

PLATTERS

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

OPTIONS

BOTANICALS PLATTER • 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)	670.00	PANINI SANDWICH PLATTER • 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	640.00
VEGETARIAN PLATTER • 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	690.00	MEAT-UP • Sweet and sticky pork ribs • Layered tortilla skewers with hot honey butter • Crispy chicken strips • Sweet mustard chicken wings • BBQ chicken thighs • Bobotie spring rolls	1 590.00
MINI-GOURMET-QUICHE PLATTER <i>A selection of mini-quiches:</i> • 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	740.00	BRUSCHETTA PLATTER • 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	570.00
MINI-TORTILLA-WRAP PLATTER <i>A selection of flavoured wraps with:</i> • 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	720.00	SCONE PLATTER <i>Freshly baked buttermilk scones with:</i> • Lemon curd and fresh cream • Homemade strawberry jam and fresh cream	440.00
GLUTEN-FREE PLATTER • 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	790.00	MINI-DESSERT PLATTER • Custard Choux bun • Mini Pavlova with lemon curd, whipped cream and fruit • Fudgy triple chocolate brownies • Classic French madeleine	630.00
MINI-BURGER PLATTER <i>Homemade 100% rump mince patties</i> • Tomato relish and caramelised onion slider • Fig, brie and bacon slider • Green peppercorn sauce slider • Mushroom-and-port sauce slider	895.00	FRESHLY BAKED PLATTER • 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	680.00
MINI CIABATTA SANDWICH PLATTER <i>Individual wood-fired ciabatta mini loaves with:</i> • Bitterballen, sweet mustard, rocket • Lamb Kofra, basil mayo, baby spinach • Chicken mayo, crisp lettuce • Tomato, mozzarella and basil mayo, fresh basil • Fried mozzarella, creamy whipped feta dip, cherry-chilli chutney, rocket	680.00	BREAKFAST BUFFET PLATTER • 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	680.00
FRUIT SKEWER PLATTER • A selection of fresh seasonal fruit skewers garnished with fresh mint	580.00	HEALTHY BREAKFAST PLATTER • Baked oats cup, rooibos-stewed fruit, Greek yoghurt • Homemade granola bars • Seasonal fruit skewers • Baked oats cup, Greek yoghurt, lemon curd and toasted nuts	600.00
		CARNIVORE BREAKFAST PLATTER • 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	810.00