

# Spitbraai

Our spitbraai's work out at +/- R90.00 per person (+R4.50 for Halaal meat) – all hiring, staffing included as well as VAT. (Includes spit braai rig, charcoal, buffet tables, hot trays, chaffing dishes, tablecloths, overlays, crockery, cutlery, S&P, serviettes, dressings and sauces).

## **Starters (optional):**

A sample menu for Finger Option Starters is: Samosas, Cocktail Lamb Sausages, Spring Rolls, Chicken Drumettes, and Sausage Rolls. Flavours will provide any other starter that you may wish to accompany your spitbraai.

## **Spitbraai Option - Lamb and Chicken:**

Flavours only use Prime Lamb and Chicken for our Spitbraai's.

## **Accompaniments:**

You may select items from the salad and vegetable selection – for a total of any five items.

## **Salads (with salad dressings):**

Spicy Celery Potato Salad  
Mildly Curried Pasta Salad  
Mildly Curried Three Bean Salad  
Layered Salad with Chestnuts

Fancy Coleslaw with Raisins  
French Salad and Dressing  
Greek Salad with Feta and Olives and Dressing  
Baby Potato Salad with Feta & Cherry Tomatoes

## **Vegetables:**

Cauli-Broccoli in White Sauce covered with Cheese  
Hot Potato Bake with Garlic and Cheese  
Ratatouille  
Creamed Spinach  
Baby Herb Potatoes  
Baby Vichy Carrots & Peas  
Phutu and Tomato Bredie

Bread Rolls and Garlic Bread with Mini Butters

## **Dessert: (optional)**

Ice-Cream and Homemade Chocolate Sauce  
Chocolate Brownies and Ice-Cream  
Fresh Fruit Salad and Ice-Cream  
Traditional English Trifle  
Decadent Homemade Chocolate Mousse, topped with Fresh Cream  
Tiramisu

Minimum of 30 guests

All staff etc. is provided. All you need to prepare for is seating for your guests. However, we can also arrange this at an additional fee.

