



Email: enquiries@saffronkitchen.co.za

Web: <http://www.saffronkitchen.co.za>

Vat no: 4430252157

Reg No: 2009/012019/23

Tel: 011-434-5342

Fax: 011-434-5325

Halaal Buffet Menu Minimum 25 People

Vegetarian Meals

A cauliflower and chickpea curry served with cumin and coriander infused basmati rice, sambals and chutney

Italian style Vegetarian lasagna served with a trio of cheeses

Parma Macaroni and cheese with a hint of oregano and basil

Catalan Vegetable paella with chickpeas, saffron, eggplant and Courgette

Vegetable Balti served with basmati rice, sambals and chutney

Individual Vegetable Wellingtons

Caramelized Onions and Vegetable Moussaka

Aubergine steaks topped with smoked mozzarella

Grilled Butternut steaks season with rosemary and thyme

Vegetable briyani served with cucumber Raita

Vegetable Pie – Medley of Veg





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Chicken Meals

Spiced orange roast chicken

Flame grilled turmeric & coconut cream chicken with charred spring onions

Lemon and garlic chicken skewers with caramelized pineapple

Cinnamon and orange Barbecued chicken

Filled chicken breast with spicy Chakalaka and spinach

Leek and mushroom filled chicken breast

Thyme & parsley infused Chicken Chasseur with brown mushrooms

Hot and sweet Harrissa chicken served with creamy cilantro and mint sauce

Chicken breast stuffed with mozzarella and sun dried tomato

German Chicken Snitzels served with a Pepper sauce

Chicken sosaties in a sweet chilli sauce

Roast Chicken marinated with rosemary, onion and lemon

Jamaican style Jerk barbecued chicken served with a pineapple & ginger chutney

Baked chicken with thyme and sage butter

Chicken Trombone

Chicken Galantine served with a mushroom sauce

Chicken Picatta

Chicken Tikka-Chicken marinated in yogurt & spices

Grilled mild peri-peri chicken fillets Served with 1 of the following sauces -
Freshly Cracked Black Pepper sauce, Portabella Mushroom sauce, Creamy Cheese sauce





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Beef Meals

Sirloin or Rump steaks with a choice of 1 of the following sauces –
Monkey gland sauce, Trinchado Sauce, Freshly Cracked Black Pepper Sauce, Madagascan
green pepper Sauce, Mushroom Sauce

Rump Espetadas-Skewers of rump on the traditional bay skewer
Bitoque-Mature sirloin served with a coffee sauce

English roast beef Served with horseradish sauce

Steak Trinchado with a chilli and garlic flakes

Traditional Portuguese Roast Beef

Smoked Sweet stick short rib fingers

Beef bracirole (Italian beef rolls)

Slow cooked barbeque beef Mac n cheese

Beef Enchilada tray Bake

Cheeseburger meatballs in tomato and basil relish

Meatballs in creamy mushroom ragu

Beef and charred spring onion skewers with sweet soy basting sprinkled with
sesame seeds





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Lamb Meals

Summer Braai'ed Lamb Chops Served with an onion relish

Roast lamb Served with mint sauce

Tender Lamb Espetadas-Tender Lamb Espetadas with bell peppers

Durban Lamb Curry served with the bone in

Succulent lamb briyani served with cucumber Raita

Slow roasted Greek Lamb served with Minted yoghurt

Oregano and garlic seasoned Lamb with a sundried tomato and feta filling

Seared Lamb noisettes with a thyme and butter basting

Tandoori lamb cutlets

Cumin, coriander and chilli lamb koftas





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Prawn and Fish Meals

Grilled Hake Served with lemon butter

Grilled Hake topped with sweet and sour peppers

Grilled Prawns with a mild Peri-Peri spice

Mozambiquan Prawn Curry

Prawn Korma

Tandori Prawns

Basque Seafood Paella Fresh fish, prawns, clams, mussels in a tomato and coriander sauce

Rice Dishes	Potato dishes	Vegetable accompaniments
Plain white rice	Potato wedges	Grilled Veggies
cumin scented Basmati rice	Roast potatoes	Stir-fried veggies
Savoury rice	Baked potatoes	Creamed spinach
Turmeric and raisin rice	Piteu potatoes	Cinnamon roast butternut
Paprika & green pepper rice	Creamy garlic potato bake	Rosemary & thyme roasted pumpkin
Lemon and coriander rice	Mash potato	Roasted Med vegetables

Baby Potato salad dressed in a coriander infused olive oil vinaigrette	A condensed Milk infused potato & spring onion salad
Mediterranean Salad	Moroccan spiced carrot salad
Beetroot and spinach salad topped with marinated feta & toasted walnuts	Couscous salad infused with coriander cucumber and tomato
Cape curry three bean salad	Avocado, baby spinach and four bean pasta salad
German coleslaw	Curried Pasta salad