

# 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