

# PACKAGE CANAPES TAPAS BOWL FOOD 2017

tapas

Great option for topping up  
canapes ...giving your menu the  
WOW

Healthy is trending...

offering colour + crunch

## ○ canape packages

package one

package two

package three

package four

package five

package six

## ○ social platters

select your own

price per platter + delivery

see rate card for additional services required

## ○ social bowls

select your own

price per bowl + delivery

see rate card for additional services required

✓ You can either create your own menus

✓ We've created set menu options

or

You can simply select the **full package** and  
leave it all up to the **Event Specialists**



# PACKAGE CANAPES TAPAS BOWL FOOD 2017



A useful formula when creating your own menu choice...

“A Quickie” – 4-6 items p/person

select a good balance between vegetarian, fish, poultry + meat

“A Sociable One” – 6-8 items p/person

reduced the canapes and add in tapas or bowl food option

“Substantial” – 10 items

7 canapes + 2 tapas + 1 bowl food p/person

what is a canapes? = one to two mouthfuls of finger food

|              |    |     |
|--------------|----|-----|
| ○ vegetarian | 20 | R15 |
| ○ fish       | 20 | R18 |
| ○ poultry    | 20 | R17 |
| ○ meat       | 20 | R18 |

what is a tapas? = small plates of flavour explosions creatively presented.

what is bowl food? = commonly referred to as “portable dining”/“flying buffet”. It is a great substantial alternative for a stand around cocktail occasion.



# PACKAGE CANAPES TAPAS BOWL FOOD 2017

## package one R90 p/p

\*minimum 20 guests

- Garden pea and courgette fritter, sweet garlic aioli, pea puree & parmesan shavings (v)
- Mini quiches
- Salmon fish cake with parsley horseradish crème
- Spicy prawn balls with a sticky chilli mango glaze
- Creamy chicken and mushroom half moon pie
- Mini burritos -meat, beans and spicy salsa

### **The package includes**

canape 6 items p/p

basic food service hiring = crockery + cutlery + serviettes

## package two R105 p/p

\*minimum 20 guests

- Tomato tartlets (v)
- Wild mushroom ala plancha crostini's (v)
- Spinach & basil smoked salmon rolls
- Chicken pot pie
- Firecracker chicken balls on bamboo curls with buttermilk dhai
- Spanish chicken, chilli cheese and corn croquette with salsa verde

### **The package includes**

canape 6 items p/p

basic food service hiring = crockery + cutlery + serviettes

Prices exclude vat | prices subject to change without notice | delivery charges applicable  
Terms & conditions available on request



# PACKAGE CANAPES TAPAS BOWL FOOD 2017

## package three R115 p/p

\*minimum 20 guests

- Brie croquettes with roasted beetroot chutney (v)
- Caramelized onion tart (v)
- Parmesan chicken in a slow roasted garlic tomato mole
- Open gourmet burger with minted jam & stacked micro herbs (5cm)
- Pepper steak skewers with béarnaise
- Savoury macon cheesecake

### The package includes

canape 6 items p/p

basic food service hiring = crockery + cutlery + serviettes

## package four R115 p/p

\*minimum 20 guests

- Cape vine tomato and basil pesto tart (v)
- Mini cheeseburgers
- Real stuff-Thai fish cakes + sweet chilli sauce
- Chicken toquitos with spicy avocado sauce
- Beef samoosa + dhanya mayo
- Lamb kebabs with mint cilantro cauliflower puree on paddle sticks

### The package includes

canape 6 items p/p

basic food service hiring = crockery + cutlery + serviettes



# PACKAGE CANAPES TAPAS BOWL FOOD 2017

## package five R154 p/p

\*minimum 30 guests

- Carrot cake with hummus and micro greens (v)
- Curried lentil, red bean & sweet potato quesadillas (v)
- Delish line fish croquette + jalapeno aioli
- Spinach & basil smoked salmon rolls
- Bottomless baby beef burger topped with smashed avo & tomato
- Pepper steak skewers with béarnaise
- Savoury macon cheesecake
- Chicken pot pie

### The package includes

canape 8 items p/p  
basic food service hiring = crockery + cutlery + serviettes  
food service assistant \*4 hours

## package six R160 p/p

\*minimum 30 guests

- Open beetroot, quinoa & carrot burger patties with minted tzatziki on a seeded bottom (v) (5cm)
- Goats cheesecake verrine with red onion jam (v)
- Salmon fish cake with parsley horseradish crème
- Chicken pot pie
- Biltong, red onion & cream cheese phyllo
- Lamb kebabs with mint cilantro cauliflower puree on paddle sticks
- Beef bobotie ball with mango atchar
- Mini burritos -meat, beans and spicy salsa

### The package includes

canape 8 items p/p  
basic food service hiring = crockery + cutlery + serviettes  
food services assistant \*4 hours



# PACKAGE CANAPES TAPAS BOWL FOOD 2017

## package seven R187 p/p

\*minimum 30 guests

- o Mexican bean burger with lime yogurt & salsa (v)
- o Black bean rolls + southwestern smokey salsa (v)
- o Mexican chicken wrap
- o Chicken enchilada roll ups
- o Beef & roasted capsicum kebab
- o Beef fajitas

### Tapas

Corn chips & salsa pots

Peri-peri chicken livers with sourdough shards and coriander yogurt

#### **The package includes**

substantial canape 6 items + tapas 2 portions p/p  
basic food service hiring = crockery + cutlery + serviettes  
2 food service assistant \*4 hours

## package eight R225 p/p

\*minimum 30 guests

- o Corn & seaweed tempura fritters (v)
- o Real stuff-Thai fish cakes + sweet chilli sauce
- o Grilled teriyaki salmon cube on a bamboo curl
- o Thai style chicken wrap with cool greens, sprouts & peanut sauce
- o Coconut and turmeric grilled chicken satay with crunchy thai peanut sauce on a bamboo paddle stick
- o Stir fry black pepper beef cubes

### Tapas

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

### Bowl food

Thai green chicken curry with lemon scented jasmine rice

#### **The package includes**

substantial canape 6 items + tapas 1 portion + bowl food 1 portion p/p  
basic food service hiring = crockery + cutlery + serviettes  
2 food service assistant \*4 hours

# PACKAGE CANAPES TAPAS BOWL FOOD 2017

## package nine R237 p/p

\*minimum 30 guests

- o Best ever falafel (v)
- o Hummus veggie wrap (v)
- o Lemon & thyme risotto balls on truffle mayonnaise (v)
- o A spoonful of stuffed baby eggplant in a Napolitano sauce (v)
- o Creamy chicken and mushroom half moon pie
- o Teriyaki beef satays

### Tapas

Flank steak with chimichurri & brown onions

### Bowl food

Cauliflower polenta with sautéed mushrooms (v)

#### **The package includes**

substantial canape 6 items + tapas 1 portion + bowl food 1 portion p/p  
basic food service hiring = crockery + cutlery + serviettes  
2 food service assistant \*4 hours

## package ten R220 p/p

\*minimum 30 guests

- o Corn & seaweed tempura fritters (v)
- o Crystal wraps with asian veg crunch + textured ginger peanut sauce (v)
- o Prawn dim sum in a chilli & ginger ponzo sauce
- o Crispy miso and ginger fried chicken with miso mayonnaise
- o Tempura prawns + sweet chilli sauce
- o Coconut & turmeric grilled chicken satay with crunchy thai peanut sauce on a bamboo paddle stick

### Tapas

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

### Bowl food

Thai green chicken curry with lemon scented jasmine rice

#### **The package includes**

substantial canape 6 items + tapas 1 portion + bowl food 1 portion pp  
basic food service hiring = crockery + cutlery + serviettes  
2 food service assistant \*4 hours



# canapes -2017



## vegetarian

- o Beetroot & goats cheese cups (v)
- o Brie croquettes with roasted beetroot chutney (v)
- o Caprese bites with pesto (v)
- o Carrot cake with hummus and micro greens (v)
- o Corn & seaweed tempura fritters (v)
- o Hummus veggie wrap (v)
- o Lemon & thyme risotto balls with truffle mayonnaise (v)
- o Curried lentil, red bean & sweet potato quesadillas (v)
- o Garden pea & courgette fritter, sweet garlic aioli, parmesan shavings & wild rocket (v)
- o Goats cheesecake verrine with red onion jam (v)
- o Spinach & cheese hand pies (v)
- o Tomato tartlets (v)

## fish

- o Delish hake croquette & jalapeno aioli
- o Blini with beetroot pate & salmon
- o Grilled teriyaki salmon
- o Prawn dim sum in a chilli & ginger ponzo sauce
- o Real stuff-Thai fish cakes with sweet chilli sauce
- o Salmon cubes with a piquant dill sauce
- o Salmon fish cake with parsley, horseradish crème & pea pearls
- o Spinach & basil smoked salmon rolls
- o Smoked snoek quiche
- o Seared tuna with wasabi mayo
- o Tempura prawns with sweet chilli sauce

## poultry

- o Chicken pot pie
- o Chicken toquitos with spicy avocado sauce
- o Coconut and turmeric grilled chicken satay with crunchy thai peanut sauce
- o Creamy chicken and mushroom half moon pie
- o Crispy miso fried chicken with miso mayonnaise
- o Firecracker chicken fireballs on bamboo curls with buttermilk dhai
- o Grilled tandoori chicken skewer topped with cooling cucumber raita, cilantro & mint
- o Parmesan chicken in a slow roasted garlic tomato mole
- o Spanish chicken, chilli cheese and corn croquette with salsa verde
- o Thai chicken and pepperdew sausage sesame roll
- o Thai style chicken wrap with cool greens, sprouts & peanut sauce
- o Thai sweet chilli chicken popcorn with toasted sesame seeds & spring onion

## meat

- o Beef & roasted capsicum kebab
- o Beef bobotie ball with mango atchar
- o Beef fajitas
- o Beef samoosa + dhanya chutney mayo
- o Bottomless baby beef burger topped with smashed avo & tomato
- o Mini burritos filled with meat, beans & spicy salsa
- o Lamb kebabs with mint cilantro cauliflower puree on paddle sticks
- o Mexican beef & smoked paprika empanadas with a mint & coriander yogurt
- o Savoury macon cheesecake
- o Sausage roll with caramelized red onion