

SPECIALITY CANAPE MENU

CREATE YOUR OWN PLATTER FROM THE FOLLOWING CANAPE SELECTION:

CHICKEN - R165 per dozen

Spicy chicken cups with sriracha
Chicken, cranberry and brie cups
Melted chicken, bacon and cheese bruschetta
Tandoori chicken
Sweet chili chicken skewers
Sumac chicken skewers dipped in tzatziki
Mini chicken poppadums
Mini sweet chili chicken and coriander chicken wraps
Chicken, port and stilton toast
Gratinated nut and basil chicken with saffron mayo
Chicken and mushroom quiches

BEEF - R175 per dozen

Roast beef and horseradish mayo crostini
Red wine and red pepper beef on potato
Sirloin wellingtons
Meatball sticks with camembert and tomato chutney
Beef and caramelized onion bruschetta
Peppered beef and blue cheese
Rare roast beef on cucumber
Three types of steak and balsamic cherry tomato
Beef, olive and red onion cups
Meatball and melted mozzarella pastry cups
Medium rare roast beef on potato rosti

LAMB - R195 per dozen

Sumac lamb
Lamb and caramelized onion bruschetta
Lamb blinis with marinated peppers and herb relish
Roasted squash and lamb
Lamb, tomato jam and herb de Provence on olive bread
Lamb and apricot

FISH & SEAFOOD - R185 per dozen

Salmon cups
Salmon on cucumber
Smoked mackerel and apple
Shrimp skewers
Salmon stacks
Mango chutney shrimp poppadoms

PORK - R175 per dozen

Marinated pork belly and cucumber skewers
Sticky pork belly
Chili and marmalade glazed pork fillet
Bacon and mushroom quiches
Roast pork and cranberry jelly on bruschetta
Bourbon glazed pork skewers
Spiced pork bonbons
Bacon wrapped pumpkin sticks

The background of the entire page is a soft-focus collage of various fresh ingredients. At the top, there's a bowl of yellow cherry tomatoes. To the left, a small basket of red berries is visible. Sprigs of green herbs like rosemary and thyme are scattered throughout. A single red chili pepper is also present. At the bottom, there's a bowl of yellow liquid, possibly olive oil, with a wooden spoon resting in it. The overall aesthetic is clean, bright, and emphasizes natural, fresh ingredients.

VEGETARIAN - R155 per dozen

Basil pesto and tomato pastries
Mini quiche Lorraine
Goats cheese and pureed beets blinis
Mushroom polenta
Mushroom val au vents
Rosemary, camembert and cranberry cups
Triple cheese and mushroom eggplant pizzas
Vegan taco cups
Spinakopita
Tiropita
Butternut and feta quiche
Spinach, sundried tomato and cheese tartlets

DESSERT - R165 per dozen

Apple crumble
Chocolate and pecan nut
Salted caramel cups
Chocolate mint cheesecake brownie bites
Assorted mini sweet pies
Lemon yoghurt muffins
Mini baklava

R260 per dozen

Assorted macaroons
Petit fours