

SPECIALITY CANAPES AND FINGER FOODS MENU

(Set up charged separately R300 – R2500 depending on event size and display items used. Flowers NOT included)

CREATE YOUR OWN PLATTER FROM THE FOLLOWING CANAPE SELECTION

(Chef's recommendation: 2-3 varieties per category. Our team is happy to assist in creating a balanced and visually appealing selection)

CHICKEN - R175 per dozen

Lemon & thyme chicken mousse on cucumber cups with micro herbs

Chicken, green apple & celery remoulade on toast rounds

Chicken salad with grapes & toasted seeds in crisp wrap cups

Smoked chicken & caramelized onion bruschetta

Chicken, bacon & leek tartlets

Shredded chicken in light cranberry mayo with brie on crostini

Orange blossom chicken skewers with pistachio dust

Peri-peri chicken skewers

Chicken vol au vents

Shredded sweet chili chicken and coriander mini wraps

BEEF - R185 per dozen

Roast beef, horseradish cream and pickled cucumber crostini

Thai beef salad with sweet chili, mint and lime in hard tortilla cups

Beef, rocket and balsamic glaze toasts

Seared beef, beetroot puree, crumbled feta and micro herbs in spoons / cups (setup only)

Chimichuri beef skewers

Think Wellingtons – open pie with beef, a red wine and thyme mushroom sauce and shallots

Roast beef, blue cheese and onion marmalade crostini

Beef carpaccio with parmesan crema and rocket

Cocktail meatballs with aged cheese and homemade tomato chutney

Umami meatballs with melted mozzarella and basil pesto

PORK - R185 per dozen

Pulled pork and apple slaw mini wraps

Roast pork, pickled cucumber and mustard crema crostini

Pork, pineapple / mango salsa spoons (setup only)

Sticky BBQ pork belly bites

Pork and caramelized onion puffies

Honey and soy pork skewers with sesame seeds

Pork and pineapple skewers with chilli glaze (seasonal)

Pork belly and apple puree crostini

Bacon, brie and onion tartlets

Sweet mustard pork on cucumber cups

LAMB - R195 per dozen

Lamb loin, pea puree and micro herbs on crostini

Lamb and roasted red pepper on cucumber rounds

Greek lamb salad cups with feta, mint and lemon vinaigrette (setup only)

Herbed lamb kofta skewers with tzatziki drizzle (setup only)

Mini lamb kofta with harissa yoghurt

Lamb, feta and red onion jam bites

Lamb and marinated peppers

Lamb and minted pea puree puffies

Lamb and mango salsa spoons (seasonal and setup only)

Lamb and apricot

SEAFOOD - R195 per dozen

Potato croquettes with crab salad topping

Smoked salmon and dill crème fraîche on rye crisps

Tuna tartare cups with avo and sesame

Smoked trout mousse on cucumber with micro greens

Crab and mango salad cups with a touch of chilli (seasonal and setup only)

Shrimp cocktail (setup only)

Snoek pate crostini

Salmon balls with lemon aioli

Mini salmon quiches

Salmon vol au vents

VEGETARIAN - R155 per dozen

Grilled halloumi and melon balls with mint (seasonal)
Caprese bruschetta
Cucumber bites with hummus and roasted red peppers
Pea mousse and feta in phyllo cups with micro greens
Mushroom vol au vents
Spinach and ricotta tarts
Sweet potato, feta and chilli bites
Halloumi, zucchini and cherry tomato skewers with balsamic glaze
Bruschetta with beet puree, feta and walnut crumble
Mini falafel bites with lemon yoghurt

SLIDERS MENU OPTION 1 - R185 per dozen

Chicken schnitzel and lemon aioli
Hawaiian chicken with bacon and cheese
Open butter chicken chow
Pulled pork, apple slaw and mustard mayo
Bacon and jalapeno cheeseburger
Grilled halloumi, roast pepper and basil pesto
Mushroom and truffle oil

SLIDERS MENU OPTION 2 – R225 per dozen

Roast beef, mushroom and mozzarella
Bourbon, bacon and blue cheese steak
Mini lamb tartare with herb aioli

SWEET SELECTION

COCKTAIL DESSERT - R165 per dozen

Brownies with fruit toppings or edible glitter
Brownies with salted caramel and pecan halves
Chocolate ganache cake cups (setup only)
Mini chocolate tarts with freeze dried berries
Mini fruit dessert tarts
Citrus curd tartlets
Mini apple and cinnamon tartlets
Mini berry varrines (setup only)
Mini cake bites (chocolate / carrot / vanilla)
Mini cheesecake bites
Peppermint crisp tarts

DESSERT BUFFET MENU (MINIMUM ORDER 24 PAX)

DESSERT BUFFET OPTION 1 – R75 per person (4 pieces per person)

Styled chocolate brownie squares (chocolate curls or berries)
Mini malva puddings with custard and mint
Seasonal fruit cups
Fruit skewers with honey glaze

DESSERT BUFFET OPTION 2 – R105 per person (4 – 5 pieces per person)

Oreo cheesecake cups
Peppermint crisp dessert cups
Mini lemon or passionfruit dessert cups
Mini chocolate tartlets with berries
Mini cake squares
Melon ball skewers

DESSERT BUFFET OPTION 3 – R155 per person (5 – 6 pieces per person)

Whole baked cheesecake (styled with seasonal toppings)
Selection of other small cakes (chocolate / vanilla / red velvet)
Mini lemon or passionfruit dessert cups
Mini chocolate tartlets with berries
Mini apple and cinnamon crumbles
Mini macarons
Includes cheese or charcuterie board (styled grazing element)

STYLED COCKTAIL DINING EXPERIENCE

MENU OPTION 1 – R255 per person *(Minimum order 24 pax)*

CANAPES

Peri-peri chicken skewers with citrus glaze
Roast beef and mustard crema crostini
Pulled pork and apple slaw mini wraps
Caprese skewers with basil oil and balsamic glaze
Salmon mousse cucumber bites

MINI PLATES

Lemon herb chicken pasta salad with roasted peppers
Mediterranean couscous with beef, roasted vegetables and feta
Creamy potato salad with mustard dressing with pork riblets

SWEET ELEMENTS

Mini brownie bites with salted caramel drizzle
Seasonal fruit skewers with citrus glaze
Mini cheesecake cups

MOCKTAIL PAIRINGS

Citrus ginger cooler
Berry mint spritzer
Pineapple iced tea

MENU OPTION 2 – R325 per person *(Minimum order 24 pax)*

CANAPES

Smoked salmon, dill crème fraîche and rye crisps
Beef carpaccio with parmesan crema and rocket
Lamb and minted pea puree puffies
Chicken, cranberry and brie crostini
Pork belly bites with apple purée and crispy crackling finish

MINI PLATES

Roast beef salad with roasted vegetables and balsamic glaze
Citrus grilled chicken with quinoa, herbs and olive oil
Smoked salmon potato salad with capers and dill
Spiced lamb kofta bowls with couscous and roasted peppers

SWEET ELEMENTS

Mini salted caramel cheesecake cups with Ferrero Roche balls
Chocolate tartlets with seasonal berries
Citrus curd verrines with biscuit crumble

MOCKTAIL PAIRINGS

Cucumber lime spritz
Passionfruit cooler
Berry hibiscus iced tea

HIGH TEA MENU - *Minimum order 24 pax*

MENU OPTION 1 - **Price:** R265 per person

(Includes 6-8 savoury bites + 4-5 sweet bites + beverages)

Savoury Bites

Mini bacon and mushroom quiches
Mushroom vol-au-vents
Sweet chili chicken and coriander wraps
Shrimp and avocado cucumber cups
Smoked salmon and cream cheese crostini
Prosciutto, seasonal fruit and mozzarella skewers
Mini gourmet slider
Grilled halloumi and roasted veggie skewers

Sweet Bites (4-5 per person)

Mini chocolate brownies – **styled**
Mini fruit cups
Mini no-bake cheesecake cups
Mini mango or passion fruit verrines

Beverages

Assorted hot teas
Homemade iced tea or sparkling lemonade

HIGH TEA OPTION 2 - Price: R365 per person
(Includes 6–8 savoury bites + 4–5 sweet bites + beverages)

Savoury Bites

Mini bacon and mushroom quiches
Mushroom and truffle vol-au-vents
Sweet chili chicken and coriander wraps
Shrimp and avocado cucumber cups
Smoked salmon and cream cheese crostini
Prosciutto, seasonal fruit and mozzarella skewers
Mini gourmet slider
Grilled halloumi and roasted veggie skewers

Sweet Bites

Mini chocolate brownies styled with berries or gold dust
Mini fruit cups
Mini no-bake cheesecake cups
Mini passionfruit verrines
Luxe add-on: mini macarons

Beverages

Assorted hot teas
Homemade iced tea and sparkling lemonade
Premium upgrade: mimosas or tea cocktails

CHARCUTTERIE

INDIVIDUAL CHARCUTTERIE CUPS R85 - *Minimum order 24*

Cured meats (folded styling)
Cheese cubes
Crackers or pretzels
Seasonal fruit
Nuts and dried fruits
Chocolate

INDIVIDUAL CHARCUTTERIE BOXES R135- *Minimum order 24*

Selection of cured meats
Biltong / droëwors
2 cheeses
Crackers / crostini
Fresh seasonal fruit
Dried fruit and nuts
Condiment (chutney / honey / preserve)
Chocolate or biscuit

GRAZING TABLE EXPERIENCE R195 per person - *Minimum order 24 (setup charged separately)*

Selection of cured meats
Biltong / droëwors
Assorted cheeses
Artisan breads and crackers
Fresh seasonal fruit
Dried fruit & nuts
Olives, pickles and antipasti
Dips, spreads & preserves (honey, chutneys, jams)
Sweet elements (chocolates / biscuits)

PICNIC BOX – R195 (*Minimum order 2 pax*)

Pulled pork mini wraps with apple slaw OR Pulled chicken, sweet chilli and coriander wraps
Chicken skewers (peri-peri, honey soy, or citrus herb)
Bbq beef skewers
Caprese skewers with basil oil
Selection of cured meats, biltong and droewors
Cheese and crackers
Olives, nuts and dried fruit
Mini chocolate brownie bites and seasonal fruit cups with honey drizzle