

UPPER DECK
CHRISTMAS BUFFET MENU 2006
R110.00 PER PERSON

TAPAS

Grilled Marinated Calamari Fingers
Spicy Chicken Livers
Haloumi in capers, lemon juice and olive oil
Tempura Aubergines
Oven baked Jam Tomatoes
Jalapeno Poppers
Glazed Chicken Wings
Lemon and Herb Beef Goujons
Black pepper Chicken Strips

MEZZE

Rosemary and Garlic Roasted Olives
Feta Cheese
Homemade Meletzana
Pickled Fish
Shaved Parmesan
Homemade chicken pineapple sweet chilli
New Zealand Mussels in Basil Pesto
Marinated Calamari Salad

BREADS

Freshly home made bread

BUTTER

Herb and Garlic Butter

SOUP OF THE DAY

(Choice of Butternut, Creamy Chicken or Mediterranean Tomato)
(1 available on the day)

SALAD

Melon Salad
Tomato and Mozzarella Salad
Couscous and Feta

Bowl of Lettuce
Garlic and Parsley Croutons
Raw Spinach Salad
Rice Salad
Pasta salad
Potato Salad

DRESSINGS

Greek Dressing
Thai Vinaigrette Dressing
Green Goddess Dressing

PASTAS

Penne
Tagliatelle
Seafood
Napolitano
Bolognaise

STIR-FRY

Julienne Vegetable
Strips of Chicken
Strips of Rump
Upper Deck's Secret Stir-fry Sauce
Chinese Noodles

GRILL

Line fish of the Day
Roasted Turkey Breast with Cranberry Sauce
Roast Gammon with Apple Sauce
Chicken Kebabs
Shish kebabs
Marinated lamb Loin Chops
Marinated Pork Ribs
Sirloin Steak
Spicy Mutton sausage

CASSEROLE

Beef Casserole
Lasagna

CURRY

*Curry of the Day
(Mutton, Chicken or Vegetable)
(2 Available)*

VEGETABLES

*Corn on the Cob
Roasted Mediterranean Vegetables
Glazed Butternut
Stamp
Savoury Rice
Cajun seasoned potato wedges*

DESSERTS

*Malva Pudding with custard
Fresh fruit salad and ice cream
Home made chocolate mousse
Home made cream caramel
Selection of favorite ice cream*