



### Cocktail Snack Menus

These menus are presented on upmarket disposable platters for pick up or delivery purposes

No chef needed or included

Minimum order: 10 portions per platter

Delivery fee will be quoted separately on travel distance

### Meet and Greet Snack Platter

R60 per person

Roasted Butternut, Danish Feta and Lentil Tortilla sliced and topped with Balsamic Onion Marmalade

Spicy Mutton Sausage encased in a Butter puff pastry

Wilted Spinach and Danish Feta Phyllo parcel brushed with Lemon Olive Oil Sesame Seeds

Grilled Chicken Breast Skewer marinated in Durban influenced Tikka Spices

Smoked Chicken, Pickled Pepper and Danish Feta Wheel

### Meet and Greet Snack Platter

R80 per person

Cajun Beef Lollypop dressed in sweet Chilli, roasted Garlic and Coriander

Roasted Butternut, Danish Feta and Lentil Tortilla sliced and topped with Balsamic Onion Marmalade

Wilted Spinach and Danish Feta Phyllo parcel brushed with Lemon Olive Oil Sesame Seeds

Grilled Chicken Breast Skewer marinated in Durban influenced Tikka Spices

Smoked Chicken, Pickled Pepper and Danish Feta Wheel

Sticky Japanese Chicken Drumettes



### Cocktail Snack Platter

(sufficient quantity in light meal size)

R120pp

Gorgonzola, Spinach and Caramelised Onion Tartlet

Asian influence Chicken Tortilla topped with Pineapple Jalapeño Jam

Cajun Beef Lollypop dressed in sweet Chilli, roasted Garlic and Coriander

Smoked Chicken, Pickled Pepper and Danish Feta Wheel

Roasted Butternut, Danish Feta and Lentil Tortilla sliced and topped with Balsamic Onion Marmalade

Sticky Japanese Chicken Drumettes

Wilted Spinach and Danish Feta Phyllo parcel brushed with Lemon Olive Oil Sesame Seeds

Spicy Mutton Sausage encased in a Butter puff pastry

Grilled Chicken Breast Skewer marinated in Durban influenced Tikka Spices

### Cocktail Snack Platter

(sufficient quantity in Dinner meal size)

R180pp

Slow roasted Black Pepper Lamb and Danish Feta Phyllo parcels

Gorgonzola, Spinach and Caramelised Onion Tartlet

Asian influence Chicken Tortilla topped with Pineapple Jalapeño Jam

Cajun Beef Lollypop dressed in sweet Chilli, roasted Garlic and Coriander

Smoked Chicken, Pickled Pepper and Danish Feta Wheel



Roasted Butternut, Danish Feta and Lentil Tortilla sliced and topped with Balsamic Onion Marmalade  
Sticky Japanese Chicken Drumettes  
Wilted Spinach and Danish Feta Phyllo parcel brushed with Lemon Olive Oil Sesame Seeds  
Honey and Sesame glazed Chicken sausages  
Spicy Mutton Sausage encased in a Butter puff pastry  
Grilled Chicken Breast Skewer marinated in Durban influenced Tikka Spices  
Chocolate Brownies  
Mini Lemon Meringue