

MARKET CANAPÉ MENU 2017

Menu A @ R80 a head

- Caramelised beetroot, onion and feta tart
- Chicken wantons
- Mini pulled pork sarmie
- Marinated beef skewers

Menu B @ R165 a head

- Caramelised beetroot, onion and feta tart
- Chicken wantons
- Mini pulled pork sarmie
- Marinated beef skewers
- Stone fruit, prosciutto, mozzarella and fresh basil
- Cherry tomato, pesto and mascarpone bruschetta
- Seared tuna with plum sauce and wasabi

Menu C @ R215 a head

- Mini pulled pork sarmie
- Marinated beef skewers
- Stone fruit, prosciutto, mozzarella and fresh basil
- Pastrami and blue cheese pear bites
- Chilli rubbed prawn shooter with guacamole and sweetcorn
- Seared beef fillet on rye with mustard cream
- Smoked salmon and asparagus wrap
- Chargrilled aubergine with Greek yogurt, feta, peppers and fresh basil
- Cinnamon toasted bread, gorgonzola, pear and honey walnut drizzle
- Chicken Caesar skewer

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ADDITIONS

Desserts Options

Add to any menu at R35 p/head

- Strawberry Tartlet Topped with White Chocolate and Cream
- Dark Chocolate Mousse Tartlet
- Mini Lemon Meringue Squares
- Mini Chocolate Brownie Squares with Berry Compote
- Mini Lemon Cheese Cake
- Chocolate Truffle Lollipops
- White Chocolate and Strawberry Liquor
- Dark Chocolate and Cashew Nuts
- Milk Chocolate and Mint
- Tiramisu Shooter – Cream Bases Coffee Liquor Shot with Boudoir Biscuit Stick

Ploughman's Platters - Consisting of:

- Selection of Cold meats
- Cheese – Cheddar, Gorgonzola and Cambert
- Pickles – Olives, Gherkins, Piccalilli and Preserved Figs
- Rocket and Stuffed Cherry Tomatoes
- Onion Marmalade and Fruits
- Assorted Breads

R350 each (feeds 5)

Cheese Boards - Consisting of:

- Brie
- Gorgonzola
- Feta
- Cheddar
- Onion Marmalade and Fruits
- Preserved Figs and Olives
- Assorted Breads

R250 each (feeds 5)