

PLATTERS

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Serves 6-8 guests substantially and 10-12 guests as a snack

CRUDITÉS PLATTER 460.00

Fresh seasonal vegetables served with a trio of dips, garnished with fresh herbs

MINI-GOURMET-QUICHE PLATTER 524.00

A selection of mini quiches. Brie, thyme and caramelised onion quiche | Roasted vegetable and basil pesto quiche | Smoked salmon, sweet onion and chives quiche | Chicken, peppadew and feta quiche | Bacon, hummus, spinach and feta quiche

CHEESE PLATTER 950.00

Selection of four South African cheeses, served with water biscuits, preserved fig and grapes

VEGETARIAN PLATTER 580.00

Miniature tartlets filled with Gorgonzola, pear chutney, wild rocket | Roasted vegetable skewers with fresh basil and sesame seeds | Falafel, marinated vegetables and sweet chilli wrap | Cauliflower wrap with pineapple chutney, carrots, cucumber, green apple, mayonnaise, baby spinach | Caprese skewers

MINI-TORTILLA-WRAP PLATTER 590.00

Char-roasted red peppers, hummus, rocket | Pesto chicken, mayonnaise, rocket | Roasted vegetables, red pepper pesto, mozzarella | Fillet, rocket and sweet chilli sauce | Honeyed chicken thighs, pineapple chutney, cucumber and apple salad

GLUTEN-FREE PLATTER 600.00

Stuffed peppadews | Spicy chicken kebab | Cucumber cups filled with chicken trinchado | Caprese kebab | Sweet potato and toasted sesame seed balls | Mini jacket potato with sour cream and chives | Fresh vegetables with crackers and dips

BRUSCHETTA PLATTER 560.00

Slow-roasted lamb, mint and yoghurt sauce, caramelised onion and baby spinach | Caramelised braised brisket and baby spinach | BBQ pulled pork, fresh coriander and purple cabbage | Camembert and pear chutney | Tomato-and-red-onion salsa, fresh basil and olive oil | Red pepper pesto and feta

MINI-CIABATTA SANDWICH PLATTER 560.00

Selection of mini-ciabattas. Tuna mayonnaise | Egg mayonnaise | Chicken mayonnaise | Tomato and mozzarella | Minted cream cheese and cucumber

MINI-BURGER PLATTER 770.00

Homemade 100% rump mince patties. Tomato relish and caramelised onion slider | Fig-brie-bacon slider | Green peppercorn sauce slider | Mushroom-and-port sauce slider

SMOKED SALMON PLATTER 790.00

Smoked salmon on bruschetta with lemon cream cheese | Smoked salmon and cucumber wraps | Smoked salmon and dill roulade | Salmon mousse crostini with capers

KEBAB PLATTER 650.00

Chicken and grilled pineapple | Beef fillet and fresh strawberry with balsamic drizzle | Chorizo, red pepper and rocket | Pepperoni and olive | Boerewors and milho frito with tomato chutney

SCONE PLATTER 270.00

Butter scones with berry jam and fresh cream, garnished with strawberry and mint

FRUIT SKEWER PLATTER 490.00

Selection of fresh seasonal fruit on skewers garnished with mint

MINI-DESSERT PLATTER 490.00

Chocolate dipped strawberries | Chocolate brownies | Lemon meringue pies | Red velvet fairy cakes with cream cheese frosting

HOME-BAKED PLATTER 540.00

Banana bread with honey-cinnamon butter | Beetroot-and-ginger bread | Bran muffin with preserves and cheese | Carrot muffin with preserves and cheese

BREAKFAST BUFFET PLATTER 505.00

Devilled eggs | Bobotie mini omelette | Mozzarella and bacon mini omelette | Sweet onion and mushroom frittata | Ham, mushroom and cheddar frittata | Rolled French toast with cream cheese and gooseberry compote

HEALTHY BREAKFAST PLATTER 510.00

Rooibos stewed fruit with Greek yoghurt | Homemade granola bars | Fruit kebabs | Greek yoghurt, lemon curd and toasted nuts

CARNIVORE BREAKFAST PLATTER 590.00

Bacon-and-cranberry frikkadel | Pork sausage and grilled pineapple kebab | Bacon and cherry skewer | Boerewors and balsamic cherry tomato kebab | Bacon jam on toasted ciabatta

CARNIVORE PANINI PLATTER 620.00

Slow-roasted lamb, mint and yoghurt sauce, caramelised onion, baby spinach | Prego rump steak, hot sauce | Braised brisket and baby spinach | BBQ pulled pork with fresh coriander and purple cabbage

VEGETARIAN PANINI PLATTER 620.00

Halloumi, tomato jam and rocket | Falafel, hummus and rocket | Tomato, cucumber, gherkin, gaucamole, caramelised onion | Camembert and pear chutney with rocket