



Light Canapé Menus – 2019

(SAMPLES)

Mini BBQ Beef Burgers with shoestring chips & ketchup (in shooter glasses)

Halloumi & chickpea balls rolled in toasted sesame seeds (V)

Rump & roasted tomato skewers

Chicken & Chorizo on dainty bamboo skewers with a Portuguese inspired Prego sauce

Individual bowls of nachos topped with spicy guacamole, coriander salsa and a cumin infused sour cream (V)

Caprese salad sticks with basil marinated mozzarella, (V)

Assorted sushi (California rolls, nigiri etc.)

Panko prawns in a soy, ginger and sweet chilli dip

Bowl Food

Traditional tabbouleh salad infused with mint and lemon zest

Golden vol au vaunts filled with a biltong mousse topped with coriander seed dust and micro herbs

Dainty portions of Salt & pepper squid with an Asian sauce

Goujons of pub-style fish with shoestring fries and a garlic aioli served in mini bamboo boats

Individual mini bowls of truffle infused wild mushroom risotto

North African lamb & apricot tagine on a roasted nut couscous

fragrant butter chicken curry on basmati rice & a spiced poppadum shard

Dessert for all platters

Seasonal fruit kebabs with minted syrup

Decadent brownies drizzled with a white chocolate and gold dust

Vanilla bean pannacotta in little jars topped with a summer berry coulis

