



BUFFET MENUS

2026 COLLECTION

A generous selection, beautifully presented
for memorable gatherings.

FOREST WALK CATERING



3 COURSE BUFFET MENU

Choice of 1 plated starter

STARTERS

CHOOSE 1 • PLATED

- BBQ/Spicy Chicken Wings served with Garlic bread
- Deep fried potato balls filled with cheese & bacon served with BBQ sauce (Vegetarian option available)
- Boerewors & Bacon kebab served with caramelized onions & chutney sauce on the side
- Crumbed Mushrooms served with Tartar or 1000 island sauce (V)
- Mini Bacon & Cheese Garlic bread
- Chicken livers in a mild/Hot creamy sauce served with a cocktail roll
- Creamy French Onion Soup served with a pancetta & chervil roulade topped with toasted ale & garlic ciabatta wedge (V)
- Creamy/Spicy Butternut & Biltong Soup served with a cocktail roll (Vegan Option available)
- Grilled chicken & Honey glazed sweet potato phyllo parcels
- Mushroom Crepes served with a Sauce Mornay & a slow roasted tomato basil compote (V)
- Roasted Butternut, Feta, Rocket & Beetroot Salad with honey dressing (V)
- Potato & Leak Soup served with fresh baked cocktail Roll
- Mini Chicken Mayo wrap



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Build a generous buffet

MAINS BUFFET

CHOOSE 4

- Beef Goulash
- Natal Beef Curry (Mild/Hot)
- Thai Chicken Green Curry (Mild/Hot)
- Chicken Butter Curry (Mild/Hot)
- Hake bake
- Sweet & Sour Chicken casserole
- Chicken Pieces (Lemon & Herb/ Bbq)
- Caribbean Chickpea & Sweet potato casserole (Vegan)
- Butternut, spinach & Mushroom stew (Vegan)
- Roast Beef served with pepper or mushroom sauce
- Succulent Gammon served with apple or mustard sauce
- Crispy pork also served with apple or mustard sauce with crackling on the side
- Roast Pork Belly
- Chicken a la King
- Penne pasta Napolitana (V)
- Linguini alfredo Pasta (V)
- Chicken Breasts stuffed with spinach & feta
- Boboti
- Beef Cottage Pie
- Beef & Greens Stir Fry
- Vegetable Lasagna (V)
- Vegetarian Paella (V)
- Moroccan Chicken Casserole served with Fragrant spices, sweet potato & butternut (Mild/Hot)
- Fillet of Chicken wellington
- Fish Fillets served with secret creamy lemon sauce
- Lamb Souvlaki
- Roast Leg of lamb served with a mint or cranberry sauce



3 COURSE BUFFET MENU

Build a generous buffet

SIDES BUFFET

CHOOSE 5

- Rice : savoury yellow
- Basmati
- plain
- spicy
- Herby baby potatoes
- Papert
- Creamy potato bake
- Herbed mash potato
- Saute Potatoes
- Samp
- Cous Cous with garlic & Olives topped with feta
- Brown Rice with Lentils
- Spicy potato wedges
- Fondant Potatoes
- Creamed Spinach
- Cauliflower & Broccoli Bake
- Pumpkin Fritters served with caramel sauce
- Roasted Mix vegies
- Corn on the cob with melted butter
- Sautéed baby marrow in a tomato onion base
- Sweet Julienne carrots
- Chickpea & Lentil casserole
- Green beans with sauté onions
- Maple Glazed Pumpkin
- Green bean & potato mash
- Build your own Greek salad table
- Pasta Salad
- Beetroot salad
- Potato salad
- Carrot & Pineapple salad



3 COURSE BUFFET MENU

Finish with something sweet

DESSERT BUFFET

CHOOSE 3

- Medley of fresh fruit salad with cream (Vegan option available)
- Berry Mousse
- Sherry trifle
- Lemon, strawberry or blueberry cheesecake (choose 1)
- Malva pudding & custard (Vegan option available)
- Mini chocolate eclairs
- Mini apple crumble
- Sticky toffee pudding served with custard
- Delicious duo chocolate mousse
- Lemon Pudding Cake
- Ice cream & Chocolate sauce
- Blueberry Chia Pudding (Vegan)
- Mini milk tarts
- Chocolate self-saucing pudding served with Ice cream