

Tailor made Summer portable dining menu @ R385 per person excluding VAT



On Arrival @ R8 per person excluding VAT – (beverage to come from the bar)

A Super refreshing strawberry aqua fresca served with lots of ice, fresh berries and mint on a hot summers day

Canape passed around for guest to help themselves – choose 7

Mini thai chicken wonton cups topped with chopped coriander

Mini black chinese spoon served with marinated prawns topped with a chilli mango salsa

Mini square tart - caramelized butternut, boursin and leek tart topped with chilli praline shard served on a nasturtium leave (v)

Mini caprese stacker with marinated red onion topped with shredded basil drizzled with balsamic reduction served in a spoon (v)

Mini sweet potato crostini topped with chunky red onion and avocado salsa topped with chilli pearls (v)

Mini pork belly and cucumber skewers served with a Vietnamese dressing

Delicious mini crispy new potato Hassel back potatoes topped with sour cream and chives (v)



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Black charcoal prawns served on a white spoon topped with wasabi mayo

Mini savoury biscotti topped with brie, roast beef and beetroot relish

Summer Bowl food passed around for guest to help themselves – choose 3 options and 1 vegetarian option

Thai beef and basil with glass noodles topped with a roughly torn basil and toasted cashew nuts

Steak shawarma bowl – avo, quinoa, and chickpea topped with crumbled feta, hummus and greek yoghurt

Balsamic beef fillet topped with wholegrain mustard sauce served on butternut bulgur wheat salad

Coronation chicken served on roasted vegetable quinoa salad topped with toasted almonds and spring onions

Pasta pollo with mushroom, black olives and creamy pesto dressing

Ginger and soy glaze salmon served on shaved fennel and apple salad drizzled with a Dijon mustard dressing

Thinly sliced sesame crusted tuna served with deep-fried sushi rice balls topped with wasabi cream and pickled ginger

Vegetarian – we will cater for 10% of the guest

Aubergine roll-up stuffed with quinoa topped with slow roasted tomato and basil salsa

Or

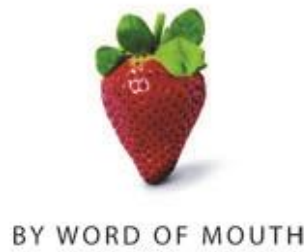
Vegetarian enchiladas topped with sour cream, guacamole and tomato salsa

We will set up a beautiful dessert and cheese display using different levelled stands – choose 5 options

Mini amarula crème brulee topped with praline crust

Mini oreo cheesecake topped with fresh berries and mint

Mini passionfruit and mango eaton mess pots topped with fresh mango and edible flowers



Assorted flavoured Italian kisses

Mini lemon posset topped with fresh berries and garden picked mint

Assorted seasonal flavoured sorbet served in mini glass pots topped with freshly picked mint

Shot glass of vanilla pod infused pannacotta topped with a strawberry macaroon

Mini tiramisu pots dusted with cocoa powder and chocolate shards

Mini bubble pots with a duo of chocolate mousse garnish with freshly picked mint and chocolate curls

Pimp your menu

Tapas station @ R110 per person excluding vat

We will do a opulent tapas display using lots of wood with fresh herbs

Freshly sliced bread and breadsticks served with:

Thinly sliced parma ham

Thinly sliced salami

Marinated olives

Marinated feta

Hummus

Basil Pesto

Rocket

Parmesan shavings

Hot dips including:

Spinach and artichoke

Melanzane dip

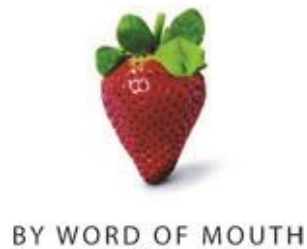
Sushi station @ R110 per person excluding vat

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

" California rolls

" Fashion sandwiches

" Assorted handrolls



" Maki
" Nigiri

And

Our new famous sushi doughnuts topped with edible flowers, soy pearls and fresh herbs

Accompanied by soy sauce, wasabi and sweet pickled ginger

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

Long satay braai station @ R95 per person excluding VAT

Live Braai station – we will set up a long braai where the chef will braai different skewers for guest to help themselves with assorted dips to choose from

*Chicken skewers
Fillet skewers
Boerewors skewers*

Halloumi skewers – we will do for 10% of the guest

*Spicy prego sauce
Chimichurri sauce
Lemon and herb aioli*

Cheese board display @ R65 per person excluding VAT

Opulent cheese display - trio of gourmet cheeses served with homemade preserves, fresh seasonal fruit, plump grapes dusted with edible glitter, assorted biscuits and sliced fresh breads with vases of crispy phyllo shards, crunchy honeycomb and our famous brownie bites dusted with icing sugar and garnished with plump blushing strawberries



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