



BY WORD OF MOUTH

**Tailor made Plated menu @ R550 per person excluding VAT**



**Canape on arrival @ R75 per person excluding vat – please choose 3**

**Meat**

*Carpaccio roll-ups with pesto mayonnaise, rocket and parmesan shavings (cold)*

*Mini “steak and chips” roll served with a mushroom sauce (hot)*

*Mini black Chinese spoon filled with pea puree, swirl of roast lamb, wholegrain mustard mayo and pomegranate salsa (hot)*

**Poultry**

*Pulled chicken taco topped with sour cream, corn and avocado salsa served on bean sprouts (cold)*

*Mini shredded peking duck bao buns served in mini Chinese steamers (hot)*

*Fried chicken pop served in a sticky soy and ginger sauce (hot)*

**Pork**

*Grissini stick wrapped in parma ham served with a creamy pesto dipping sauce (cold)*

*Chorizo and prawn skewer served with a roasted red pepper sauce (hot)*

*Crispy slow cooked pork belly, on a mini dish with an apple puree and garnished with micro herbs*

**Fish**



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*Smoked salmon, boursin and avocado black sesame rolls topped with soy pearls served on mini plates with a mini wooden fork (cold)*

*Black sesame crusted tuna topped with wasabi mayo, deepfried ginger served with soy dressing in a Chinese spoon (hot)*

*Mini red panko prawns served on horseradish mayo and pickled beetroot relish (hot)*

*Teriyaki glaze salmon skewered on a red ethic bamboo skewer with wasabi mayo (hot)*

### **Vegetarian**

*Edible spoons topped with whipped brie, caramelized apple and toasted almonds*

*Mini antipasta skewers with tortellini pasta, olives and tomato drizzled with basil pesto (cold)*

*Fried mozzarella served in a spoon with marinara sauce and micro basil leaves (hot)*

*Mini beetroot foldovers with blue cheese, pumpkin seeds and dates (cold)*

### **Tapas and cheese station @ R120 per person excluding vat - optional**

**We will do a rustic display with different levelled heights wooden crates**

*Thinly sliced parma ham*

*Swirls of salami*

*Black forrest ham*

*Black pepper ham*

*Bunches of fresh grapes*

*Whole seasonal fruit*

*Olive bread sticks*

*Twisted bread sticks*

*Sliced ciabatta bread*

*Marinated olives*

*Marinated artichokes*

*Marinated mushrooms*

*Marinated peppers*

*Assorted hummus*



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*Zatar hummus*  
*Red pepper hummus*  
*Beetroot hummus*

*Mushroom pate*  
*Creamy artichoke dip*

*Variety of cheeses including*  
*Camembert*  
*Matured cheddar*  
*Emmenthale*  
*Gorgonzola*

*Served with homemade preserves*

**Plated starter option – Choose 1 option**

*Swirls of parma ham and melon topped with fresh rocket drizzled with balsamic reduction*

*Or*

*Caesar chicken croquettes topped with parmesan shavings drizzled with homemade Caesar dressing topped with fresh chives and beetroot micro leaves*

*Or*

*Tempura broccoli, marinated wild mushrooms, edamame beans served on siracha mayo pull garnish with micro herbs and edible flowers*

*Or*

*Ricotta fritters topped with sour cream, hot smoked salmon and beetroot relish, alfafa sprouts and watercress*

*Or*

*Vegetarian sushi salad – cucumber ribbons, rocket, pickled ginger, wasabi mayo, soy pearls, edible flowers garnish with black and white sesame seeds*

*Or*



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*Seared scallops on minted pea puree, drizzled with a lemon dressing and served with micro pea shoots  
– (please note if you choose this option there will be an additional R65 per person excluding vat)*

*Or*

*Delicious cheese pannacotta topped with slow roasted heirloom tomatoes, black olive crumb, basil pesto  
garnish with basil coral shard*

*Or*

*Roasted beetroot, orange and avo salad with rocket drizzled with balsamic reduction, roasted hazelnuts  
garnish with micro herbs*

*Or*

*Layered caprese salad with marinated aubergine and fresh avocado served on a brush of basil pesto  
topped with balsamic reduction, savoury tapioca pearls and edible flowers*

*Or*

*Slow roasted tomato and basil soup topped with a zig zag bruchetta shard topped with tomato salsa,  
chilli pearls, crème fraiche and edible flowers*

*Or*

*Roasted sweet pepper, ricotta and parmesan tarts topped with marinated red and yellow peppers,  
marinated mushrooms and deep-fried basil drizzled with basil pesto garnish with baby edible flowers*

**Plated main course choice – please choose 1 option – if you require a choice main course we  
will charge an additional R75 per person excluding vat – (vegetables and starch need to be  
the same on a choice main course**

*Herb crusted beef fillet topped with béarnaise sauce served on caramelized onion mash potato,  
butternut puree, pan fried mushrooms and spinach topped with slow roasted tomatoes*

*Or*

*Marinated beef fillet medallions with rich red wine jus, creamed spinach puree, butternut dauphinoise  
potatoes, and baby stem carrots topped with beetroot phyllo shard*

*Or*



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*Balsamic marinated beef fillet served on potato fondant, beetroot pull, bordelaise jus served with roasted beetroot wedges, marinated red onion and baby stem carrots*

Or

*Gremolata rack of lamb served on roasted vegetable and chickpea cous-cous topped with a marinara sauce garnish with deep-fried butternut and pea shoots – (we will charge an additional R45 per person excluding VAT)*

Or

*Incredible moist deboned lamb shank served on caramelized onion mash potatoes, chunky roasted butternut, pea puree garnish with crispy saffron battered onion rings*

Or

*Caprese stuffed chicken breast topped with creamy basil pesto sauce served on sundried tomato and potato croquettes, pan fried asparagus topped with deep-fried basil leaves*

Or

*Herbed stuffed chicken breast topped with a mustard and tarragon sauce served on potato croquettes, baby stem broccoli topped with deep-fried leeks with honey and black sesame seeds*

Or

*Chicken tenderloin topped with creamy spinach and artichoke sauce served on butternut mash potatoes topped with roasted vine tomatoes and deepfried kale*

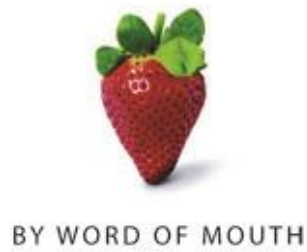
Or

*Glaze stuffed salmon with creamed spinach and feta served on crushed new potatoes, asparagus topped with baby beetroot leaves*

Or

*Herb crusted kabeljou served on a trio of quinoa, pea puree, baby carrots drizzled with a creamy lemon butter sauce garnish with thinly sliced celery ribbons*

### ***Vegetarian option***



*Five herbed ravioli with chanterelles, roasted tomato coulis and basil oil*

*Or*

*Ravioli topped with pan fried wild mushrooms, sundried tomato topped with shredded basil and baby spinach*

*Or*

*Trio of quinoa with roasted vegetable and chickpea topped with a miso roasted aubergine steaks, beetroot hummus topped with alfafa sprouts*

#### **Plated dessert options**

*Individuel orange cake topped with mousse, bulee orange segments, orange couli and orange tapioca pearls*

*Or*

*White chocolate salted caramel tart topped with honeycomb shards, salted candy nuts topped with edible chocolate leaves, freeze dried berries, nougat bites and micro mint leaves*

*Or*

*White chocolate and berry pannacotta served in beautiful glass topped with pomegranate and pink glass tuille topped with strawberry chocolate leaves and mini berry macaroon*

*Or*

*White chocolate cheesecake served with a berry salad, berry tapioca pearls, mini meringue kisses, edible flowers*

*Or*

*Lemon tart, vanilla macaroon and a burnt meringue, bubble chocolate shard, nastritium leaves, edible flowers*

*Or*

*Deconstructed eton mess – Strawberry ice cream served on a bed of crushed meringue served with whipped chocolate cream, meringue kisses, fresh berries and berry couli*



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Or

*Cheese and dessert – poached pear, baklava, strawberries, blue cheese, bocconcini topped with edible flowers and a poppy seed dressing*

Or

*Chocolate dome mousse, chocolate soil, mango couli, mango cubes with a chocolate pull*

OR

**We will do a large display with different levelled stands for guest to help themselves –  
Choose 5 options**

*Mini chocolate opera cakes topped with chocolate curls and edible chocolate pearls*

*Vases filled with white and dark belgium flower shards*

*Mini cheesecake square pops rolled in flowers*

*Mini berry pavlova topped with fresh berries*

*Mini vanilla naked cakes topped with fresh roses*

*Mini peanut butter, marshmallow clusters*

*Homemade nougat with cranberries*

*Strawberry and grape skewers*

*Gold brush macarons piled high on a cake stand*

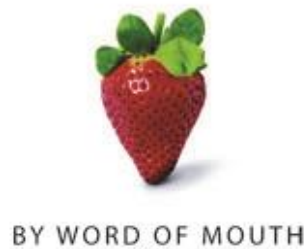
*Gold cake pops standing upright*

*Individual tiramisu topped with chocolate leaves*

*Mini crème brulee topped with praline shards*

*Mini white chocolate salted caramel tarts*

*Mini lemon posset topped with fresh berries*



*Designer spoons topped with white chocolate mousse, edible flowers and dark chocolate shavings*

*Mini berry pannacotta topped with fresh berries and mint*

**Pimp your menu**

**Sushi station @ R110 per person excluding VAT**

*A selection of assorted gourmet sushi, this includes salmon, prawns, crab and vegetarian:*

- " California rolls*
- " Fashion sandwiches*
- " Assorted handrolls*
- " Maki*
- " Nigiri*

*Accompanied by soy sauce, wasabi and sweet pickled ginger*

*Vases filled with chopsticks and piles of bamboo boats for guests to use*

**Oyster station @ R110 per person excluding VAT**

*Freshly sucked oyster in large champagne coolers on crushed ice*

- Tabasco*
- Lemon wedges*
- Black pepper*
- Lemon tapioca pearls*
- Nim jam dressing*

**Late night snack options – choose 1 option @ R85 per person excluding VAT**

*Our famous chicken prego served in bamboo boats*

*Or*

*Buttermilk fried boneless chicken served on wax paper with celeriac slaw, apple, hazelnut and poppy seed dressing*





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Or

*Beef slider with fresh rocket, homemade blue cheese aioli and caramelised onions served with parmesan courgette fries on wooden boards  
(We will do a 10% vegetarian option)*

Or

*Assorted flavoured mac and cheese including:  
Butternut and sage mac and cheese topped with roasted butternut cubes and fresh sage  
Truffle mac and cheese topped with parmesan cheese and truffle zest  
Mac and cheese topped with slow roasted rosa tomatoes, sliced spring onions and loads of cheese*