



PRE-RECEPTION CANAPÉ MENU SELECTOR



- A minimum of 3 and a maximum of 6 selections applies to pre-reception snacks.
- These 3 items will be added and multiplied by the total amount of guests.
- Please note that your entire guest amount must be catered for applicable to any/all optional extras.
- Cocktail functions are limited to short notice weddings and/or from Mondays - Thursdays at a minimum menu cost of R175-00 p.p. or a minimum selection of 8 items.

CHEESE PLATTER

Selection of Cheddar, Mozzarella, Blue Cheese, Camembert Cheese, Brie Cheese, Bon Bell Cheese, preserves and selection of Biscuits.

Caters for average of 10 people.

R 500 per platter

CHEESE, BILTONG AND PRESERVES PLATTER

Selection of Cheddar, Mozzarella, Blue Cheese, Camembert Cheese, Brie Cheese and Bon Bell Cheese. Biltong, Droëwors, Nuts, Dried Fruits, Preserves and selection of Biscuits.

Caters for average of 10 people.

R 600 per platter

COLD CANAPÉ SELECTION - PER PERSON:

Brie Cheese on Pumpnickel with Red Currant Compote	R 20
Rillettes of Barbeque Duck on Crostini	R 24
Smoked Chicken with a Mango Salsa in Phyllo	R 20
Terrine of Thai Spiced Asparagus with Wholegrain Mustard Dressing	R 16
Prosciutto with Preserved Fig and Mascarpone Cheese	R 22
Smoked Trout Parfait with Chive Dressing	R 22
Grilled Aubergine and Hummus Mousse served with Chunky Aubergine Chutney	R 16
Seared Vanilla cured Salmon with Citrus Dressing	R 22
Vegetable Terrine served with Corn Salsa	R 16
Seared Beef Fillet with Truffle Vinaigrette	R 22
Bacon, Egg and Balsamic Roasted Tomato Salad	R 20
Spiced Chicken Livers with Passion Fruit Onion Marmalade	R 20
Salmon Parcel Filled with a Tomato and Lentil Salad	R 22
Chicken and Cashew Nut Wrap	R 20
Spicy Tomato Soup with Sun Dried Tomato Marinated Prawns	R 22



a village made in heaven

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HOT CANAPÉ SELECTION – PER PERSON:

Rare Roast Beef and Yorkshire Pudding	R 22
Miniature Shepherds Pie	R 20
Teriyaki Glazed Lamb Loin with Sesame Seed Crust	R 25
Butternut and Almond Bobotie	R 16
Feta and Mint Quiche	R 15
Cajun Spiced Fish Goujons with Madagascar Pepper Mayonnaise	R 20
Cape Malay Shrimp Tartlets with Coconut Sauce	R 22
Cardamom and Coriander Chicken Kebabs	R 20
Goats Cheese Tartlet with Olive Tapenade	R 16
Braised Lamb Shank and Cream Cheese Balls	R 20
Soft Creamy Parmesan Polenta with Wild Mushroom Ragout	R 16
Chicken Satay with Peanut and Chilli Dipping Sauce	R 20
Oriental Chicken Frikadelle	R 20
Pork and Chourico Kebabs with Perinaise	R 24

OTHER

Please feel free to discuss any dietary or alternative menu requirements with your coordinator and our chefs will be happy to look at accommodating any requests.