



## CANAPÉ MENU SELECTOR



- A minimum of 3 and a maximum of 6 selections applies to arrival snacks.
- These 3 items will be added and multiplied by the total amount of guests.
- Please note that your entire guest amount must be catered for applicable to any/all optional extras.

### CHEESE PLATTER

Selection of Cheddar, Mozzarella, Blue Cheese, Camembert Cheese, Brie Cheese, Bon Bell Cheese, preserves and selection of Biscuits.

*Caters for average of 10 people.*

R 500 per platter

### CHEESE, BILTONG AND PRESERVES PLATTER

Selection of Cheddar, Mozzarella, Blue Cheese, Camembert Cheese, Brie Cheese and Bon Bell Cheese. Biltong, Droëwors, Nuts, Dried Fruits, Preserves and selection of Biscuits.

*Caters for average of 10 people.*

R 600 per platter

### COLD CANAPÉ SELECTION - PER PERSON:

|  |      |
|--|------|
| Brie Cheese on Pumpnickel with Red Currant Compote                       | R 20 |
| Rillettes of Barbeque Duck on Crostini                                   | R 24 |
| Smoked Chicken with a Mango Salsa in Phyllo                              | R 20 |
| Terrine of Thai Spiced Asparagus with Wholegrain Mustard Dressing        | R 16 |
| Prosciutto with Preserved Fig and Mascarpone Cheese                      | R 22 |
| Smoked Trout Parfait with Chive Dressing                                 | R 22 |
| Grilled Aubergine and Hummus Mousse served with Chunky Aubergine Chutney | R 16 |
| Seared Vanilla cured Salmon with Citrus Dressing                         | R 22 |
| Vegetable Terrine served with Corn Salsa                                 | R 16 |
| Seared Beef Fillet with Truffle Vinaigrette                              | R 22 |
| Bacon, Egg and Balsamic Roasted Tomato Salad                             | R 20 |
| Spiced Chicken Livers with Passion Fruit Onion Marmalade                 | R 20 |
| Salmon Parcel Filled with a Tomato and Lentil Salad                      | R 22 |
| Chicken and Cashew Nut Wrap  | R 20 |
| Spicy Tomato Soup with Sun Dried Tomato Marinated Prawns                 | R 22 |



*a village made in heaven*

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### HOT CANAPÉ SELECTION – PER PERSON:

|   |      |
|---|------|
| Rare Roast Beef and Yorkshire Pudding                       | R 22 |
| Miniature Shepherds Pie                                     | R 20 |
| Teriyaki Glazed Lamb Loin with Sesame Seed Crust            | R 25 |
| Butternut and Almond Bobotie                                | R 16 |
| Feta and Mint Quiche  | R 15 |
| Cajun Spiced Fish Goujons with Madagascar Pepper Mayonnaise | R 20 |
| Cape Malay Shrimp Tartlets with Coconut Sauce               | R 22 |
| Cardamom and Coriander Chicken Kebabs                       | R 20 |
| Goats Cheese Tartlet with Olive Tapenade                    | R 16 |
| Braised Lamb Shank and Cream Cheese Balls                   | R 20 |
| Soft Creamy Parmesan Polenta with Wild Mushroom Ragout      | R 16 |
| Chicken Satay with Peanut and Chilli Dipping Sauce          | R 20 |
| Oriental Chicken Frikadelle                                 | R 20 |
| Pork and Chourico Kebabs with Perinaise                     | R 24 |

### OTHER

Please feel free to discuss any dietary or alternative menu requirements with your coordinator and our chefs will be happy to look at accommodating any requests.