

Saints, Sinners & Safari

Friday, October 6, 2017

Salads

East African Mango and Cucumber salad

Carrot Achaar

pickled carrot salad

South African Picnic Bread

Entrees

Sosaties

Lamb, apricot and onion Skewers

Peri-Peri Prawns and Jollof rice

Jumbo Shrimp Marinated in chili oil, lemon, and red bell peppers, served over aromatic rice

South African Orange Chicken

Boneless chicken thighs braised in citrus, honey, brandy, whole grain mustard and herbs

Frikkadel

Braised spiced meatballs

North African Beef Tagine

Tender Beef stewed with saffron, cinnamon, ginger and pepper served with curried vegetable cous cous

Shakshuka

Farmers sausage, peppers, onions, cumin and chili flake in a rich tomato sauce topped with goats cheese and baked eggs

Sweet Potato Croquettes

Carved Cape Salmon

Whole sides of Cape style Salmon carved to order and served with a sauce of onion, garlic, chili pepper and Sorel leaves

Passed Appetizers

Kofta Tarts

Minced beef, Moroccan spices and fresh herbs in Phyllo

Bhajias

Spiced Potato Fritters

Chutney Chicken Satay

Boneless chicken skewers glazed with mango chutney

Plantain Chips with Coconut Curry Dip

Desserts

Mini Milk Tarts

Traditional African Custard dessert in miniature tart form

Cape Town Brandy Pudding

Warm Bread pudding made with apricots, brandy and dates similar to “sticky toffee pudding”

Served with cream

Amarula Chocolate Fondue Dipping Station

Amarula spiked chocolate ganash with assorted items for dipping including fresh fruit, mini cookies and other sweet treats

**Amarula is a cream liqueur made from the fruit of the African Marula Tree, with flavors of chocolate, caramel and a hint of butterscotch*

Starbucks Coffee Station