

2013

Luncheon & Dinner Sample Menu

R289. PER PERSON excl. VAT

Price includes: Catering, Venue hire, Staff, Cutlery, Crockery & Glassware, Black Tablecloths, Black Serviettes & Black Chair covers.

We cater to your needs, ensuring you enjoy the best year-end function possible.

Table Starter:

A bowl of fresh Seasonal Lettuce, sun-ripened Cocktail Tomatoes, Cucumber Batons, Feta Cheese and Mixed Olives served with Herb toasted Croutons

Two Dips:

Cream Cheese & Sweet Chilli
Smoked Trout Pâté

Served with:

Mini Pita Breads
Assorted Cocktail Rolls & Butter

Carvery

Roast mature sirloin of Beef
Carved by the Chef and served with a Creamy Mushroom Sauce and assorted mustards

Buffet

Chicken Piccata with Neapolitan Sauce & Roast Baby Onions

Served with Savoury Rice

Spinach and Ricotta Cannelloni Provencal

Baked Potato Slices topped with Pommery Mustard and Mozzarella Cheese

Melange of hot Country Vegetables

Desserts

Chocolate Brownies

Strawberry Cheesecake

Freshly Sliced Fruit Platters with Cream

Ice Cream with Chocolate Sauce

Dietary requirements: Where possible we will be able to assist in planning a menu that accommodates your dietary requirements. Please talk to us about how we can make your function unforgettable!

the Dome
banqueting

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