

# PLATTERS

## OPTIONS

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

<b>CRUDITÉS PLATTER</b> Fresh seasonal vegetables served with a trio of dips, garnished with fresh herbs	<b>475.00</b>	<b>KEBAB PLATTER</b> <ul style="list-style-type: none"><li>• Chicken and grilled pineapple</li><li>• Beef fillet and fresh strawberry with balsamic drizzle</li><li>• Chorizo, red pepper and rocket</li><li>• Pepperoni and olive</li><li>• Boerewors with tomato chutney</li></ul>	<b>660.00</b>
<b>MINI-GOURMET-QUICHE PLATTER</b> <i>A selection of mini quiches:</i> <ul style="list-style-type: none"><li>• Brie, thyme and caramelised onion quiche</li><li>• Roasted vegetable and basil pesto quiche</li><li>• Smoked salmon, sweet onion and chives quiche</li><li>• Chicken, peppadew and feta quiche   Bacon, hummus, spinach and feta quiche</li></ul>	<b>545.00</b>	<b>SCONE PLATTER</b> Butter scones with berry jam and fresh cream, garnished with strawberry and mint	<b>340.00</b>
<b>VEGETARIAN PLATTER</b> <ul style="list-style-type: none"><li>• Miniature tartlets filled with Gorgonzola, pear chutney, wild rocket</li><li>• Roasted vegetable skewers with fresh basil and sesame seeds</li><li>• Falafel, marinated vegetables and sweet chilli wrap</li><li>• Cauliflower wrap with pineapple chutney, carrots, cucumber, green apple, mayonnaise, baby spinach</li><li>• Caprese skewers</li></ul>	<b>600.00</b>	<b>FRUIT SKEWER PLATTER</b> Selection of fresh seasonal fruit on skewers garnished with mint	<b>495.00</b>
<b>MINI-TORTILLA-WRAP PLATTER</b> <ul style="list-style-type: none"><li>• Char-roasted red peppers, hummus, rocket</li><li>• Pesto chicken, mayonnaise, rocket</li><li>• Roasted vegetables, red pepper pesto, mozzarella</li><li>• Fillet, rocket and sweet chilli sauce</li><li>• Honeyed chicken thighs, pineapple chutney, cucumber and apple salad</li></ul>	<b>610.00</b>	<b>MINI-DESSERT PLATTER</b> <ul style="list-style-type: none"><li>• Chocolate dipped strawberries</li><li>• Chocolate brownies</li><li>• Lemon meringue pies</li><li>• Red velvet fairy cakes with cream cheese frosting</li></ul>	<b>510.00</b>
<b>GLUTEN-FREE PLATTER</b> <ul style="list-style-type: none"><li>• Stuffed peppadews</li><li>• Spicy chicken kebab</li><li>• Cucumber cups filled with chicken trinchado</li><li>• Caprese kebab</li><li>• Sweet potato and toasted sesame seed balls</li><li>• Mini jacket potato with sour cream and chives</li><li>• Fresh vegetables with crackers and dips</li></ul>	<b>615.00</b>	<b>HOME-BAKED PLATTER</b> <ul style="list-style-type: none"><li>• Banana bread with honey-cinnamon butter</li><li>• Beetroot-and-ginger bread</li><li>• Bran muffin with preserves and cheese</li><li>• Carrot muffin with preserves and cheese</li></ul>	<b>550.00</b>
<b>BRUSHCETTA PLATTER</b> <ul style="list-style-type: none"><li>• Slow-roasted lamb, mint and yoghurt sauce, caramelised onion and baby spinach</li><li>• Caramelised braised brisket and baby spinach</li><li>• BBQ pulled pork, fresh coriander and purple cabbage</li><li>• Camembert and pear chutney</li><li>• Tomato-and-red-onion salsa, fresh basil and olive oil</li><li>• Red pepper pesto and feta</li></ul>	<b>570.00</b>	<b>BREAKFAST BUFFET PLATTER</b> <ul style="list-style-type: none"><li>• Devilled eggs</li><li>• Bobotie mini omelette</li><li>• Mozzarella and bacon mini omelette</li><li>• Sweet onion and mushroom frittata</li><li>• Ham, mushroom and cheddar frittata</li><li>• Rolled French toast with cream cheese and gooseberry compote</li></ul>	<b>525.00</b>
<b>MINI-CIABATTA SANDWICH PLATTER</b> <i>A selection of mini-ciabattas:</i> <ul style="list-style-type: none"><li>• Tuna mayonnaise</li><li>• Egg mayonnaise</li><li>• Chicken mayonnaise</li><li>• Tomato and mozzarella</li><li>• Minted cream cheese and cucumber</li></ul>	<b>580.00</b>	<b>HEALTHY BREAKFAST PLATTER</b> <ul style="list-style-type: none"><li>• Rooibos stewed fruit with Greek yoghurt</li><li>• Homemade granola bars</li><li>• Fruit kebabs</li><li>• Greek yoghurt, lemon curd and toasted nuts</li></ul>	<b>525.00</b>
<b>MINI-BURGER PLATTER</b> <ul style="list-style-type: none"><li>• Homemade 100% rump mince patties. Tomato relish and caramelised onion slider</li><li>• Fig-brie-bacon slider</li><li>• Green peppercorn sauce slider</li><li>• Mushroom-and-port sauce slider</li></ul>	<b>885.00</b>	<b>CARNIVORE BREAKFAST PLATTER</b> <ul style="list-style-type: none"><li>• Bacon-and-cranberry frikkadel</li><li>• Pork sausage and grilled pineapple kebab</li><li>• Bacon and cherry skewer</li><li>• Boerewors and balsamic cherry tomato kebab</li><li>• Bacon jam on toasted ciabatta</li></ul>	<b>610.00</b>
		<b>CARNIVORE PANINI PLATTER</b> <ul style="list-style-type: none"><li>• Slow-roasted lamb, mint and yoghurt sauce, caramelised onion, baby spinach</li><li>• Prego rump steak, hot sauce</li><li>• Braised brisket and baby spinach</li><li>• BBQ pulled pork with fresh coriander and purple cabbage</li></ul>	<b>635.00</b>
		<b>VEGETARIAN PANINI PLATTER</b> <ul style="list-style-type: none"><li>• Halloumi, tomato jam and rocket</li><li>• Falafel, hummus and rocket</li><li>• Tomato, cucumber gherkin, guacamole, caramelised onion</li><li>• Camembert and pear chutney with rocket</li></ul>	<b>640.00</b>