

NORMA VILMA CATERERS

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EXECUTIVE BUFFET LUNCHEONS OR DINNERS

These menus are for groups of 50 pax or more. If you require for less than 50 pax, the price or menu may be adjusted accordingly.

EXECUTIVE BUFFET MENU

- *Rosemary & Garlic Butterfly Leg of Lamb with Gravy*
- *Artichoke & Proscuitto stuffed Chicken breasts with a creamy wine sauce*
- *Souvlakia (Grilled Beef Kebabs) served with Black Mushroom Sauce*
- *Vegetarian Lasagna with Blue Cheese, Confit Tomato and Leek*
- *Baby potatoes with Butter and Sage*
- *Grilled Mediterranean Vegetables*
- *Baby Spinach, Mayonnaise, Bacon and Parmesan Cheese Salad*
- *Rolls and Butter*

Dessert (choice of two):

- *Vanilla Pannacotta with Fresh Berry Coulis OR Italian Tiramisu*
- *Suspiro (port flavoured caramel and soft meringue dessert) OR Chocolate Nougat Cake*
- *Fruit Kebabs OR Fruit Platter*

ELEGANT BUFFET MENU

- *Chicken breasts stuffed with basil & mozzarella with a Neapolitana Sauce*
- *Pine Nut and Spinach Stuffed Leg of Lamb with Rosemary Dressing*
- *Grilled Fillet of Beef with Creamy Black Mushroom Sauce*
- *Vegetarian Lasagna with Blue Cheese, Artichoke and Spinach*
- *Potato Croquettes*
- *Grilled Mediterranean Vegetable Salad*
- *Greek Salad*
- *Rolls and Butter*

Dessert (choice of two):

- *Crepe Suzettes OR Caramel Apple Pudding with Custard*
- *White Chocolate Cheesecake with Fresh Berries OR Fresh Fruit Pavlova*
- *Fruit Kebabs OR Fruit Platter*

GREEK BUFFET MENU

- *Roast garlic butterfly Leg of Lamb served with Rosemary Gravy*
- *Spinach and Feta Stuffed Chicken breast served with creamy wine sauce*
- *Vegetarian Aubergine Moussaka*
- *Lemon potatoes or Savoury Rice*
- *Vegetables al dente or Grilled Mediterranean Vegetables*
- *Greek salad*
- *Pita bread and butter*

Dessert (choice of two):

- *Fresh fruit pavlova or Fruit platter*
- *Crème caramel or Rice pudding*
- *Cassata Trifle*

MEXICAN FAJITA MENU

- *Flour Tortillas (Maize Tortillas on request)*
- *Beef Picadillo (spicy beef mince) Filling*
- *Sliced Chicken, Onion and Red Pepper Filling*
- *Mushroom, Pepper and Onion Filling*
- *Guacamole, Roasted Tomato Salsa, Sour Cream, Grated Cheese and refried beans OR Frijoles Charres*
- *Green Salad*

Dessert (choice of two):

- *Pecan Nut Praline and Chocolate Fudge Pavlova*
- *Mexican Caramel Custard OR Rice Pudding*
- *Fruit slices OR Orange Bread and Butter Pudding*

ITALIAN HOT BUFFET MENU

- *Beef Parmesan with Creamy Proscuitto and Mushroom Sauce OR Beef Olives with Artichoke Stuffing in Creamy Wine Sauce*
- *Chicken Cacciatore (tomato and olive casserole)*
- *Plain Noodles with butter and fresh herbs or Polenta*
- *Tomato and Mozzarella salad with basil vinaigrette*
- *Vegetable antipasti: capsicums, brinjals, baby marrows, mushrooms and artichoke hearts or hot vegetables al dente*
- *Green salad with Italian dressing*
- *Italian bread and butter*

Desserts (choice of two)

- *Tiramisu*
- *Profiteroles or fresh fruit slices*
- *Cream caramel*

ITALIAN COLD BUFFET MENU

- *Beef carpaccio with fresh herbs*
- *Vitello Tonnato (Pot roast covered with tuna sauce and capers)*
- *Cold meat antipasti (Mortadella, salami, selection of hams and Parma ham and melon)*
- *Antipasto di Melanzane (Cold Italian style egg plant dish)*
- *Marinated vegetables: mushrooms, peppers, zucchini, artichoke hearts and asparagus*
- *Tomato and Provolone salad with basil vinaigrette*
- *Pasta salad with basil and sun-dried tomatoes*
- *Selection of Italian bread and butter*

Desserts (choice of two)

- *Fresh fruit platter or Fruit salad*
- *Tiramisu*
- *Profiteroles*

PASTA AND SAUCE MENU

- *Creamy Alfredo Sauce (Ham and Mushrooms)*
- *Beef Bolognese Sauce (Mince and Tomato)*
- *Creamy Pesto with Rosa Tomatoes, Grilled Chicken and Snap Peas*
- *Arrabiata Sauce (spicy tomato and chilli sauce)*
- *Spaghetti, Fettuchine, Penne and Farfalle*
- *Chopped Italian Salad*
- *Italian Bread and Butter*

Desserts (choice of two)

- *Italian Pannacotta with Fresh Berry Coulis*
- *Tiramisu OR Profiteroles*
- *Fruit Platter or Fruit Kebabs*

CARVERY BUFFET MENU

- *Sliced Beef with horseradish and mustards*
- *Sliced Pork in orange sauce or Lamb with mint sauce*
- *Chicken Tikka Masala Curry / Chicken Stroganoff or Chilli and Lime Roasted Chicken Pieces*
- *Potato croquettes*
- *Creamed Spinach and Roasted Pumpkin*
- *Savoury, White or Yellow Rice*
- *Green Salad OR Fresh Herb Salad*
- *Rolls and Butter*

Desserts (choice of two)

- *Traditional Trifle OR Chocolate nougat cake*
- *Fruit pavlova OR Fresh Fruit Kebabs*
- *Malva Pudding and Custard OR Apple Delight and Cream*

FRENCH BUFFET MENU

- A Choice of: Coq au Vin (chicken pieces with vegetables and wine) / Chicken a la Biere (chicken pieces with creamy beer and vegetable sauce) / Poulet Vallee D'Augc (chicken with a cider and mushroom sauce)
- A choice of: Beef Bourguignon / Beef Paupiettes / Beef Provencale OR Fillet of Beef with Black Grape and Port Sauce
- Vegetable roulade OR Artichoke and Blue Cheese Quichettes
- Mashed potatoes with rocket and toasted almonds
- Mixed vegetables julienne
- French salad
- Bread and butter

Dessert (choice of two)

- Country apple pie with Cream OR Apple Crumble with Crea,
- Chocolate mousse terrain
- Profiteroles OR Crème Caramel

PORTUGUESE BUFFET MENU

- Bacalhau com Natas (Codfish with cream)
- Roast leg of pork (Perna de Porco Assada) or Pork with clams
- Chicken curry (Chacuti de Galinha) or Fried chicken (Galinha Cerejada)
- White Rice OR Roast potatoes
- Baked pumpkin, creamed spinach OR medley of peas and carrots
- Herb Salad
- Stone and Portuguese bread

Dessert (choice of two)

- Molotov or Crème caramel
- Fresh fruit platter or Pastais de Nate or Fruit pavlovas
- Chocolate mousse or Rice pudding

INDIAN BUFFET MENU

- Mild Chicken Curry or Chicken Korma
- Lamb Korma or Mild Lamb Curry
- Channa Dahl (mild chick pea curry)
- Basmati Rice
- Popadums, roti bread and sambals (salsa, chutney, coconut and banana)
- Green Salad

Dessert (choice of two):

- Coconut Crème Caramel or Spicy Coconut Custard
- Banana in lime juice with Coconut Crepes
- Mango Sorbet (seasonal) of Fresh Sliced Fruit

CHINESE BUFFET MENU

- *Chicken and almonds or Hoi Sin chicken or Crispy lemon chicken*
- *Beef with black bean sauce or Beef with cashews*
- *Sweet and sour pork or BBQ pork meat*
- *Stir fry vegetables Julienne*
- *Oriental fried noodles*
- *White steamed rice or Fried rice*

Dessert (choice of two)

- *Bow Ties*
- *Litchi Ice Cream*
- *Fresh fruit slices*

OUT OF AFRICA MENU

- *Butterfly Karoo leg of lamb served with Minted Madeira sauce*
- *Spicy chicken curry served with sambals*
- *A choice of: Ox tail stew / Tomato bredie or Babootie*
- *A choice of: Roasted potatoes / Creamed potatoes or Pap and Chakalaka*
- *Baked butternut with cinnamon sugar*
- *Creamed spinach*
- *Country salad platters: avocado, bean shoots, baby spinach, cherry tomatoes, baby beets and assorted lettuce*

Dessert (choice of two)

- *A choice of: Brandy Tart with Custard / Ice Cream or Trifle*
- *A choice of: Milk Tart / Lemon Meringue Pie or Malva Pudding*
- *Fruit Kebabs with yogurt dip or Fruit salad and cream*

PERUVIAN MENU (1)

- *Causa de Atun (Mashed potato layered with tuna, mayonnaise & avocado)*
- *Choros a la Chalaca (Mussels marinated in Peruvian Salsa) OR Cebiche de Champinones (Lemon marinated Mushrooms)*
- *Aji de Gallina (Shredded chicken casserole with parmesan and pecan nuts) OR Arroz con Pollo (Coriander and Chicken Rice)*
- *Escabeche de Pescado (Hake fillets with Tomato and Onion Relish)*
- *Seco de Carne a la Norterna (Coriander and Chilli Beef Stew)*
- *Pimientos Rellenos (Pork Stuffed Red and Green Peppers)*
- *Frijoles (Black Beans)*
- *Arroz Blanco (White Rice)*
- *Green salad*
- *Rolls and Butter*

Dessert (choice of two)

- *A choice of: Arroz con Leche (Rice Pudding) OR Suspiro Limena (Port Scented Caramel with Soft Meringue Topping)*
- *Alfajores (Caramel filled Shortbread Biscuits)*
- *Sliced Fruit Platters*

PERUVIAN MENU (2)

- *Causa de Camarones (Mashed potato layered with prawn, mayonnaise & avocado)*
- *Cebiche de Pescado (Lemon Marinated Kingklip with Coriander and Chilli) OR Cebiche Caliente de Camarones (Hot Lemon Marinated Prawns with Onion and Coriander)*
- *Arroz con Pato (Duck and Coriander Rice)*
- *Lomo Saltado (Fillet of beef with tomato and onion stir fry style served with Crispy Chips)*
- *Seco de Cordero con Frijoles (Coriander flavoured Lamb Stew with Beans)*
- *Kingklip a lo Macho (Kingklip with Creamy Seafood Sauce)*
- *Arroz Blanco (White Rice)*
- *Green salad*
- *Rolls and Butter*

Dessert (choice of two)

- *A choice of: Arroz con Leche (Rice Pudding) OR Suspiro Limena (Port Scented Caramel with Soft Meringue Topping)*
- *Alfajores (Caramel filled Shortbread Biscuits) OR Picarones (pumpkin fritters served with Sweet Molasses Sauce)*
- *Sliced Fruit Platters*

CHRISTMAS MENU 1

- *Rolled and deboned turkey with gravy and cranberry sauce*
- *Roast leg of pork served with Orange sauce*
- *Roast peppered crust sirloin served with mustard and gravy*
- *Rice and asparagus mould*
- *Baby roast potatoes with butter and fresh herbs or Potato Duchess*
- *Spinach and crouton salad*
- *Fresh Green Salad or Fresh Vegetables as dente*
- *Apple Sauce*
- *Selection of rolls and butter*

Desserts (choice of two):

- *Fresh fruit pavlova*
- *Orange crème caramel*
- *Ice cream and hot chocolate sauce*

CHRISTMAS MENU 2

- *Rolled and deboned turkey stuffed with black cherries and pistachios and served with black cherry sauce*
- *Gammon with Madeira sauce or Stuffed pork loin*
- *Butterfly leg of lamb with mint jelly*
- *Potato croquettes*
- *Asparagus or Artichoke rice*
- *Selection of fresh vegetables al dente*
- *Caesar salad or Green salad*
- *Waldorf Salad*
- *Hot pineapple sauce or Apple sauce*
- *Selection of breads and butter*

Dessert (choice of two):

- *Litchi pavlova*
- *Christmas pudding and custard or Brandy butter*
- *Orange crème caramel*

***Prices include Copper Chaffing Dishes and Serving Spoons
Prices exclude Cutlery, Crockery, Delivery and VAT***