

- I 5 kosher
- 30 Halal
- 20 vegetarians
- Diabetics

MENU PROPOSAL
 CODESA ~~350~~ DELEGATES
 20-12-1991 ^{7:30} - 6:00

BANQUET DINNER

Salad of Shrimps, Mussels and King Klip
 with a mild Mustard Cream Dressing and
 Asparagus Tips

OR

(For Jews, Halal
 etc)

Smoked Salmon served with a
 Terrine of Yoghurt, Dill and Cucumber ✓

Loin of Karoo Lamb with
 a Parfait of fine Herbs and Rosemary Jus

OR

Easier to
 serve than
 lamb

Tournedos of Beef Fillet with
 Woodland Mushroom Mouseline and
 Sauce Foyot ✓

+ Spannekopita : spinach and
 mushroom pie
 for vegetarian

+ Butterfish : Halal
 + vegetables

Iced Hazelnut-Honey Parfait with
 Pistachio Cream

OR

Fresh Strawberry Romanoff with
 Kirsch in a Crisp Pastry Basket ✓

Filter Coffee

Note: Please affirm your choice of each course 10 days
 prior to the function!

MENU PROPOSAL
CODESA
350 DELEGATES
20-21 DECEMBER 1991

BUFFET LUNCHEON

HORS D'OEUVRES

Black Forest Ham and Smoked Beef
with Melon and Relishes

Paté en Croute Maison
with Brandied Grapes

Smoked Fillets of River Trout Garni
with Creamed Horseradish

Gravadlax Salmon with Dill Dressing

~~Seafood Salad of Shrimps,~~ *vegetable Terrine*
~~Mussels, Calamari and Eel fish~~ *(Vegetarians)*

Terrine of Shrimps with Brandy

SALAD SELECTION

Butter Lettuce, Water Cress and Radishes

Baby Marrow with Peppers and Pecan Nuts

Marinated Mushrooms with Spring Onions

Mixed Garden Salad

English Cucumber with Dill

Iceberg Lettuce with Grapes, Oranges,
Pineapple and Mint

served with

French Dressing, Roquefort Dressing,

Herb Cream, Feta Cheese, Ripe Olives
and Garlic Croutons

MENU PROPOSAL (Cont)
CODESA
~~350~~ DELEGATES
20-21 DECEMBER 1991

HOT DISHES
(20-12-91)

Roast Sirloin of Beef with
Sauce Bordelaise

Duckling with Orange Sauce

Fillet of Cape Salmon with Shrimps
and Sauce Nantaise

→ served with Seasonal Vegetables

(21-12-91)

Rack of Karoo Lamb with Rosemary Jus

Chicken Breast Fillet in Sherry
Cream with Mushrooms

Provencale Seafood Ragout with
Prawns, Linefish, Calamari and Mussels

→ served with Seasonal Vegetables

DESSERT BUFFET

Assorted Pastry Confections

Pitachio Mousse with Amaretto and
Fresh Strawberries

Tiramesu Cream Cheese Dessert with
Mocca and Brandy

Salad of Tropical Fruits and
Rich Vanilla Icecream

Croque-en-Bouche

Cheese Board with Fruit Basket,
Vegetable Crudites and Biscuit Crackers

Filter Coffee

MENU PROPOSAL
CODESA
SUPPORTERS BUFFET
350 PERSONS
20-21 DECEMBER 1991

750 -
500

Catering for:
- 5 Koshere
30 Italal
20 vegetarians.
- Diabetics

BUFFET STARTERS AND COLD DISHES
(Including six of the following items)

Smoked Cottage Ham and a
Variety of Seasonal Fruit

Continental Charcuterie with Relishes

Peppered Mackerel Fillets with
Stuffed Eggs and Caviar

Seafood Salad Thousand Island

Smoked Angel Fish Fillet with
Horseradish

Pickled Herring with Apples and
Onions in Sour Cream

Tuna Salad Nicoise

Terrine of Smoked Fish

Chicken Liver Paté with Herbs
and Port

SALAD SELECTION

Swiss Potato Salad

Sweet Sour Beetroot

Coleslaw with Peppers, Celery
and Apples

Three Bean Salad

Tomato and Spring Onions

French Salad

MENU PROPOSAL (Cont)
SUPPORTERS BUFFET
350 PERSONS
20-21 DECEMBER 1991

HOT DISHES
LUNCH(20-12-91)

Roast Hip of Baby Beef and Gravy

Chicken Curry with Rice and
Condiments

Baked Lasagne Verde served with
Seasonal Vegetables ↵

DINNER(20-12-91)

Leg of Karoo Lamb with Rosemary
Jus and Mint Jelly

Roast Turkey with Cranberry Relish

Sliced Baby Beef in Mushroom Sauce
served with Seasonal Vegetables ↵

LUNCH(21-12-91)

Sirloin of Beef with Gravy
or
Pepper Sauce

Chicken Casserole with Mushrooms
and Baby Onions in Wine

Fresh Line Fish Fillet with
a Herb Sauce

served with Seasonal Vegetables

DESSERT BUFFET

Austrian Apple Strudel and Fresh Cream

Cream Cheese Slices with
Fresh Strawberries

Creme Caramel

Chocolate Mousse with Sponge Fingers

Fresh Fruit Salad and Vanilla Ice Cream

Guava Mousse and Kiwi Fruit

Coffee

MENU PROPOSAL
CODESA
21 DECEMBER 1991
350 PERSONS

DE LUXE COCKTAIL SNACKS(A)

Tsajiki or Guacomole Dip
with Vegetable Crudites,
Crisp Potato Chips, Garlic Croutons
and Wheat Crackers

DAINTY FRENCH SLICES

with
Smoked Beef and Gherkins
Gravadlax Salmon on Cream Cheese
with Chives
Duck Liver Terrine with Orange Segments
Parma Ham and Kiwi Fruit

COLD SAVOURIES

Thousand Island Shrimps in Phyllo Nests
Chicken Medalions on Butter Croutons
Peppered Mackerel on Whole Wheat Slices
Pastrami Beef Rolls with Pimento Salad
Salami Cornets with Black Olives
Eggs Garni with Caviar and Smoked Oysters

HOT SNACKS

Pizza Rounds and Vegetable Spring Rolls
Chicken Wings Peri-Peri
Ginger Glazed Gammon Medalions
Barbeque Beef Kebabs
Cocktail Viennas with Mustard Dip
Frito Misto of Scampi, Calamari and
Linefish Goujons

MENU PROPOSAL
CODESA
350 PERSONS
21 DECEMBER 1991

COCKTAIL SNACKS (B)

Tsajiki or Guacomole Dip with
Vegetable Crudites,
Potato Crisps and Wheat Crackers

FRENCH DAINTY SLICES

Smoked Trout Fillets and Horseradish
Roast Beef with Mustard Pickles
Chicken Liver Paté with Mandarine Segments
Cottage Ham and Pineapple

COLD SAVOURIES

Tuna Mayonnaise in a Pastry Shell
Peppered Mackerel on Wheat Blinis Hickory
Ham Rolls with Waldorf Salad
Salami Cornets with Black Olives
Stuffed Eggs with Capers

HOT SNACKS

Cocktail Sausage Rolls and Samosas
Fried Fish Goujons with Sauce Tartar
Cocktail Viennas and Mustard Dip
Bouches with Creamy Chicken and Mushrooms
Spicy Fried Chicken Drumsticks Sweet-Sour

Salted Peanuts

MENU PROPOSAL
CODESA 350 DELEGATES
20-12-1991

BANQUET DINNER

Salad of Shrimps, Mussels and King Klip
with a mild Mustard Cream Dressing and
Asparagus Tips

OR

Smoked Salmon served with a
Terrine of Yoghurt, Dill and Cucumber

Loin of Karoo Lamb with
a Parfait of fine Herbs and Rosemary Jus

OR

Tournedos of Beef Fillet with
Woodland Mushroom Mouseline and
Sauce Foyot

Iced Hazelnut-Honey Parfait with
Pistachio Cream

OR

Fresh Strawberry Romanoff with
Kirsch in a Crisp Pastry Basket

Filter Coffee

Note: Please affirm your choice of each course 10 days
prior to the function!

*not possible to have selection of 2 or 3 in
main course?*

*vegetarian
Halal!
kosher?*

2x fish?

*2x meat
suggest 1 fish*

*The delegates give their
options for each of course make
a selection prior?*

MENU PROPOSAL
CODESA
350 DELEGATES
20-21 DECEMBER 1991

BUFFET LUNCHEON

HORS D'OEUVRES

Black Forest Ham and Smoked Beef
with Melon and Relishes

Paté en Croute Maison
with Brandied Grapes

Smoked Fillets of River Trout Garni
with Creamed Horseradish

Gravadlax Salmon with Dill Dressing

Seafood Salad of Shrimps,
Mussels, Calamari and Linefish

Terrine of Shrimps with Brandy

SALAD SELECTION

Butter Lettuce, Water Cress and Radishes

Baby Marrow with Peppers and Pecan Nuts

Marinated Mushrooms with Spring Onions

Mixed Garden Salad

English Cucumber with Dill

Iceberg Lettuce with Grapes, Oranges,
Pineapple and Mint

served with

French Dressing, Roquefort Dressing,

Herb Cream, Feta Cheese, Ripe Olives
and Garlic Croutons

*4 x fish?
suggest chicken or
veg konst d as well.*

MENU PROPOSAL (Cont)
CODESA
350 DELEGATES
20-21 DECEMBER 1991

HOT DISHES
(20-12-91)

Roast Sirloin of Beef with
Sauce Bordelaise

Duckling with Orange Sauce

Fillet of Cape Salmon with Shrimps
and Sauce Nantaise

served with Seasonal Vegetables

(21-12-91)

Rack of Karoo Lamb with Rosemary Jus

Chicken Breast Fillet in Sherry
Cream with Mushrooms

Provencale Seafood Ragout with
Prawns, Linefish, Calamari and Mussels

served with Seasonal Vegetables

DESSERT BUFFET

Assorted Pastry Confections

Pitachio Mousse with Amaretto and
Fresh Strawberries

Tiramesu Cream Cheese Dessert with
Mocca and Brandy

Salad of Tropical Fruits and
Rich Vanilla Icecream

Croque-en-Bouche

Cheese Board with Fruit Basket,
Vegetable Crudites and Biscuit Crackers

Filter Coffee

*vegetarian ?
Kosher ?
Halal ?*

*vegetarian ?
Kosher ?
Halal ?*

MENU PROPOSAL
CODESA
SUPPORTERS BUFFET
350 PERSONS
20-21 DECEMBER 1991

BUFFET STARTERS AND COLD DISHES
(Including six of the following items)

Smoked Cottage Ham and a
Variety of Seasonal Fruit

Continental Charcuterie with Relishes

Peppered Mackerel Fillets with
Stuffed Eggs and Caviar

Seafood Salad Thousand Island

Smoked Angel Fish Fillet with
Horseradish

Pickled Herring with Apples and
Onions in Sour Cream

Tuna Salad Nicoise

Terrine of Smoked Fish

Chicken Liver Paté with Herbs
and Port

SALAD SELECTION

Swiss Potato Salad

Sweet Sour Beetroot

Coleslaw with Peppers, Celery
and Apples

Three Bean Salad

Tomato and Spring Onions

French Salad

MENU PROPOSAL (Cont)
SUPPORTERS BUFFET
350 PERSONS
20-21 DECEMBER 1991

HOT DISHES
LUNCH(20-12-91)

Roast Hip of Baby Beef and Gravy

Chicken Curry with Rice and
Condiments

Baked Lasagne Verde served with
Seasonal Vegetables

DINNER(20-12-91)

Leg of Karoo Lamb with Rosemary
Jus and Mint Jelly

Roast Turkey with Cranberry Relish

Sliced Baby Beef in Mushroom Sauce
served with Seasonal Vegetables

LUNCH(21-12-91)

Sirloin of Beef with Gravy
or
Pepper Sauce

Chicken Casserole with Mushrooms
and Baby Onions in Wine

Fresh Line Fish Fillet with
a Herb Sauce

served with Seasonal Vegetables

DESSERT BUFFET

Austrian Apple Strudel and Fresh Cream

Cream Cheese Slices with
Fresh Strawberries

Creme Caramel

Chocolate Mousse with Sponge Fingers

Fresh Fruit Salad and Vanilla Ice Cream

Guava Mousse and Kiwi Fruit

Coffee

*For all
Vegetarian
Halal
Kosher*

MENU PROPOSAL
CODESA
21 DECEMBER 1991
350 PERSONS

DE LUXE COCKTAIL SNACKS(A)

Tsajiki or Guacomole Dip
with Vegetable Crudites,
Crisp Potato Chips, Garlic Croutons
and Wheat Crackers

DAINTY FRENCH SLICES

with
Smoked Beef and Cherkins
Gravadlax Salmon on Cream Cheese
with Chives
Duck Liver Terrine with Orange Segments
Parma Ham and Kiwi Fruit

COLD SAVOURIES

Thousand Island Shrimps in Phyllo Nests
Chicken Medalions on Butter Croutons
Peppered Mackerel on Whole Wheat Slices
Pastrami Beef Rolls with Pimento Salad
Salami Cornets with Black Olives
Eggs Garni with Caviar and Smoked Oysters

HOT SNACKS

Pizza Rounds and Vegetable Spring Rolls
Chicken Wings Peri-Peri
Ginger Glazed Gammon Medalions
Barbeque Beef Kebabs
Cocktail Viennas with Mustard Dip
Frito Misto of Scampi, Calamari and
Linefish Goujons

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CODESA
350 PERSONS
21 DECEMBER 1991

COCKTAIL SNACKS (B)

Tsajiki or Guacomole Dip with
Vegetable Crudites,
Potato Crisps and Wheat Crackers

FRENCH DAINTY SLICES

Smoked Trout Fillets and Horseradish
Roast Beef with Mustard Pickles
Chicken Liver Paté with Mandarine Segments
Cottage Ham and Pineapple

COLD SAVOURIES

Tuna Mayonnaise in a Pastry Shell
Peppered Mackerel on Wheat Blinis Hickory
Ham Rolls with Waldorf Salad
Salami Cornets with Black Olives
Stuffed Eggs with Capers

HOT SNACKS

Cocktail Sausage Rolls and Samosas
Fried Fish Goujons with Sauce Tartar
Cocktail Viennas and Mustard Dip
Bouches with Creamy Chicken and Mushrooms
Spicy Fried Chicken Drumsticks Sweet-Sour

Salted Peanuts