

MARKET CANAPÉ MENU 2018

Menu A @ R80 a head

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

Menu B @ R165 a head

- Caramelised onion, beetroot and feta tart
- Chicken wantons
- Mini pulled lamb sarmie
- Marinated beef skewers
- Spicy prawns with avo salsa
- Cherry tomato, pesto and mozzarella bruschetta
- Grilled chicken, avo and rocket bruschetta

Menu C @ R215 a head

- Mini pulled lamb sarmie
- Marinated beef skewers
- Chicken wontons
- Caramelised onion, beetroot and feta tart
- Chilli rubbed prawn shooter with guacamole and sweetcorn
- Seared beef fillet on rye with mustard cream
- Smoked salmon and cream cheese bruschetta
- Cherry tomato, pesto and mozzarella bruschetta
- Mini sesame crusted veg burgers with beetroot and aïoli
- 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 Brie
- Pickles – Olives, Gherkins and Preserves
- Rocket and Cherry Tomatoes
- Onion Marmalade and Fruits
- Assorted Breads

R350 each (feeds 5)

Cheese Boards - Consisting of:

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

R250 each (feeds 5)