

PLATTERS

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

OPTIONS

BOTANICALS PLATTER

660.00

- Pesto-quinoa tortilla wrap
- Fresh carrot, celery and cucumber crudité
- Lightly blanched broccoli, green beans, cauliflower and baby corn
- Trio of homemade dips (fluffy hummus, tzatziki, creamy sundried tomato dip)

VEGETARIAN PLATTER

680.00

- 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

MINI-GOURMET-QUICHE PLATTER

730.00

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

MINI-TORTILLA-WRAP PLATTER

720.00

A selection of flavoured wraps with:

- 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

GLUTEN-FREE PLATTER

790.00

- 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

MINI-BURGER PLATTER

890.00

Homemade 100% rump mince patties

- Tomato relish and caramelised onion slider
- Fig, brie and bacon slider
- Green peppercorn sauce slider
- Mushroom-and-port sauce slider

MINI CIABATTA SANDWICH PLATTER

650.00

Individual wood-fired ciabatta mini loaves with:

- 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

FRUIT SKEWER PLATTER

580.00

- A selection of fresh seasonal fruit skewers garnished with fresh mint

PANINI SANDWICH PLATTER

620.00

- Slow-roasted lamb, mint-and-yoghurt sauce, onion, baby spinach
- BBQ pulled pork, fresh coriander and coleslaw
- Halloumi, tomato jam and rocket
- Falafel, beetroot hummus, grilled peppers

MEAT-UP

1 450.00

- Sweet and sticky pork ribs
- Harissa-marinated beef kebab
- Crispy chicken strips
- Sweet mustard chicken wings
- Bobotie spring rolls

BRUSCHETTA PLATTER

570.00

- 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

SCONE PLATTER

430.00

Freshly baked buttermilk scones with:

- Lemon curd and fresh cream
- Homemade strawberry jam and fresh cream

MINI-DESSERT PLATTER

630.00

- Custard Choux bun
- Mini Pavlova with lemon curd, whipped cream and fruit
- Fudgy triple chocolate brownies
- Classic French madeleine

FRESHLY BAKED PLATTER

680.00

- 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

BREAKFAST BUFFET PLATTER

660.00

- 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

HEALTHY BREAKFAST PLATTER

600.00

- 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

790.00

- 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