



## **Braai Menu - Sample**

All braaing is done on site by qualified chefs if requested  
Any items or suggestions not found below can be requested  
All menus will include assorted breads and rolls with butter

### **Sample arrival/starter snacks**

Traditional biltong & droewors skewers  
"Braai Brootjies"

Caprese sticks –pesto marinated Bocconcini and slow roasted baby tomatoes  
wrapped in fresh basil(V)  
@R52p/p

### **Main Course Buffet**

Rosemary & lemon infused lamb chops, Grabouw Boerewors & Traditional chicken  
sosaties

Pap & chakalaka **or** Creamy potato bake **or** layered pap tart  
Roasted butternut & sweet potato  
Broccoli, Bacon & cranberry salad

Mexican corn & avo salad with a creamy dressing topped with coriander  
Fresh Green salad with herbs, tomatoes, cucumber, peppers, julienne carrots, feta  
cheese, olives and toasted seeds & a mustard vinaigrette  
Individual beer bread baked in tin cups  
R165p/p

### **Dessert Buffet**

Traditional Malva Pudding with custard  
@R40p/p



Please ask us about other starter canapés, meat options, side dishes and desserts as well as  
vegetarian and Halaal dishes.

We have a wide variety of decor and hire items for your braai. Contact us for a quote at  
[info@max-wells.co.za](mailto:info@max-wells.co.za)