

Function Menus 2010...

Prices subject to change
Minimum 10 guests all menus.



Savoury Platter

Cocktail sausage rolls;
Cocktail pies;
Tomato and feta quiche;
Margherita Pizza slices.

@ R40.00 p/p



Dry Snack Options

Mexican Nachos served with avocado guacamole,
sour cream and jalapeño salsa;
Mixed nuts, oven roasted with herbs and spices;
Biltong, old style sliced and spiced;
Droëwors;
Oven roasted Root vegetable crisps, served with dips
Cashew nuts, plain and salted
Pretzels, plain salted and honey & mustard flavour.

Any two items @ R40.00 p/p; any four items @ R65.00 p/p.



Cheese Platter Menu

Large cheese boards of local Cape Cheese served with
fresh crusty Mediterranean crostini;
Olives and peppadews;
Mixed summer berries and balsamic vinegar reduction;
Ripe brie cheese topped with green fig preserve;
Creamy blue cheese;
Creamy white rock and cranberry cheese;
Cracked black pepper and herbed goats cheese Chevin
served with watermelon preserve;
Cream cheese served with sweet chili sauce.

@ R70.00 p/p



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Table Mountain Platter

Sticky barbeque wings;
Fresh garden Thyme and garlic roasted chipolatas;
Smoked chicken slices;
Roast beef and gherkin rolls;
Greek styled meatballs, lemon and mint scented;
Garnish peppadews, marinated feta, plump olives;
Crisp and crunchy carrot and cucumber sticks.

@ R70.00 p/p



Mediterranean Platter

Dolmades;
Sticky barbeque wings;
Marinated brinjal slices in balsamic vinegar and olive oil
Greek styled feta cheese;
Olives and sun dried tomatoes marinated in olive oil
Humus dip;
Tsatziki dip - fresh cucumber, cracked black pepper,
Oven roasted garlic and creamy Bulgarian yoghurt;
Garnish crudité's; Pizza crostini;
Kofta kebabs, lemon and mint scented
Smoked chicken slices

@ R80.00 p/p



Canapé Menu (8 bites)

Ostrich and fig preserve
Smoked salmon and camembert
Cape Malay chicken
Rare roast beef and dill cucumber
Caprice salad;
Greek cucumber rounds
Fruit smoothie shooter
Baby potato rounds with sun-dried tomato and blue cheese

@ R80.00 p/p



Sushi at an additional cost (3 extra bites per person)

@ R100.00 p/p



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Dessert Platter

Light and fluffy chocolate mousse with short bread finger served in demitasse cups

Decadent double chocolate and nut Lindt brownies

Miniature vanilla cupcakes with rainbow colors

A selection of chocolate truffles

Traditional South African Koeksisters

@ R60.00 p/p

