POTCHEFSTROOM COUNTRY CLUB

Menus for Functions



Menu 1:

Starter

2 Meats

2 Starch

2 Veg

2 Salads

Dessert

R275.00 pp

Menu 2:

Starter

2 Meats

1 Starch

2 Veg

2 Salads

Dessert

R225.00 pp

Menu 3:

1 Meat

1 Starch

1 Veg

2 Salads

R175.00 pp

Menu 4:

1 Meat

1 Starch

1 Veg

1 Salad

R140.00 pp



Braai Menus

Menu 1:

2 Meats Wors

2 Starch

2 Salads

R180 pp

Menu 2:

1 Meat

Wors

2 Starch

2 Salads

R150 pp

1100/1

Menu 3:

1 Meat

Wors

1 Starch

1 Salad

R120 pp

POTCHEFSTROOM COUNTRY CLUB

Meal choices

STARTERS:

Crispy Chicken Livers with BBQ sauce

Prawn skewers basted with paprika butter

MEAT:

Bobotie
Cottage pie
Chicken pie
Chicken fillets with cheese sauce
Chicken schnitzel with cheese sauce
Beef stew
Beef pie
250g Pork chop
200g Lamb chop
200g Rump steak
300g Club steak

STARCH:

Basmati rice
Jasmin rice
Spanish rice (spiced with mixed peppers)
Plain rice (white or brown)
Stampmielies (samp)
Pap and relish
Paptart
Rosemary potatoes
Potato bake
Homemade bread

VEGETABLES:

Baby carrots and peas
Countrymix with cheese sauce
Green beans and potato
Pumpkin fritters with caramel sauce
Sweet potatoes
Spinach
Broccoli with cheese sauce
Pumpkin tart
Cabbage with bacon bits and potato

SALADS:

Potato salad Beetroot salad Three bean salad Greek salad Deconstructed salad Carrot and pineapple salad Coleslaw Pasta salad Broccoli salad

DESSERT:

Ice cream with chocolate sauce Malva pudding with custard Apple tart with custard Pink yogurt dessert Cremora tart Milk tart Cupcakes

Braai choices

MEAT:

250g Pork chop 200g Lamb chop 200g Rump steak 300g Club steak Rump kebab Chicken kebab Chicken leg quater

STARCH:

Basmati rice
Jasmin rice
Spanish rice (spiced with mixed peppers)
Plain rice (white or brown)
Stampmielies (samp)
Pap and relish
Paptart
Rosemary potatoes
Potato bake
Homemade bread

SALADS:

Potato salad
Beetroot salad
Three bean salad
Greek salad
Deconstructed salad
Carrot and pineapple salad
Coleslaw
Pasta salad
Broccoli salad

