

Pre Order Required

CANAPE MENU & MINI DESSERT OPTIONS

MINIMUM ORDER OF 20 PER SELECTION.

Group 1 canapes – R20

- Bobotie spring rolls, with chutney
- Bruschetta with mozzarella, tomato and basil pesto
- Bruschetta with smoked chicken, camembert and cranberry
- Bruschetta with hummus, butternut, sundried tomato and falafel crumb (vegan)
- Caramelised onion and goats cheese tartlet
- Cucumber, hummus and dukkah twirls (vegan)
- Italian job pizza squares with mozzarella, brown mushrooms, parmesan cheese, beef carpaccio, rocket, balsamic glaze and lemon juice
- Mini beef wellington
- Falafel balls with beetroot hummus (vegan)
- Mini Thai style fishcakes
- Parma ham wraps with rocket and cream cheese
- Barbeque chicken skewers, peppers and red onion
- Vegetable spring rolls with dipping sauce
- Bobotie crepe with peach chutney
- Cheesy Risotto Balls with tomato puree
- Salmon California rolls
- Greek Salad Skewers
- Variety of Cream Cheese Truffles
- Mini Bobotie stuffed Vetkoek
- Pork belly spring rolls, with dipping sauce.
- Spiced cauliflower on poppadum with coriander yoghurt

Group 2 canapes – R25

- Prawn and Mozzarella Spring Roll with Sweet Chilli Dipping Sauce
- Salmon Roses
- Burger Sliders Beef and/or Chicken
- Cornwall Style Fish and Chips
- Tempura prawns with soy mirin reduction
- Jalapeno Popper bites, stuffed with cream cheese, crumbed and deep fried.
- Cucumber, Smoked Salmon & Cream Cheese Bites
- Sweet and salty skewers with prosciutto, melon and creamy mozzarella drizzled with balsamic
- Mediterranean Inspired Tapas Skewer
- Charcuterie skewer (salami, brie, olive and pickle).

Group 3 canapes – R28

- Lamb koftas with tzatziki
- Focaccia topped with caramelized onions, rare roast beef & béarnaise.
- Smoked salmon, cream cheese, caper and rocket wraps.
- Stuffed Figs with Goats Cheese and Prosciutto (seasonal)
- Stuffed Figs with Goats Cheese and Caramelized Walnuts (Seasonal)
- Smoked Salmon and Cream Cheese on a pea fritter.
- Fresh Oysters with Tabasco & Lemon / Tempura Oysters.
- Crisp fried sushi rice topped with seared tuna and sriracha mayo.
- Pork Belly Bites

HARVEST BOARDS

Round Board R749 (Serves 8 – 10)

Long Board R2250 (Serves 30)

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, grilled chicken skewers, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and breads with butter.

Special food items can be requested at an additional cost per person.



FRUIT PLATTERS

R250 (Serves 8 – 10)

Selection of seasonal fresh fruits.

MINI DESSERTS

MINIMUM ORDER OF 20 PER SELECTION.

R20 Mini Desserts

- Mini meringues topped with cream and berries
- Mini carrot cupcakes
- Mini eclairs
- Mini tipsy tarts
- Baby koeksisters
- Mini milk tarts
- Fruit skewers
- Mini caramel cupcakes
- Mini apple tarts

R28 Mini Desserts

- Mini dark chocolate tortes
- Mini lemon meringues
- Mini cheesecakes
- Mini iced doughnuts

R39 Mini Desserts

- Pastéis de Nata
- Macarons