

BUFFET MENU

BUFFET MENU 1



Chakalaka

Freshly grated carrots sautéed with onion & green pepper with baked beans

Coleslaw Salad

Cabbage, kohlrabi, celery, carrots, and onion with mayonnaise

Beef Stew

Tubes of beef stew prepared in our light spice

Boerewors

traditional farm style grilled on charcoal

Hake

with lemon butter on a flat top grill

Mains will be served with spinach and butternut.
Your starch will include
Rice and Samp & Beans

Fruit Salad & Ice-Cream

R170.00

Price per person including vat
Prices guaranteed only by deposit

BUFFET MENU 2



TRADITIONAL BUFFET

Greek Salad

Fresh garden salad topped with feta cheese, olives & Greek salad dressing

Chakalaka

Freshly grated carrots sautéed with onion & green pepper with baked beans

Mogodu

Slowly cooked until tender with minimum spice

Umleqwa

Slowly cooked with salt and pepper and grated tomato

Hake Fillet

with lemon butter on a flat top grill

Boerewors

Traditional farm style grilled on charcoal

Mains will be served with spinach and butternut.
Your starch will include
Rice , Samp & Beans and Dumpling

Fruit salad & ice cream

R200.00

Price per person including vat
Prices guaranteed only by deposit

BUFFET MENU 3



Greek Salad

Fresh garden salad topped with feta cheese, olives & Greek salad dressing

Chicken Livers

Sautéed in creamy tomatoes

Potato Salad

Potatoes with boiled egg and parsley mixed with mayonnaise

Grilled Chicken

Grilled on open flame grill and basted with mild BBQ and peri peri sauce

Lamb Curry

Tubes of lamb stew prepared in mild curry

Hake Fillet

with lemon butter on a flat top grill

All mains will be served with spinach and butternut.

Your starch includes

Rice, Samp & Beans and Dumpling

Fruit salad and Ice cream

R240.00

Price per person including vat
Prices guaranteed only by deposit

BUFFET MENU 4



Greek salad

Fresh garden salad topped with feta cheese, olives & Greek salad dressing

Chakalaka

Freshly grated carrots sautéed with onion & green pepper with baked beans

Potato Salad

Potatoes with boiled egg and parsley mixed with mayonnaise

Chicken Livers

Sautéed in creamy tomatoes

Oxtail

Braised in red wine with celery tomato in casserole style

Grilled Chicken

Grilled on open flame grill and basted with mild BBQ and peri peri sauce

Lamb Curry

Tubes of lamb stew prepared in mild curry

Hake Fillet

with lemon butter on a flat top grill

Prawns

Grilled prawns in a creamy beer & garlic sauce

All mains will be served with spinach & butternut.
Your starch includes Pap,
Samo & Beans, Rice and Dumpling

Fruit Salad & Ice Cream

Or

Malva Pudding & Custard

R280.00

Price per person including vat
Prices guaranteed only by deposit

BREAKFAST MENU



BREAKFAST BUFFET

Bacon

Beef Sausages

Chicken Livers

Scrambled Eggs

Mushrooms

Baked Beans

Grilled Tomato

Cheese

Toasted White/Brown Bread

R100.00 pp

Including the below:

Muesli, Cereal & Yoghurt/Milk

Fresh Fruit Salad

Muffins

R120.00 pp

CONTACT RESTAURANT VILAKAZI

6876 Vilakazi Street Soweto Johannesburg
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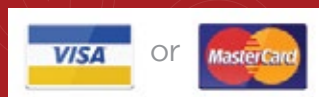
Kitchen Opening Hours
Mon -Sun 10am till 10pm
Public Holidays 10am till 11pm

We cater for group bookings/private and corporate parties. (Buffet Menu's available)

Restaurant Vilakazi online
www.restaurantvilakazi.co.za

 Restaurant Vilakazi  @Res_Vilakazi  restaurant_vilakazi

We accept:



Restaurant
VILAKAZITM

If you suffer from any allergies or unsure about the ingredients of any of our products, please ask the manager for assistance.