

Menu – September 2017

Dear Resident.

Kindly note that all meals will be charged as indicated on the Menu.

#### **STARTERS & DESSERT WILL BE AVAILABLE IN ADDITION TO ANY MAIN COURSE**

EXAMPLE:			
STARTER + MAIN COURSE	MAIN COURSE + DESSERT	STARTER + MAIN COURSE + DESSERT	

#### UPSIZE YOUR PROTEIN PORTION FOR AN ADDITIONAL CHARGE OF R9.00

\*Menu items may change, subject to availability\*

MEAL PRICES				
STARTER	R 10.00			
STANDARD MAIN COURSE	R 46.00			
PREMIUM MAIN COURSE	R 59.00			
SUNDAY MAIN COURSE	R 75.00			
DESSERT	R 14.00			
TAKE AWAY CHARGE	R 5.00			
UPSIZE PROTEIN	R 9.00			

#### Kindly book as follows:

Lunches by 16:30 for the following day. Pub Suppers by 11am the morning. Saturday & Sunday meals by 16h30 on Fridays.







Spring has Sprung !

Pop up in the bistro & enjoy some eats with family & friends

	SNACKS	BEVERAGES
R35.00 per person	Cakes slice, Sandwiches, Chocolate Eclairs & Mini Quiches	Tea / Coffee Served on request



BRALL BURNER BRALL

# Boardwalk BISTRO Pub Suppers

#### **TUESDAY PUB SUPPERS:**

	OPTION 1 R46.00	OPTION 2 R15.00
5 SEPTEMBER 2017 TUESDAY	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	TOMATO SOUP SERVED WITH A BREAD ROLL
12 SEPTEMBER 2017 TUESDAY	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	VEGETABLE SOUP SERVED WITH A BREAD ROLL
19 SEPTEMBER 2017 TUESDAY	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	LENTIL SOUP SERVED WITH A BREAD ROLL
26 SEPTEMBER 2017 TUESDAY	BEEF SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SPINACH SOUP SERVED WITH A BREAD ROLL

#### FRIDAY PUB SUPPER: 1, 8, 15, 22 & 29 SEPTEMBER 2017

FRIED FISH & CHIPSR59.00SERVED WITH A SIDE SALAD

CALAMARI & CHIPS R59.00 SERVED WITH A SIDE SALAD FISH FRY FISH FRY

BOOKINGS ARE TO BE MADE BEFORE 11AM ON THE DAY





### Western Province Caterers Presents

## The Mod Squad



Venue : Evergreen Muizenberg Date : 6 September 2017 Time : 12h00





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 SEPT 2017 FRIDAY	SPINACH & MUSHROOM PHYLLO TART	GRILLED CHICKEN STRIPS WITH SWEET CHILLI SAUCE, SWEET POTATO MASH & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH SWEET POTATO MASH & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH CUSTARD
2 SEPT 2017 SATURDAY	BEAN SOUP SERVED WITH A BREAD ROLL	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BACON CARBONARA PASTA SERVED WITH A BEETROOT SALAD	FRUIT JELLY WITH CUSTARD
3 SEPT 2017 SUNDAY	LENTIL & VEGETABLE SOUP SERVED WITH A BREAD ROLL	ROAST GAMMON WITH MUSTARD SAUCE, CHICKEN & LEEK PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES		DESSERT DUO: CHOCOLATE MOUSSE WITH NUTS & CRÈME BRULE





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
4 SEPT 2017 MONDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	BEEF & VEGETABLE CURRY WITH LENTIL RICE & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
5 SEPT 2017 TUESDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	PORK SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BANANA PANCAKES WITH WHIPPED CREAM
6 SEPT 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	DESSERT OPTION
7 SEPT 2017 THURSDAY	LEEK & POTATO SOUP SERVED WITH A BREAD ROLL	HAWAIIAN CHICKEN KEBABS WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
8 SEPT 2017 FRIDAY	CAPRESE SALAD	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON, BUTTERNUT & FETA QUICHE WITH SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
9 SEPT 2017 SATURDAY	PEA SOUP SERVED WITH A BREAD ROLL	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH A GREEN SALAD	STEWED CINNAMON APPLES WITH CUSTARD
10 SEPT 2017 SUNDAY	VEGETABLE SPRINGROLLS WITH SWEET CHILLI SAUCE	ROAST PORK LEG WITH APPLE SAUCE & CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE & COFFEE TRIFLE





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
11 SEPT 2017 MONDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	CHICKEN A LA KING WITH SAVOURY RICE & SEASONAL VEGETABLES	FISHERMANS COTTAGE PIE WITH SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
12 SEPT 2017 TUESDAY	LENTIL SOUP SERVED WITH A BREAD ROLL	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
13 SEPT 2017 WEDNESDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	SAVOURY MINCE PANCAKES WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI QUICHE WITH SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
14 SEPT 2017 THURSDAY	BALSAMIC ROAST BEETROOT WITH ROCKET & FETA	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY & SEASONAL VEGETABLES	WAFFLES WITH SYRUP & WHIPPED CREAM
15 SEPT 2017 FRIDAY	CHICKEN NOODLE SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH, POTATO WEDGES & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION RELISH, GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
16 SEPT 2017 SATURDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	TUNA & CORN QUICHE WITH SEASONAL VEGETABLES	BEEF & VEGETABLE STEW WITH PARSLEY RICE & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
17 SEPT 2017 SUNDAY	BUTTERNUT SOUP SERVED WITH A BREAD ROLL	LEMON & HERB ROAST C BEEF & MUSHROOM PIE SEASONAL V	, ROAST POTATOES &	BAKED SAGO PUDDING WITH APRICOT & CUSTARD





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
18 SEPT 2017 MONDAY	ROAST BUTTERNUT WITH FETA & ROCKET	BEEF MEATBALLS WITH GRAVY, SWEET POTATO MASH & SEASONAL VEGETABLES	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
19 SEPT 2017 TUESDAY	SPINACH SOUP SERVED WITH A BREAD ROLL	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
20 SEPT 2017 WEDNESDAY	CAPRESE SALAD	PORK & APPLE PIE WITH GRAVY & SEASONAL VEGETABLES	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	DESSERT OPTION
21 SEPT 2017 THURSDAY	SALAD TRIO	BEEF & CABBAGE BREDIE WITH LENTIL RICE & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
22 SEPT 2017 FRIDAY	BEAN SOUP SERVED WITH A BREAD ROLL	CALAMARI WITH TARTAR SAUCE, CHIPS & BEETROOT SALAD	BACON, BUTTERNUT & FETA QUICHE WITH SEASONAL VEGETABLES	BAKED COCONUT PUDDING WITH CUSTARD
23 SEPT 2017 SATURDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & MUSHROOM TAGLIATELLE SERVED WITH A GREEN SALAD	WAFFLES WITH SYRUP & WHIPPED CREAM
24 SEPT 2017 SUNDAY	MUSHROOM SOUP SERVED WITH A BREAD ROLL	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	BAKED APPLE PUDDING WITH CUSTARD





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
25 SEPT 2017 MONDAY	ROAST SWEET POTATO WITH FETA & OLIVE OIL	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	SPINACH, MUSHROOM & FETA QUICHE WITH SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
26 SEPT 2017 TUESDAY	PEA SOUP SERVED WITH A BREAD ROLL	SWEET & SOUR CHICKEN WITH ROAST SWEET POTATO & SEASONAL VEGETABLES	PORK STROGANOFF WITH LENITL RICE & SEASONAL VEGETABLES	CINNAMON PANCAKES DRIZZLED WITH CHOCOLATE SAUCE
27 SEPT 2017 WEDNESDAY	BAKED BABY MARROW WITH TOMATO RELISH & MOZZARELLA	SPAGHETTI BOLOGNAISE TOPPED WITH CHEESE & SERVED WITH A GREEN SALAD	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
28 SEPT 2017 THURSDAY	TOMATO SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH , MASHED POTATO & SEASONAL VEGETABLES	CHICKEN & SPINACH PANCAKE WITH SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
29 SEPT 2017 FRIDAY	TOMATO SOUP SERVED WITH A BREAD ROLL	CHICKEN & MUSHROOM QUICHE WITH SEASONAL VEGETABLES	BEEF MEATBALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
30 SEPT 2017 SATURDAY	SWEET CORN FRITTERS SERVED WITH SWEET CHILLI SAUCE	SPINACH & FETA CANNELONI WITH SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD

