

PLATTERS

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

CRUDITÉS PLATTER	465.00	KEBAB PLATTER	650.00
Fresh seasonal vegetables served with a trio of dips, garnished with fresh herbs		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	
MINI-GOURMET-QUICHE PLATTER	529.00	SCONE PLATTER	280.00
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		Butter scones with berry jam and fresh cream, garnished with strawberry and mint	
VEGETARIAN PLATTER	585.00	FRUIT SKEWER PLATTER	490.00
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		Selection of fresh seasonal fruit on skewers garnished with mint	
MINI-TORTILLA-WRAP PLATTER	595.00	MINI-DESSERT PLATTER	495.00
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		Chocolate dipped strawberries Chocolate brownies Lemon meringue pies Red velvet fairy cakes with cream cheese frosting	
GLUTEN-FREE PLATTER	600.00	HOME-BAKED PLATTER	540.00
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		Banana bread with honey-cinnamon butter Beetroot-and-ginger bread Bran muffin with preserves and cheese Carrot muffin with preserves and cheese	
BRUSCHETTA PLATTER	560.00	BREAKFAST BUFFET PLATTER	510.00
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		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	
MINI-CIABATTA SANDWICH PLATTER	565.00	HEALTHY BREAKFAST PLATTER	515.00
Selection of mini-ciabattas. Tuna mayonnaise Egg mayonnaise Chicken mayonnaise Tomato and mozzarella Minted cream cheese and cucumber		Rooibos stewed fruit with Greek yoghurt Homemade granola bars Fruit kebabs Greek yoghurt, lemon curd and toasted nuts	
MINI-BURGER PLATTER	775.00	CARNIVORE BREAKFAST PLATTER	595.00
Homemade 100% rump mince patties. Tomato relish and caramelised onion slider Fig-brie-bacon slider Green peppercorn sauce slider Mushroom-and-port sauce slider		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	625.00
		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	625.00
		Halloumi, tomato jam and rocket Falafel, hummus and rocket Tomato, cucumber, gherkin, gaucamole, caramelised onion Camembert and pear chutney with rocket	