

CANAPES

Cheese, Cured Meat and Preserve Selection with Ciabatta

3 local cheese, 2 local cured meats, homemade preserves, butter and bread

-90pp-

Mediterranean Snack Platter

olives, hummus, pesto, toasted pita and salami

-55pp-

Raw Seasonal Vegetable Platter

with hummus, blue cheese dip and herbed ranch dressing

-55pp-

Brie, Parma Ham and Strawberry Skewers

-30-

Salad Skewers

Bocconcini (buffalo mozzarella balls), tomato and cucumber skewers with basil pesto

-30-

Jalapeno Poppers

homemade, filled with mature cheddar and served with aioli

-25ea-

Tomato, Goat's Cheese and Olive Tartlets

with chimichurri

-35-

Cheese and Corn Samosas with Sweet Chilli

-12-

Vegetable Springrolls with Sweet Chilli

-12-

Lamb, Sundried Tomato and Feta Springrolls

-35-

Bobotie Springrolls

-25-

Beetroot and Biltong Tartlets

with feta and toasted pumpkin seeds

-35-

Pork Fillet Bites

with onion marmalade and goat's cheese

-25-

Smokey BBQ Meatballs with Creamy Garlic Aioli

-20-

Crumbed Chicken Skewers with Sweet Chilli Parmesan Aioli

-25-

Savoury Cheesecakes

salmon, dill, pickled onion and capers

biltong and sundried tomato

blue cheese and figs (seasonal) or balsamic roasted strawberries

-12ea-

Mini Pies

butternut, sundried tomato, basil and feta

chicken, butternut, sweet chilli and feta

lamb with mint jelly

BBQ pork and cheddar pie

-20ea-

Bruschetta:

(Self-Assembly for delivery and collection)

tomato salsa with tapenade or anchovies

onion marmalade, goat's cheese and figs (seasonal)

crushed peas, parma ham and parmesan

lemon cream cheese, salmon and cucumber ribbons

-18ea-

Sliders:

Mini Cheese Burgers

-25-

Mini Lamb Burgers

-35-

Mini Pulled Pork and Coleslaw Sliders

-25-

Mini New York Hot Dogs with Pickles and Onions

-20-

Mini Boerie with Chakalaka

-20-

- a travel fee will be charged depending on the distance
- an additional R400 will be charged per staff - min 2
- cutlery and crockery not included