



**Abundance Catering
Menu Sample**

Canapés

*Please note the Gluten free options contains no flour, but will have traces of
Soy sauce and spices with small amounts of gluten*

Sesame seared tuna with cucumber and Aioli (GF)

Traditional bobotie spring rolls with tomato chutney

Thyme Caramelized onion tartlets with creamed Danish feta

Mushroom Arancini with truffle aioli

Ginger and chili chicken wontons with Asian dipping sauce

Mini corn tacos with prawn, jalapeño avocado and sour cream

Mini corn tacos with chickpea, jalapeño and avocado (V)

Cape Malay spiced sweet potato samosa with apricot

Salmon and cucumber kimbab with roe and wasabi cream (GF)

Spicy pickled carrot, sesame and coriander Kimbab with avocado (V)(GF)

Brie, cranberry and almond tartlet

Beef fillet skewer with teriyaki glaze, kimchi and green onion (GF)

Watermelon with Danish feta and mint skewer (Seasonal) (GF)

West coast Oyster with yuzu compressed cucumber (GF)

Corn, basil and lemon fritter with ricotta

Imam Bayildi in phyllo with saffron hummus (V)

Small Bowls

Moroccan lamb curry with apricot and saffron cous cous and coriander salad

Raw salmon poke bowls with edamame, coconut, sushi rice and carrot

Springbok loin with baked pumpkin, pumpkin seed crumble and pomme douchine

Prawn dumpling with chili sesame dressing and pickled cucumber salad

Ricotta and parmesan gnudi with basil pesto sauce, almond and pea salad

Sticky chicken bao bun with kimchi emulsion and pickled cucumber

BBQ basted beef fillet with confit garlic and crisp potato

Butternut risotto with crispy sage, bocconcini and pine nuts

Seared tuna with sticky coconut and lime rice with Asian salad

BBQ glazed chicken thigh with crisp potato and corn salsa

Slow cooked lamb shoulder with creamy polenta, blushed tomato and grilled courgette

Cashew nut cream with lemon dressed seasonal greens and herbed goats cheese

Shri Lankan beef curry with fragrant basmati rice and chili tomato pickle

Smoked trout Niçoise salad with soft boiled egg and saffron vinaigrette

Bread service

A variety of freshly baked breads with multi seed lavash
whipped butter, marinated olives and red pepper hummus

Plated menu

Please note there will be no choices with the plated menu, all guests will receive the same meal, dietary requirements will be catered for

Starters

Heirloom tomato salad with Burrata, basil pesto and tomato water and roasted pine nuts

Raw salmon with chili and ginger coconut sauce, trout roe, cucumber and sushi rice

Beef fillet carpaccio with truffle emulsion, parmesan, rocket and blushed tomato

Potato gnocchi with thyme seared mushroom, cauliflower and bocconcini

Chimichurri deboned free range chicken thigh with corn and corn mousse

Ashed goats cheese, heirloom beetroot, walnut crumble and pear

Ricotta Gnudi with parmesan cream, honey roasted butternut, crispy sage and almond

Green asparagus salad with cured trout, trout roe and lemon cream (Seasonal)

Mains

Beef fillet served with thyme pomme Anna, honey glazed baby carrots,
carrot puree, glazed onion and beef jus

Roast line fish with Romesco sauce, grilled courgette, new potatoes
and a fresh herbed salad

Slow roasted lamb shoulder served with pomme Douphine, sweet cinnamon roasted
pumpkin Confit garlic and jus

Game loin served with parmesan pomme puree, charred leeks,
Tender stem broccoli and thyme sauce

Decadent mushroom risotto with sautéed shiitake mushrooms, bocconcini,
Truffle and lemon dressed herbed salad

Pistachio and spinach free range chicken served with seasonal greens, pomme anna
and chive cream sauce

Glazed beef short rib served with caramelized onion pomme puree,
and chimichurri roasted carrot

Canapé Dessert

Dark chocolate slice with hazelnuts and gold leaf

Lemon meringue tartlet

Vanilla baked cheesecake with seasonal fruit

Rose and coconut truffles

Traditional koeksisters

Milk tart almond meringues

Pecan pies with cinnamon cream

Dark chocolate and coffee mousse with caramel popcorn

Mini pavlovas with seasonal fruit and vanilla cream

Decadent vanilla fudge with gold leaf

Harvest Table and Family style sharing menu

First courses

Protein

Please Select two

Crispy slow roasted lamb ribs with zesty chimichurri

Rare roast beef sirloin with roasted tomatoes, parmesan and basil pesto

Roasted line fish with tartar sauce

Braised brisket with rich jus

Hot smoked trout with miso cream, soy and ginger

Charred grilled deboned chicken thigh with mustard

Raw game fish with a coconut and lime dressing

Side Dishes

Please Select two

Lubne with pickled beetroot, dill and roasted sunflower seeds

Tomato, mozzarella and basil salad with pickled red onion

Broccoli salad with sultanas, mustard and parmesan dressing

Mediterranean potato salad with olives, parsley and peppers with a light mayo dressing

Watermelon, Danish feta and mint salad (seasonal)

Crisp gem lettuce, parmesan, cucumber and creamy dressing

Cauliflower, harissa cream and macadamia nut salad with chives

Sweet mustard and green bean salad with crisp onion and radish

Main Courses

Proteins

Please select two

Lemon roasted chicken thigh with Cape Malay curry sauce, radish and coriander

Slow cooked lamb shoulder with confit garlic and onion gravy

Spice Rubbed beef fillet with jus, and confit onion

Roasted line fish with Romesco sauce

Moroccan lamb curry with coriander and radish pickle

Rich tomato braised beef short rib with garlic and parsley

Grilled game loin with mushroom sauce

Side Dishes

Please select three

Butter roasted cauliflower with red pepper pesto, crispy onion and chives

Asian Roasted aubergine with cashew cream and coriander

Honey and thyme roasted carrots with pumpkin seeds

Thyme and caramelized onion potato gratin

Coconut and orange glazed sweet potato toasted coconut shavings

Rosemary and beef fat roasted new potatoes

Grilled courgettes with a tomato and basil dressing

Baked pumpkin pie with cinnamon, oats and pumpkin seed crust

Rosemary, garlic and lemon roasted potato wedges

Fragrantly spiced basmati rice