

PLATTERS SOCIAL PLATTERS 2017

are exactly that... top them up to your circulated canape menu. Place them on a bistro table in the room for guests to snack on.

the mexican R407

- o nacho crisps with
- o tomato salsa + chunky guacamole + jalapeno cream

the mediterranean R485

- o spanakopita
- o raw crudité
- o crispy fried pita
- o sumac and zatar spiced butter bean hummus

salmon 3 ways R740

*48 items

- o norwegian smoked salmon w/ horseradish & caper crème fraiche on rye
- o salmon wasabi mousse, cucumber & pickled ginger wrap (5cm)
- o salmon cakes

sunset canapes R640

*40 items

- o hot shot prawn cocktail
- o double decker salmon blini with salmon mousse & caper crème fraiche
- o caprese salad sticks with a balsamica swirl (v)
- o asian veg crystal wraps with a hoisin sauce (v)

bo-kaap street food R660

*40 items

- o samoosas with tomato chilli jam
- o chilli bites
- o bombay grabs *toasted roti with delish creamy chicken tikka masala

burger and crispy onion rings R462

*15 items / *40 onion rings on the side

- o delish beef burgers with chargrilled pineapple mayonnaise and crunchy iceberg
- o crisp battered onion rings on the side

gourmet dog R242

*10 items

- o breede river sausage and onion grit with homemade relish & sweet mustard

gourmet dog R242

*10 items

- o chicken sausage, smokey macon, onion rings & cranberry chutney

winter crunch board R325

- o wooden board of winter crunch to pick on

*each platter serves 10-12 guests



PLATTERS SOCIAL PLATTERS 2017

are exactly that... top them up to your circulated canape menu. Place them on a bistro table in the room for guests to snack on

sashimi mess R385

lentil quesadillas R330

*15 items

lemon ricotta herbed flat bread R220

sesame tuna tataki with wasabi and edamame R385

salt & pepper squid R385

ginger and honey chicken wings R495

*30 items

Indonesian satay temple R265

*12 items

flank steak with cilantro chimichurri R495

*30 items

WOW RAW R1320

*suitable for 30 guests

GREAT on arrival. Served on oversized wooden boards

- o hand picked vegetables from local urban markets
- o served with chefs creative pates
- o pretzels hanging from copper rods

WOW cheeseboard R1650

*suitable for 30 guests

- o Hand picked local cheeses
- o Dehydrated citrus
- o Homemade marmalades
- o Oversized bubble breads, ciabatta shards and artisanal bread sticks

SWEET stuff R1450

*76 items

- o chefs experimental decadence ...



BOWLS SOCIAL BOWLS 2017

are exactly that... top them up to your circulated canape menu. Place them on a bistro table in the room for guests to snack on

patat bravas R250

patat bravas -smoked tomato relish with sour cream (v)

mushrooms R275

balsamica-soy garlic roasted mushrooms (v)

curly sweet potato fries with garlic aioli R220

crispy delish fries (v)

italian meatballs R330

*30 items

delish Italian meatballs smothered in a slow roasted tomato sauce with fresh parsley sprinkle & parmesan dust

thai chicken R330

Thai sweet Chili Chicken popcorn with toasted sesame seeds and spring onion

chicken wings R330

ginger & soy honey chicken wings

spiced cauliflower with tahini (v) R195

bbq prawns with chilli, lime & coriander butter R330

herbed flat breads, baked cheese & roasted red pepper relish (v) R220

