

GROUND

WHERE IT BEGINS

Wedding Menus

MENU 1

R880 PER PERSON INCL VAT

5 Canapés
Plated Mains - 1 Protein & 1 Vegetarian/Vegan
Dessert Display - select 3 desserts

MENU 2

R1030 PER PERSON INCL VAT

3 Canapés
Harvest 1
Plated Mains - 1 Protein & 1 Vegetarian/Vegan
Dessert Display - select 3 desserts

MENU 3

R1130 PER PERSON INCL VAT

Harvest 2
Plated Mains - 1 Protein & 1 Vegetarian/Vegan
Dessert Display - select 3 desserts

MENU 4

R1440 PER PERSON INCL VAT

Harvest 2
5 Canapés
Plated Mains - 1 Protein & 1 Vegetarian/Vegan
Dessert Display - select 3 desserts

All lamb mains and selected seafood/fish to have an additional cost of **R125 per person**. Please enquire about food stations and the relevant costing should you be interested in providing these at your celebration.

We can assist with custom menu designs - please enquire.

Please note that we only offer plated mains. Family style/sharing/buffet options are not practical offerings when it comes to the quality and service one would expect at a wedding.

You may select one protein and one vegetarian option for your main meal offering.

Canapes

SELECT ANY 5 OPTIONS, WE RECOMMEND THAT YOU CHOOSE AT LEAST ONE FROM EACH CATEGORY.

VEGETARIAN

Mushroom and tarragon arancini pops with a mushroom mousse
Spanakopita with a garlic tzatziki
Vegan Vietnamese spring rolls with a soya and ginger dipping sauce
Bruschetta with slow roasted tomatoes and fresh basil
Tomato soup sip with a toasted cheese sarmie
Marinated brinjals, stuffed with feta and topped with a miso dressing
Pea and ricotta falafels served with beetroot hummus
Fried gnocchi, olives, artichoke skewers
Caprese tortellini bites, tomato, pesto
Cauliflower croquettes, black garlic aioli, parmesan

CHICKEN

Crusted sesame seed chicken skewer with a peanut satay sauce & chives
Bao bun with chopped cabbage and teriyaki chicken
Asian crispy chicken pops
Mini chicken prego with a peri peri sauce
Phyllo chicken parcel with a pesto sauce
Bang bang chicken tenders with sriracha lime sauce
Chicken tortellini bites with butter and sage sauce

FISH AND SEAFOOD

Fluffy potato rosti with cream cheese, smoked salmon and capers
Salmon tartare on melba toast with a dill foam
Tempura prawn with a spicy salsa
Salt and pepper calamari with a lemon aioli
Sesame crusted tuna with a lime and wasabi butter sauce
Tuna lollipop topped with dill
Kataifi prawns served with mara-mara sauce
Prawn skewers with a creamy pepper and lemon sauce

Canapes

CONTINUED...

PORK

Melon and prosciutto skewers with a balsamic reduction

Bao bun with pulled pork, Teriyaki sauce and spring onions

Crispy pork belly with a cucumber relish

Figs with goat cheese and prosciutto

Sticky pork kebabs

BEEF

Mini Yorkshire pudding with roast beef and horseradish cream

Beef Wellington

Crispy beef skewers with a teriyaki sauce and spring onions

Beef short rib croquettes, roasted onion puree and pickled onions

Beef and parmesan meatballs with a Napolitano sauce

Mini wagyu beef sliders

Pulled beef oxtail, taco crisps, Spanish salsa, fried olive and smoked paprika mayo

Charred grilled beef fillet, bearnaise sauce, garlic and herb bruschetta

LAMB

Lamb meatballs accompanied with tzatziki and pomegranates

Ground's famous lamb naan

Lamb kofta with a herbed crumb

Harissa lamb kebabs, mini flat bread, labneh, pickled cucumber and spiced crispy kataifi

Molasses roasted lamb, pomegranate, crispy phyllo cones with chimichurri sauce

Harvest Table

MENU 1

Falafel Balls
Marinated Artichokes
Sundried Tomatoes
Roasted Peppers

Beetroot hummus
Tzatziki dip

An assortment of cheeses
Fresh fruits
Preserves

Selections of fresh breads
Cheese wheels
Crostini Sticks

MENU 2

Spanakopita
Falafel Balls
Marinated Olives
Marinated Artichokes
Sundried Tomatoes
Roasted Peppers

Beetroot hummus
Mushroom pate
Chicken liver pate
Tzatziki

Selection of cold meats
Biltong
Drywors
An assortment of cheeses
Fresh fruits
Preserves
Selections of fresh breads
Cheese wheels
Crostini Sticks
Naan bread
Poppadoms
Breads on olive branches
Crackers

Mains

CHICKEN & DUCK

Roast chicken, potato gratin, pumpkin puree, roasted tomatoes, parmesan and dijon sauce

Lemon confit chicken with fondant potatoes and maple glazed carrots with a pea puree

Chicken roulade on a basil and onion mash with seasonal veg and a basil pesto sauce

Bearnaise pan fried duck, parsnip puree, french beans and a duck jus

PORK

Hoisin roasted pork tenderloin on a butter bean puree, beetroot pickled onions and crispy potato, with a teriyaki jus

Slow roasted crispy pork belly with parmesan roast potatoes, creamy cauliflower puree, rainbow carrots and apple crisps

Mushroom and garlic pork roulade, with tarragon and wild mushroom sauce, lemon fondant potatoes with a miso bok choy

BEEF

Fillet served on a pea puree with parmesan roasted potatoes, seasonal veg and a red wine jus

Balsamic and red wine braised beef short rib, red pepper sauce, crispy truffle salted potatoes with honey glazed carrots

Grilled Ribeye, braised beef loaded potatoes, crispy shallots, scalloped butternut and pea aioli

Oxtail served with sauteed spinach, braised sweet potato, horseradish and chive crema

Pan fried crusted beef fillet, potato leek puree, thyme butter asparagus, roasted fennel and bordelaise sauce

Maining CONTINUED...

VEGETARIAN

Tempura oyster mushrooms, braised leeks, truffle cauliflower rice, fennel and cucumber salsa

Spinach and ricotta cannelloni

Vegetable stack of grilled brinjals, sweet potato, red peppers and topped with roasted chickpeas and a basil pesto cream sauce

Butternut and chickpea curry with jasmine rice and sambals

Fried burrata, balsamic tomatoes, hummus, warm quinoa tabouleh and chimichurri sauce

Portabello mushrooms, sage and pecan wellington, sweet potato mash and mushroom jus

SEAFOOD & FISH

Prawn linguine pasta served with roasted cherry tomatoes, fresh chopped chili, garlic and parmesan shavings

Salmon fillet with chargrilled leeks, wasabi mash, seasonal veg and a lemon butter sauce

Grilled kingklip with romesco sauce, wilted spinach, potatas bravas, salsa verde and sea salted leeks

Mediterranean baked fish, olives, crispy capers, cauliflower puree, saffron and herb rice, served with lemon sauce

LAMB

Crispy rack of lamb on a tzatziki swirls with herb crusted potato wedges, seasonal veg and a red wine jus

Lamb shank served on a pea puree, with parmesan mash potato, seasonal veg and a lamb jus

Grilled pesto crusted lamb cutlets, potato dauphinoise, roasted pepper sauce and glazed baby carrots

Lamb confit medallions, spinach feta sautee parmesan mashed potato, beetroot pickled onions and red wine jus

VEGAN

Miso risotto, shaved brocolli and soya shitake mushrooms

Roated cauliflower, romesco sauce, crispy lentils, bak choy, topped with a paprika dressing

Buddha Bowl - crispy fresh veg on a bed of quinoa, topped with curried chickpeas, roasted butternut and avocado

Starters

FROM R95 INCL VAT (DEPENDANT ON CHOICE)

SEAFOOD

Spicy tiger prawns, lime garlic, coriander and a glass noodle salad
Salt and pepper calamari, whipped feta, sauteed spinach and mint dressing
Sesame seared tuna, wasabi pea puree, edamame beans, soya ginger glaze

VEGETARIAN

Truffle roasted cauliflower and creamy butter beans and crispy leeks
Polenta medallions, pan-seared artichokes, wilted spinach and parmesan crisps
Braised aubergine, crumbed feta, tahini, lemon oil, pita crisps

VEGAN

Vegan cucumber salad of summer melon, mint, sesame, chickpea puree and avo
with a spicy lemon dressing
Grilled eggplant fritters, hummus, tangy tomato, cauliflower puree and crispy
kale
Teriyaka wild mushroom and tofu stack, soya marinated spinach and zucchini
fettuccino

BEEF

Beef carpaccio with truffle oil and a micro green salad
Beef short rib, bone marrow, beef jus and black garlic crisps
Herb crusted beef fillet, saffron aioli, butter roasted brioche and spanish salsa

Late Night Snacks

Toasted Truffle Cheese Toastie - **R85**

Loaded Fries - **R85**

Beef Sliders - **R85**

Chicken Prego Sliders - **R85**

Gourmet Wors Rolls - **R85**

Famous Ground Pie - **R85**

Chicken/Beef/Veg

Dessert

MINI DESSERT DISPLAY - SELECT 3

Chocolate truffles

Chocolate brownies with truffles

Doughnuts

Lemon panna cotta

Mini pavlova with strawberries

Lemon cheesecake

Baked baklava cheesecake

Salted caramel tarts

Mini milk tarts

Pecan pies

Crème Brulé Doughnuts

Italian kisses - assorted flavours

Mini carrot cake with buttercream icing

Custard slices

Pasteis de natas

Millionaires tiramisu with salted caramel