



COCKTAIL MENU OPTIONS 2017

Menu	Price pp	Starter	Main	Dessert
Option 1	R185	2	3	2
Option 2	R225	3	4	3
Option 3	R275	4	5	4

Starters

- o Lime and Sriacha-glazed Rump, skewered with Lemongrass, drizzled with a Peanut Butter and Sweet Miso Sauce
- o Hoisin and Plum Sticky Chicken Tortilla Wrap with Shredded Chinese Greens, Coriander and Cucumber Ribbons
- o Toasted Mini Pita Pocket topped with Hummus, Grilled Halloumi, Olive Tapenade, Julienne Sweet Bell Pepper and Candied Lime Rind
- o Crisp Quinoa Cake topped with Chive-flavoured Cream Cheese, Vodka and Beetroot, Marinated Smoked Salmon, garnished with Red Onion Marmalade.
- o Rye Melba topped with Venison-spiced Carpaccio, Cranberry Chutney, Roasted Garlic Aioli, Beetroot Crisp and Micro Rocket Shoots
- o Kataifi Wrapped Prawns on Soya and Sesame-marinated Cucumber and Carrot Pickled Salad with a Papaya, Chili and Coriander Chutney
- o Salmon and Avocado, Cream Cheese Mousse Bites with Seaweed Vinaigrette and Salmon Caviar Pearls
- o Shredded Bok Choi and Bean Sprouts with Seared Ponzu Beef, Pickled Ginger Lemongrass and Soy Glaze topped with Crispy Rice Noodles
- o Puff Pastry Spoons with Balsamic Roasted Tomato, Poppy Seed Crusted Goats Cheese with Micro Basil Sprigs
- o Mini Miso Chicken Satay with Silky and Lime Coconut Sauce
- o Smoked Chicken, Broccoli and Gorgonzola Puff Tartlet
- o Port-macerated Brie and Fig Spring Roll served in a shot glass with Naartjie and Van der Hum Compote
- o Parma Ham and Sweet Melon Square Roll, sprinkled with Crushed Crystalized Mint Sugar.

Mains

- o Chinese Box with Stir fried Marinated Beef or Chicken, Wok-fried Noodles and Julienne Vegetables
- o Thai Red Chicken and Prawn Curry with Scented Jasmine Rice
- o Portobello Mushroom and Truffle Gnocchi with shards of Parmesan and Crisp Sage
- o Seared Norwegian Salmon glazed with Soy and Ginger on Sautéed Bok Choi garnished with Wasabi Crisp
- o Roast Lamb on a bed of crushed Baby Potato scented with Feta, Mint and Petit Poi
- o Grilled Chicken Breast with Roasted Rosa Tomatoes, Basil Pesto-tossed Linguini garnished with Ciabatta Shards
- o Delicious Sage Roasted Pork Belly on a bed of Mustard Potato Puree drizzled with a Rich Apple Cognac Sauce
- o Mini Gourmet Crumbed Chicken Burger, Fresh Rocket, Sweet Peppadew and Cream Cheese Sauce, with Skinny fries.
- o Harissa and Honey-glazed Lamb Cutlet with Smashed Chickpea and Cauliflower Puree drizzled with Cumin and Mint-infused Yoghurt dressing.
- o Mini Butternut and Cottage Cream Cheese Baklava Tart, enhanced with Rosemary and Cajun Spice, topped with Wilted Spinach and Cranberries, drizzled with Orange and Cinnamon-infused Honey.

Coordinator to initial: _____

Client to initial: _____

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Dessert

- o Mini Caramel-filled Profiteroles dipped in Dark Chocolate, ~~and~~ crusted with Salted Popcorn Praline
- o Peppermint, Crisp Chocolate Mousse in a Decadent Chocolate Cup
- o Strawberry and Marshmallow Swizzle drenched in a luscious Chocolate Custard Shot Glass
- o Decadent Mini Nougat Chocolate Brownies
- o Honeycomb-crusted Vanilla Mini French Doughnuts
- o Mini Strawberry Swirl and White Chocolate Cheese Cake
- o Mini Vanilla and White Chocolate Pavlova filled with Passion Fruit and Mango Cream garnished with Fresh Seasonal Berries and White Chocolate Shards
- o Black Forest Chocolate Trifle layered with Black Cherries, Fresh Cream and Dark Chocolate Sauce served in a mini glass.

PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

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