

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

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### 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

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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

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DESSERT BUFFET

Assorted Pastry Confections

Pitachio Mousse with Amaretto and  
Fresh Strawberries

Tiramisu Cream Cheese Dessert with  
Mocca and Brandy

Salad of Tropical Fruits and  
Rich Vanilla Icecream

Croque-en-Bouche

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Cheese Board with Fruit Basket,  
Vegetable Crudites and Biscuit Crackers

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Filter Coffee

(Bisf 4)  
Convention  
Management

CODESA  
SUPPORTERS & PRESS R48.00  
1200 PERSONS  
15 & 16 MAY 1992

R/G's = R20.00

Cocktail = del = R 35.00  
OTB = R 25.00

BUFFET LUNCHEON

HORS D' OEUVRE

DUCK TERRINE WITH GREEN PEPPERCORNS AND ORANGE

WHOLE POACHED YELLOWTAIL FILLED WITH  
SEAFOOD SALAD

SMOKED BUTTERFISH AND PEPPERED MACKEREL FILLET

SPICY MARINATED LINEFISH FILLETS AND  
MUSSELS VINAIGRETTE

VARIETY OF DANISH AND COTTAGE HAM WITH  
TROPICAL FRUITS

TERRINE OF GARDEN VEGETABLES

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SOUP

CREAMY VEGETABLE SOUP WITH CRISP CROUTONS

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SALADS

FRESH GARDEN SALAD

POTATO MAYONNAISE

BABY MARROW AND PIMENTO

CARROT AND PINEAPPLE

SPINACH AND GARLIC CROUTONS

DUTCH COLE SLAW

PASTA WITH EGG AND PEAS

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Menus

HOT DISHES  
(15/05)

GRILLED BUTTERFISH CUTLETS WITH A  
MUSTARD AND TARAGON BEURRE BLANC

CHICKEN CASSEROLE WITH MUSHROOM AND GLAZED ONIONS

VEGETARIAN CANELLONI BAKED WITH MOZARELLA CHEESE

SPIT ROASTED KAROO LAMB  
SERVED WITH

SEASONAL VEGETABLES AND BOULANGERE POTATOES

(16/05)

WHOLE LINEFISH BAKED WITH TOMATO, WINE AND HERBS

LAMB CURRY WITH RICE AND CONDIMENTS

VEGETARIAN MUSHROOM QUICHE

ROAST HIP OF BABY BEEF WITH SHERRY SAUCE  
SERVED WITH

SAUTE POTATOES AND SEASONAL VEGETABLES

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DESSERT

RHUBARB AND APPLE MERINGUE PIE

FRUIT SALAD AND ICE-CREAM

ORANGE AND CHOCOLATE CHARLOTTE

CREME DIPLOMAT WITH BLACK CURRENT TOPPING

BAKED CHEESE CAKE

PEACAN NUT PIE AND CREAM

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COFFEE

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CODESA DELEGATES  
600 PERSONS  
15 & 16 MAY 1992

R60.00

BUFFET LUNCHEON

HORS D' OEUVRE

PATE OF OSTRICH AND GUINEA FOWL IN SESAME PASTRY

TERRINE OF SPRINGBOK WITH MADEIRA

FRESH SALMON TROUT GARNI AND CANADIAN  
SMOKED SALMON WITH CREAMED HORSERADISH

SEAFOOD TERRINE AND AVOCADOS WITH ATLANTIC SHRIMPS

SMOKED SAVOURY MEATS WITH MELONS OR PICKLES

SPINACH AND FETA STRUDEL

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SOUP

MINESTRA OF FRESH VEGETABLES  
WITH PASTA, CROUTONS AND PARMESAN CHEESE

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SALADS

GREEK SALAD WITH FETA AND BLACK OLIVES

SWEET-SOUR CUCUMBERS AND DILL

CELERIAC AND BABY MARROWS WITH WALNUTS

TOMATO AND SPRING ONIONS

BABY SPINACH AND GARLIC CROUTONS

MUSHROOM AND HERBS

PASTA WITH CELERY AND MOZARELLA

POTATO WITH CREAM MAYONNAISE

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HOT DISHES  
(15/5)

CANADIAN SALMON STEAKS WITH SAUCE BEARNAISE  
ROAST FARM DUCKLING WITH APPLE AND GINGER  
VEGETARIAN CANELLONI BAKED WITH MOZARELLA CHEESE  
ROAST FILLET ROTI IN GRAINY MUSTARD AND HERB  
WITH BURGUNDY SAUCE  
SEASONAL VEGETABLES AND PARSIIENNE POTATOES

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(16/05)

SEAFOOD CASSEROLE OF CALAMARI, KINGKLIP  
AND PRAWNS WITH TOMATO AND HERBS  
VEAL SALTIMBOCCA FILLED WITH HERBS,  
MADEIRA JUS  
VEGETARIAN MUSHROOM QUICHE  
SPIT ROASTED RACK OF LAMB OR  
LOIN OF LAMB IN A PHYLLO CRUST  
SERVED WITH  
SEASONAL VEGETABLES AND CHATEAU POTATOES

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DESSERT

SALAD OF SEASONAL FRESH FRUIT

CREAM CHEESE DESSERT WITH YOUNGBERRIES AND KIRSCH

MANDARINE AND CINNAMON CREME BRULEE

ICED CASSATA PARFAIT AND AMERICAN ICE CREAM  
WITH PECAN NUT FUDGE

CHOCOLATE PROFITEROLES-EN-BOUCHE

SELECTION OF FRENCH PASTRIES

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EXTENSIVE CHEESE BOARD AND FRESH FRUIT VARIETY

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FILTER COFFEE

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COCKTAIL SNACKS

TSATSIKI YOGHURT AND HERB DIP  
WITH VEGETABLE CRUDITES, POTATO CRISPS  
AND SAVOURY CRACKERS

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FRENCH DAINTY SLICES

WITH

ROAST BEEF AND GHERKINS  
SMOKED MACKEREL AND LUMPFISH CAVIAR  
VIRINIA HAM AND BRANDY-PEACH  
CHICKEN MAYONNAISE WITH PINEAPPLE

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COLD SAVOURIES

CHEESE AND BILTONG PANEQUINS  
ROLLING HERRING WITH SOUR CREAM ON RYE  
EGGS GARNI WITH ANCHOVY AND CAPERS  
TORTELETTES WITH AVOCADO AND TUNA

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HOT SNACKS

MINI PIZZA WITH SALAMI AND VEGETABLES SAMOOSAS

COCKTAIL CHIPOLATAS WITH CONTINENTAL MUSTARD

SPICY MEAT SKEWERS WITH PEPPER SAUCE

CHICKEN WINGLETS PERI-PERI

CRISP CRUMBED HAKE GONJONS WITH SAUCE REMOULADE

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SALTED NUTS AND RAISINS

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CODESA 2  
DELEGATES COCKTAIL  
FUNCTION  
15/05/1992

DE LUXE COCKTAIL SNACKS

AVOCADO GUACOMOLE DIP  
WITH VEGETABLE CRUDITES, HOT POTATO CHIPS,  
WHEAT CRACKERS AND GRISSINI STICKS

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FRENCH DAINTY SLICES

WITH  
CHICKEN FILLET AND GREEN ASPARAGUS  
DUCK LIVER PATE AND MINOLA  
HERB-CURED SALMON WITH EGG AND NORDIC CAVIAR  
BLACK FOREST HAM AND PINEAPPLE

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COLD SAVOURIES

NORTH ATLANTIC SHRIMP BORGUETTE  
SALAMI CORNETS WITH CORNICHONS  
ROAST BEEF ROLLS WITH FIGUANT SALAD  
COCKTAIL AVOCADO WITH PRAWN

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HOT SNACKS

MUSSELS IN THE SHELL WITH PERNOID BUTTER

VEAL PANPRIETTES WITH CHEESE SALMON AND TARAGON

CRUMBED MUSHROOM FILLED WITH HERB MOUSSE

SPICY CHICKEN SATAY WITH GINGER SAUCE

FRIED SCAMP AND CALAMARI WITH SAUCE TARTARE

TIROPITTAS FILLED WITH CAMENBERT AND CRANBERRY SAUCE

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COCKTAIL NUTS

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SECURITY STAFF LUNCHEONS  
300 PERSONS

FRIDAY  
15/05/92

BRAISED RUMP IN WINE SAUCE  
WITH  
SEASONAL VEGETABLES AND SAUTE POTATOES

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APPLE PIE AND CREAM CUSTARD

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SATURDAY  
16/05/92

ROAST CHICKEN AND MUSHROOM SAUCE  
WITH  
SEASONAL VEGETABLES AND SAVOURY RICE

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VANILLA ICE-CREAM AND CHOCOLATE SAUCE

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