

# green catering & *events*

cooked by green catering

1/3 | green catering & events menu | MENU – OPTION 1



## Canapes on Arrival

- Lemon & thyme risotto balls on truffle mayonnaise (v)
- Wild mushroom ala plancha crostini's (v)
- Beetroot and goats cheese cups (v)
- Grilled teriyaki salmon cube on a bamboo curl
- Lamb kebabs, mint cilantro cauliflower puree on paddle sticks

## Tapas

- Sesame crusted fillet on garlic puree

## Bowl food

- Wild mushroom risotto, parmesan shavings and micro greens (v)

Southwestern grilled chicken, lime butter and roasted dukkah & fynbos honey vegetables

Lamb shank, braised off the bone, parsnip puree and zesty gremolata

## Sweet

- Carrot cake squares w/ cream cheese frosting
- Adorable chocolate tarts

## Late Night Snack

- Chicken tikka fillet burger , coriander yoghurt & pickled cucumber on sesame buns
- Breede river sausage, onion grit with homemade relish & sweet mustard
- Cheesy melt toasted dagwood parcel (v)



# CIRCULATED COCKTAIL MENU

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# green catering & *events*

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2/3 | green catering & events menu | MENU – OPTION 2

canapes + tapas + bowl food



“we believe in the hands that made it”

## Canapes on Arrival

- Best ever falafel (v)
- Cape vine tomato and basil pesto tart (v)
- Carrot cake with hummus and micro greens (v)
- Spicy chicken toquitos
- Beef & roasted capsicum kebab

## Tapas

- Grilled prawn shooter on spiced peanut sauce, chives and burnt peanuts

## Bowl Food

- Beetroot and butternut coconut curry with fresh coriander and toasted sunflower seeds served with a side of jasmine rice (v)
- Lemon chicken piccata -served with buttered mash
- Beef osso bucco on creamy mash with zesty gremolata

## Sweet

- Chocolate peanut butter cheesecake pops
- Orange & white chocolate petit fours

## Late Night Snack

- chicken tikka fillet burger with coriander yoghurt & pickled cucumber on sesame buns
- breede river sausage and onion grit with homemade relish & sweet mustard
- Cheesy melt toasted dagwood parcel (v)



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# green catering & *events*

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3/3 | green catering & events menu | MENU – OPTION 3

canapes + tapas + bowl food



“we believe in the hands that made it”

## Canapes on Arrival

- Crystal wraps with asian veg crunch + ginger peanut sauce (v)
- Garden pea and courgette fritter, sweet garlic aioli, pea puree & parmesan shavings (v)
- Lemon & thyme risotto balls on truffle mayonnaise (v)
- Oat blini with marble beetroot pate & salmon
- Coconut and turmeric grilled chicken satay with crunchy thai peanut sauce

## Tapas

- Asian steak cooked to perfection, rested, sliced and rolled with a teriyaki glaze with roasted sweet potato

## Bowl food

- Cauliflower polenta with sautéed mushrooms (v)
- Sweet soy, ginger seared salmon on a garden pea and wasabi mash with toasted sesame seeds
- Pulled Turkish lamb on apricot studded couscous with fresh mint vinaigrette and tzatziki

## Sweet

- Salted caramel almond butter brownies
- Espresso brownie bites with buttercream kisses

## Late Night Snack

- chicken tikka fillet burger with coriander yoghurt & pickled cucumber on sesame buns
- breede river sausage and onion grit with homemade relish & sweet mustard
- Cheesy melt toasted dagwood parcel (v)



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