

Natte Valleij Wedding Menu

This is the unformatted copy of the menu developed exclusively for the Natte Valleij Wedding Venue.

STARTERS

Starters Choose *ONE* starter.

SEAFOOD

- Curried Fish Madras Croquettes
- Thai Green Shrimp with Mussels and Coconut Milk
- Creamy Black Mussel Pot

SOUPS

- Butternut Soup with a hint of coconut milk.
- Minted Green Pea Soup with fresh cream.
- Wholesome Chicken Noodle Soup for the soul. Topped with a sprinkling of whole kernel corn.
- Fresh and Creamy Chilled Broccoli Soup with French Herbed Croutons. (Also Delicious as a Hot Soup!)
- Chinese Chicken and Sweet Corn Soup with hints of Ginger.
- Cauliflower soup with hints of nutmeg.

OTHER

Our very popular self-serve bread selection:
An array of fresh loaves and crackers accompanied by pate's, cheeses, preserves and jams.

- Wraps filled with Chicken-Mayo and Salad Greens and Served with a Balsamic Reduction
- Phylo cups with Asian beef and noodle salad.
- Phylo cups with chicken salad.
- Biltong salad consisting of shavings of beef biltong on a bed of greens and served with a sweet balsamic reduction.

SALADS

For summer weddings, our salad selection makes for an elegant, yet refreshing and light starter.

Choose any 3 of:

- Apple and Blue Cheese Salad sprinkled with nuts
- Pear and Roquefort Salad. Served with a Dijon Mustard Dressing
- Sweet and Sour Noodle Salad
- Creamy green and red Coleslaw with tangy mayonnaise
- Tossed Garden Salad
- Rice and vegetable salad
- Curry Bean Salad
- Traditional Potato Salad
- Traditional Beetroot Salad
- Tangy 3 Bean Salad
- Carrot salad with orange or pineapple
- Tomato, Mozzarella and Red Onion Salad with a Caper and Basil Dressing
- Beanstalk Mediterranean Salad: A Salad of Rocket, Baby Spinach, Rosa Tomatoes and French Herbed Croutons. Lightly Sprinkled with Cashew Nuts.
- Cold Salad of Baby Potatoes with Greek Yoghurt and Fresh Herbs
- Apple, Red Cabbage and Courgette Salad. Served with a vinaigrette and topped with sunflower seeds.
- Mediterranean Potato Salad: A layered salad potato, tomato, garlic, red onion and peppers.
- Salad of Strawberries, Grapes and Feta with a Balsamic Dressing (Seasonal)
- Crushed wheat salad: an interesting salad of crushed wheat, red onion, pineapples and other seasonal goodies.
- Couscous salad with roast vegetables and served with a Dijon mustard vinaigrette.
- Couscous salad with a Mediterranean touch of rosa tomatoes, feta and olives.



MAIN COURSE

Build your own main meal with our selection of delectable courses.

Choose one red meat dish and one poultry | If the lamb shank is chosen, this is served as the only meat.

MEAT COURSE

Choose one meat dish.

Roasted leg of Lamb with Rosemary and Lemon Juice

Roast Beef with a rich, brown gravy

Cape Malay Lamb Curry

Beef Stroganoff in a Creamy Red Wine Reduction

Moroccan Lamb Shank: hints of citrus and spice

Lamb spit: If you opt for the spit, it will be served with 2 salads from our salad selection together with crushed baby potatoes with garlic and herbs and pearl onions.

Cold meats and salads. If this option is chosen your guests will be served with cold leg of lamb and cold chicken together with 3 salads from our salad selection.

POULTRY COURSE

Choose one poultry dish (If lamb shank is chosen please skip this section)

Chicken curry

Chicken Korma –a lovely, mildly spiced chicken dish smothered in Greek yoghurt – real comfort food.

Chicken A la King

SIDES

Select any three sides to have with your main course.
(Combination of Salad and/or Warm Sides)

SALADS

Apple and Blue Cheese Salad sprinkled with nuts

Pear and Roquefort Salad. Served with a Dijon

Mustard Dressing

Sweet and Sour Noodle Salad

Creamy green and red Coleslaw with tangy mayonnaise

Tossed Garden Salad

Rice and vegetable salad

Curry Bean Salad

Traditional Potato Salad

Traditional Beetroot Salad

Tangy 3 Bean Salad

Carrot salad with orange or pineapple

Tomato, Mozzarella and Red Onion Salad with a Caper and Basil Dressing

Beanstalk Mediterranean Salad: A Salad of Rocket, Baby Spinach, Rosa Tomatoes and French Herbed Croutons. Lightly Sprinkled with Cashew Nuts.

Cold Salad of Baby Potatoes with Greek Yoghurt and Fresh Herbs

Apple, Red Cabbage and Courgette Salad. Served with a vinaigrette and topped with sunflower seeds.

Mediterranean Potato Salad: A layered salad potato, tomato, garlic, red onion and peppers.

Salad of Strawberries, Grapes and Feta with a Balsamic Dressing (Seasonal)

Couscous salad with roast vegetables and served with a Dijon mustard vinaigrette.

Crushed wheat salad: an interesting salad of crushed wheat, red onion, pineapples and other seasonal goodies.

WARM SIDES

White rice

White rice with parsley

Sweet pumpkin

Crushed baby potato with garlic butter and herbs

Caramelized Sweet Potato

Steamed Medley of Veg

Baby potatoes and green beans with garlic butter and sesame seeds

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Catering



Decor



Function Hire



Hair & Beauty

DESSERT

Select one from our list, or delight your guest with one of our interactive dessert stations.

Death by Chocolate: Individual mousse cups with glossy chocolate ganache and sprinkled with nuts.

Traditional Koeksisters and milk tart.

Peppermint crisp tart served in individual containers.
Individual, petite trifles

OR

Our Candy Table Display: A Variety of candy in a selection of glass containers.

OR

Our very popular pavlova station where you create your own pavlova by choosing the toppings of your choice (toppings such as fresh cream, chocolate chips, chocolate sauce, fresh berries, berry coulis and finely chopped nuts), or create your own eton mess with meringues.

CANAPES AND DRINKS

*We offer a specialised canapé menu at **R35,00 pp**. These can be served as pre-snacks while the guests wait, or while the couple is taking photos after the ceremony.*

*With this you can also offer your guests a welcome drink at a cost of **R20 pp**.*

Choose any 4 of the following:

SAVOURY ITEMS

Mini chicken Caesar Wraps

Crisp French Bruschetta with a topping. various toppings

Mini minute-steak Portuguese Prego burgers

Crispy Spinakopita Phyllo Parcels
Spinach and Feta

OR

Roasted Butternut

Traditional Chinese Spring Rolls with a sweet and sour dipping sauce

Traditional Mini Italian Meatballs with red pepper pesto

Mini croissants with a selection of savoury fillings

Smoked salmon and caviar blinis

Mini Vietnamese Chicken Salads

Phylo cups with Asian Beef Salad

Phylo cups with chicken salad

Phylo cups with sweet chili cream cheese

Free-Range biltong bites with a cognac and balsamic syrup.

SWEET ITEMS

Pain au chocolat (Mini chocolate coated croissants)

Banana and Mango Spring

Mini Pavlovas with Fresh Fruit and Berry Coulis

PRE-DRINKS

Long Island Pomegranate Ice Tea (Alcoholic or non-alcoholic)

Bubbly with a cherry

Tropical fruit punch (Alcoholic or non-alcoholic)

Mogito's

Sherry

Gluwein

Fruit Juice

Remember to ask about our wedding cakes.

We also offer Vegetarian/Vegan options for selected guests, or can source Halaal or Kosher Meals. Talk to us about the dietary requirements of your guests.

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Catering



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