



Modderfontein Golf Club

MGC PLATED OPTION

Bread rolls & butter served on the tables R 8
All meals priced individually.

STARTER OPTION

Camembert & onion tart served with a green salad	R 32
Spinach & feta tart served with a green salad	R 35
Chicken, mushroom & broccoli tart, served with a green salad	R 38
Cocktail tart trio:	R 72
Crème fraiche & chive salmon mousse button mushrooms, spinach & camembert cheese, baked oven-roasted veg, drizzled with balsamic vinegar	
Minestrone or Butternut soup or Tomato basil soup	R 36
Ostrich carpaccio with rocket, capers, parmesan & fresh lemon	R 80
Salmon mousse with melba toast	R 65
Caprese Stack with balsamic reduction	R 48
Arancini: Italian crispy risotto ball filled with peas, basil & Napolitano	R 48
Mexican corn fritters with guacamole, crème Fraiche & jalapenos	R 48
Salmon fish cakes with lemon aioli	R 62



Modderfontein Golf Club

LUNCH & DINNER BUFFET MENU

BUFFET MENU R205 PER PERSON

Available on the tables: bread rolls & butter

STARTER BUFFET

Minestrone soup

Delicious, hearty, homemade with spaghetti & croutons

MAIN BUFFET

Burger bar

Gently spiced beef patties

Juicy chicken breasts in Prego sauce

Seeded burger rolls

Portuguese rolls

Fresh greens

Tomato slices

Red onion

Gherkins

Assorted condiments

Halloumi burger (for the vegetarians)

Potato wedges

Coleslaw

Greek salad

DESSERTS BUFFET

Decadent Oreo Nutella dessert

With crushed Oreo biscuits in Nutella

chocolate sauce,

covered in cream or Vanilla ice cream

TEA & COFFEE STATION

Filter coffee

Five roses & Rooibos tea



MAINS OPTION

Grilled Hake - R70

6 – 8 inch battered/deep-fried or grilled hake served with chickpeas, lemon wedges, and a lemon butter sauce

Beef Fillet - R180

180g fillet, served medium rare, with potato dauphinoise, stemmed broccoli & red wine jus

Roast rack of Lamb - R210

360g rack of lamb, accompanied by roast new potatoes, baby stemmed carrots & gravy

Stuffed Chicken Breasts - R110

Two chicken breasts wrapped around onion & thyme breadcrumbs; served on roast butternut, baby spinach & mash, with a mushroom sauce

The Duo - R165

120g beef fillet joined by an onion & thyme filled chicken breast; served with stemmed broccoli on mash and dressed in mushroom sauce

Kingklip - R185

Oven-baked Kingklip on mash & creamed spinach with lemon butter sauce

Chicken Cordon Bleu - R120

Tender chicken breast fillet wrapped around mozzarella & mushrooms; crumbed & oven baked; served on white rice with greens beans & cheese sauce

Vegetarian - R100

- Parmigiana di Melan Zane Brinjal, tomato & fresh basil lasagne; with grilled mozzarella & parmesan
- Pesto Genovese Pasta Penne pasta twirled with basil pesto & cream; with roasted pine nuts
- Stuffed Peppers Roasted red peppers, filled with rice, mint, Napolitano & mushroom sauce



DESSERT OPTION

New York-style baked cheesecake R 64

Chocolate trio: R 80

Chocolate ganache tart

Chocolate lemon slice

Chocolate tiramisu bomb

Malva pudding & custard R 48

Pavlova with berry coulis & fresh strawberries R 48

Berry trio:

Chocolate berry slice strawberry tart strawberry macaron R 72

Chocolate brownie with ice cream & cream R 42

Banana raisin bread R 42
with grilled banana, whipped cream & maple syrup

Tea & Coffee Station: R 15

Filter coffee

Five roses & Rooibos tea

