



CANAPÈS

All platters feed 10 to 15 people

The Executive Canapés

- Smoked Norwegian salmon with chive-infused cream cheese on pancakes
- Duck pâté with balsamic caramelized onions on crostini
- Buffalo mozzarella, cocktail tomatoes and basil pesto on French loaves
- Smoked chicken fillet with mango salsa on Melba toast
- Peppered beef fillet with Parmesan shavings served on silver forks
- Roasted mixed vegetables with herbed cream cheese on whole-wheat bread

The VIP Selection

- Creamy mushroom and chicken vol-au-vents
- Poached pears, Parma ham and rocket with balsamic glaze
- Mini spinach and Danish feta tartlets
- Venison and dried apricot skewers
- Sweet chilli and Cajun-spiced chicken wrap with guacamole and peppadews
- Prawn skewers

The Canapé Exclusives

- Mexican pulled pork with pickled red onions and coriander
- Chicken liver pâté mousse with cranberry jelly
- Norwegian salmon twisted on a cream cheese blini
- Grilled bell peppers, sun-dried tomatoes, basil pesto and cream cheese dip on a shell
- Panko-crumbed prawn with Sriracha dip on cucumber





SNACKS PLATTER OPTIONS

All platters feed 10 to 15 people

The Meat Supreme Platter

- Succulent pork loin ribs
- BBQ chicken drumsticks
- Cheese grillers
- Lamb meatballs
- Venison and apricot skewers
- Boerewors lollipops
- Chicken and mushroom pies

The Smack Platter

- Mini lamb burgers
- Mini Portuguese Prego rolls
- Mini vetkoek and mince
- Vegetable spring rolls and beef samoosas
- Mini spiced chicken and guacamole wraps

The Corporate Sandwich Platter

(Vegetarian option available upon request)

An array of toppings on various bread types (open and closed sandwiches)

- Pastrami, horseradish and beetroot relish
- Basil pesto, Buffalo mozzarella and tomato slices
- Pulled pork, Dijon mustard and gherkins
- Norwegian salmon, cream cheese and capers
- Cajun and sweet chili roasted chicken

The All-Purpose Sandwich Platter

(Vegetarian option available upon request)

An assortment of toppings on various bread types

- Chicken and tangy mayonnaise
- Egg and mayonnaise
- Ham, cheese and tomato slices
- Basil pesto, Mediterranean vegetables and medallion mozzarella





SNACKS AND DESSERT PLATTER OPTIONS

All platters feed 10 to 15 people

Cheese Platter

- An assortment of locally sourced and imported cheeses
- A selection of biscuits and bread
- An array of dips and sauces
- Assorted dried fruits and nuts
- A variety of preserves and jams

Mini Treats & Sweets Platter

- Mini lamingtons and carrot cakes
- Mini chocolate éclairs filled with Chantilly cream
- Mini milk tarts, peppermint crisp treats and granadilla desserts
- Mini berry cheesecakes
- Mini koeksisters and chocolate brownies

Crudes Platter

- Freshly sliced julienne vegetables
- Blanched cauliflower, asparagus and snap peas
- Kalamata olives, Danish feta and sundried tomatoes
- Selection of tzatziki, baba ganoush, hummus and roasted bell pepper dip

Kid Next Door Platter

- Chicken nuggets
- Beef and chicken burgers
- Corn dogs
- Hawaiian and margherita pizza bites
- Potato smileys

Fruity Fruits Platter

- Assortment of freshly sliced seasonal fruits and skewers
- Served with whipped Chantilly cream and honey

