



Cold Canapes

MENU

*Rare Beef Fillet and Cranberry Jam on a
Parmesan Crouton drizzled with a Sweet
Mustard*

*Chicken and Tandoori Mayonnaise in a Tortilla
Wrap topped with a Grape Slither*

*Mini Caprese Tartlet garnished with Fresh
Basil and Thyme infused Balsamic Dressing*

*Brie and Fig Compote on a Ciabatta Crostini
Toasted Health Crostini topped with Peppered
Cream Cheese and Tomato Jam*

*Pea and Mint Fritters topped with Pulled
Thyme infused Lamb Drizzled with Tzatziki*

*Diced Chicken and Orange Zest filled into a
Homemade Cranberry Crepe*

*Pear and Parmesan with Rocket wrapped in
Bresaola, topped with a Strawberry Salsa*

*Skewered Lime and Herb Marinated Prawn
topped with a Mango Salsa and Micro Herbs*

*Bite Size Caprese Tower garnished with Basil
Oil infused Pearls*

*Salmon Rosette on a Beetroot Blini topped
with a Wasabi Radish Mayonnaise*

*Bocconcini and Bresaola Skewer drizzled with
an Olive Infused Balsamic Dressing*

*Beetroot Juice Macaroon topped with a Lime
Scented Goats Cheese garnished with Mango
Pearls*

*Skewered Salmon Roll filled with a Scallion
Crème Cheese garnished with Red Salmon
Caviar*

Hot Canapes

*Sautéed Beef, Peppadew and Plum Sauce on a
Pizza Bite*

*Bobotie Cigar accompanied by a Coriander
Chutney*

*Mexican Spiced Chicken and Cheddar
Quesadilla*

*Mini Beef and Moroccan spiced Koftas
accompanied by a Chargrilled Red Pepper
Tzatziki*

*Southern Fried Chicken Tenderloin Napped
with a Pineapple and Sweet Chili Sauce*

Jalapeno and Cheese Rissole

*Chargrilled Lamb Kebabs with a Devilled
Thyme Jus*

Mini Raised Pepper Steak Pie

*Japanese Panko Prawns served on a Bed of
Sriracha Guacamole*

*Rolled Chicken Tenderloin filled with Butternut
and Sage topped with a Lightly Curried
Tandoori Sauce*

*Spinach and Feta Crumbed Crepe topped with
a Tarragon Scented Hollandaise*

*Deep Fried Prawn California Roll drizzled with
a Wasabi Mayonnaise topped with a Pickled
Ginger Slither*

*Gold Leaf Coated Beef Fillet Medallions on a
Pea Puree topped with Cranberry Jam*

Individual Raised Mini Moroccan Pie





COLD CANAPÉS

*Orange and Pomegranate Glazed Beef Fillet
Bao Buns*

*Cape Malay Chicken and Chive/Tortilla
Wrap /Sweet Sriracha Mayo*

*Lime, Sundried Tomato/Sweet Chili Cream
Cheese Tartlet*

*Smoked Chicken/Pepperdew/Parsley
Celery Pot/Raspberry Dressing*

HOT CANAPÉS

Beef Fillet Laksa Skewers/Ginger Chutney

Brie and Fig Cigar/Cranberry Tzatziki

*Bang Bang Chicken/Sriracha Chilli
Sauce/Mixed Sprouts*

*Cumin Pumpkin and Mushroom
Arancini/Tandoori Mayonnaise*

Mini Beef and Chicken Shawarma Station

Mini Pitas/Grilled Beef and Chicken Strips

*Chiffon Lettuce/Pickled Cabbage/Diced
Cucumber/Tomato Sambals/Assorted Dip
and Spreads*

Finger Cocktail Two

MENU

COLD CANAPÉS

*Wild Mushroom and Sage Cream
Cheese/Polenta Blini/Chive Spears*

*Beetroot and Salmon Mousse in
Herbed Pastry/Wasabi
Dressing/Mixed Herbs*

*Tarragon Chicken Salad
Crostini/Beetroot Sprouts/Sautéed
Sesame Seeds*

*Rosemary Beef Fillet/Yorkshire
Pudding/Honey and Wholegrain
Mustard Dressing*

HOT CANAPÉS

*Lime and Coconut Curry Chicken
Skewers*

*Middle Eastern Lamb Sambousek
Coriander and Mint Mayonnaise Dip*

Traditional Italian Lasagne Cups

*Mini Moroccan Vegetable Tagine
Raised Pot pie*

Brioche Slider Bar

*Chargrilled Beef and Chicken
Sliders/Gorgonzola
Mayonnaise/Chiffon Lettuce/Duo of
Cheese/Balsamic Onion Rings/Chiffon
Lettuce/Tomato Jam*





VIP Cocktail One

MENU

COLD CANAPÉS

*Poached Thai Prawn and Mango
Salad/Nahm-Jim Dressing*

*Sundried Tomato/Creamed Feta and Basil
Macaroon*

*Rolled Salmon/Cream Cheese and Chive
Skewer/Fennel*

HOT CANAPÉS

*Deep Fried Panko Chicken/Coconut and Red
Chutney Hollandaise*

*Biryani Spiced Cubed Beef Fillet/Cranberry
Jus/ Butternut Puree*

Jalapeno Cheese Risssoles /Lemon Aioli

BOWL FOOD

*Chickpea, Lentil and Pumpkin Coconut
Curry/Chived Basmati Rice*

*Pinotage Braised Deboned Oxtail/Baby
Vegetable/Garlic Mash*

*Indian Chicken Makhani/Cardamon
Rice/Popadom Shards*

DESSERT

Flamed Lemon Meringue Jars

*Espresso Tiramisu/Chocolate Shavings
Crumbed Biscotti*

Mini Chocolate Ganache and Vodka Martini



VIP Cocktail Two

COLD CANAPÉS

*Grilled Baby Marrow Barrel/Lime Zest
Ricotta Cheese/Mango Pearls*

*Curried Lentil Taco/Guacamole/Orange
Zest Tzatziki/Mexican Salsa*

*Dukkah Spiced Beef Fillet/Vanilla Poached
Pear/Brie Salad in Jar*

HOT CANAPÉS

*Falklands Salt n Pepper Squid/Citrus
Hollandaise*

*Mint and Lamb Sliders on Focaccia
Rounds/Dill Greek Yoghurt*

*Wild Mushroom Potstickers/Sweet Soy and
Ginger Sauce*

BOWL FOOD

*Roasted Salmon, Spinach /White Wine and
Tomato Hollandaise /Olive oil Tossed Penne
Pasta*

Lamb Bhuna Gosht/Coconut Basmati Rice

*Butternut/ Chickpea Curry/Chapatti Wedge
Cracked Pepper/Chilli Oil*

DESSERT

*Baklava Cheesecake topped with Honey
Nuts and Phyllo Shards*

Glazed Chocolate Spheres in Tartlets

Ginger-Infused Crème Brûlée