



Email: [enquiries@saffronkitchen.co.za](mailto: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

## Spit Braai Menu – min 25 people

### From the Spit

<u>Protein Option 1</u>	<u>Protein Option 2</u>
Karoo lamb legs –marinated in rosemary and sage	Whole Lamb marinated with thyme, barbeque sauce and bay leaves
Spicy baby chicken-mild peri-peri flavour	Lemon and herb whole chickens-marinated in olive oil and fresh herbs
Buttocks of beef-in Delicious barbeque marinade	Rolled joint of beef – with a mustard and honey crust

### Selection of Salads-choose three of the following

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

### From the hotpots-choose three of the following

Pap and sauce- South African pap with tomato and onion gravy	Mediterranean roasted vegetables- zucchini, brinjals, mixed peppers and tomatoes
Vegetable pie Delicious medley of veg topped with mashed potato & cheese	Black Mushrooms- topped with feta infused spinach
Potato bake-slices of potato in a cream cheese and onion topping	Baked potatoes served sour cream and chives
Baby potatoes & caramelized cocktail cooked at the bottom of the spit	Piteu potatoes –roast potatoes topped with a tomato and onion relish
Milho Frito-Portuguese mielie meal fried in olive oil	cinnamon spiced roasted butternut
Feta infused Creamy spinach	Barbeque grilled Corn



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**Price per person Includes:**

**The chef to carve the meat (First 6 hours – excludes weekends and public holidays)  
The Braai and charcoal**

**Excludes**

**Delivery Fee**

**Crockery and cutlery**

**Added chef hours & waiting staff**