

TASTE OF THE GARDEN ROUTE...

We are on a journey to deliver food that is thoughtfully sourced and carefully served.

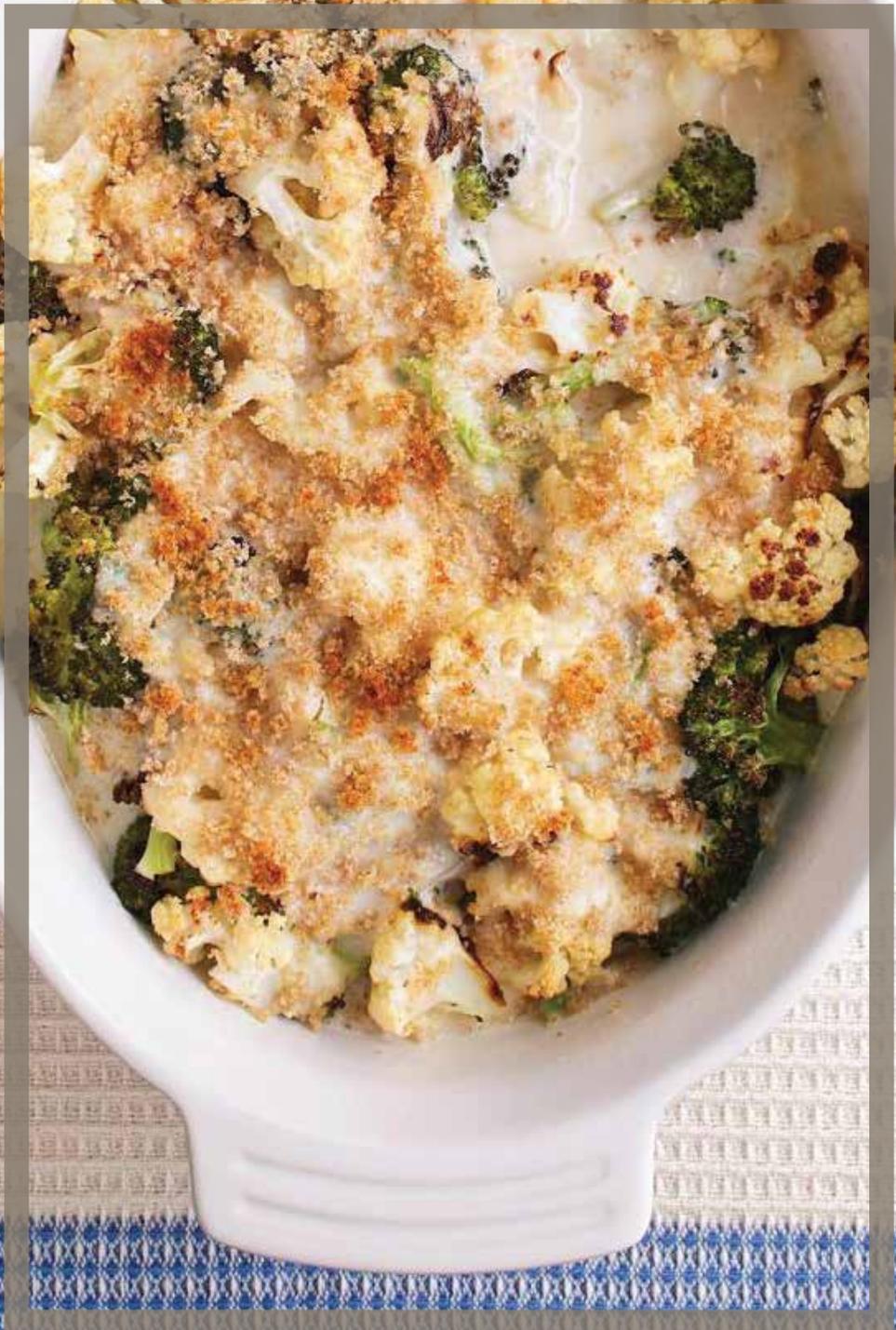
Farm fresh local produce.
Just for you and your guests.

Events Menu

BUFFET MENU



OUBAI I
HOTEL
GOLF & SPA



BUFFET OPTION 1

Freshly baked assorted breads and rolls served with butter and preserves
Gardengreenswithredonion,tomato,cucumber,peppers,olivesandselectionofdressings

COLD SELECTION

Roast Vegetable Quiche
Penne Pasta salad with zucchini, sundried tomato and feta
German potato salad with crispy bacon bits
Cous cous salad with peppers, fresh herbs and dried fruit

HOT SELECTION

Potato and Leek soup
Chinese style Beef stir fry with oyster sauce
Fish fillet grilled in caper and parsley butter
Roast chicken served with rosemary jus
Savoury Rice
Garlic roasted new potatoes
Cauliflower and Broccoli gratin

DESSERT

Éclairs with caramel cream
Vanilla crème brûlée
Raspberry mousse tartlets with zesty meringue
Carrot and walnut cake with cream cheese icing
Fruit salad

R250 Per Person


OUBAII
HOTEL
GOLF & SPA



BUFFET OPTION 2

Freshly baked assorted breads and rolls served with butter and preserves
Gardengreenswithredonion,tomato,cucumber,peppers,olives,fetaandselectionofdressings

COLD SELECTION

- Spinach and feta Quiche
- Wild mushroom and chicken Quiche
- Marco's Mozzarella with tomato and basil pesto
- Chicken Satay with peanut dipping sauce
- Marinated mussels served with tropical salsa
- Mediterranean pasta salad with roasted peppers and artichoke

HOT SELECTION

- Minestrone Soup
- Beef sirloin on a bed of mushrooms and braised onions
- Chicken piccata with Napolitana sauce
- Baked fish medallions with lemon butter and garlic sauce
- Herbed rice
- Potato dauphinoise
- Roasted garden vegetables

DESSERT

- Chocolate fudge brownie
- Mini lemon meringue
- Tiramisu
- Mixed berry Panna cotta
- Sliced fruit

R320 Per Person





BUFFET OPTION 3

Freshly baked assorted breads and rolls served with butter and preserves
Gardengreenswithredonion,tomato,cucumber,peppers,olives,feta,pickleddillcucumbers,
sundried tomato and selection of dressings
Charcuterie Platter
A selection of cold meats served with pickles
OR
Cheese board
A selection of local cheeses served with preserves

COLD SELECTION

Wild mushroom and chicken Quiche
Spinach and feta Quiche/ Roast Vegetable Quiche
Springbok carpaccio
Chicken and pineapple salad with toasted cashew nuts
Smoked salmon with lemon, caper and cream cheese
Roasted butternut with goat cheese, pumpkin seeds and rocket

HOT SELECTION

Curried corn and beef biltong soup
Beef tournedos in green pepper sauce
Lemon and black pepper infused lamb sosaties
Seared market line fish with orange and thyme sauce
Saffron flavoured rice
Herb roasted new potatoes
Steamed seasonal vegetables
Spinach and ricotta cheese cannelloni with cheese sauce

DESSERT

Peach and toasted almond trifle
Selection of assorted macaroons
Vanilla cheesecake with citrus compote
Sliced fruit
Malva Pudding with crème anglaise

R390 Per Person


OUBAAI
HOTEL
GOLF & SPA



BUFFET OPTION 4

Freshly baked assorted breads and rolls served with butter and preserves
Gardengreenswithredonion,tomato,cucumber,peppers,olives,feta,pickleddillcucumbers,
sundried tomato, bacon bits, parmesan shavings and selection of dressings

Charcuterie Platter

A selection of cold meats served with pickles

Cheese board

A selection of local cheeses served with preserves

COLD SELECTION

Goats Cheese and Caramelized onion Quiche

Spinach, feta and Bacon Quiche/ Roast Vegetable Quiche

Springbok carpaccio

Smoked salmon with lemon, caper and cream cheese

Biltong, pumpkin salad with peppadew dressing

Seafood salad with citrus and herb dressing

HOT SELECTION

Seafood Chowder

Beef medallions in red wine reduction

Roasted shoulder of lamb with Mediterranean rubs and mint jus

Grilled salmon fillet with lemon and fennel sauce

Green Thai chicken curry with coconut milk and lemon grass and chilli

Steamed basmati rice

Crushed baby potatoes with spring onions and garlic

Roasted mixed vegetables

Cinnamon and honey baked Butternut

DESSERT

Dark chocolate mousse tartlets

Selection of assorted macaroons

Hazelnut Profiteroles

Berry cheesecake slices

Fruit skewers with orange and vanilla sauce

Warm chocolate pudding with caramel anglaise

R450 Per Person

