

OPTION 1 MENU (Cool drinks are dependent on the client)
Breakfast: Pre-packed (Grab and go)breakfast includes 1 banana,1 apple,1 small danone yogurt ,1 fruit juice, crossant with Lettice, cheese, grilled bacon,2X fried eggs, tomato (per person)
Lunch: Chicken /Beef burgers served with chips Vegan/Vegetarian: Veggie burger with chips
Dinner : Jasmine Rice, Pap ,Junior T-bone steak with sautéed onions, Grilled bbq chicken thigh, mogodu , seasonal garden vegs with gravy Vegan/Vegetarian : Grilled hake with lemon butter sauce
Salads: Beetroot, Coslaw, Greek Salad
OPTION 2 MENU Dish and Seat down option
Breakfast Full Buffet: Boiled eggs, scrambled eggs, hash browns, fish cakes, Cheese grillers, grilled bacon, Boer wors hot pot, baked beans ,option for (rye ,brown, white and gluten free bread) 1 fruit juice .Fruit salad with plain yougurt also available
Lunch Full Buffet: Hearty beef stew with Pearls onions with young carrots, Cajun spiced roasted chicken pieces, Basmatic rice, macaroni and cheese, seasonal veg would be Summer panzanella salad with chickpea, tomato ,basil, mozzarella with toasted ciabatta Vegan/Vegetarian: Veggie/Fish Briyani with mushroom and chickpea rozotelle vegs
Salads: Tomato and cucumber salsa salad
Dinner Full Buffet: Chicken/beef shawarma with tomato salsa or chakalaka served with chips or potato wedges Vegan/Vegetarian: Veggie wraps served with chips

OPTION 3 MENU
Breakfast: Muesli, yougurt,Hot porridge matebelle, fresh fruit salad, packed toasted sandwiches (tomoto,chicken mayo,tuna)1 fruit juice
Lunch: Beef olives with beef gravy, chicken breast fillets with supreme in a creamed mushroom sauce, Potato mash, cous –cous ,seasonal veg would be shreddred Caesar garden salad Vegan/Vegetarian: Grilled Hake
Dinner: Samp,Pap,mogodu,cow trotters(Amanqina),Hard body chicken(umleqwa)
Served with spinach