

PLATTERS

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

OPTIONS

BOTANICALS PLATTER	660.00	PANINI SANDWICH PLATTER	590.00
<ul style="list-style-type: none">• Pesto-quinoa tortilla wrap• Fresh carrot, celery and cucumber crudités• Lightly blanched broccoli, green beans, cauliflower and baby corn• Trio of homemade dips (fluffy hummus, tzatziki, creamy sundried tomato dip)		<ul style="list-style-type: none">• Slow-roasted lamb, mint-and-yoghurt sauce, caramelised onion, baby spinach• BBQ pulled pork, fresh coriander and coleslaw• Halloumi, tomato jam and rocket• Falafel, beetroot hummus, grilled peppers	
VEGETARIAN PLATTER	660.00	MEAT-UP	1 350.00
<ul style="list-style-type: none">• Gorgonzola and pear chutney mini-tartlet• Roasted vegetable skewers with basil and toasted sesame seeds• Falafel, marinated vegetable and beetroot hummus wrap• Caprese skewers with balsamic drizzle• Salad sandwich - seeded cocktail roll, mozzarella, cucumber, gherkin, tomato, mayo, sundried tomato pesto, crisp lettuce		<ul style="list-style-type: none">• Sweet and sticky pork ribs• Harissa-marinated beef kebab• Crispy chicken strips• Sweet mustard chicken wings• Bobotie spring rolls	
MINI-GOURMET-QUICHE PLATTER	670.00	BRUSCHETTA PLATTER	570.00
<p><i>A selection of mini-quiches:</i></p> <ul style="list-style-type: none">• 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		<ul style="list-style-type: none">• Slow-roasted lamb, mint-and-yoghurt sauce, caramelised onion and baby spinach• Caramelised braised brisket and baby spinach• BBQ pulled pork, fresh coriander, coleslaw• Camembert and pear chutney• Beef carpaccio, strawberry-red-onion salsa, mustard vinaigrette, baby spinach• Red pepper pesto, Danish feta crumble, micro herbs	
MINI-TORTILLA-WRAP PLATTER	700.00	SCONE PLATTER	400.00
<p><i>A selection of flavoured wraps with:</i></p> <ul style="list-style-type: none">• Chicken thighs, pineapple chutney, carrot, cucumber, mayo, baby spinach• Green beans, zucchini, broccoli, baby spinach, guacamole and quinoa with moringa mayo• Grilled zucchini, slow-baked onion, mushroom, Danish feta, crispy lettuce with sesame-and-roasted-garlic drizzle• Beef fillet, black-cherry-chilli chutney, marinated peppers, avocado and rocket• Moroccan chicken with aubergine-sweet-pepper-tomato-and-onion chutney, spicy hummus and fresh basil		<p><i>Freshly baked buttermilk scones with:</i></p> <ul style="list-style-type: none">• Lemon curd and fresh cream• Homemade strawberry jam and fresh cream	
GLUTEN-FREE PLATTER	740.00	MINI-DESSERT PLATTER	630.00
<ul style="list-style-type: none">• Pesto-cream-cheese stuffed peppadews• Spicy chicken kebabs• Caprese skewers• Savoury sweet potato crackers, pecan, feta, cream cheese and cranberry truffles• Gluten-free blinis, camembert, pear chutney and fresh thyme• Bacon-wrapped date skewers		<ul style="list-style-type: none">• Custard Choux bun• Mini Pavlova with lemon curd, whipped cream and fruit• Fudgy triple chocolate brownies• Classic French madeleine	
MINI-BURGER PLATTER	890.00	FRESHLY BAKED PLATTER	680.00
<p><i>Homemade 100% rump mince patties</i></p> <ul style="list-style-type: none">• Tomato relish and caramelised onion slider• Fig, brie and bacon slider• Green peppercorn sauce slider• Mushroom-and-port sauce slider		<ul style="list-style-type: none">• Banana bread with honey-cinnamon-butter• Blueberry crumble muffin• Bran muffin with butter and preserves• Cheese and thyme mini-scones• Ham-and-cheese filled croissants	
MINI CIABATTA SANDWICH PLATTER	620.00	BREAKFAST BUFFET PLATTER	650.00
<p><i>Individual wood-fired ciabatta mini loaves with:</i></p> <ul style="list-style-type: none">• Bitterballen, sweet mustard, rocket• Harissa-marinated beef strips, spicy mayo, baby spinach• Chicken mayo, crisp lettuce• Tomato, mozzarella and basil mayo, fresh basil• Fried mozzarella, creamy whipped feta dip, cherry-chilli chutney, rocket		<ul style="list-style-type: none">• Egg mayo vol-au-vent• Tomato, spinach and mozzarella frittata• Ham baked egg• Rolled French toast with cream cheese and gooseberry compote• Cocktail cheese grillers	
FRUIT SKEWER PLATTER	520.00	HEALTHY BREAKFAST PLATTER	600.00
<ul style="list-style-type: none">• A selection of fresh seasonal fruit skewers garnished with fresh mint		<ul style="list-style-type: none">• Baked oats cup, rooibos-stewed fruit, Greek yoghurt• Homemade granola bars• Seasonal fruit skewers• Baked oats cup, Greek yoghurt, lemon curd and toasted nuts	
		CARNIVORE BREAKFAST PLATTER	780.00
		<ul style="list-style-type: none">• 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	