



BY WORD OF MOUTH



Tailor made menu @ R495 per person excluding VAT



On arrival

Canape station served on designer plates according to your colour scheme – choose 3 options

Mini chicken taco topped with mango and chilli salsa served on fresh limes

Mini sweet potato topped with boursin cheese, courgette ribbons and balsamic pearls

Parmesan shortbread topped with biltong carpaccio and red pepper marmalade

White spoon topped with a swirl of roast beef, mustard aioli and caramelized onion

Caprese salad skewer served with a pippette of basil cream

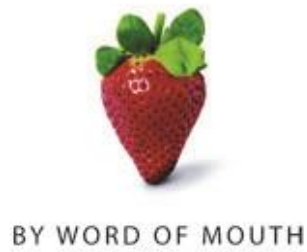
We will do an opulent display using different levelled stands serving all food in beautiful ottolenghi and incorporating fresh herbs on the display

Choose 2 options

Marinated thinly sliced rare roast beef topped with fluffy mustard sauce and roasted vine tomatoes

Balsamic beef fillet topped with a reduced cream sauce topped with fresh herbs

Sticky and delicious chicken Mandalay salad topped with crispy noodles, toasted almonds and chives



Coronation chicken topped with toasted almonds and spring onion

Accompanied by: - choose 4 options

Mediterranean roasted vegetable quinoa salad drizzled with a lemon dressing

Roasted new potatoes topped with wholegrain mustard dressing

Asparagus piled high topped with hollandaise

Caramelised butternut salad topped with crumbled feta, roasted seeds and sliced avocado, finished with rocket and lemon honey yoghurt dressing

Baby spinach salad with dried cranberries, candied pecan nuts, mushrooms and drizzled with Dijon Mustard dressing

Cilantro coleslaw with a lime vinaigrette

Layered caprese salad drizzled with a basil pesto dressing topped with fresh basil

On the table

*Assorted flavoured hummus including
Chickpea hummus
Beetroot hummus*

Served with ciabatta, pita crisps and flatbreads

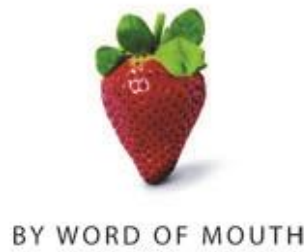
Dessert display – choose 5

We will set up a beautiful display using different levelled stands

*Assorted flavoured rocky road including:
White chocolate and cranberry
Aero mint rocky road
Fudge rocky road*

Bowl of fresh strawberries

Homemade nougat



Orange and chocolate cakes topped with crystalized orange zest

Mini lemon posset topped with fresh berries

Mini crème brulee topped with praline

Mini milktart profiterole dipped in chocolate

Mini berry eaton and mess pots topped with cream and berries

Mini salted white chocoalte tarts

Cheeseboard display @ R65 per person excluding VAAT

Opulent cheese display - trio of gourmet cheeses served with homemade preserves, fresh seasonal fruit, plump grapes, assorted biscuits and sliced fresh breads with vases of crispy phyllo shards, crunchy honeycomb garnished with plump blushing strawberries