Sticky chocolate brownie with vanilla ice cream
- . Red wine poached pears with brown sugar pavlova (seasonal)
- . Warm puff pastry apple tart, butterscotch sauce and vanilla ice cream
- . White chocolate mousse, praline dust, fruit coulis

***TEA AND COFFEE**

***A SELECTION OF FRUIT JUICES**

Wedding Set Menu

2 COURSE SET MENU R270.00PP

(PLEASE SELECT **ONE** STARTER AND **TWO** MAIN COURSES, OR **TWO** MAIN COURSES AND **ONE** DESSERT ITEM)

3 COURSE SET MENU R300.00PP

(PLEASE SELECT **ONE** STARTER, **TWO** MAIN COURSES AND **ONE** DESSERT ITEM)

STARTERS

- . Deep-fried camembert served with an onion chutney
- . Crisp prawn and corn bites, butternut puree, herbed dressing
- . Roast beetroot and feta salad, spring leaves, chilli vinaigrette
- . Spiced butternut soup with a coriander cream
- . Chilled duo of salmon and smoked salmon with lightly pickled vegetables
- . Creamed chicken and corn veloute
- . Phyllo tartlets with roast red onions, roast peppers, tomato and goats cheese, pesto dressing
- Onion forest mushroom soup with a hint of rosemary.

MAIN COURSE

- . Pan seared salmon served with herbed risotto, saffron sauce and green vegetables
- . Crisp panko crumbed chicken supreme filled with cream cheese and peppadews, on a butternut puree, green peppercorn sauce
- . Herb crusted medium roast fillet of beef, crisp polenta cake, fried onions, seasonal vegetable selection and a red wine beef jus
- . Pan seared seasonal line fish, herb crust, wilted greens, new potatoes and chive butter sauce.
- . Seared lamb loin chops, pea puree, seasonal vegetable selection, minted lamb jus
- . Spinach, butternut and feta phyllo parcel, crisp onions, fresh tomato sauce.
- . Oven roast pork fillet, creamy roquefort sauce, seasonal vegetables, crisp fried potatoes.
- . Slow braised beef short rib with mashed potatoes, roast carrots
- . Spiced chicken supreme with couscous and a cooling coriander raita.

Wedding Set Menu

DESSERT

- . White chocolate mousse, praline dust, meringue shards, berry coulis
- . Jelly and custard renovated: custard mousse with mojito jelly
- . Sticky chocolate brownie, coffee cream sauce and banana ice cream
 - . Red wine poached pears with brown sugar pavlova
 - . Warm puff pastry apple tartlet, butterscotch sauce, vanilla ice cream
 - . Passion fruit panna cotta with berry compote
- . Individual South African cheese platter with fruit chutney, crackers and figs

***TEA AND COFFEE**





ARRIVAL / WELCOME

DRINKS *Menu*

R45.00 pp

(CHOOSE ANY 2 FROM THE LIST BELOW TO BE SERVED 50/50
OF YOUR TOTAL CONFIRMED NUMBERS)

NON ALCOHOLIC DRINKS

- . Non Alcoholic Sparkling Wine with Strawberries or Cherries
- . John Dory Cocktail n.a: Coke lite or Coka cola with Lime Cordial
- . Shirley Temple Cocktail n.a: Ginger ale, Lemonade, Grenadine and a dash of Lime Cordial
- . Steel Works Cocktail n.a: Soda water, Ginger ale, Cola Tonic and Bitters
- . Virgin Sunrise Cocktail n.a: Orange juice with a dash of Grenadine
- . Virgin Mimosas: Orange juice with non alcoholic Sparkling Wine (semi sweet)
- . Selection of Non Alcoholic Ciders / Beers: Savanna Lemon / Becks Blue / Bavaria
- . Cranberry Sparkle: Cranberry juice, Lime Cordial & Sparkling Water

ALCOHOLIC DRINKS

- . Sherry: Pale dry, medium cream or full cream 50ml serving
- . Sparkling Wine with Strawberries / Cherries
- . Vodka Lime Cranberry Cocktail: Absolut Vodka lime & Cranberry juice
- . Screwdriver Cocktail: Fresh orange juice and Absolute Vodka
- . Pimm's Cup: Pimms no 1, Lemonade and fresh mint + Strawberries
- . Blue Andy Cocktail: Absolut Vodka lime, Blue curacao, Apple juice
- . Red Ridinghood Cocktail: Vodka, Strawberry Liqueur, Disaronno Amaretto, Sparkling Wine (red)
- . Harvey Wallbanger Cocktail: vodka, Orange juice and Galliano
- . Polaroid Cocktail: Vodka, Blue curacao, Soda water
- . Raspberripolitan: Absolut Raspberri, Triple sec, Cranberry juice
- . Tequila Sunrise Cocktail: Tequila Gold, Orange juice and a dash of Grenadine



Encore
RESTAURANT & CONFERENCE CENTRE

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