

COCKTAIL MENU

SAVOURY EATS

Smoked Salmon Terrine served with mini toasted Crostini's



Shooter Virgin Bloody Mary's with Celery Stick & a smoked oyster / mussel for garnish



Dried cherries, pecans, rosemary Brie en-croute (whole baked brie in puff pastry)



Mini Tortilla's filled with chilli con carne, guacamole, soured cream & grated cheese



Mini Butter Bean Vegetable Bunny Chows

or

Mini chicken bunny chows with coriander, spring onion & tomato salsa



Bruschetta with Smoked Beef & Camembert with a balsamic reduction



Baby Cheese Burgers with secret burger sauce



Chilli Con Carne Mini Potjie pots with guacamole, tortilla chips & condiments



Jalapeno's filled with crushed pineapple, cheese & cream cheese, wrapped in bacon and crumbed and deep fried served with a Fig & Sundried tomato Mayo



Phyllo Baskets filled with bacon pieces, cream & spinach or mushrooms topped with an egg and drizzled with cheese baked to perfection served with a tomato Napolitano sauce - *breakfast eat*

or

Filled with Cape Malay Bobotie topped with chutney & banana mayo salad



Cocktail croissants served with smoked salmon & cream cheese garnished with Rocket - *Breakfast eat*

Mini special thin lamb boerewors rollups on a skewer

Spinach & Feta Phyllo Parcels served with a sweet dipping sauce



Mini rolls with pulled chicken breast, cabbage salad and sour cream



Upside down caramelized onion tartlets with camembert and fennel seeds

Smoked Salmon & Avocado Pulp Rosettes with Black Caviar on fresh French Loaf



Chicken Strips skewered and cooked tenderly & served with a peanut Satay dipping sauce & sundried tomato dipping sauce



Grilled Brinjal rolls filled with mozzarella cheese, parmesan & fresh basil rolled up and simmered in a Napolitano sauce



Individual French Navarin Mini Lamb pot pies



Prawn kebabs made 2 ways
Tikka Masala & Lemon / Herb
An Upside Down Caramelised Camembert Tart & fresh thyme and a balsamic reduction (hot)
Homemade pork riblets with BBQ basting
Chicken Pad Thai served in traditional Chinese boxes & chop stix

Prawn Poppers in Wheat Grass



COLD

Skewered Caprese Italian Salad with Mozzarella, butter lettuce and baby tomatoes, calamata olives & drizzled with a basil pesto dressing (can add Parma Ham)
Roasted beetroot & red onion dotted with Feta cheese & fresh wild rocket
Wooden platters with a selection a local and international Cheese Selection with fresh fruit, variety of pickles, artisan breads & biscuits served with butter & preserves
Individual 7 layered Mexican salad dip cups served with toasted ciabatta



Sushi selection in mini bamboo boats with soya pipettes & ginger / wasabi

SWEET STUFFS

Moist Chocolate Brownies



Mini Pecan Pies



Traditional Greek Baklava Cigarelllo's

Mini Doughnut rings dusted with cinnamon sugar

Mini French Caramel Custard Slices

My famous Banoffee Pies - caramel lined pastry

Custard Danish Pastries

Crisp Italian Coffee and nutty biscotti

Mini Tubs with Eton Mess a la Loret's style with white chocolate mousse, crushed meringue & mixed berry compote
Cake chocolate popsicles coated with hazelnut chocolate ganache and sprinkled with chopped nuts

BON A PETIT - LEKKER EET!!!!