

*memoranda*



VENTURESCAPES  
EVENTS

ALFRESCO LUNCHEON

# VENTURESCAPES EVENTS

## ALFRESCO LUNCH MENU

### CANAPE SELECTION | ANY CHOICE OF 3 CANAPES

#### VEGETARIAN

Cumin-roasted Carrot Hummus, Pickled Courgette on Bruschetta with Semi-dried Tomatoes

Beetroot and Thyme Tarte Tatin with Goats Cheese Mousse

Slow-Roast Tomato & Bocconcini Tartlet with Salsa Verde & Basil Mayo

Spinach and Feta Spanakopita with Tzatziki

Goat's Cheese Bon Bon and Avo Mousse Cone, topped with Roasted Black Sesame Seeds

Caramelised Baby Onion Tartlet, with Parmesan & Thyme Dressing

#### BEEF

Seared Beef, Mushroom Custard on a Brioche Croute with Semi-Dried Tomato

Shaved Beef Fillet on Thyme and Garlic Bruschetta with Truffle Mayo and Red Onion Marmalade

Cured Beef Fillet Roll-Ups, with Miso Cream Cheese, Sesame & Cashew Nut Crust

#### CHICKEN

Zataar-spiced Chicken Skewer with Red Onion and Fennel Dip

Crispy Kataifi, Quail Egg, White Bean & Roasted Garlic Hummus with Semi-Dried Tomato

#### FISH & SEAFOOD

Seared Tuna on a Wonton with Miso Cream, Fresh Cucumber & Pickled Ginger

Prawn Mousse, Avocado, Edamame and Soy Dressing on Sesame Cracker

Salmon Trout Tataki, Miso Mayo, Ponzu Gel and Fresh Radish on Crispy Wonton Pastry

Smoked Trout on a Charcoal Buttermilk Blini with a Dill Crème Fraiche

Prawn, Pineapple & Coriander Ceviche en Croute

Seared Tuna on a Cauliflower Rosti, topped with Yuzu Mayo, Ponzu Gel and Apple Crisps



## ALFRESCO BUFFET LUNCHEON

### MAIN COURSE | ANY CHOICE OF 3 PROTEINS

Beef Tagliata | Beef Fillet with Shaved Parmesan, Semi-Dried Tomato, Crispy Sage, Rocket & Toasted Almond Flakes, served with Salsa Verde

Asian Beef | Sliced Beef Sirloin, Miso Mayo, Gochujang Dressing, Crispy Onions and Shaved Radish

Portuguese Beef | Sliced Beef Sirloin with Prego Dressing, Semi-Dried Tomato, Fresh Coriander and Roasted Sesame Seeds

Chermoulah Chicken | With Fresh Citrus, Coriander & Toasted Almonds

Lemon & Rosemary Chicken Kebabs | With Minted Harissa Yoghurt

Soy-glazed Franschoek Trout | With Miso Dressing, Sliced Radish, Roasted Sesame Seeds, Asian Greens

Lightly Smoked Salmon Trout | With Shaved Fennel, Radish & Sesame Seeds, served with Pickled Red Onion & Fennel Yoghurt

Sliced Seared Tuna | With Soy Dressing, Roasted Sesame, Sliced Spring Onion & Olive Oil Dressing

### ALL SERVED WITH THE BELOW SIDE DISHES

Grilled Tenderstem Broccoli, Roasted Pumpkin Seed & Feta Salad, with Gochujang Dressing

Chaat Masala Potatoes with Coriander and Tamarind

Tomato, Bocconcini & Sumac Onion Salad, with Roasted Sunflower Seeds and Fresh Basil

Raw & Roasted Courgette Salad, with Fresh Parsley and Lemon, topped with Za'ataar Roasted Sesame Seeds

Traditional South African Pumpkin Fritters

Artisan Fresh Breads with Herbed Butter

### DESSERT | ANY CHOICE OF 4 DESSERT ITEMS

Local Milk Tartlets with Cinnamon

Cocktail Dark Chocolate & Hazelnut Ganache Tarts

Decadent Chocolate Pecan Squares

Lemon Tartlets with Meringue Dusting

Traditional Cocktail Koeksusters

Pasteis de Nata

Homemade Vanilla Fudge

Blueberry Cheesecakes

\*Please note that we are Strictly Halaal Certified



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