

Buffet Menu 3

R460

House bread served with chimmichurri

CANAPE'S

Parma ham, goats cheese and preserved fig pastry fingers
black olive, onion and garlic tapenade in phyllo cups
spicy Italian styled meatballs in Napolitana sauce with fresh basil
teriyaki chicken skewers with pickled ginger and coriander

STARTERS

Hot

West Coast black mussels in a white wine and fresh herb cream sauce
Vegetable spring rolls served with coriander and soy dipping sauce
Blowfish Sweet&Sour Chicken topped with sesame seeds and spring onions

Cold

Sushi

Leafy Greek salad

Seared Beef Carpaccio with pecorino shavings, olives and sun blushed tomatoes
Phyllo cups filled with herb infused cream cheese, olives, red onion and cucumber

MAINS

Karoo lamb chops marinated in our own garlic and herb marinade

Catch of the day laced with a citrus butter

Buttered Baby Potatoes with garlic and fresh parsley

Wok seared Asian style vegetables

Steamed rice with Mediterranean herbs and red onions

DESSERTS

Blowfish's famous cheese cake topped with our homemade Caramel sauce

Red velvet cake with Couverture chocolate mousse and berry coulis

Banana and salted Caramel tart