



Grazing Tables by Fudart

This Menu style is beautiful and convenient choice when your table seating space is limited. Perfect for home celebrations, office meetings or event gatherings such as Weddings and Conferences. Handheld Menu items always allow the guests to dine at leisure whilst networking at an event, socializing at a party or easy to eat whilst making those big boardroom meeting decisions.

The Chefs Personal Touch...

Our team of Chefs arrive well equipped to silently set up in your home, office or chosen venue. The Grazing Table, personally styled and complimented by fresh seasonal garnishes.

The Food Presentation Table as the Guest Arrival Statement Piece...

The Décor Tip and suggestion is to keep the food presentation table simple in natural wood or solid white colour, which will allow our food, garnishing, its textures and colors to pop.

Your Crockery Choices...

The Food, best served on one Presentation Table... is to create a statement. We offer the hire of appropriate food service crockery and cutlery at an additional cost with a refundable deposit. Or we are happy to present your own beautiful crockery which may be best suited to your home. This would have our assistance on best service options taking into consideration the style of each dish. E.g. Flat platters or boards for items that may slide – dip bowls requiring spoons or platters requiring tongs.

Our Staff and Additional Services...

You have the choice of keeping the chefs on site refresh the platters if required. Or we can simply set up and depart to allow you and your guests the intimate privacy. Most menus and small events do not need this extra service and added cost. Chefs on site and Waitrons can be quoted separately to the below menu pricing.

Please note that these menus are curated with chefs on site to set this up for you for best presentation. They are not designed for pre-plated travelling purposes.

If, however you are in search of a menu option for pick up or collection...

Feel free to view **Our Cocktail Snack Platter Menu** which is pre-garnished and presented on disposable platters for ease of travel, therefore no need for chefs on site therefore an economical choice if you are happy to style the table yourself. Honestly, it's so pretty you can open and serve as is.

Follow the link here... [Fudart](#)

Food and Beverage Pairings...

If you are entertaining with specific beverage pairings per course, please discuss this so we can tweak flavours.

Pimp up the Flavour and Quantity with any of our menus! Allowing your Guests to **Soak up the Fun** before departing! Check out: the **ADD ON** Menu options with ready to **Heat and Eat** Meals for the "After Party."



Grazing Tables by Fudart

Menu 1

Fudart Fusion

Greek Lamb and Black Pepper Phyllo Parcels

Veg and Feta Phyllo Scrolls with a Tandoori Mayo

Japanese style Panko Prawns with an Asian Coriander, Ginger and Soy Dip

Durban inspired Chicken Skewers dressed in Tikka with a Cumin Minted Yoghurt

Moroccan spiced Beef Sliders layered with slow roasted Garlic Mayo,
Hummus, Balsamic Onion Marmalade and Feta

Chilli Chicken Prego Buns with Teriyaki Veg and Sesame

Mezze Vibes of Seasonal Dips with Toasties and Veg Crudites

Kalamata Olives and Piquant Peppers

Vietnamese Beef Lollypops glazed in Citrus, Pineapple, Soy and Sesame



Menu 2

The Greek Plate

Chicken Souvlaki with Minted Tzatziki and Pickled Cucumber

Halloumi and Aubergine Scrolls layered with a Plum and Olive Jam

Beef Kofta with warming spices of Cumin and Herbs

Falafel Sliders with whipped Chilli Feta, Onion marmalade, roasted Pepper and Hummus

Greek Lamb and Black Pepper Phyllo Parcels with Skordalia and Pomegranate

Veg and Feta Phyllo Spring rolls

Spinach and Feta Spanakopita brushed in Lemon Olive Oil and Sesame

Beef Sliders with Hummus, Onion Marmalade and Feta

Mezze Vibes of *Greek Dips with Toasties and Veg Crudites

Kalamata Olives in Mustard, slow roasted Garlic and Lemon

Piquant Peppers



Menu 3

Tastes of Durban

Beef Sheek Kabab with Cumin Minted Yoghurt

Tandoori Chicken Skewers topped with Coriander

Black Pepper Lamb Phyllo Parcels brushed in Coconut Oil and topped slow roasted Tomato and Chilli Chutney

Panko Prawns with a Tamarind and Lemongrass Curry Dip Slow roasted Garlic Mayo

Tikka Beef Slider with Onion Marmalade, Feta and Hummus

Durban Chicken Curry Prego Buns with Sambals

Potato and Cumin Samosa's

Roti Crisps dusted in a Massala and Sesame Nut Dukkha

Seasonal Veg Crudites with a Tikka, Dhanya and Lemon Mayo



Menu 4 Mexican Bodega

Cajun Chicken Skewers topped with Lime Mayo and Candied Peanuts

Chimichurri dressed Beef Brochetas

Sesame and Cumin dusted Flour Tortilla crisps with Cajun Chilli Crema

Jalapeño and Cheese Rissoles with Ranch dressing

Salsa Verde dressed Chicken cocktail Prego Bun with Mexi Slaw and Coriander Pesto

Nacho Cups

Layered with Pico de Gallo, Guacamole, Corn, Beans, Cheddar, Tomato Chutney, and a slow roasted Garlic Crema

Beef Sliders

Layered with Salsa Roja, Cumin and Re fried Bean dressing, Garlic Mayo, Feta, and Onion Marmalade

Chipotle Chicken Tortillas with Cajun Mayo, Whipped Feta, Salsa, Cheese and topped with a Pineapple Jalapeño Compote

Add on:

Elevate your Day with a Warm Plate for later...

Beef Con Carne or Chipotle Lentils simmered in roasted Tomatoes with warming spices and Herbs or Steamed Rice

Seasonal Salad with Charred Corn, Peppers and Feta

Or Take it to the Streets with one of our Fudart strEATERY Food Truck Faves

Toast your own pre-made Burritos to soak up the fun...

Chipotle Beef or Lentil layered with Pico de Gallo, Mexi Rice, Cheese, Corn and Beans wrapped in Flour Tortilla



Menu 5

Handheld Fusion Street Food Menu

Asian Chilli Chicken Bao Bun layered with Asian Chilli Chicken, Galangal Vegetables and Candied Peanuts

Greek Lamb and Black Pepper Phyllo Parcels with Minted Tzatziki

Veg and Feta Phyllo Spring rolls with Tandoori Mayo

Vietnamese Beef Lollypop with Pineapple, Soy and Sesame

Teriyaki Chicken Prego Bun with Slaw, Pineapple Jam and Sesame

Harissa Chicken Skewers dusted in Nut Dukkan

Moroccan Beef Sliders with Hummus, Onion Marmalade and Feta

Add on:

Soak up the Fun later with a touch of Durban Carbo Load....

DIY Bunny Chow...

One of our Fudart **stREATERY** Food Truck Faves

Heat up your choice of curry to serve with Fresh White Bread, Seasonal Salads and Cumin Minted Yoghurt

Lamb
Chicken
Bean



Menu 6

Street Food Menu

Tikka Chicken Skewers with Camin Minted Yoghurt

Greek Spinach and Feta Phyllo Spanakopita

Cape Malay Veg Spring rolls with Tandoori Mayo

Moroccan Beef Sliders with Hummus, Onion Marmalade and Feta

Vietnamese Beef Lollypop with Pineapple, Soy and Sesame

Asian Bao Buns layered with Asian Chilli Chicken, Galangal Vegetables and Candied Peanuts

Mexican Nacho Cups topped with Pico de Gallo, Guacamole, Corn, Beans, Cheddar, Salsa Roja and slow roasted Garlic Crema

Chinese Chicken and Ginger Dumplings with Ginger Ponzu

Add on:

Pimp Up the Quantity for the Larger Eaters...

Vietnamese Rice Noodle Cups

tossed with Teriyaki Veg, Black Bean Basil Chickpeas with Candied Peanuts

Upgrade your Greek Spanakopita to a Mezze Platter
Of Dips, Kalamata Olives, Veg Crudites and Toasties



Menu 7

Taking it to the Streets

Harissa Chicken Skewers with Cumin Minted Yoghurt

Lamb and Black Pepper Phyllo Parcels

Veg and Feta Phyllo Spring rolls with Tandoori Mayo

Panko Prawns with Garlic Sesame Mayo

Moroccan Beef Sliders with Hummus, Onion Marmalade and Feta

Vietnamese Beef Lollypop with Pineapple, Soy and Sesame

Tikka Chicken Prego Bun with Slaw, Pineapple Jam and Sesame

Asian Bao Buns layered with Asian Chilli Chicken, Galangal Vegetables and Candied Peanuts

Mezze Vibes of *Greek Dips, Olives, Peppadews, fresh Veg Crudites and Toasties

Chipotle Lentil * Gluten Free Corn Nacho Cups with Pico de Gallo, Lime Mayo, and Guacamole (Vegan)

Spinach and Feta Spanakopita with Hummus



Menu 8 Asian Fusion

Japanese style Panko Prawns with Chilli and Ginger Ponzu

Yakitori Selection:

- *Chicken with Peanut and Tamarind
- *Beef with Teriyaki and Ginger
- *Veg with Chilli Coriander and Soy

Chicken Brochettes wrapped in Cucumber ribbons with a Pineapple, Chilli, Glaze

Vietnamese Rice Noodle Bowl with seasonal Veg, Black Bean Chilli Chickpeas, Mint and Coriander

Asian Fusion Bao Buns

layered with Teriyaki Veg and topped with KP Mayo and Candied Peanuts

- *Asian Chilli Chicken
- *Black bean Coriander Beef

Chinese Chicken and Ginger Dumplings with Herbed Chilli Ponzu

Veg Spring roll with a Dipping Sauce of Hoisin Plum



Sweet Treats

Add on to all above Menus:

Molten Chocolate Squares... think Couverture Chocolate and real Butter
Carrot and Pineapple Cupcakes with a Lemon Frosting

Sweet Treats Table

Molten Chocolate Squares... think Couverture Chocolate and real Butter

Portuguese Pasties Custard Tartlets dusted in Cinnamon.

Lemon Tartlets topped with Vanilla Meringue

Carrot and Pineapple Cupcakes baked with warming spices and topped with a Citrus Yuzu Frosting

Sweet Treat Tea Table

Molten Chocolate Squares... think Couverture Chocolate and real Butter

Snickers Cheesecake Pots with layers of Peanut Butter Cream, Himalayan salted Caramel
topped with Gianduja Chocolate Ganache

Baklava Cigars drenched in Vanilla Honey, Pecans and Cinnamon

Lemon Tartlets topped with Vanilla Meringue

Portuguese Pasties Custard Tartlets dusted in Cinnamon and Citrus Sugar

Carrot and Pineapple Cupcakes baked with warming spices and topped with a Citrus Yuzu Frosting



The Menu Pricing is based on Seasonal and Locally sourced Ingredients from Small Local Suppliers

Pricing is ***subject to availability. *Excludes Furniture, Décor and Service staff. *Cleaners, Waitrons and Crockery** to be quoted separately.

Additional Services and Options below.

Delivery and Professional Set Up Fees will be quoted by **distance travelled** of our **Professional Chefs** to arrive and beautifully set up your meal.

Chefs on site for the duration of the meal or event – quoted on the hours and number of staff required.

If No Chefs are required for **smaller groups** of guests. Your meal can be beautifully **set up prior to your guests arrival.**

You will then be left to dine at leisure in your own privacy.

Staff and Services...

Waitrons, Barmen and Cleaners are not included in the food quote but can be easily outsourced at an additional cost.

We colab with a reputable service partner and will be briefed and trained prior to your event based on your requirements and brief.

Crockery choices... Presentation Food Platters, Plates and Cutlery

can be hired out for a separate fee including a refundable deposit.

Handheld food does not always require **side plates** and cocktail **forks.**

Electrical requirements and Kitchen space to be discussed according to Menu and Event Agenda

Minimum of 2 x 15 amp plug points and 2 meters of table space is required for back of house food preparation is required.

Due to unforeseen LOAD SHEDDING Schedules that we are all facing...

In the Event this affects our preparation and execution of your meal.

This may affect our preparation or presentation of this menu. Alternatives will be substituted with similar characteristics and values.

Payments to secure and confirm Bookings...

We require full pre-payment to secure our services, confirm dates and book the production and service team.

Kindly Email proof of payment to hello@fudart.co.za

Please note that under no circumstances can Fudart hold any dates, times or provisional bookings.

Pricing attached is estimated - an official **Fudart Quote** will determine your final pricing with additional services attached and is valid for 7 days.

We thank you for affording us the opportunity to quote your special moment.

Look forward to sharing some laughter, roasted garlic, and chocolate hugs with you soon.

Love the Fudart Team

Catering & Events Enquiries: hello@fudart.co.za Cell: 083 2528 885  fudartbynardia  www.facebook.com/fudart  [@fudart_zn](https://twitter.com/fudart_zn)

