



Cocktail Snack Platters & Grazing Boxes

Your event. Your budget. Our flavour.

Perfect for pickups, office parties, intimate gatherings, or easy entertaining.

Our **Cocktail Platters** are pre-garnished, beautifully curated, and ready to serve.

Choose from prawns, sliders, low-carb, vegan, Greek, Italian, Asian, or create your own fusion of flavours.

- No chefs required
- Disposable platters
- Freshly prepared by our kitchen team
 - Build-your-own table or serve as-is
- Control your spend, no compromise on flavour

Please Note: This is not our chef-at-your-home service—this is effortless hosting done your way.

These menu items are designed for you to DIY in the comfort of your home, at your leisure and convenience, and do not require chefs to prepare or serve.

The ideal serving size for these platters allow for:
10 people snacking; or 4-5 people indulging in a meal
You will know your guests more than we do.



Go on a food journey
Tour Global “Inspired” Themes and Trends
Fudart Travels

Moroccan

The Souk Sampler

North African spiced Beef Sliders with Onion Marmalade, Feta and Chermoula Mayo
Grilled Harissa dressed Chicken Skewers with hints of warming spices and preserved Lemon
Herbed Falafel
Dips and Golden Toasties
Bean and Chilli Hummus
Laban bel Na’na - Arabic for a cooling Minted Yoghurt
Tagine inspired Tomato Compote with warming spices
Dukkha dusted Olives with Piquant Peppers

Beef and Dip Bazaar

Fillet of Beef char-grilled and marinated in Wholegrain Mustard, Garlic, preserved Lemon and Herbs
Sliced and dusted in Nut Dukkah
Chermoula Yoghurt dip with Parsley, Coriander and Cumin
Harissa and Honey glazed Olives
Carmalised Onions and Golden Toasties

Tagine Dreams

Lamb and Feta Phyllo Parcels dusted in Dukkah
Beef Lollypops glazed Honey and Harissa
Chicken Breast Skewers dressed in warming spices of Harissa
with hints of Preserved Lemon and Coriander
Falafel
Tomato Tagine with Coriander and warming spices
Chermoula Yoghurt dip with Parsley, Coriander and Cumin
Farm fresh Veg Crudit 

Skewers and Spice

Chicken Breast Skewers dressed in warming spices of Harissa
Chicken Meatballs dressed in a **Spicy Tomato Tagine**, Lemon and Chilli
Veg and Feta Phyllo Scrolls dusted in Dukkah
Beef Lollypops with hints of North African spices
Chermoula Yoghurt dip with Parsley, Coriander and Cumin with **Golden Toasties**
Lemon and Sesame Mayo



Greek

Greece Lightning

Greek Lamb and Black Pepper Phyllo Parcels

Spinach and Feta Spanakopita brushed in Lemon Olive Oil and Sesame [v]

Chicken Souvlaki grilled and dressed slow roasted Garlic, Herbs, Paprika and Chilli

Falafel balls with hints of Herbs [v]

Mezze style Dips of **Fennel Tatsiki**

Cumin Chickpea Hummus

Farm Fresh Veg Crudite

Snackropolis

Chilli Beef and Cumin Keftedes

Spinach and Feta Spanakopita brushed in Lemon Olive Oil and Sesame[v]

Chicken Souvlaki grilled and dressed slow roasted Garlic, Herbs, Paprika and Chilli

Falafel balls with hints of Herbs [v]

Golden Toasties Mezze style Dips of

Fennel Tatsiki

Cumin Chickpea Hummus

Farm Fresh **Veg Crudite**

Dip and Drip

[40] Crispy Prawns with a selection of Greek Dips

Minted youghurt topped with a **Lemon Oregano Cucumber Salsa**

Chickpea and Cumin Hummus

Tomato Salsa topped with fresh Chilli, Herbs crumbled **Feta** and Olive Oil



Mexican

'DIY' Nachos

Gluten Free Corn Crisps presented with a selection of Mexican Influenced Dips

Guacamole,

Cheese,

Lime Mayo,

Pico de Gallo with Corn and Beans

Chipotle Lentils simmered in Salsa Roja [v]

Or Chipotle Chicken simmered in Salsa Roja

Add Extra Crisps

Mexi Treats

Cocktail Falafel Sliders Smoked Paprika Ranchero Sauce, Carmalised Onion and a" Cotija style" crumbled Feta [v]

Spicy Chicken Cocktail Buns filled with Mexi Slaw in Chipotle Mayo and Minted Pico de Gallo

Lamb Meatballs in Salsa Roja

Veg Phyllo Scrolls dusted in Smoked Paprika [v]

Lemon Sesame Mayo

Prawn 'chos'

Posch Chip and Dip

[20] **Panko Prawns** and Nacho Crisps

Presented with all the Mexican Fiesta feels to dip into.

Pico de Gallo with Mint and Sesame

Chipotle Mayo with Lime and Coriander

Cheese

Salsa Roja with warming spices



Italian

Little Italy... Big Bites

Cocktail Chicken Sliders layered with Balsamic Onion Marmalade, Feta
Caprese Buns filled with Tomato, Herbed Pesto, Garlic Mayo and Cheese [v]

Lamb Meatballs

Arrabiatta with hints of Chilli and Basil
Veg Ratatouille Phyllo Scrolls[v]

"Ball'isimo

Double Cheese Arrancini Rissoto bites rolled in love presented with saucy sides [v]

Pomodoro Pop – Tomato Salsa with a Lemon and Oregano splash

Pesto Party – Garden Herbs, Parmesan and Nuts

Aoili Amore – Slow roasted Garlic and Herb Mayo

Italian Flag – Red Arrabiatta with Green Chilli and a touch of White Sesame

Mangia Mania.. Lets Eat

Caprese Cherry Tomato Tarlets layered with Carmalised Onion, Feta Basil and slow roasted Garlic set in a
Butter Pastry shell [v]

Spinachi Snaps – Spinach and Ricotta **Phyllo Triangles** brushed in Herbed Pesto and Lemon Olive Oil
Bruschetta and Friends

Veg Ratatouille Phyllo Scrolls[v]

Slow roasted Garlic and Chilli Mayo

Olives and Piquant Peppers dressed in Herbs and Citrus



Eastern

Tikka Tastes and Crunchy Bites

Humble Cheese and Sweetcorn Samoosa's [v]

Cape Malay Veg & Feta Phyllo Scrolls dusted in Tumeric

Tandoori Chicken Skewers with glazed in warming Victoria street Tikka spices

Dips:

Green Genie - Dhanya, Mint and Cumin Yoghurt

The Sweet Talker - Tomato Curry Leaf and Tamarind Chutney

Bollywood Aoili - Smokey Tikka Mayo

Massala Munchies [v]

Crispy Roti Chards served with a selection of Dips and Sauces – **Nacho Vibes... but not**

Green Genie - Dhanya, Mint and Cumin Yoghurt

The Sweet Talker - Tomato Curry Leaf and Tamarind Chutney

Victoria Street Lentils – braised in warming spices of Durban

Bollywood Aoili - Smokey Tikka Mayo

Holy Smokes – Birds EyeChilli and Bean Hummus

Cheese

The Humble Moosa

[100] Cheese and Sweetcorn cocktail Samoosa's [v]

Green Genie - Dhanya, Mint and Cumin Yoghurt

The Sweet Talker - Tomato Curry Leaf and Tamarind Chutney

Bollywood Aoili - Smokey Tikka Mayo



Asian Fusion

Gao Bao – the beeeeg mouths

Taiwanese steamed Buns layered with a fusion twist

Teriyaki Vegetables, Coriander, Sesame, Japanese Mayo and Candied Peanuts

Chilli Chicken with Ginger and Coriander

or **Black Bean Mushrooms [v]**

[10]

Bao Down

Fluffy steamed Chinese Buns closed and stuffed with Happiness

Choice of

Beef, Coriander, Black Pepper

Or **Chicken, Corn and Shitake Mushroom**

Asian Splash with Ginger, Tricks and Treats

[20]

Japanese Panko Prawns

Crumbed Prawns

Slow roasted Garlic Sesame Mayo

Asian Soy Splash with tricks and treats

Spicy Chilli Ginger Sauce

[40]

Soy Good

Chicken Yakitori dressed in Korean BBQ

Teriyaki Chicken Meatballs with hints of Galangal and Lemongrass

Japanese Gyoza - **steamed Chicken Dumplings**

Steamed **Chinese Beef Bao Buns** with Coriander and toasted Sesame

Asian Fusion Dip

Gyoza

Steamed Chicken Dumplings dressed in Teriyaki and toasted Sesame

Asian Soy Splash with tricks and treats

Spicy Chilli Ginger Sauce



*Mixed Vibes from Light Treats to a Carbo Load
From Ladies nibbles to Lads grills...*

The next section is a fusion of flavours and styles of snacks that can entertain guests poolside, to board room meetings, games nights, baby showers or home celebrations.
We hope we have you covered!

Balanced Selection

Handcrafted North African spiced Beef Sliders with Onion Marmalade, Feta and Garlic Mayo
Tandoori Chicken Skewers glazed in warming Durban Tikka spices
Veg Phyllo scrolls dusted in Black Pepper and Sesame
Spinach and Feta Spanakopita brushed in Lemon Olive Oil[v]
Cumin Minted Tatsiki

Lighter on the Carbs

Greek Lamb and Black Pepper Phyllo Parcels
Vietnamese Beef Lollypops glazed in Soy, Pineapple Galangal and Coriander
Chicken Breast Skewers grilled and dressed in warming spices of Harissa
with hints of Preserved Lemon and Coriander
Seasonal Veg Crudité
Chickpea Cumin Hummus
Spinach and Feta Spanakopita brushed in Lemon Olive Oil and Sesame [v]

Wraps

Tortillas sliced and a choice of *one filling

Asian Chicken dressed in Soy, Ginger and Sesame and seasonal Veg and topped with Pineapple Jalapeño Jam

Chipotle Lentil, roasted Butternut, Feta and Peppers topped with Balsamic Onion Marmalade and Salt and Vinegar roasted Seeds

Tikka Chicken, Coriander Mayo and Onion Marmalade topped with Minted Sambals



Smashing Sliders

Mini Burger Buns with your choice of one protein per platter

North African spiced Lamb

Tikka glazed Chicken

Falafel [vegan optional]

Layered with

Hummus, Pickled Cabbage Balsamic Onion Marmalade, Feta and slow roasted Garlic Mayo

[24]

Fusion Prego's

Cocktail Prego Buns with a choice of:

Asian Fusion Chilli Chicken, Teriyaki Veg and Sesame or

Tikka glazed Chicken with a Coriander Slaw or

Mexican Chipotle Lentils, Cheese, Chipotle Mayo and Pico de Gallo

[20]



Nyama

Fillet of Beef

Grilled, Rolled, Dressed and Sliced

Wholegrain Mustard, Farm Honey, Garlic and Thyme
or

Korean BBQ with hints of Ginger, Chilli and Coriander
presented with Golden Toasties and Seasonal Dip

Chicken Skewers

Durban inspired glazed in warming Tikka spices, Curry Leaf and Lemon

Asian Ginger Teriyaki with Coriander and Sesame

Herbed Pesto slow roasted Garlic

Mexican Chipotle with Smoked Paprika

Citrus Mayo

The Mix

Durban Chicken Skewers with glazed in warming Tikka spices

Teriyaki Chicken with Coriander, Sesame and Ginger

Korean BBQ Chicken Lollypops

Moroccan Lamb Kofta dressed in Harissa

presented with Golden Toasties and Seasonal Dip



Old School

Simple Sarmies

With a choice of one filling per platter

Tikka Chicken Mayo with Coriander or
Caprese Cheese, Tomato and Pesto or
Tuna with Lemon and Chilli Mayo or
Egg in Wholegrain Honey Mustard or

Cocktail Buns

With a choice of one filling per platter

Tikka Chicken with Garlic and Coriander Slaw or

Veg Caprese of Cheese, Herbed Pesto, Tomato and Garlic Mayo
[24]



Harvest Tables....
Mix and Match items from above
Add on some fun from below...

SALADS

Blue Cheese, Vanilla Poached Pears, roasted Nuts and Seasonal Greens

Minted Cous Cous with roasted Vegetables, Carmalised Onions, Cumin braised Chickpeas and Feta

Creamy Potato Salad with Farm Honey, Wholegrain Mustard and Herbs topped with Piquante Peppers

Roasted Butternut Salad with Carmalised Onions, Minted Lentils, Lemon, Herbs and seasonal Greens

Farmhouse Seasonal Salad with Feta, Olives and Piquante Peppers

*Pricing available on enquiry based on seasonal produce

PIMP UP UP THE TABLE

Sauces, Preserves, Dips and all things fun
500ml

Slow Roasted Garlic, Lemon and Sesame Mayo

Tikka, Coriander and Lemon Mayo

White Bean and Chilli Hummus

Spicy Asian Chilli

Cumin Minted Yoghurt

Citrus Olives topped with Feta and Piquant peppers dusted in Dukka

Tomato, Chilli and Tamarind Chutney

Spicy Tikka with Curry Leaf and Garlic

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



Mexican Salsa Roja simmered in hints of Chiptole and warming spices



Tiny Tots

Tiny Tots Charcutrie

Cheese Cubes
Chicken Meatballs
Viennas
Seasonal Fruit, Cucumber and Carrot Sticks

The Farm Yard

Chicken Viennas
Chicken Meatballs
Boiled Eggs
Seasonal Fruit

Baby Buns

Chicken Mayo
Cheese and Tomato

Slippery Slides

Beef, Cheese and Mayo
Chicken Mau

Wraps, Rolls or Foils

Individual Rolls and Wraps.. no greens, or foreign objects

Wraps

Chicken Mayo
Cheese Mayo

Dogs

Old School Chicken Vienna

Foils – Ready to Heat and Eat

With no foreign objects

Mac n Cheese
Noodles
Chicken Noodles



Eggy Rice

Say Cheese...
Cheese Boards for any Occasion
Perfect to fill the Gap at a Grazing or Harvest Table

Fantastic as an Arrival Starter
End of Meal Treat
Party Soaker on Departure

Local and International Cheese Selection

With Handcrafted Preserves
*Examples: Balsamic Onion Marmalade
Durban inspired Jalapeño and Veg Pickle
Usumbo Compote
Plum Jam
Cardamom Aniseed and Vanilla Figs
Tomato Tamarind Chutney
Selection of Fresh Fruit and Crackers
Selection of Nuts and Savoury Nibbles

Kwa Zulu Natal Handcrafted Cow's Milk Cheese Selection

With Handcrafted Preserves Seasonal Fruit and Savoury Nibbles
*Examples: Balsamic Onion Marmalade
Durban inspired Jalapeño and Veg Pickle
Plum Jam
Cardamom Aniseed and Vanilla Figs
Pineapple Granadilla Compote
Selection of Fresh Fruit and Crackers
Selection of Nuts and Savoury Nibbles

Local Cheddar

With Handcrafted Preserves, Seasonal Fruit and Savoury Nibbles
*Examples: Balsamic Onion Marmalade
Durban inspired Jalapeño and Veg Pickle
Pineapple Granadilla Compote
Plum Jam
Cardamom Aniseed and Vanilla Figs

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Individual Platters, Bowls and Buns

Pre-portioned Meal Solutions per person

*Minimum quantities and pricing do apply on enquiry

STREET FOOD

Asian-Style Chilli Chicken Bao Buns with Candied Peanuts and Kew Pie Mayo Peanut **Yakitori Chicken Skewer**
Moroccan Beef Slider with Hummus, Balsamic Onion Marmalade and Feta
Vietnamese Lamb Lollypop
Panko Prawns Veg Phyllo Springrolls

GRAZING

Asian-Style Chilli Chicken Bao Buns with Candied Peanuts and Kew Pie Mayo Peanut **Yakitori Chicken Skewer**
Greek Lamb Phyllo Parcel Seasonal Veg Crudités and Dips
Moroccan Beef Lollypop Olives Roasted in Dukkah Veg Phyllo Springrolls

BAO BOWLS

Asian Fusion Buns with below proteins, Candied Peanuts, Kew Pie Mayo and Asian Veg
***Chilli Chicken**, Coriander and Sesame
***Teriyaki Black Bean** with Coriander and Sesame
***Chilli Mushroom**, Coriander and Sesame

ARTISAN BUNS

Chicken Tikka Breast with Hummus, Onion Marmalade, Feta and Garlic Mayo
Falafel, Tandoori roasted Aubergine, Balsamic Onion Marmalade Feta and Harissa Mayo
Caprese style Cheese, Tomatoes, Herbed Pesto, Onion Marmalade [v]
Spicy Lentil, Butternut, Carmalised Onions, Pepperdews and Coriander Mayo



PRE PACKED DAY PACKAGES

Perfect for shoots, training or traveling

Example...

Breakfast Bun

Chipotle Beef and Scrambled Egg

Or Vegan Chipotle Beans simmered in Salsa Roja,

Layered with roasted Peppers, Sauté Mushrooms and refreshing pico de Gallo

Mid morning Treat

Handcrafted Cookies or **Handcrafted Cocktail Sweet** or **Savoury Pastry**

Lunch **Asian Rice Noodle Bowls** tossed in Soy, Ginger and Teriyaki Wok Veg

Choice of Chilli Chicken

Or Vegan Chickpea

Afternoon High

***Handcrafted Cookies** or **Handcrafted Cocktail Sweet** or **Savoury Pastry**

Dietary Changes and Beverages welcomed quoted accordingly. E.g Gluten Free Breads and Snacks

Fresh Fruit

Savoury Nibbles

*Minimum orders to be discussed on Enquiry

Bookings & Enquiries