

A close-up photograph of a white plate filled with several pieces of golden-brown, fried bread. The bread has a slightly irregular, rustic shape and is topped with a fine, golden-brown powder. A single, large, white carnation flower is placed on the right side of the plate, partially overlapping the bread. The background is a plain, light-colored surface.

BlackOlive House

Write Your Own Story

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buffet menu

PROTEINS

1. Braised Chicken pieces marinated in coconut milk and lemongrass
2. Baked Tandoori Chicken
3. Lime and Thyme Baked Chicken with a White Wine and fresh Thyme Sauce
4. Red Wine and Rosemary Beef Brisket cooked overnight
5. Slow Cooked Beef Short Ribs in a Soy and Garlic Marinade
6. Leg of Lamb with Whole Grain Mustard Garlic and Herbs**
7. Lamb Chops with a Creamy Mushroom and Butter Sauce**
8. Chicken Breasts in a White Wine and Garlic Sauce with Caramelized Onions
9. Creamy Garlic Butter Chicken with Spinach and Bacon
10. Red Wine and Rosemary Beef stew
11. Lamb Curry with Young Potatoes and Fresh coriander
12. Garlic and Thyme Grilled Lamb Chops with hints of Green Pesto
13. Mediterranean Spiced Roasted Chicken
14. Chicken Baked with Baby Tomatoes, Olives and Fresh Herbs
15. Coconut Chicken Curry with Green Peas
16. Chicken stew with Shallots and Ginger
17. Butter Hake with Lemon and Fresh Parsley
18. Citrus and Mint Grilled Line Fish

STARCH

1. Jambalaya Rice with Fresh Thyme
2. Lime, Coriander and Coconut Rice
3. Creamy Thyme Infused Samp
4. Garlic Ciabatta
5. Ting
6. Pap
7. Grilled Corn with Blue Cheese and Chilli Flakes
8. Herbed Couscous
9. Herbed Basmati Rice
10. Parmesan Black Rice
11. Dumpling
12. Toasted Naan Bread
13. Creamy Sweet Potato and Potato Smash
14. Rosemary and Garlic Smashed Baby Potatoes

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SALADS

1. Baby Tomatoes and Olive Salad with Shallots, Sundried Tomatoes, Fresh Basil and Mint with Balsamic and Whole Grain Mustard Dressing
2. Kale Salad with Roasted Butternut, Black Pepper Feta and Walnuts dressed with an infused Olive Oil
3. Roasted Baby Carrots with Herbed Sour Cream and Toasted Pumpkin Seeds
4. Citrus (orange, lime, lemon) Slaw with Fresh Ginger, Charred Corn, Spring Onion, snap Peas and a Parsley Pesto Dressing
5. Grilled peach/nectarine Salad with Wood Sorrel and Baby Spinach, Goats Cheese, Honey, Lime Zest and Cucumber Ribbons
6. Sorghum Salad with Baby Marrow Circles, Toasted Broccoli Rice, Avocado, Bambara Nuts and Sweet Potatoes dressed with a Sun-dried Tomato Pesto
7. Creamy Potato Salad
8. Roasted Parmesan Green Beans
9. Zucchini and Basil Pesto with Charred Peppers
10. Asian Coleslaw Salad with a Lime and Ginger Dressing
11. Rocket and Charred Corn Salad with Parmesan Cheese and Black Olives
12. Baby Spinach and Red Cabbage Salad with Anchovies, Grilled Strawberries and Pomegranate Seeds
13. Orange and Rosemary Baked Beetroot Wedges with an Orange Syrup
14. Chakalaka with Black Beans and Red Peppers
15. Fresh Green Mixed Bean Salad with Hazelnuts
16. Sorghum, Corn, Red Peppers, Baby Tomatoes, Avocado, Spring Onion and Black Bean Salad
17. Rocket, Fresh Peaches, Toasted Pears, Almonds, Pumpkin Seeds, Pine Nuts and Sesame Sprinkle Salad

VEGETABLES

1. Roasted Assorted Potatoes with Fresh Sage
2. Thyme and Lemon Butter Baked Potato Sheets
3. Baked Eggplant with Fresh Oregano
4. Grilled Honey and Lime Carrots with Herbed Sour Cream and Wormwood
5. Tomato Relish Spinach with Lemon Thyme
6. Honey and Mustard Butternut with Wild Rosemary
7. Lemon and Butter Roasted Zucchini
8. Grilled Portobello Mushrooms dressed with Maple Syrup and Balsamic

VEGETARIAN MAINS

1. Macaroni and Cheese with Fresh Herbs
2. Roasted Butternut and Impepho Infused Samp Risotto w/Green Peas
3. Tomato and Basil Pie with Herbed Crème Fraiche
4. Lentil and Amaranth Curry with a Roasted Pepper Pesto
5. Coconut Chickpea Curry with Charred Corn and Fried Halloumi
6. Coconut Cream and Lime Mushroom Pasta
7. Kale with Roasted Bambara Nuts, Chickpeas, Sweet Potato, Charred Peppers and Lemon Bowl with Avocado

LIGHT LUNCH | 1-20 pax

1. Salmon Fillets with Baby Marrow Circles, Baby tomatoes and Fresh Mint with honey and pine nuts **
2. Crispy parmesan Roasted Potatoes with a baked Hake Fillet and a Lemon and Mint Dressing (Fish and Chips)
3. Slow Roasted Leg of Lamb with Vegetables and a Blackjack and Sorrel Side Salad **
4. Creamy Lamb Meatballs with Tzatziki and Toasted Pita Breads
5. Soy and Basil Chicken Skewers with a Bambara Nut Sauce
6. Seafood Pasta (mussels, prawns, calamari, hake fillets) with Wormwood and White Wine
7. Creamy Sundried Tomato Salmon Fillets with Samp Risotto**



taco station

SPREADS | Choose 3

1. Wormwood and Lemon Sour Cream
2. Goats Cheese
3. Hummus
4. Tahini
5. Cream Cheese
6. Herbed Yogurt
7. Green Pesto | No Nuts or Cheese
8. Red Pesto | No Nuts or Cheese

PROTEINS | Choose 3

1. Medium Rare Ostrich
2. Smoked Salmon
3. Grilled Chicken
4. Mexican Beef Chilli
5. Chickpea Curry
6. Baked Hake Fillets

FILLINGS | Choose 3

1. Charred Corn
2. Capers
3. Olives
4. Pickled Onions
5. Pickled Cucumber
6. Salad Leaves
7. Blistered Baby Tomatoes
8. Tomato and Pineapple Salsa w/Speckboom
9. Guacamole
10. Grated White Cheddar Cheese
11. Blue Cheese Crumbs
12. Camembert Cheese
13. Bacon
14. Caramelized Onions

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10 Van Beek Street, New Doornfontein

Johannesburg

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crostini station

TOPPINGS | Choose 6

1. Balsamic Strawberries
2. Grilled Peaches/Nectarines
3. Toasted Pear Slices
4. Grilled Grapes
5. Blueberry Compote
6. Pickled/Fresh Cucumber
7. Salad Leaves
8. Blistered Baby Tomatoes
9. Tomato and Pineapple Salsa w/Speckboom
10. Guacamole
11. Capers
12. Olives
13. Pickled Onions
14. Wormwood and Lemon Sour Cream
15. Grated White Cheddar Cheese
16. Blue Cheese Crumbs
17. Camembert Cheese
18. Goats Cheese
19. Feta Cheese
20. Honey
21. Green Pesto
22. Red Pesto

PROTEINS | Choose 3

1. Medium Rare Ostrich
2. Smoked Salmon
3. Grilled Chicken
4. Parmaham
5. Mexican Beef Chilli
6. Medium Rare Beef Steak Slivers
7. Chickpea Curry
8. Baked Hake

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build a burger station

SPREADS | Choose 3

1. Wormwood and Lemon Sour Cream
2. Goats Cheese
3. Hummus
4. Tahini
5. Cream Cheese
6. Herbed Yogurt
7. Green Pesto | No Nuts or Cheese
8. Red Pesto | No Nuts or Cheese
9. Hummus

PROTEINS | Choose 3

1. Medium Rare Ostrich
2. Smoked Salmon
3. Grilled Chicken
4. Mediterranean Beef Pattie
5. Thyme and Butter Baked Giant Mushroom
6. Baked Hake Fillets

FILLINGS | Choose 3

1. Charred Corn
2. Capers
3. Olives
4. Pickled Onions
5. Pickled Cucumber
6. Salad Leaves
7. Blistered Baby Tomatoes
8. Tomato and Pineapple Salsa w/Speckboom
9. Guacamole
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11. Blue Cheese Crumbs
12. Camembert Cheese
13. Bacon
14. Caramelized Onions

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braai menu

PROTEINS

1. Boerewors
2. Garlic and Thyme T-Bone Steaks
3. Thyme and Pesto Lamb Chops
4. Mediterranean Spiced Chicken
5. Lemon and Herb Roasted Chicken with Chimichurri
6. Whole Salmon**
7. Lemon and Parsley Prawns**
8. Citrus and Mint Grilled Hake Fish
9. Soy and Ginger Chuck Steak

STARCHES

1. Garlic Ciabatta
2. Ting
3. Pap
4. Grilled Corn with Blue Cheese and Chilli Flakes
5. Herbed Couscous
6. Toasted Naan Bread
7. Creamy Sweet Potato and Potato Smash
8. Rosemary and Garlic Smashed Baby Potatoes
9. Toasted Naan Bread

VEGETABLES

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2. Thyme and Lemon Butter Baked Potato Sheets
3. Baked Eggplant with Fresh Oregano
4. Grilled Honey and Lime Carrots with Herbed Sour Cream and Wormwood
5. Tomato Relish Spinach with Lemon Thyme
6. Honey and Mustard Butternut with Wild Rosemary
7. Lemon and Butter Roasted Zucchini
8. Grilled Portobello Mushrooms dressed with Maple Syrup and Balsamic

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2. Asian Coleslaw Salad with a blue Cheese Dressing
3. Rocket and Charred corn salad with Parmesan Cheese and Black Olives
4. Baby spinach and Red a Cabbage Salad with Anchovies, Grilled Strawberries and Pomegranate Seeds
5. Chakalaka with Black Beans and Red Peppers
6. Fresh Green Mixed Bean Salad with Hazelnuts
7. Rocket, Fresh Peaches, Toasted Pears, Almonds, Pumpkin Seeds, Pine Nuts and Sesame Sprinkle Salad
8. Baby Tomatoes and Olive Salad with Shallots, Sundried Tomatoes, Fresh Basil and Mint with Balsamic and Whole Grain Mustard Dressing
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