



Platters

Mixed Platters

Platter 1

Cocktail Chicken Schnitzels burgers topped with sour cream
Chicken Drumsticks wrapped in bacon
Sautéed mushroom, caramelized onion and Feta cocktail quiches
Meatballs with Parmesan and fennel seeds
Paprika Sirloin wraps with glazed onions and sour cream

Platter 2

Cocktail Beef Burgers with onion marmalade and tomato relish
Skewered Thai Chicken balls with sweet chili sauce
Tiropita - Greek Phyllo squares filled with cream cheese and Feta cheese
Coriander Beef Satay sticks with a Honey and Tamarind glaze
Herb and Parmesan chicken strips served with a pesto mayonnaise

Platter 3

Focaccia rounds filled with shredded beef, cheese, lettuce and Balsamic onions
Honey Sesame chicken Drumsticks
Chipolatas wrapped in bacon sticks
Free form spinach and ricotta tarts
Beef Lollipop sticks served with a tomato chili jam

Savoury Platters

Tart and Pastry platter

Chicken, Spinach and Mushroom Phyllo triangles, Butternut, Sun dried tomato and Mozzarella tartlets,
Cocktail Lamb pies, Paprika Sirloin wraps with glazed onions and sour cream and Chiriquo and Feta
cheese frittatas topped with herb cream cheese

Chicken Platter (Halaal)

Cocktail Chicken Schnitzel burgers topped with sour cream, Teriyaki Chicken drumsticks with toasted
sesame seeds, Skewered Thai Chicken balls with sweet chili sauce, Herb and Parmesan chicken strips
served with a pesto mayonnaise and Thai Chicken and Lemongrass Sausage rolls

Beef Platter

Chipolata sausages wrapped in bacon, Cigaros - spicy mince phyllo cigars served with an Herb yogurt
dip, Meatballs with Parmesan and fennel seeds, Coriander Beef Satay sticks with a Honey and Tamarind
glaze and Paprika Sirloin wraps with glazed onions and sour cream



Platters

Cheese Platter

A selection of Local South African Cheeses accompanied by Crackers, Sesame crusted Breadsticks, fresh fruits, preserves and toasted mixed Rosemary nuts.

Vegetarian Platter

Roast tomato & feta cheese tartlets topped with deep fried Basil leaves, Marinated Mushroom Sticks with olives & sun-dried tomatoes, Spinach & Artichoke Phyllis pastry fingers, Vegetable Frittata, topped with Hummus.

Sweet Platters

Platter 1

Mini Dessert glasses filled with Brownie crumbs, chocolate mousse, passion fruit pannacotta and banoffee pie, layers of biscuits, banana and whipped caramel, topped with cream.

Platter 2

Healthy: Mini Summer fruit sticks, Berry Yogurt Mousse cups, Apple and Cinnamon phyllo and Meringue fingers served with a fruit dipping sauce.

Platter 3

Apple Baklava stacks, Phyllo pastry milk tarts with toasted sugar almonds, Chocolate Brownie slices & Cheesecake cupcakes with ganache.

Platter 4

Chocolate Blondie slice, sticky toffee cupcakes, Orange and Chocolate Lamingtons and Apple Crumble Tartlets.

Breakfast Platters

(charged per person - a minimum 10 pax)

Freshly baked Muffin basket

Mini Banana bread loaves topped with toasted Banana chips, Apple Cinnamon muffins topped with slivers of apples, Cranberry and White chocolate muffins and a Savoury muffin of Spinach and Cheddar muffin.

Breakfast Tart Platter

Served warm, a Breakfast Tart of Chipolatas, Mushroom, bacon and peppers & a Roasted Baby Tomato and Feta cheese Tart with fresh Basil.

Selection of Croissants

With the following fillings – Dutch Ham, Emmentaler cheese and salad greens, Shaved Roast Beef, onion marmalade and salad greens, Roasted Chicken and Lemon mayo with salad greens.

Cocktail Breakfast Platter

Bacon, Mozzarella, Peppadew and Rocket breakfast wraps, Mushroom, Chiriquo, spinach and Feta cheese Frittata's, Berry Flapjacks with toasted sugared almonds, Scotch eggs and Fruit kebabs.

Healthy Option

Summer fruit kebab sticks, layered breakfast glass of pineapple, vanilla yoghurt and ginger crunch. Frittata with Baby potatoes, Tomato and Haddock and a Bran, Carrot and Muesli Muffin.