



Miss Grace Country Food House - Lunch & Dinner Menu Options 2020

The menu options below have been carefully compiled for bigger group bookings in order to avoid any kitchen or service delays on the day. Our family style serving option is not only extremely social but offers a bigger variety to you and your guests.

Please Note;

The options below apply to bookings of 25 adult guests up to 60 guests during normal operating hours. Additional guest numbers can be accommodated should more than 1 area be booked.

Family style menus are served on the actual dining tables in bigger bowls whereby guests may help themselves to the options you have selected.

Plated meals may be requested for smaller groups when opting for single options.

A minimum of 2 courses must be selected; a starter with a main course / a main course with a dessert.

All menu selections must be confirmed in advance in writing and no changes will be accepted on the day.

All menu selection must be prepaid & final guest numbers must be advised 10 working days prior to your event

As all menus are pre-ordered, there unfortunately is no option of ordering additional dishes or items on the day.

No-shows and additional guests will be billed for.

Miss Grace does not take responsibility for food running out as a result of your guests favouring one of your selections more than the other.

Prices are subject to change without prior notice.

Items are subject to availability.

Salad & Starter Options;

Traditional Greek salad (Serves 4) – R126

Lettuce, feta cheese, olives, onion, green pepper & tomato served with a creamy Greek dressing

Seared beef salad (Serves 4) – R275

300g of Sliced rump steak with rocket parmesan cheese, cherry tomatoes & deep-fried shallots, served with a homemade wholegrain mustard dressing

Miss Grace chicken salad (Serves 4) – R229

Grilled chicken breast with rocket, cherry tomatoes & parmesan cheese, served with a tangy balsamic mustard dressing

Chicken liver salad (Serves 4) – R178

Pan-fried chicken livers with baby spinach, peppadews, croutons, roasted sweet peppers & crispy bacon bits, served with a homemade wholegrain mustard dressing

Roasted veggie salad (Serves 4) – R120

Cous cous tossed with seasonal roasted veggies, served with a creamy yoghurt dressing

Halloumi cheese – R97

Pan-fried halloumi fingers served with a homemade tangy berry coulis & lemon wedge (3 halloumi fingers) – plated per person / family-style

Creamy peri peri chicken livers with bread roll – R58

Pan-fried chicken livers in our signature creamy peri peri sauce, served with a freshly baked cocktail roll (spicy) – plated per person / family-style (additional rolls required for family-style)

Soup of the day with bread roll R60 (V)

Our signature chilli butternut soup served with freshly baked cocktail roll (spicy) – plated per person

Or

Homemade creamy potato & leek soup served with a freshly baked cocktail roll – plated per person

Crostinis R125 (Serves 2-3)

A platter consisting of 8 crostinis; 2 x Seared beef with horseradish cream, 2 x Freshly chopped tomato with olive oil & fresh herbs, 2 x Mushrooms sautéed in olive oil & herbs, 2 x Chicken livers sautéed in a sweet and tangy sauce

Crumbed mussels – R89

6 Half shell mussels covered in a delicious herbed crumb filling, baked in the oven – plated per person / family-style

Fillet carpaccio – R140

Rare thinly sliced beef fillet with rocket & parmesan shavings, served with olive oil, balsamic vinegar & lemon wedges – plated per person

*A minimum of 1 salad is required for every 4 to 5 guests should you wish to only have salads as a starter

*A minimum of 1 portion of crostinis is required for every 3 guests should you wish to only have crostinis as a starter

Main Course Options;

Family-style means your food will be served in bowls on your table whereby guests may help themselves to a little of everything.

You must only select 2 of the options below unless you would prefer to order the same meal for everyone.

When selecting 2 options, your selection will be made as half and half - For example; If you have 20 guests, Miss Grace will make 10 of each of your options. Equal numbers must be ordered – if you have 21 guests you must order for 22 in order to ensure proper quantity allocation for tables.

Chicken breasts with fries / salad / veggies – R98

200g of Succulent grilled chicken breasts, basted in a lemon, garlic & chilli marinade, served with either hand-cut skinny fries / roasted veggies / side salad

Chicken curry – R105

200g of Tender chicken fillet in a creamy & tangy secret sauce, served with rice, sambals & chutney

Chicken burger – R86

A bun topped with a succulent grilled chicken breast, lettuce, tomato & sautéed mushrooms, drizzled with a sweet chilli mayo, served with hand-cut skinny fries

Barn burger – R124

A 200g homemade BBQ-basted beef patty, lettuce, tomato & caramelised onions, served on a crispy bun, served with hand-cut skinny fries

Madras beef curry – R115

Jermaine's authentic Madras-style beef curry served with rice, sambals & chutney

Rump trinchado – R122

200g of Cubed steak cooked in a tangy, spicy sauce, done Portuguese-style, served with hand-cut skinny fries

Oxtail – R175

Oxtail, slowly braised in a rich red wine gravy, served with fluffy mash

Lamb pita – R140

200g of Slow cooked fall-off-the-bone lamb, infused with fragrant spices & garlic, served with a pita bread, homemade minted yoghurt & hand-cut skinny fries

BBQ Ribs – R195

400g of Sticky sweet BBQ basted pork ribs, served with either hand-cut skinny fries / roasted veggies / side salad

Grilled fish – R135

250g of Hake, grilled in lemon butter, served with tartar sauce & your choice of either hand-cut skinny fries / roasted veggies / side salad

Peri peri calamari – R135

Tender calamari tubes cooked in a delicious creamy peri peri sauce, served with hand-cut skinny fries

Lentil curry (V) – R79

A fragrant lentil curry served with rice, sambals & chutney

Melanzane (V) – R86

Layers of oven-baked eggplant, feta cheese, béchamel sauce & a sweet homemade tomato relish

Meat pasta – R97

Pasta Alfredo; pasta with a cream mushroom, ham & fresh herb sauce, served with grated parmesan & fresh chilli

Veg pasta (V) – R87

Pasta with a creamy mushroom & fresh herb sauce, served with grated parmesan & fresh chilli

*Burgers & oxtail can't be ordered on a half & half basis but must be ordered as a same selection for all options

Side Orders;

Additional sides may be suggested especially when ordering a combo such as pasta & Lamb pitas. As pasta does not come with a side, you will be required to add additional fries in order not to run out. A side order is sufficient for 2 to 3 guests. (excl. bread rolls)

Veggies of the day – R40

Side salad – R35

Hand-cut skinny fries – R35

Basmati rice – R15

Freshly baked cocktail roll with butter – R10

Freshly baked bread roll with butter – R16

Dessert;

Dessert may be ordered per portion per person.

For up to 30 guests; A maximum of 2 desserts may be selected if you wish to provide variety. Portions will be randomly placed on the tables.

For more than 30 guests; A maximum of 3 desserts may be selected if you wish to provide variety. Portions will be randomly placed on the tables.

Eton Mess – R60

A parfait of crushed meringue, vanilla ice cream & a tangy berry coulis

Crème Brule – R39

Vanilla baked custard, topped with hardened melted caramel sugar

Ice cream with Bar One sauce – R52

3 Scoops of vanilla ice cream topped with a decadent rich Bar One sauce

Cheesecake pot – R53

A homemade fridge cheesecake with biscuit base, topped with a fruit coulis, served in a jar-pot

C4 Jar – R65

A sin jar compiled of layers of crushed Oreo cookies, caramel, chocolate mousse & cream

Jelly Jar – R31

Old-school jelly in a jar topped with vanilla custard & sprinkles

Granny’s chocolate cake – R445 per cake

Our famous homemade old-school chocolate cake with caramel layer & lots of icing

Granadilla cake – R445 per cake

A delicious old-fashioned granadilla sponge cake with granadilla pulp icing

Vanilla cake – R445 per cake

Freshly baked vanilla sponge cake with vanilla buttercream icing

Red velvet cake – R455 per cake

Freshly baked moist red velvet cake with a homemade cream cheese icing

Carrot cake – R670 per cake

A deliciously moist carrot cake made with nuts & smothered in a cream cheese icing

Lemon condensed milk tart – R670 per tart

Our signature tart - Freshly baked lemon condensed milk tart with coconut biscuit base

Banana & caramel tart – R740 per tart

A banana & caramel tart with a crunchy coconut biscuit base, topped with cream

(Cakes & tarts on average produce 10 to 15 slices depending on slice size)

Kiddies:

A kiddie’s menu is available for kids 10 years & younger

Chicken nuggets & fries – R75

Cheese & Tomato pizza – R80

Cheese, tomato & ham pizza – R85

Kiddie’s pasta with a homemade 3-cheese sauce – R74

Our custom Miss Grace colouring books with crayons may be ordered to keep the little ones busy.

Please indicate below should you wish to pre-order any colouring books (when available)

Colouring books with crayons @ R60-00 each	Quantity:	
--	-----------	--

Pooch Menu:

Paw-some snack – R39

Sliced beef & pork sausages

Hound dog heaven – R35

150g of Plain grilled chicken breasts, sliced into pieces

Terms and Conditions, Booking & Cancellation;

Please refer to Miss Grace’s Terms and Conditions

Customer Details and Selection;

Kindly complete the details below in order for us to quote you accurately on your selections

Today's Date:

Client Name:	Date of Event:
Cell number:	Email address:
Event Type:	Total no. of guests (Adults & kids):
No. of adult guests:	No. of kids ordering off kiddie's menu:

Starter Selection

	Quantity:	
	Quantity:	
	Quantity:	

Main Course Selection (Please select 1 combo option only – For example; chicken breasts with beef trinchado)

	Quantity:	
--	-----------	--

Kiddie's menu selection – all kids must have the same meal selection

Chicken nuggets with fries	Quantity:	
Cheese & tomato pizza	Quantity:	
Cheese, tomato & ham pizza		
3-Cheese pasta		

Additional Side Order Selection

	Quantity:	
	Quantity:	
	Quantity:	

Dessert Selection

	Quantity:	
	Quantity:	
	Quantity:	

Other: please specify

.....
Customer signature

.....
Witness signature

.....
Date

Please do not hesitate to contact us should you have any further queries.
Have a lovely day!

Miss Grace Country Food House
T: 011-948-6001 / C: 079-526-0348 / F: 086-6367472
E: info@missgrace.co.za
Visit: www.missgrace.co.za

Plot 152, R550 Kliprivier Road, Eikenhof, Johannesburg (@ Thornbirds)
GPS Coordinates: 26° 20' 04. 39" S & 27° 59' 31. 60" E