

RISTORANTE CLUB ITALIANO

Thank you for choosing us for your special occasion.

BUFFET MENU 1

STARTERS

Affettato Misto

A selection of locally produced cured meats and homemade marinated vegetables

Insalata Caprese (v)

Slices of mozzarella, juicy red tomatoes, garnished with olive oil and basil
A bread table

SALADS

Greek Style Salad

Crisp lettuce, tomato, onion, cucumbers, olives, feta and a sprinkling of oregano

Potato Salad

Delicious and creamy potato salad with fresh herbs and homemade mayo

MAINS

Veal Mushroom

Baby beef sautéed in butter and served with a creamy mushroom sauce

Tuscan Style Roast Chicken

Chicken pieces roasted with lemon, olive oil and fresh herbs

Traditional Lasagne

Homemade pasta sheets layered with béchamel, bolognese sauce and parmesan

Cannelloni (v)

Pasta tubes filled with spinach & ricotta topped with a béchamel sauce

SIDES

Roast Potatoes

Italian style crispy roast potatoes with rosemary, garlic and olive oil

Mediterranean Roast Vegetables

Seasonal vegetables tossed in olive oil, garlic and herbs and roasted.

DESSERT

Chocolate Mousse

Decadent homemade dark and white chocolate mousse

Chocolate Salame

A delicious combination of chocolate, biscuits and nuts rolled, chilled and sliced

Profiteroles

Choux pastry puffs filled with Italian custard and dipped in chocolate

The Price for the above menu is R190-00 per person excluding 10% service Charge and exclude vat

BUFFET MENU 2

STARTERS

Affettato Misto

A selection of locally produced cured meats and homemade marinated vegetables

Insalata Caprese (v)

Slices of mozzarella, juicy red tomatoes, garnished with olive oil and basil
A bread table

SALADS (CHOOSE 2)

Greek Style Salad

Crisp lettuce, tomato, onion, cucumbers, olives, feta and a sprinkling of oregano

Potato Salad

Delicious and creamy potato salad with fresh herbs and home-made mayo

Pasta Salad

Pasta tossed with seasonal vegetables, herbs and olive oil

Caesar Salad

Crisp lettuce, croutons, anchovies, grilled chicken tossed with a Caesar dressing and garnished with parmesan shavings (bacon optional)

MAINS (CHOOSE 3)

Veal Mushroom

Baby beef sautéed in butter and served with a creamy mushroom sauce

Tuscan Style Roast Chicken

Chicken pieces roasted with lemon, olive oil and fresh herbs

Roast Pork

Pork loin rolled and roast served with a rosemary gravy

Traditional Lasagne

Homemade pasta sheets layered with béchamel, bolognese sauce and parmesan

Cannelloni

Pasta tubes filled with spinach and ricotta baked with béchamel and Napoletana Sauce

Sides (Choose 2)

Roast Potatoes

Italian style crispy roast potatoes with rosemary, garlic and olive oil

Savoury Rice

Rice tossed with diced onions, vegetables and spices

Mediterranean Roast Vegetables

Seasonal vegetables tossed in olive oil, garlic and herbs and roasted.

Dessert

Tiramisu

Layers of biscuits, mascarpone, coffee and liqueur

Chocolate Mousse

Decadent homemade dark and white chocolate mousse

Fresh Fruit

Seasonal fruit served as a fruit salad or on platters

Chocolate Salame

A delicious combination of chocolate, biscuits and nuts rolled, chilled and sliced

Profiteroles

Choux pastry puffs filled with Italian custard and dipped in chocolate

The Price for the above menu is R210-00 per person excluding 10% service Charge and exclude vat

PRELIBATO BUFFET MENU

STARTERS

Beef Carpaccio

Thinly sliced beef fillet marinated in lemon juice and olive oil, garnished with rocket, black pepper and parmesan shavings

Prosciutto

Slices of Parma ham with a seasonal garnish (figs, melon etc....)

Caprese

Slices of handcrafted fior di latte mozzarella, ripe juicy tomatoes dressed with olive oil and fresh basil.

Smoked Salmon

Slices of smoked salmon garnished with rocket and black pepper drizzled with lemon juice and olive oil.

Prawn Skewers

Delicious prawn skewers Italian style tossed in garlic, olive oil and butter, with a hint of chilli

Grilled and Marinated Vegetables

Platters of homemade pickled peppers and brinjals, grilled and minted baby marrows and roast peppers

Suppli

Risotto balls stuffed with mozzarella, crumbed and fried

Bread Board

SALADS

(CHOOSE 3)

Gourmet Potato Salad

A favourite tossed with capers, spring onions, herbs and an olive oil mayonnaise

Greek Style Salad

Crisp lettuce, baby tomatoes, olives, cucumbers, onions, feta and oregano

Delectable Baby Spinach

Baby spinach drizzled with truffle oil, garnished with parmesan shavings

Caesar Salad

Crisp lettuce, croutons, anchovies, grilled chicken tossed with a Caesar dressing and garnished with parmesan shavings (bacon optional)

Big Mixed Salad

Mesclun mix lettuce, avocado (in season), spring onions, croutons, mozzarella, and sweet corn garnished with seeds and nuts

Lentil Salad

Lentils and Bulgar wheat tossed with celery, tomatoes, onions and drizzled with olive oil and balsamic vinegar

MAINS

(CHOOSE 3)

Roast Tuscan Chicken

Roast chicken with lemon and fresh herbs

Pork Loin Roast

Deboned and stuffed pork loin, crispy roast with a rosemary jus

Veal Mushroom

Baby beef sautéed in butter and served with a wild mushroom sauce

Fillet

Seared and roast whole beef fillet, sliced and served with a red wine reduction

Italian Roast Lamb

Deboned leg of lamb roast with garlic and rosemary

Baked Line Fish

Fresh hake topped with a herb and bread crust, baked with lemon, olive oil and a little cream

**PASTA MAINS
(CHOOSE 2)**

Traditional Lasagne

Homemade pasta layered with béchamel, bolognese sauce and parmesan and baked

Spinach and Ricotta Cannelloni

Pasta tubed filled with spinach and ricotta and baked with béchamel and Napoletana sauce

Pasta al Salmone

Pasta served in a creamy sauce with smoked salmon and garnished with dill and spring onions

Basil Pesto and Sundried Tomato Pasta

Pasta tossed in basil pesto with a dash of cream and garnished with sundried tomatoes

Pasta and Prawns

Pasta made with garlic prawns in a creamy tomato sauce

**SIDES
(CHOOSE 2)**

Italian Roast potatoes

Crispy roast potatoes with garlic and rosemary

Stuffed Bell Peppers

Roast sweet peppers stuffed with seasonal vegetables and cheese

Stir Fry rice

Rice tossed with diced peppers, baby marrows, green peas and onions

Roast Vegetables

Seasonal vegetables tossed in olive oil and roasted

Creamy Blue Broccoli

Broccoli baked with a creamy blue cheese sauce

DESSERT

Tiramisu

Layers of biscuits, mascarpone, coffee and liqueur

Fresh Fruit Skewers

Skewers of seasonal fruit served with a minted syrup

Pavlova

Chewy Italian meringue topped with fresh cream and fresh fruit

Profiterole Tower

Choux pastry puffs filled with Italian custard and garnished with caramel sugar

Coffee Pannacotta

Set coffee flavoured cream desserts served with a chocolate and coffee sauce

Cheeseboard

A selection of cheeses served with crackers and preserves

The Price for the above menu is R280-00 per person excluding 10% service Charge and exclude vat