



Grazing Tables by Fudart

A Stylish & Convenient Dining Experience

Our Grazing Tables offer a beautifully curated to create a dining statement piece.

An effortless dining solution ... freshly presented by our professional chefs.

These menu options are versatile...perfect for home celebrations, office meetings, weddings, conferences, and social gatherings.

With a selection of handcrafted, easy-to-eat bites, guests can enjoy the flavours while mingling, networking, or making those all-important boardroom decisions.

A beautiful choice to eliminate seating plans and will allow your guests to dine at leisure.

This is a very personalized service which will be beautifully presented with a choice of hired crockery or your beautiful crockery at home. Your crockery will have to be discussed based on your menu choice.

The menu offerings found below will be set up with fresh seasonal garnishes of edible flowers, micro and fresh herbs.

The suggestion would be a solid white tablecloth if necessary or the natural table colour. This allows our food, garnishing and textures and colours to pop.

You have the choice of keeping the chefs on site after they set up the food table to refresh the platters, if need be, 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.

Chefs on site and Waitrons can be included at an extra cost on top of the menu price

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



Option 1

Lamb and Feta Phyllo parcels dusted in Dukkha paired with Hummus and Pomegranate

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil.

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

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme
Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Portuguese Rissoles filled with Jalapeno and Cheese



Option 2

North African Spiced Lamb Sliders layered with Balsamic, Onion Marmalade and Feta

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil.

Teriyaki Chicken Lollypops glazed in Citrus, Pineapple, Soy and Coriander

Panko Prawns with Lemon and roasted Sesame Oil Mayo

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme

Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric



Option 3

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme

Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon



Option 4

Lamb and Feta Phyllo parcels dusted in Dukka paired with Hummus and Pomegranate

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil.

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

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme

Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Portuguese Rissoles filled with Jalapeno and Cheese



Option 5

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Moroccan spiced Beef Sliders topped with Onion Marmalade, Hummus and Feta



Option 6

Mexican style Chicken Prego with Slaw, Chipotle Mayo, Pico de Gallo and Cajun fried Beans

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudité

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme
Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon



Option 7

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Moroccan spiced Beef Sliders topped with Onion Marmalade, Hummus and Feta

Lamb and Feta Phyllo parcels dusted in Dukka paired with Hummus and Pomegranate

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil.

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

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme
Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Portuguese Rissoles filled with Jalapeno and Cheese



Option 8

Portuguese Rissoles filled with Jalapeno and Cheese

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon

Moroccan spiced Beef Sliders topped with Onion Marmalade, Hummus and Feta



Option 9

The Loaf Lounge

Spread the love with stand-alone Bread statement piece - perfect as its own Grazing Table
A fun interactive dining experience to replace a meal, a harvest starter or a end of event... that party soaker vibe!

**Artisanal and Bread selection, Golden Toasties presented with an array of Flavours,
Fresh Seasonal Fruit and Veg Crudités**

Allow your guests to smear, drizzle, dip and season with...
a selection of infused Butters, Pates, Pesto, Spreads, Chutneys and Dressings and Seasonings.

Flavours below are *just examples of what you can expect.

Butters

Sesame and Slow roasted Garlic
White Truffle Dusted
Wholegrain Mustard, Farm Honey and Herbs

Pastes, Chutneys and Pesto's

Harissa, a roasted Pepper and Chilli paste with warming Moroccan Spices
Herbed Pesto with Parmesan and Lemon
Tomato Tamarind and Curry Leaf Chutney

Drizzles and Seasonings

Olive Oil
Balsamic Caramel
Sesame Dukkah

Pates, Pickles and Salsa

Chicken Liver, Poached Apple and Thyme
Whipped Feta with Chilli
Durban Atchar
Minted Pico de Gallo
Chipotle Lentils simmered in Salsa Roja

Dips

Fennel Tatsiki
Bean and chilli Hummus

Price available on request – determined by number of guests and choice of Flavours, Tricks and Treats

Or consider including a **smaller Bread selection to fill the gap – as an optional extra** any table.
Menu can be reviewed in our “Add on Section” at the bottom of the Main Menu.



Option 10

Mexican style Chicken Prego with Slaw, Chipotle Mayo, Pico de Gallo and Cajun fried Beans

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme
Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls



Option 11

Taiwanese Gao Bao, a fluffy “open mouth” steamed Bun layered with an Asian fusion twist of Chilli Chicken, Teriyaki Vegetables, Japanese Mayo and Candied Peanuts

Mexican style Chicken Prego with Slaw, Chipotle Mayo, Pico de Gallo and Cajun fried Beans

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme
Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon



Option 12

Portuguese Rissoles filled with Jalapeno and Cheese

Lamb and Feta Phyllo parcels dusted in Dukkha paired with Hummus and Pomegranate

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudité

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Durban Vibes of Cheese and Corn Samosa's with a Tamarind Tomato Chilli and Curry Leaf Chutney

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon

Moroccan spiced Beef Sliders topped with Onion Marmalade, Hummus and Feta



Option 13

Taiwanese Gao Bao, a fluffy “open mouth” steamed Bun layered with an Asian fusion twist of Chilli Chicken, Teriyaki Vegetables, Japanese Mayo and Candied Peanuts

Portuguese Rissoles filled with Jalapeno and Cheese

Lamb and Feta Phyllo parcels dusted in Dukkha paired with Hummus and Pomegranate

Chinese steamed Bao buns filled with Beef, Chilli, Coriander and Black Pepper

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudité

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil

Moroccan Beef Lollypops with hints of North African spices and Harissa

Korean BBQ Chicken Yakitori with hints of Soy, Sesame and Galangal

Durban Vibes of Cheese and Corn Samosa's with a Tamarind Tomato Chilli Chutney

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Panko Prawns with Japanese Mayo, Black Sesame and Citrus Pearls

Italian Lamb Meatballs with a touch roasted Tomato Napolitana Basil and Lemon

Moroccan spiced Beef Sliders topped with Onion Marmalade, Hummus and Feta



Option 14

Chargrilled Beef Fillet dressed in wholegrain mustard, farm honey, and slow-roasted garlic, sliced and dusted in almond Dukkah presented with Balsamic Onion Marmalade and Bruschetta

Lamb and Feta Phyllo parcels dusted in Dukkah paired with Hummus and Pomegranate

Mezzo and Selection of Artisanal Breads and Toasties and selection of Dips

Olives dressed in Citrus and Herbs

Dukka dusted Feta topped Piquant Peppers Garlic and Thyme

Bean, Chilli and Cumin Hummus

Tandoori Coriander and Lemon Dip

Fennel Minted Tzatziki

Fresh Veg Crudit 

Fusion Falafel sliders topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers

Greek Spinach & Feta Spanakopita brushed with sesame and lemon olive oil.

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

Tandoori Chicken Skewers glazed in warming Tikka spices, Lemon and Thyme

Presented with Cumin Minted Yoghurt

Cape Malay Phyllo Cigars of Seasonal Veg topped with Tumeric

Portuguese Rissoles filled with Jalapeno and Cheese



Option 15

Party Soakers – Midnight Munchies

- Moroccan spiced Beef Sliders** topped with Onion Marmalade, Hummus and Feta
- Taiwanese Gao Bao**, a fluffy “open mouth” steamed Bun layered with an Asian fusion twist of Chilli Chicken, Teriyaki Vegetables, Japanese Mayo and Candied Peanuts
- Fusion Falafel sliders** topped with Tandoori Aubergine, slow roasted Garlic Tikka Mayo and Piquant Peppers
- Chinese steamed Bao buns** filled with Beef, Chilli, Coriander and Black Pepper
- Mexican style Chicken Prego** with Slaw, Chipotle Mayo, Pico de Gallo and Cajun fried Beans

Themed Grazing Tables

We at Fudart love to curate Menus paired to Theme and Style of Event
Our Themed Menu Selection is available on request.

Think Mexican, Taste of Durban, Asian Fusion

Please see additional
“Add on” Platters

below
to create a point of difference....

Or fill that Gap!



Fun Additions to the above Menu Options

Please note that the below options are available as an add only – not a standalone menu choice.

Local and International Cheese Selection

With Handcrafted Preserves Seasonal Fruit and Savoury Nibbles

*Examples: Balsamic Onion Marmalade

Durban inspired Jalapeño and Veg Pickle

Umsobo Compote, Plum Jam

Cardamom Aniseed and Vanilla Figs, Tomato Tamarind Chutney

Kwa Zulu Natal Handcrafted Cow's Milk Cheese Selection

With Handcrafted Preserves Seasonal Fruit and Savoury Nibbles

*Examples: Balsamic Onion Marmalade, Cardamom Aniseed and Vanilla Figs

Durban inspired Jalapeño and Veg Pickle, Plum Jam

Pineapple Granadilla Compote

Local Cheddar

With Handcrafted Preserves, Jams and Compotes, Seasonal Fruit and Savoury Nibbles

*Examples of what you can expect: Balsamic Onion Marmalade

Durban inspired Jalapeño and Veg Pickle, Pineapple Granadilla Compote

Plum Jam, Cardamom Aniseed and Vanilla Figs

Spread the Love With that Carb Crave

Fill the gap by adding on to your above grazing menu choice...with extra breads, toasties & house-made spreads because no one ever said "I'm too full."

Artisanal and Bread selection, Golden Toasties presented with an array of Flavours.

Allow your guests to smear, drizzle, dip and season with a selection of infused Butters, Pates, Pesto, Spreads, Chutneys and Dressings and Seasonings.

Oyster Bar

Fresh West Coast Oysters on Ice presented with fragrant dressings.

Traditional – Fresh Lemons, Black Pepper and Tabasco

Asian Fusion Splash with hints of Ginger, Soy, Sesame and a hint of Chilli

Refreshing Raspberry, Dragon fruit and Lemon Splash

Sushi Selection

Freshly rolled Sushi with a variation of styles and garnishes presented with Wasabi, Ginger and Soy

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Additional Services & Enhancements

Crockery & Serving Options

- **Hire Option:** Serving platters, crockery & cutlery available at an additional cost (refundable deposit applies).
- **Use Your Own:** We can style the table using your own crockery for the best presentation. Décor Tip and suggestion is to keep the food presentation table simple.

Staffing & Service Options (Quoted on request and menu choice)

- **On-site chefs** available to refresh platters & maintain presentation.
or
- Choose a **set-up-and-go service** for a more private event.
- **Waitrons, barmen & additional service staff** available on request.

Food & Beverage Pairings

- If you have specific beverage pairings in mind, let us know—we can fine-tune flavours to complement your drinks perfectly.

Bookings & Enquiries