

# VENTURESCAPES EVENTS

## BUFFELS BAY - PICNIC MENU #1

### TO NIBBLE ON

Beef Biltong Slices  
Dried Mango Cheeks  
Peri-Peri Cashew Nuts

### LUNCHEON

Fresh Wrap of Harissa Grilled Chicken, Roasted Butternut & Aubergine, Cilantro Yoghurt, Cranberry Jewels,  
Ruby Slaw and Tender Young Salad Greens

Rustic Salad of Rocket, Boutique Baby Leaves, Bulghur Wheat, Red Quinoa, Chopped Dates, Crunchy  
Cucumber Crescents, Mixed Heirloom Tomatoes, Scallion Slivers, Pomegranate Arils and Toasted Sunflower  
Seeds

### SOMETHING SWEET

Belgian Dark Chocolate Brownie  
Artisan Nougat Twist

### CHEESE COURSE

Winelands Camembert with Cape Fig Preserve, Fresh Little Bunch of Grapes & Savoury Crackers

*All packaged in our natural craft gift boxes with custom-designed labelling.*

*All dietaries will be individually catered for.*



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# PICNIC MENU #2

## TO NIBBLE ON

Seasonal Root Vegetable Crisps  
Local Dried Fruit Mix  
Sweet & Salty Caramel Popcorn and Pretzel Medley

## LUNCHEON

Baguette loaded with Rare Roast Beef Sirloin, Chimichurri, Homemade Aioli, Red Onion Slivers, Sliced Rosa Tomatoes and Peppery Rocket Leaves  
Rustic Salad of Roasted Butternut, Sweet Potato, Red Quinoa, Scallions, Dried Cranberry Rubies, Boutique Baby Leaves, Danish Feta & Dukkha

## SOMETHING SWEET

Peppermint Crisp Pudding, Caramel and Belgian Dark Chocolate Brownie Trifle  
Wine Gums

## CHEESE COURSE

Ripe Brie and Caramelised Onion Quiche  
Fresh Seasonal Fruit Skewer

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