<u>Build Your Own Spit Braai Menu - Freshly Prepared Onsite & Served Buffet Style.</u> <u>Minimum number of people = 35 people</u>

MAIN COURSE:

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1) Protein
# Full lamb on spit (500g meat) - R169 p/p (500gr of meat per person)
# Roast chicken pieces (drumstick/thigh) - R25 p/p
# Roast chicken 1/4 leg - R35 p/p
# Roast beef steak (120g) - R45 p/p
# Roast boerewors/sausage (120g) - R30 p/p
2) Starch
# Roast baby potatoes - R8 p/p
# Pap & gravy - R15 p/p
# Rice & gravy - R15 p/p
# Garlic bread loaves - R10 p/p
# Cheesy Garlic bread loaves - R15 p/p
# Plain bread rolls - R6 p/p
3) Veggies
# Mixed veggie grill - R25 p/p
# Creamy spinach - R25 p/p
# Pumpkin fritters - R25 p/p
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- 4) Salads
- # Chakalaka R20 p/p
- # Greek salad R25 p/p
- # Creamy coleslaw salad R20 p/p
- # Creamy potato salad R20 p/p
- 5) Desert
- # Malva Pudding served with custard R25 p/p
- # Peppermint crisp tart R25 p/p
- 6) Extras
- # Serving table & linen
- # Sauces, salt & pepper
- # Serviettes & Tooth picks Free
- 7) Crockery & Cutlery
- # Dinner plates, stainless steel forks and knives Free

NB! 50% Deposit payable to confirm booking!