



Jet Lounge

BELOW MENUS ARE FOR THE JET LOUNGE SECTION ONLY.
BUFFET MENUS ONLY APPLY TO GROUPS OF 30 PEOPLE OR MORE.
SET-MENUS ONLY APPLY TO GROUPS OF 10 PEOPLE OR MORE.

1.

MAIO

R490 P.P

3 COURSE CHOICE OF ONE FROM EACH COURSE

HOMEMADE FOCACCIA BREAD & STICKS ON THE TABLE.

SALUMI MISTI

AN ASSORTMENT OF ITALIAN IMPORTED COLD MEATS SERVED WITH A SIDE OF MELANZANE SOTT'OLIO, PEPPERONI SOTT'OLIO, HOUSE MARINATED BLACK & GREEN OLIVES & FOCACCIA STRIPS.

LA BURRATA

SERVED WITH TOMATOES & BASIL

BRUSCHETTA MORTADELLA

MORTADELLA, STRACCIATELLA CHEESE AND PISTACHIO NUTS

LAMB SHANK

COVERED IN OUR TRADITIONAL ITALIAN LAMB SAUCE.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

PERI-PERI PRAWNS

8 QUEEN PRAWNS, BUTTERFLIED WITH BUTTER, LEMON, WINE & PARSLEY GRILLED & SERVED WITH PERI-PERI.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

FILETTO ALLA TARTUFFO

200G FILLET TOPPED WITH A CREAMY MUSHROOM TRUFFLE INFUSED SAUCE.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

TUSCAN PORK BELLY

SERVED WITH A SIDE SAUCE OF HONEY & MUSTARD

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

TIRAMISU

LADYFINGER BISCUITS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGG YOLKS & MASCARPONE CHEESE & FLAVOURED WITH COCOA.

PANNA COTTA CON PISTACHIO

A TRADITIONAL ITALIAN DESSERT TOPPED WITH PISTACCHIO.

CRÈME BRULEE

A TRADITIONAL CUSTARD BASE TOPPED WITH A LAYER OF HARDENED CARAMELISED SUGAR.

Starters

Mains

Dessert



2.

TOSCANO

R550 P.P

4 COURSES - CHOICE OF 1 FROM EACH COURSE

HOMEMADE FOCACCIA BREAD & STICKS ON THE TABLE.

Starters

SALUMI MISTI

AN ASSORTMENT OF ITALIAN IMPORTED COLD MEATS SERVED WITH A SIDE OF MELANZANE SOTT'OLIO, PEPPERONI SOTT'OLIO, HOUSE MARINATED BLACK & GREEN OLIVES & FOCACCIA STRIPS.

BURRATA MOZZARELLA

A CREAMY ITALIAN CHEESE WITH AN OUTER SHELL OF MOZZARELLA, FILLED WITH STRACCIATELLA & CREAM, SERVED WITH ROASTED BABY TOMATOES & ROCKET.

1st Course

RISOTTO TARTUFFO

CREAMY ITALIAN DISH SERVED WITH MUSROOMS & TRUFFLES.

GNOCCHI PANCETTA

CRISPY PAN-FRIED PANCETTA & ONIONS IN A GORGONZOLA SAUCE TOPPED WITH ROASTED NUTS.

LEMON SORBET

2nd Course

PERI-PERI PRAWNS

8 QUEEN PRAWNS, BUTTERFLIED WITH BUTTER, LEMON, WINE & PARSLEY GRILLED & SERVED WITH PERI-PERI.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

OXTAIL

SLOW COOKED WITH TOMATO SALSA, PEAS, WINE & PEPPERCORNS.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

PORK BELLY

SERVED WITH A SIDE SAUCE OF HONEY & MUSTARD

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

Dessert

TIRAMISU

LADYFINGER BISCUITS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGG YOLKS & MASCARPONE CHEESE & FLAVOURED WITH COCOA.

PANNA COTTA WITH A BERRY TOPPING

TRADITIONAL ITALIAN DESSERT OF SWEETENED CREAM & THICKENED GELATIN TOPPED WITH MIXED BERRIES.

CRÈME BRULEE

A TRADITIONAL CUSTARD BASE TOPPED WITH A LAYER OF HARDENED CARAMELISED SUGAR.



3.

CALABRESE

R490 P.P

4 COURSES - CHOICE OF 1 FROM EACH COURSE

HOMEMADE FOCACCIA BREAD & STICKS ON THE TABLE.

Starters

BRUSCHETTA

PARMA | MOZZARELLA | ANCHOVIES

1st Course

LASAGNA

HAND-MADE FRESH PASTA SHEETS, LAYERED WITH BEEF BOLOGNESE SAUCE, CREAMY BECHAMEL, PARMESAN & MOZZARELLA CHEESE.

CANNELLONI RICOTTA

ROLLS OF DELICATE HAND-MADE PASTA STUFFED WITH SPINACH & RICOTTA THEN TOPPED WITH TOMATO SALSA, CREAMY BECHAMEL & SPRINKLED WITH PARMESAN.

LEMON SORBET

2nd Course

POLLO SCALOPPINE

CHICKEN BREAST FLASH GRILLED IN BUTTER, WHITE WINE, & LEMON, SPRINKLED WITH FRESH PARSLEY.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

FILLETTO PEPE NERO

FILLET STEAK WITH A PEPPER SAUCE.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

LAMB SHANK

COVERED IN OUR TRADITIONAL ITALIAN LAMB SAUCE.

SERVED WITH YOUR CHOICE OF FRIES, RICE, VEGETABLES, MASH, OR A PETITE MIXED SALAD.

Dessert

TIRAMISU

LADYFINGER BISCUITS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGG YOLKS & MASCARPONE CHEESE & FLAVOURED WITH COCOA.

PANNA COTTA WITH A PISTACCHIO TOPPING

TRADITIONAL ITALIAN DESSERT OF SWEETENED CREAM & THICKENED GELATIN TOPPED WITH PISTACCHIOS.

ITALIAN PASTRIES

BIGNE, CANNOLI, CANNONCINI



4. CANAPE MENU 1

R290 P.P

SELECTION OF BRUSCHETTA

(PARMA HAM | MOZZARELLA FIOR DI LATTE | ANCHOVIES)

ARANCINI PROSCIUTTO

FILLED WITH PROSCIUTTO & MOZZARELLA CHEESE

FORMAGGI MISTI

AN ASSORTMENT OF OUR FAVOURITE SELECTION OF CHEESE SERVED WITH A SIDE OF MELANZANE SOTT'OLIO, HOUSE MARINATED OLIVES & FOCACCIA STRIPS

RUSSIAN SALAD

FINELY DICED POTATOES, CARROTS, PICKLES, BOILED EGGS, SWEET PEAS, ONIONS, AND BOLOGNA OR HAM, ALL TOSSED WITH A SIMPLE DRESSING OF MAYONNAISE, SALT, AND PEPPER.

CAPRESE BOCCONCINI SKEWERS

TOMATOES, MOZZARELLA & BASIL DRIZZLES WITH BALSAMIC VINEGAR ON A SKEWER.

CAPPELI DI PRETE ALLA GORGONZOLA

RAVIOLI FILLED WITH CHICKEN, SERVED WITH A CREAMY GORGONZOLA SAUCE.

PENNE POLPETTE

PENNE PASTA WITH HOMEMADE MEATBALLS, TOPPED WITH PARMESAN CHEESE.

MIXED MINI PIZZAS

MARGHERITA, REGINA, VEGETARIAN, HAWAIIAN

CRUMBED CHICKEN STRIPS

SERVED WITH A SWEET MAYO SAUCE

GRILLED CALAMARI

SERVED WITH A LEMON BUTTER MAYO SAUCE

TIRAMISU

LADYFINGER BISCUITS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGG YOLKS & MASCARPONE CHEESE & FLAVOURED WITH COCOA.

CHIACCHIERE

ITALIAN BOW TIES WITH ICING SUGAR.

CHOCOLATE MOUSSE

SERVED WITH WHIPPED CREAM.



5. **CANAPE MENU 2**

R380 P.P

SELECTION OF BRUSCHETTA

(PARMA HAM | MOZZARELLA FIOR DI LATTE | ANCHOVIES)

ARANCINI BOLOGNESE

FILLED WITH BOLOGNESE AND MOZZARELLA CHEESE

ARANCINI PROSCIUTTO

FILLED WITH PROSCIUTTO AND MOZZARELLA CHEESE

FORMAGGI MISTI

AN ASSORTMENT OF OUR FAVOURITE SELECTION OF CHEESE SERVED WITH A SIDE OF MELANZANE SOTT'OLIO, HOUSE MARINATED OLIVES & FOCACCIA STRIPS

SALUMI MISTI

AN ASSORTMENT OF ITALIAN IMPORTED COLD MEATS SERVED WITH A SIDE OF MELANZANE SOTT'OLIO, PEPPERONI SOTT'OLIO, HOUSE MARINATED BLACK & GREEN OLIVES & FOCACCIA STRIPS.

RUSSIAN SALAD PHYLLO PASTRY BASKETS

FINELY DICED POTATOES, CARROTS, PICKLES, BOILED EGGS, SWEET PEAS, ONIONS, AND BOLOGNA OR HAM, ALL TOSSED WITH A SIMPLE DRESSING OF MAYONNAISE, SALT, AND PEPPER SERVED IN A PHYLLO PASTRY BASKET.

CAPRESE BOCCONCINI SKEWERS

TOMATOES, MOZZARELLA & BASIL DRIZZLES WITH BALSAMIC VINEGAR ON A SKEWER.

CAPPELI DI PRETE ALLA GORGONZOLA

RAVIOLI FILLED WITH CHICKEN, SERVED WITH A CREAMY GORGONZOLA SAUCE.

GNOCCHI ARRABIATA

POTATO & FLOUR DUMPLINGS, INDIVIDUALLY HAND MADE & COOKED THE TRADITIONAL ITALIAN WAY WITH OUR NAPOLETANA SAUCE WITH CHILLI, SPRINKLED WITH PARMESAN.

MIXED MINI PIZZAS

MARGHERITA, REGINA, VEGETARIAN, HAWAIIAN

CRUMBED CHICKEN STRIPS

SERVED WITH A SWEET MAYO SAUCE

TEMPURA PRAWNS

SERVED WITH A SPICY MAYO SAUCE

FILLET PEPPERCORN

FILLET STEAK WITH PEPPER SAUCE.

PRAWN RISSOIS

A DELICATE TASTING PRAWN DISH FILLED IN A HOME-MADE PASTRY AND DEEP FRIED TILL GOLDEN.

TIRAMISU

LADYFINGER BISCUITS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGG YOLKS & MASCARPONE CHEESE & FLAVOURED WITH COCOA.

CHIACCHIERE

ITALIAN BOW TIES WITH ICING SUGAR.

CHOCOLATE MOUSSE

SERVED WITH WHIPPED CREAM.

ITALIAN PASTRIES

BIGNE, CANNOLI, CANNONCINI



TERMS & CONDITIONS

ALL BOOKINGS ARE PROVISIONAL UNTIL A NON-REFUNDABLE BOOKING DEPOSIT OF 50% IS RECEIVED.

100% OF THE INVOICE PRICE IS PAYABLE 7 DAYS PRIOR TO ARRIVAL.

A 10% SERVICE FEE WILL BE ADDED TO THE INVOICE TOTAL.

FINAL NUMBERS OR ANY CHANGES SHOULD BE CONFIRMED 7 DAYS PRIOR TO ARRIVAL.

NO REFUNDS, TAKEAWAYS OR CREDIT TOWARDS THE BILL WILL BE GIVEN TO ANY CANCELLATIONS 7 DAYS BEFORE THE FUNCTION.

IF YOUR FUNCTION STRETCHES PAST MIDNIGHT, THERE WILL BE A PENALTY FEE OF R2000 PER HOUR OR PART THERE OF.

Thank you for choosing Villa San Giovanni