

# CANAPÉ MENU OPTIONS

Select a minimum of 3 canapés from each list of canapés

## SAVOURY ITEMS

- Puff Pastry discs with Carpaccio, Parmesan & wild Rocket (R 16)
- Crispy Coconut crusted Prawns with a Teriyaki Dipping Sauce (R 20)
- Discs of Puff Pastry with Goats Cheese, roasted Rosa Tomato & Basil Pesto (R 15)
- Beef Kebabs with a Smokey Spanish Basting Sauce (R 15)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce (R 13)
- Bobotie Samoosa with Gooseberry Chutney (R 12)
- Chicken Skewers with Honey Mustard glaze (R 12)
- Black Tiger Prawns in Crispy Streaky Bacon served with Aioli (R 24)
- Mini Aubergine, Cream Cheese, Chive and Rare Roast Beef Roulades on a tangy Tomato Puree (R 15)
- Fig Preserve, Blue Cheese & Caramelised Onion Samoosa (R 14)
- Greek inspired Lamb Koftas with a Minted Yoghurt dipping sauce (R 18)
- Cocktail Pancake filled with a Savoury Coriander Bolognese sauce (R 18)
- Chicken & Sesame Spring Rolls with Sweet Chilli & Ginger sauce (R 18)
- Mini Smoked Salmon Trout & Vegetable Wraps topped with Aioli (R 22)
- Greek style Spanakopita served with a Tzatziki dipping sauce (R 15)
- Chunky Home-made Cheddar Cheese Straws (R10)
- Caprese Skewers with Buffalo Mozzarella, Rosa Tomato & Basil Pesto (R15)
- Dukkah Crusted Goats Cheese Truffles (R16)
- Kataifi wrapped Salmon Lollipops (R22)
- Ricotta Cakes with Tomato & Onion Salsa (R18)
- Blinis with Cream Cheese & Smoked Salmon (R22)
- Gorgonzola & Red Onion Tartlets (R20)

## SWEET ITEMS

- Chocolate Éclair with Vanilla Chantilly Cream (R15)
- Amarula Cheesecake (R18)
- Chocolate & Hazelnut Brownies (R20)
- Lemon Meringue (R18)
- Dark Chocolate, Orange & van der Hum Truffles (R20)
- Mini Pavlova with Berry Coulis (R15)