

Avec Mari events & catering

sample menu

2011



MENU OPTION 1:

ARRIVAL SNACKS:

- ~ Fresh fruit kebabs (seasonal) dressed in a passion fruit pulp, garnished with fresh mint
- ~ Bowls of olives & nuts
- ~ Canapè variety:
 - Smoked salmon with creme fraiche and avocado
 - Smoked springbok carpaccio with dill and mustard mayonnaise
 - Matured brie with green fig and pepper corns
- ~ Vegetable springrolls served with a ginger and chilly jam dip and soya sauce dip

STARTER OPTIONS:

- ~ Caprese salad:
Sun ripened tomato slices, topped with fior di latte mozzarella, home made pesto and olive oil dressing, fresh basil
- ~ Stuffed field mushroom:
Topped with spinach, caramelised onions, roasted almonds, crispy bacon, feta and gruyere, served on a lemon cream and fresh tomato sauce
- ~ Butternut ravioli:
Tossed in Sage butter, topped with parmesan shavers and chopped parsley
- ~ Warm goats cheese salad:
Prepared with rocket, red onion, walnuts and honey
- ~ Gaspacho:
Chilled tomato soup, topped with avocado slivers, frozen olive oil, chopped onion and black pepper - served with warm bread
- ~ Fresh west coast mussels:
Prepared in a Chardonnay and saffron cream topped with chopped parsley and fresh lemon
- ~ Thai chicken parcel:
Lemon and garlic slow roasted chicken, flaked and flavoured with ginger, cumin, saffron, lemongrass and coconut cream, wrapped in phyllo pastry served on a sweet chilly jam
- ~ Assorted pates, tapas & cold meats:
Smoked snoek pate, with grape jam; mushroom and almond pate, olives, marinated feta, hummus, smoked and cured ham, beef carpaccio slivers, with parmesan and olive oil, mini spanakopitas served with warm bread and farm butter

MAIN COURSE BUFFET: (choose two meats)

- ~ Free range chicken breast, stuffed with feta, basil and pine nuts, topped with a white wine and mustard sauce, served with mushroom risotto
- ~ Matured sirloin, prepared with a mustard, roast coriander and rosemary crust, served with pepper sauce and sweet potato disks
- ~ Duck and cherry pie, flavoured with port and thyme, baked with puff pastry
- ~ Whole baked cape salmon, served at room temperature, with garlic mayonnaise, cherry tomatoes, butter lettuce and new potatoes
- ~ Moroccan lamb neck stew, flavoured with cinnamon, cumin and cloves, prepared with aubergine and butternut, served with cous cous tossed with dried apricot, roasted almonds, fresh marjoram and olive oil
- ~ Spanish seafood paella, prepared with chorizo, roasted chilly chicken, shrimps, prawns, calamari, black mussels, line fish and assorted olives, tomatoes and peppers
- ~ Traditional venison pie, prepared with mushrooms, wine, thyme and cream, bake with flaky puff pastry. Served with basmati rice
- ~ Oven roasted leg of lamb, with rosemary, garlic and lemon served with potato wedges

A choice of 4 salad and vegetable options will be served with the above choices

DESSERT: (plated)

- ~ Chocolate tart served with berries and cream
- ~ Tiramisu, served on a caramel sauce and chocolate shavers
- ~ Pavlova, filled with kiwi fruit, orange segments, granadilla cream and mint
- ~ Trio of Italian ice cream, served in a brandy snap basket, topped with Lindt chocolate sauce

Coffee and tea

*For more information and other menu samples please contact:
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