



the  
calabash  
company

MENUS

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# main menu

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- Hot Buffet

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- Buffet
- Set Menu



# Breakfast Menu Options - CONTINENTAL

- Fruit Skewers
- Homemade Muesli
- Zambian Yogurt
- Assortment of Fruit Purees and Nuts
  
- Continental Sliced Cold Meat Selection
- Zambian Cheese Platter

## Muffins and Croissants - Choice of 3

### Muffin Selection

- Pear and Ginger Muffins
- Banana Muffins
- Morning Glory Muffins
- Lemon & Poppy Seed Muffins
- Double Chocolate Chip Muffins

### Savoury Muffins Selection

- Cheese and Chive Muffins
- Courgette Muffins
- Corn Muffins
- Breakfast Muffins

### Croissants

- Plain Croissants
- Chocolate Croissants
- Savoury Croissants
  
- Assorted Bread Basket and Toast
- Homemade Jams and Zambian Honey
  
- Tea, Coffee and Fresh Fruit Juice





# Breakfast Menu Options - CONTINENTAL

## Optional Extras

- Additional Muffins or Croissants
- Addition of Hot Buffet Items
- Bloody Mary's
  
- Unique Breakfast Experiences can be quoted on request for groups no larger than 20 guests





# Breakfast Menu Options – HOT BUFFET

- Fruit Skewers
- Homemade Muesli
- Zambian Yogurt
- Assortment of Fruit Purees and Nuts
  
- Assorted Bread Basket and Toast
- Homemade Jams and Zambian Honey

## Hot Buffet

- Grilled Slices of Tomato
- Bacon
- Mini Pork Sausages
- Caramelised Onions

## Eggs – Choice of 1

- Scrambled Eggs
- Baked Eggs
- Poached Eggs
- Fried Eggs on Request
  
- Tea, Coffee and Fresh Fruit Juice

## Optional Extras

- Additional Hot Buffet Items
- Addition of Muffins or Croissants
- Bloody Mary's
  
- Unique Breakfast Experiences can be quoted on request for groups no larger than 20 guests



# Lunch Menu Options – BUFFET OPTION 1

## Cold Cuts – Choice of 3

- Cold Roast Beef
- Chicken stuffed with Ricotta and Spinach
- Cold Roast Chicken Pieces
- Cape Malay Curried Fish
- Gammon Slices with Honey Glaze
  
- Assorted Bread Basket

## Quiches and Tarts – Choice of 1

- Mediterranean Roast Vegetable Tart
- Roasted Tomato and Basil Tart
- Caramelized Onion and Rosemary Quiche
- Broccoli, Beetroot and Feta Quiche
- Spinach and Feta Quiche

## Salads – Choice of 3

- Olive Pesto Pasta Salad
- Cous Cous Salad
- Rocket, Roasted Butternut, Feta and Green Olive Salad
- Fresh Green and Herb Salad
- Roasted Pickled Pepper Salad
- Baked Cherry Tomato, Feta and Olive Salad
- Butternut, Fennel, Almond and Ginger Salad
- Green Bean, Tomato, Chilli and Olive Salad
- Cabbage & Sesame Seed Salad
- Spicy Blanched Carrot and Lemon Salad
- Pickled Cucumber Salad



# Lunch Menu Options – BUFFET OPTION 1

## Desserts – Choice of 1

- Sparkling Berry Jelly
- Homemade Mango or Pineapple Ice Cream
- Lemon Cheesecake
- Granadilla Cheesecake
- Wild Berry Cheesecake

## Optional Extras

- Additional Cold Cuts
- Additional Quiche, Tart and/or Salad
- Addition of Hot Buffet Dish
- Dessert – Choice of either or dessert
- Cheese Platter on Buffet Station



# Lunch Menu Options – BUFFET OPTION 2

## Soups – Choice of 1

- Creamy Tomato and Bacon Soup
- Butternut Soup

## Hot Main – Choice of 2

- Beef Lasagne
- Barbecued Chicken Pieces
- Sticky Pork Ribs
- Spinach and Feta Lasagne
- Pan Fried Bream Fillets

If no soup option is selected, 3 items can be chosen from Hot Main Section

- Assorted Bread Basket

## Quiches and Tarts – Choice of 1

- Mediterranean Roast Vegetable Tart
- Roasted Tomato and Basil Tart
- Caramelized Onion and Rosemary Quiche
- Broccoli, Beetroot and Feta Quiche
- Spinach and Feta Quiche

# Lunch Menu Options – BUFFET OPTION 2

## Salads – Choice of 3

- Olive Pesto Pasta Salad
- Cous Cous Salad
- Rocket, Roasted Butternut, Feta and Green Olive Salad
- Fresh Green and Herb Salad
- Roasted Pickled Pepper Salad
- Baked Cherry Tomato, Feta and Olive Salad
- Butternut, Fennel, Almond and Ginger Salad
- Green Bean, Tomato, Chilli and Olive Salad
- Cabbage & Sesame Seed Salad
- Spicy Blanched Carrot and Lemon Salad
- Pickled Cucumber Salad

## Desserts – Choice of 1

- Sparkling Berry Jelly
- Homemade Mango or Pineapple Ice Cream
- Lemon Cheesecake
- Granadilla Cheesecake
- Wild Berry Cheesecake

## Optional Extras

- Additional Hot Buffet Dish
- Additional Quiche, Tart and/or Salad
- Addition of Cold Cuts
- Dessert – Choice of either or dessert
- Cheese Platter on Buffet Station





# Lunch Menu Options - PICNIC

## Picnic Lunch Menu

- Mediterranean Roast Vegetable Tart
- Smoked Tigerfish Pate with Rooibos Jelly
- Red Pepper Hummus
- Fresh Baguette
- Slices of Rare Roast Beef with Wholegrain Mustard
- Smoked Coronation Chicken
- Slices of Gammon Ham
- Baby Potato Salad with Basil Pesto Mayonnaise
- Leafy Green and Herb Salad
- Zambian Cheese Platter, with Savoury Biscuits and Grape Chutney
- Chocolate Brownies

All dishes are individually wrapped and presented in a wicker picnic basket

## Optional Extras

- Custom logo stickers on request



# Lunch Menu Options – LUNCH PACKS

## Standard Lunch Pack

- Filled Roll or Wrap
- Piece of Fruit
- Energy, Muesli or Chocolate Bar
- Fruit Juice Box

Standard Packaging	- Brown Paper Bag with Raffia and Feather
Rolls	- Continental, Poppy Seed or Sesame Seed
Roll or Wrap Filings	- Sliced Beef with Wholegrain Mustard and Lettuce
	- Coronation Chicken with Watercress
	- Oven Roasted Vegetables with Hummus and Goats Cheese
	- Zambian Gouda with Sundried Tomato Paste and Fresh Basil

## Optional Extras

- Packaging Options available on request
- Custom Logo Stickers available on request



# Lunch Menu Options – LUNCH PACKS

## Deluxe Lunch Pack

- Filled Roll or Wrap
- Packet of Cashew Nuts
- Dried Mango Slices
- Giant Chocolate Chip Cookie
- Fruit Juice Box

Standard Packaging	- Brown Paper Bag with Raffia and Feather
Rolls	- Continental, Poppy Seed or Sesame Seed
Roll or Wrap Filings	- Sliced Beef with Wholegrain Mustard and Lettuce
	- Coronation Chicken with Watercress
	- Oven Roasted Vegetables with Hummus and Goats Cheese
	- Zambian Gouda with Sundried Tomato Paste and Fresh Basil

## Optional Extras

- Packaging Options available on request
- Custom Logo Stickers available on request



# Lunch Menu Options – LUNCH PACKS

## Luxury Lunch Pack

- Smoked Salmon (150gms)
- Cream Cheese Cubes
- Sliced Mini Seed Loaf
- Lemon Wedges
- 2 Mediterranean Roast Vegetable Tartlets
- Mini Zambian Cheese Platter – Brie, Blue Cheese and Cheddar with a selection of pickles and a jam or marmalade
- Feta Stuffed Pepper dews
- Calamata Olives
- Homemade Chocolate Brownie
- Fruit Juice
- Refresher Towel

## Standard Packaging

- Cardboard Box with Raffia and Feather

## Optional Extras

- Packaging Options available on request
- Custom Logo Stickers available on request





# Dinner Menu Options - BUFFET

## **Starter** – Choice of 1 – Served

### **Soups**

- Gazpacho served with Cheese Straws
- Tonga Soup with assorted Bread Basket
- Butternut Soup with assorted Bread Basket
- Creamy Tomato and Bacon Soup served with Garlic and Herb Baguette

### **Plated Starters**

- Smoked Tiger Fish Pate served with Marula Jelly  
Toasted Sesame Seed Wedges
- Chicken Liver Pate with Rooibos Jelly and  
Toasted Sesame Seed Wedges

## **Vegetables** – Choice of 2 Vegetable Dishes

- Honey Roasted Butternut
- Green Beans with Nutmeg
- Creamed Spinach
- Cauliflower Cheese
- Oven Roasted Vegetables

## **Starch** – Choice of 2

- Oven Roasted Garlic and Rosemary Potato Wedges
- Baked Potatoes served with Sour Cream
- Baby Potatoes in a Coriander & Lemon Glaze
- Potato Dauphinoise
- Mashed Potatoes
- Stuffed Baked Potatoes with either Sour Cream and Chives or Tomato and Fresh Basil
- Steamed Rice
- Cous Cous
- Inshima/Pap/Mealie Meal



# Dinner Menu Options - BUFFET

## Main Course - Choice of 3

### Beef

- Rump Steak Strips
- Marinated Rump Steak
- Peppered Sirloin
- Herb Crusted Fillet Medallions
- Beef Kebabs
- Osso Bucco with Gremolata

### Chicken

- Beer Infused Barbeque Chicken
- Sweet Chili Chicken pieces
- Mozambique Barbequed Chicken Pieces
- Chicken Kebabs
- Fragrant Green Chicken Curry

### Fish

- Banana Leaf Grilled Bream Fillet with Garlic, Lemon and Parsley
- Foil Grilled Bream Fillet in a Creamy White Wine Sauce
- Bream, Coriander and Lemon Fish Cakes
- Pan Fried Bream Fillets

### Vegetarian

- Coconut Bean Curry
- Spinach and Feta Lasagna
- Stuffed Tomatoes
- Cheese and Lentil Gratin
- Aubergine, Potato and Chick Pea Balti
- Mushroom Stroganoff



# Dinner Menu Options - BUFFET

## Salads – Choice of 3

- Fresh Green and Herb Salad
- Roasted Pickled Pepper Salad
- Baked Cherry Tomato, Feta and Olive Salad
- Butternut, Fennel, Almond and Ginger Salad
- Rocket, Butternut and Feta Salad
- Green Bean, Tomato, Chili and Olive Salad
- Cabbage & Sesame Seed Salad
- Spicy Blanched Carrot and Lemon Salad
- Cous Cous Salad
- Pickled Cucumber Salad

## Dessert – Choice of 1

All desserts are served as individual portions

### Cold Desserts

- Lemon Cheesecake
- Granadilla Cheesecake
- Wild Berry Cheesecake
- Chocolate Mousse Duet
- White Chocolate and Fudge Mousse
- Orange and Espresso Mousse
- Black Forest Gateaux

### Hot Desserts

- Malva Pudding with Rooibos Crème Anglaise
- Zambezi Mud Pudding with Fresh Cream
- Chocolate Volcano Cake with Fresh Cream

Recommended for Winter Months (May, June, July)





# Dinner Menu Options - BUFFET

## Optional Extras

- Additional Starter or Second Course
- Additional Buffet Main Course Dish
- Game Meat Dishes subject to availability – price available on request
- Lamb or Pig on the Spit subject to availability – price available on request
- Dessert – Choice of either or dessert
- Cheese Platter – per table
- Decadent Alcoholic Hot Chocolate Shots (Winter)





# Dinner Menu Options – SET MENU

## Starter – Choice of 1

### Soups

- Gazpacho served with Cheese Straws
- Tonga Soup with assorted bread basket
- Butternut Soup drizzled with Amarula Cream and served with assorted bread basket
- Creamy Tomato Soup with Bacon served with Garlic and Herb Baguette

### Plated Starter

- Smoked Salmon, Fennel and Caper Salad
- Parfait of Chicken Livers with Rooibos Jelly served with Toasted Sesame Seed Wedges
- Smoked Tiger Fish Pate with Marula Jelly served with Toasted Sesame Seed Wedges
- Mushrooms Stuffed with Goats Cheese and Nuts
- Phyllo Parcels Stuffed with either Spinach & Feta or Blue Cheese & Pear
- Impala Carpaccio on a bed of rocket with Parmesan Shavings



# Dinner Menu Options – SET MENU

## Main Course – Choice of 1

- Beef Fillet Medallions with Green Peppercorn Sauce, Oven Roasted Rosemary and Garlic Potatoes and Crunchy Green Beans
- Roast Stuffed Pork Loin with Garlic Mashed Potatoes, Apple Sauce and Sautéed Leeks
- Butternut Ravioli with Sage Butter
- Pancetta Wrapped Roast Quail, stuffed with wild rice and berries served with Grape Confit, Roast Beetroot and Sweet Potatoes
- Foil Grilled Asian Style Salmon with Steamed Rice and Stir-fry Vegetable

## Dessert – Choice of 1

All desserts are served as individual portions

### Cold Desserts

- Lemon Cheesecake
- Granadilla Cheesecake
- Wild Berry Cheesecake
- Chocolate Mousse Duet
- White Chocolate and Fudge Mousse
- Orange and Espresso Mousse
- Black Forest Gateaux

### Hot Desserts

- Malva Pudding with Rooibos Crème Anglaise
- Zambezi Mud Pudding with Fresh Cream
- Chocolate Volcano Cake with Fresh Cream

Recommended for Winter Months (May, June, July)





# Dinner Menu Options – SET MENU

## Optional Extras

- Additional Starter or Second Course
- Addition of Sorbet
- Game Meat Dishes subject to availability – price available on request
- Dessert – Choice of either or dessert
- Cheese Platter - per table
- Decadent Alcoholic Hot Chocolate Shots (Winter)

