

CANAPÉ MENU

Select a minimum of 3 canapés
A minimum of 10 items must be ordered per canapé
This menu may also be used to design customised platters for
cocktail events and functions

SAVOURY ITEMS

- Puff Pastry discs with Carpaccio, Parmesan & wild Rocket (R 20)
- Crispy Coconut crusted Prawns with a Teriyaki Dipping Sauce (R 25)
- Discs of Puff Pastry with Goats Cheese, roasted Rosa Tomato & Basil Pesto (R 15)
- Beef Kebabs with a Smokey Spanish Basting Sauce (R 20)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce (R 15)
- Bobotie Samoosa with Gooseberry Chutney (R 18)
- Macaroni and Parmesan bombs with Bacon jam (R 18)
- Chicken Skewers with Honey Mustard glaze (R 20)
- Black Tiger Prawns in Crispy Streaky Bacon served with Aioli (R 25)
- Mieliepap fingers with Biltong powder and Garlic Mayo (R 12)
- Risotto Arancini with Truffle Oil (R25)
- Mini mug of roasted Tomato and Butternut Soup with Bread Stick (R20)
- Mini Aubergine, Cream Cheese, Chive and Rare Roast Beef Roulades on a tangy Tomato Puree (R 15)
- Sriracha and Honey glazed Chicken Wings (R20)
- Fig Preserve, Blue Cheese & Caramelised Onion Samoosa (R 18)
- Greek inspired Lamb Koftas with a Minted Yoghurt dipping sauce (R 20)
- Cocktail Pancake filled with a Savoury Coriander Bolognese sauce (R 18)
- Chicken & Sesame Spring Rolls with Sweet Chilli & Ginger sauce (R 20)
- Mini Smoked Salmon Trout & Vegetable Wraps topped with Aioli (R 25)
- Greek style Spanakopita served with a Tzatziki dipping sauce (R 15)
- Chunky Home-made Cheddar Cheese Straws (R10)
- Caprese Skewers - Buffalo Mozzarella, Rosa Tomato & Basil Pesto (R15)
- Dukkah Crusted Goats Cheese Truffles (R18)
- Ricotta Cakes with Tomato & Onion Salsa (R20)
- Blinis with Cream Cheese & Smoked Salmon (R25)
- Gorgonzola & Red Onion Tartlets (R20)

SWEET ITEMS

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