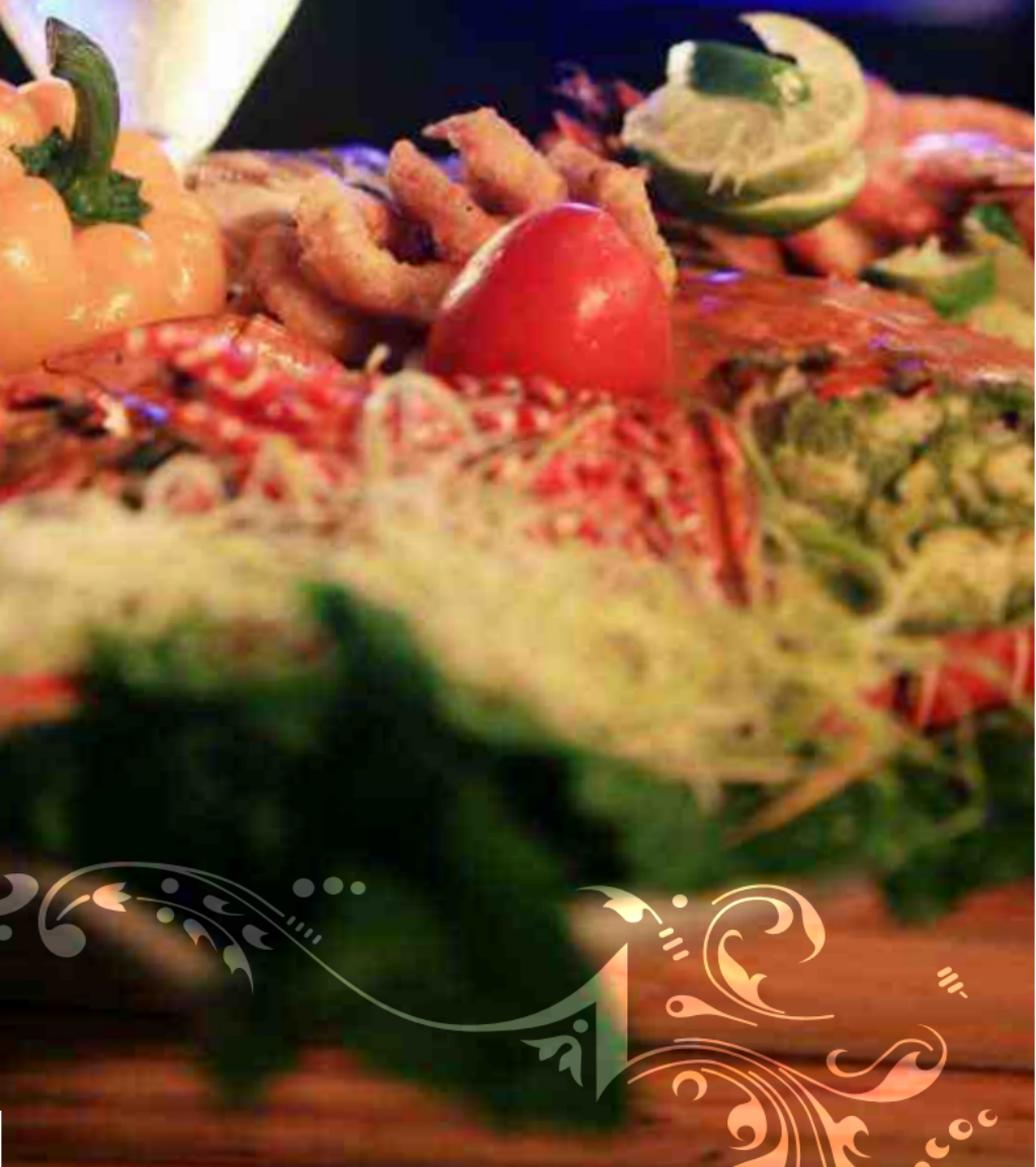




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Karambezi Cafe  
*Banquet Menu*



# Karambezi Cafe

## Banquet Menu

### Buffet Menus

*From \$42 - \$50/person*

*A delicious mix of appetizers, warm soups, hearty salads, warm and cold starters, main dishes of savory chicken, tender beef, fresh seafood and vegetarian choices followed by mouth-watering desserts.*

*If you would like to increase your guest's menu selection please see our list of recommended additions below.*

### Plated Menus

*\$44/person*

*A four course meal suited for both lunch and dinner that includes soup, starter, main course and dessert.*

*If you would like to increase your guest's menu to a five or six course meal, please choose a dish from our list of recommended additions below.*

### Cocktail Bitings

*From \$8 - \$44/person*

*Spicy, savory, sweet, hot, cold - combine your own selection or ask us for assistance and we will gladly help you.*

### Custom Making

*For special requests and personal favorite dishes, come in and meet our executive chef and executive pastry chef and they will gladly assist you.*



# Karambezi Cafe

## Banquet Menu

### Cocktail Snack Menu

#### *Cold Selection*

- Lemon and avocado canapés*
- Pesto and tomato tartlets*
- Chicken tikka in flat bread*
- Prawn mishkaki with cocktail sauce*
- Crab and white fish ceviche on crisp bread*
- Glazed melon with roasted nuts*
- Mini bbq chicken wraps*
- Smoked beef rotollos with dill and black pepper*
- Prawn blinis with red onion*
- Mint pineapple with sea salt and chili*
- Tomato and basil bruschetta*
- Water melon skewers with onion salsa*
- Tuna salad with sweet onion en croute*

#### *Hot Selection*

- Crispy chicken bites*
- Bacon and brie tartlets*
- Carrot, cumin and feta cheese fritters*
- Mini beef wraps with chili sauce*
- Meat balls in hot tomato sauce*
- Cheese puffs*
- Lamb on rosemary skewers*
- Chicken satay with mango chutney sauce*
- Sesame prawn croque with lemon*

\*\*[CONTINUES]



# Karambezi Cafe

## Banquet Menu

### Hot Selection

\*\*[CONTINUES]

*Crispy fish cakes with parsley*

*Malaysian beef samosas*

*Roasted vegetable parcels with herbs*

*Pepper beef mishkakı*

*Vegetable spring rolls with sweet and sour dip*

*Fish goujons with tartar sauce*

*Chicken wings with peri peri*

*Margarita focaccia*

*Spicy chicken mishkakı*

*Vegetable samosas with coriander*

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### Dessert Selection

*Mini passion fruit cheesecakes*

*Panna cotta with fresh mango*

*Walnut caramel cake*

*Coconut macaroons*

*Choux a la crème*

*Banana spring rolls*

*Chocolate brownies with cashew*

*Tropical fruit skewers*

*Apple and orange ravioli*

*Choose 2 - \$ 8*

*Choose 3 - \$ 12*

*Choose 4 - \$ 16*

*Choose 5 - \$ 20*

*Choose 6 - \$ 24*

*Choose 7 - \$ 28*

*Choose 8 - \$ 32*

*Choose 9 - \$ 36*

*Choose 10 - \$ 40*

*Choose 11 - \$ 44*



# Karambezi Cafe

## Banquet Menu

### THE DAR TANZANIAN MENU \$44/person

#### *Salads*

*Green salad with cucumber and lemon dressing*  
*Sweet potato salad with red beans*

#### *Soup*

*Vegetable soup with coconut*  
*Freshly baked chapattis*

#### *Starters*

*Peri peri chicken wings*  
*Cassava in coconut sauce*  
*Vegetable spring rolls*

#### *Main courses*

*Roasted chicken with herbs*  
*Pepper beef in tomato sauce*  
*Fish stew with lemon and garlic*

#### *Starches*

*Pilau rice*  
*Ugali*

#### *Vegetables*

*Makubi with tomato and peanuts*

#### *Desserts*

*Visheti and Kalimati with sugar and honey syrup*  
*Fresh fruit salad with passion dressing*



# Karambezi Cafe

## *Banquet Menu*

### THE OCEAN SEAFOOD MENU *\$50/person*

#### *Salads*

*Greek salad with feta cheese and olives*  
*Tomato salad with chickpeas and red onion*

#### *Soup*

*Mixed vegetable soup with coriander*  
*Freshly baked herb focaccia*

#### *Starters*

*Calamari with lemon*  
*Crispy fishcakes with tartar sauce*  
*Tomato and basil bruschetta*

#### *Main courses*

*Grilled line fish with lemon and garlic butter*  
*Chili crab with coconut and lime*  
*Brazilian seafood chowder*

#### *Starches*

*Steamed basmati rice*  
*Sea salt roasted potatoes*

#### *Vegetables*

*Grilled zucchini and eggplant*

#### *Desserts*

*Crème caramel*  
*Fruit platter with pineapple and mango*



# Karambezi Cafe

## Banquet Menu

### THE KARAMBEZI AFRIPEAN MENU

*\$48/person*

#### *Salads*

*Sweet chili chicken salad with mango*  
*Green salad with avocado and cucumber*

#### *Soup*

*Cream of seafood soup with lime*  
*Freshly baked herb focaccia*

#### *Starters*

*Tomato and basil bruschetta*  
*Samosas with coriander*  
*Spring rolls with a sweet and sour chili sauce*

#### *Main courses*

*Grilled line fish with lemon and garlic butter*  
*Portuguese chicken with a chili tomato sauce*  
*Beef with pepper sauce*

#### *Starches*

*Pilau rice*  
*Herb roasted potatoes*

#### *Vegetables*

*Mchichi with coconut*

#### *Desserts*

*Black forest cake*  
*Tropical fruit salad with vanilla syrup*



# Karambezi Cafe

## *Banquet Menu*

### THE BBQ MIXED GRILL MENU *\$48/person*

#### *Salads*

*Potato salad with red onion*  
*Summer salad with melon*

#### *Soup*

*Cream of tomato with basil*  
*Freshly baked garlic focaccia*

#### *Starters*

*Sesame chicken with mixed greens*  
*Honey glazed beef skewers*  
*Samosas with coriander*

#### *Main courses*

*Char-grilled beef*  
*BBQ marinated chicken*  
*Grilled seafood skewers*

#### *Starches*

*Cayenne roasted potatoes*  
*Steamed basmati rice*

#### *Vegetables*

*Butter sauteed vegetables*

#### *Desserts*

*Vanilla fruit cake*  
*Tropical fruit salad with orange dressing*



# Karambezi Cafe

## Banquet Menu

### THE GARDEN VEGETARIAN MENU

*\$42/person*

#### *Salads*

*Water melon and feta cheese salad  
Chickpea and pumpkin salad*

#### *Soup*

*Potato and leek soup  
Freshly baked garlic focaccia*

#### *Starters*

*Fried halloumi skewers  
Vegetable spring rolls with a sweet and sour chili sauce  
Tomato and basil bruschetta*

#### *Main courses*

*Slow roasted fennel with plum tomato and parmesan  
Pesto with mixed vegetables  
Garlic roasted eggplant with walnuts and goat cheese*

#### *Starches*

*Steamed basmati rice  
Pasta Arrabiata*

#### *Vegetables*

*Garlic roasted vegetables*

#### *Desserts*

*Caramelized rice pudding with passion coulie  
Tropical fruit salad with vanilla dressing*



# Karambezi Cafe

## Banquet Menu

### MENU ADDITIONS

#### *Salad dishes \$3.60*

- Hearty salad with crispy bacon and onions*
- Caesar salad with grilled chicken and shaved parmesan*
- Pasta salad with grilled baby vegetables and olives*

#### *Soups \$2.90*

- Cream of seafood with savory saffron*
- Mulligatawny with coriander*
- Cinnamon, orange and butternut soup with coconut*

#### *Chicken dishes \$4.50*

- Chicken Marengo with garlic, tomato and black pepper*
- Chicken breasts filled with mozzarella and spinach*
- Chicken Kjev with garlic butter*

#### *Meat dishes \$4.60*

- Grilled beef with red wine jus*
- Crispy chili beef Schezuan style*
- Dar style Goat with coconut sauce*

#### *Seafood \$6.30*

- Seafood bouillabaisse with potatoes*
- Zanzibar fish stew with lime and coconut milk*
- Green chili crab with lemongrass*

#### *Live cooking on the barbeque*

- Grilled lobster 1/2 with lemon butter (1/2 per person) \$11.50*
- Spit roasted lamb with salted lemon oil \$6.00*
- Whole reef fish served as a show piece \$5.60*

#### *Vegetarian dishes \$3.60*

- Grilled zucchini with spicy mango salsa*
- Stuffed vegetables with pilau rice*
- Roasted butternut with thyme and garlic*

#### *Desserts \$ 3.40*

- Sacher peanut butter cake*
- Wild berry cheesecake*
- Black forest cake*



# Karambezi Cafe

## *Banquet Menu*

### PLATED MENUS

*\$44/person*

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#### *Menu 1*

##### *Soup*

*Seafood soup with ginger cream*

##### *Starter*

*Melon, avocado and crisp salad leaves with lemon and olive oil dressing*

##### *Main course*

*Roasted chicken breast with champ potatoes, vegetables and herb scented jus*

##### *Dessert*

*Warm chocolate brownie with vanilla ice cream and berry coulie*

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#### *Menu 2*

##### *Soup*

*Chicken soup with fresh herbs and vegetables*

##### *Starter*

*Cucumber and tomato salad with lime and green chili*

##### *Main course*

*Roast beef and leek potatoes with green pepper sauce*

##### *Dessert*

*Mango and apple cobbler with vanilla ice cream*



# Karambezi Cafe

## Banquet Menu

### PLATED MENUS

\*\*[CONTINUE]

#### Menu 3

##### *Soup*

*Lentil puree with root vegetables and crispy croutons*

##### *Starter*

*Ceviche of line fish served with shaved fennel*

##### *Main course*

*Roasted lamb with garlic, carrot mash and thyme jus*

##### *Dessert*

*Banoffee pie served with caramel sauce and vanilla ice cream*

#### Menu 4(V)

##### *Soup*

*Chickpea and yoghurt soup with mint*

##### *Starter*

*Avocado mousse with red onion and lentil salad*

##### *Main course*

*Malaysian vegetable curry with cashew and cucumber raita*

##### *Dessert*

*New York cheese cake with passion coulie*

