

MENU PROPOSAL
CODESA
350 DELEGATES
20-21 DECEMBER 1991

BUFFET LUNCHEON

HORS D'OEUVRES

Black Forest Ham and Smoked Beef
with Melon and Relishes

Paté en Croute Maison
with Brandied Grapes

Smoked Fillets of River Trout Garni
with Creamed Horseradish

Gravadlax Salmon with Dill Dressing

Seafood Salad of Shrimps,
Mussels, Calamari and Linefish

Terrine of Shrimps with Brandy

SALAD SELECTION

Butter Lettuce, Water Cress and Radishes

Baby Marrow with Peppers and Pecan Nuts

Marinated Mushrooms with Spring Onions

Mixed Garden Salad

English Cucumber with Dill

Iceberg Lettuce with Grapes, Oranges,
Pineapple and Mint

served with

French Dressing, Roquefort Dressing,

Herb Cream, Feta Cheese, Ripe Olives
and Garlic Croutons

MENU PROPOSAL (Cont)
CODESA
350 DELEGATES
20-21 DECEMBER 1991

HOT DISHES
(20-12-91)

Roast Sirloin of Beef with
Sauce Bordelaise

Duckling with Orange Sauce

Fillet of Cape Salmon with Shrimps
and Sauce Nantaise

served with Seasonal Vegetables

(21-12-91)

Rack of Karoo Lamb with Rosemary Jus

Chicken Breast Fillet in Sherry
Cream with Mushrooms

Provencale Seafood Ragout with
Prawns, Linefish, Calamari and Mussels

served with Seasonal Vegetables

DESSERT BUFFET

Assorted Pastry Confections

Pitachio Mousse with Amaretto and
Fresh Strawberries

Tiramisu Cream Cheese Dessert with
Mocca and Brandy

Salad of Tropical Fruits and
Rich Vanilla Icecream

Croque-en-Bouche

Cheese Board with Fruit Basket,
Vegetable Crudites and Biscuit Crackers

Filter Coffee

(Bisf 4)
Convention
Management

CODESA
SUPPORTERS & PRESS R48.00
1200 PERSONS
15 & 16 MAY 1992

R/G = R20.00

Cocktail = del = R 35.00
OTB = R 25.00

BUFFET LUNCHEON

HORS D' OEUVRE

DUCK TERRINE WITH GREEN PEPPERCORNS AND ORANGE

WHOLE POACHED YELLOWTAIL FILLED WITH
SEAFOOD SALAD

SMOKED BUTTERFISH AND PEPPERED MACKEREL FILLET

SPICY MARINATED LINEFISH FILLETS AND
MUSSELS VINAIGRETTE

VARIETY OF DANISH AND COTTAGE HAM WITH
TROPICAL FRUITS

TERRINE OF GARDEN VEGETABLES

SOUP

CREAMY VEGETABLE SOUP WITH CRISP CROUTONS

SALADS

FRESH GARDEN SALAD

POTATO MAYONNAISE

BABY MARROW AND PIMENTO

CARROT AND PINEAPPLE

SPINACH AND GARLIC CROUTONS

DUTCH COLE SLAW

PASTA WITH EGG AND PEAS

Menus

HOT DISHES
(15/05)

GRILLED BUTTERFISH CUTLETS WITH A
MUSTARD AND TARAGON BEURRE BLANC

CHICKEN CASSEROLE WITH MUSHROOM AND GLAZED ONIONS

VEGETARIAN CANELLONI BAKED WITH MOZARELLA CHEESE

SPIT ROASTED KAROO LAMB
SERVED WITH

SEASONAL VEGETABLES AND BOULANGERE POTATOES

(16/05)

WHOLE LINEFISH BAKED WITH TOMATO, WINE AND HERBS

LAMB CURRY WITH RICE AND CONDIMENTS

VEGETARIAN MUSHROOM QUICHE

ROAST HIP OF BABY BEEF WITH SHERRY SAUCE
SERVED WITH

SAUTE POTATOES AND SEASONAL VEGETABLES

DESSERT

RHUBARB AND APPLE MERINGUE PIE

FRUIT SALAD AND ICE-CREAM

ORANGE AND CHOCOLATE CHARLOTTE

CREME DIPLOMAT WITH BLACK CURRENT TOPPING

BAKED CHEESE CAKE

PEACAN NUT PIE AND CREAM

COFFEE

CODESA DELEGATES
600 PERSONS
15 & 16 MAY 1992

R60.00

BUFFET LUNCHEON

HORS D' OEUVRE

PATE OF OSTRICH AND GUINEA FOWL IN SESAME PASTRY

TERRINE OF SPRINGBOK WITH MADEIRA

FRESH SALMON TROUT GARNI AND CANADIAN
SMOKED SALMON WITH CREAMED HORSERADISH

SEAFOOD TERRINE AND AVOCADOS WITH ATLANTIC SHRIMPS

SMOKED SAVOURY MEATS WITH MELONS OR PICKLES

SPINACH AND FETA STRUDEL

SOUP

MINESTRA OF FRESH VEGETABLES
WITH PASTA, CROUTONS AND PARMESAN CHEESE

SALADS

GREEK SALAD WITH FETA AND BLACK OLIVES

SWEET-SOUR CUCUMBERS AND DILL

CELERIAC AND BABY MARROWS WITH WALNUTS

TOMATO AND SPRING ONIONS

BABY SPINACH AND GARLIC CROUTONS

MUSHROOM AND HERBS

PASTA WITH CELERY AND MOZARELLA

POTATO WITH CREAM MAYONNAISE

HOT DISHES
(15/5)

CANADIAN SALMON STEAKS WITH SAUCE BEARNAISE
ROAST FARM DUCKLING WITH APPLE AND GINGER
VEGETARIAN CANELLONI BAKED WITH MOZARELLA CHEESE
ROAST FILLET ROTI IN GRAINY MUSTARD AND HERB
WITH BURGUNDY SAUCE
SEASONAL VEGETABLES AND PARSIIENNE POTATOES

(16/05)

SEAFOOD CASSEROLE OF CALAMARI, KINGKLIP
AND PRAWNS WITH TOMATO AND HERBS
VEAL SALTIMBOCCA FILLED WITH HERBS,
MADEIRA JUS
VEGETARIAN MUSHROOM QUICHE
SPIT ROASTED RACK OF LAMB OR
LOIN OF LAMB IN A PHYLLO CRUST
SERVED WITH
SEASONAL VEGETABLES AND CHATEAU POTATOES

DESSERT

SALAD OF SEASONAL FRESH FRUIT

CREAM CHEESE DESSERT WITH YOUNGBERRIES AND KIRSCH

MANDARINE AND CINNAMON CREME BRULEE

ICED CASSATA PARFAIT AND AMERICAN ICE CREAM
WITH PECAN NUT FUDGE

CHOCOLATE PROFITEROLES-EN-BOUCHE

SELECTION OF FRENCH PASTRIES

EXTENSIVE CHEESE BOARD AND FRESH FRUIT VARIETY

FILTER COFFEE

COCKTAIL SNACKS

TSATSIKI YOGHURT AND HERB DIP
WITH VEGETABLE CRUDITES, POTATO CRISPS
AND SAVOURY CRACKERS

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FRENCH DAINTY SLICES

WITH

ROAST BEEF AND GHERKINS
SMOKED MACKEREL AND LUMPFISH CAVIAR
VIRINIA HAM AND BRANDY-PEACH
CHICKEN MAYONNAISE WITH PINEAPPLE

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COLD SAVOURIES

CHEESE AND BILTONG PANEQUINS
ROLLING HERRING WITH SOUR CREAM ON RYE
EGGS GARNI WITH ANCHOVY AND CAPERS
TORTELETES WITH AVOCADO AND TUNA

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HOT SNACKS

MINI PIZZA WITH SALAMI AND VEGETABLES SAMOOSAS

COCKTAIL CHIPOLATAS WITH CONTINENTAL MUSTARD

SPICY MEAT SKEWERS WITH PEPPER SAUCE

CHICKEN WINGLETS PERI-PERI

CRISP CRUMBED HAKE GONJONS WITH SAUCE REMOULADE

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SALTED NUTS AND RAISINS

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CODESA 2
DELEGATES COCKTAIL
FUNCTION
15/05/1992

DE LUXE COCKTAIL SNACKS

AVOCADO GUACOMOLE DIP
WITH VEGETABLE CRUDITES, HOT POTATO CHIPS,
WHEAT CRACKERS AND GRISSINI STICKS

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FRENCH DAINTY SLICES

WITH
CHICKEN FILLET AND GREEN ASPARAGUS
DUCK LIVER PATE AND MINOLA
HERB-CURED SALMON WITH EGG AND NORDIC CAVIAR
BLACK FOREST HAM AND PINEAPPLE

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COLD SAVOURIES

NORTH ATLANTIC SHRIMP BORQUETTE
SALAMI CORNETS WITH CORNICHONS
ROAST BEEF ROLLS WITH FIGUANT SALAD
COCKTAIL AVOCADO WITH PRAWN

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HOT SNACKS

MUSSELS IN THE SHELL WITH PERNOID BUTTER

VEAL PANPRIETTES WITH CHEESE SALMON AND TARAGON

CRUMBED MUSHROOM FILLED WITH HERB MOUSSE

SPICY CHICKEN SATAY WITH GINGER SAUCE

FRIED SCAMP AND CALAMARI WITH SAUCE TARTARE

TIROPITTAS FILLED WITH CAMENBERT AND CRANBERRY SAUCE

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COCKTAIL NUTS

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SECURITY STAFF LUNCHEONS
300 PERSONS

FRIDAY
15/05/92

BRAISED RUMP IN WINE SAUCE
WITH
SEASONAL VEGETABLES AND SAUTE POTATOES

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APPLE PIE AND CREAM CUSTARD

SATURDAY
16/05/92

ROAST CHICKEN AND MUSHROOM SAUCE
WITH
SEASONAL VEGETABLES AND SAVOURY RICE

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VANILLA ICE-CREAM AND CHOCOLATE SAUCE
