



# STIR *food*

## **CANAPE MENU**

*Prices exclude VAT, hiring & staff*

### **COLD CANAPES**

*Priced between R15 – R35*

Lemon & black pepper shortbread with gorgonzola mousse, green fig & walnut praline

Beef bresaola served en croute with ratatouille & goats cheese mousse

Seasonal fruit gazpacho with flavour pearls(v)

Parmesan & rosemary shortbread with herbed feta, slow roasted cherry tomato & basil pesto (v)

Coronation chicken pancake with pineapple & coriander salsa

Linefish ceviche tacos with wasabi guacamole

Smoked snoek pate served on mossbolletjie, papaya salsa and rooibos reduction

Savoury panna cotta – corn //beetroot // cauliflower

Yorkshire pudding with rare roast beef, horseradish and rocket

Gin cured trout with fennel salad & citrus foam

Teriyaki beef fillet crisp wonton with kimchi



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## **HOT CANAPES**

*Priced between R15 – R35*

Smoked bobotie samosa with a homemade chutney

Braised oxtail "croquettes" served with port wine gravy

Mozambican tiger prawn served with chilli & lime mayonnaise

Beef Kofta with flatbread, yoghurt dressing and salsa

Chargrilled sriracha prawn with gazpacho dressing & salsa

Potato & onion bhaji with chickpea flour & masala refreshed with a cucumber raita (v)

Pork & prawn wontons enhanced with Chinese 5 spice, served with Thai dipping sauce

Arancini – pea & mint // exotic mushroom // mussel & chorizo

Smoked potato & pea samosa(v)

Polenta fries with roasted red pepper sauce(v)

Confit pork belly with pork crackling & apple jel

Beef with café au lait sauce & pomme puree

## **BRAAI STATION**

*Priced between R20 – R40*

Cape Malay chicken sosatie with coconut curry sauce

Plankievleis – dry aged rump sliced & served with trufflenaise, Asian dipping sauce & chimichuri

Salted lamb riblets with yoghurt dressing

Skewers - Asian fish // Vegetable & haloumi



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## **CANAPE DESSERTS**

*Priced at R30 each*

Crème brulee – Rooibos // Citrus // Chocolate & mint // Vanilla bean

Lemon meringue pots

Springbokkie – peppermint liqueur jelly topped with amarula mousse and peppermint crisp shavings

Classic tiramisu

Baked cheesecakes with berry compote

Chocolate & orange mousse & candied orange zest

Malva puddings with crème anglaise

Apple crumble cake with cinnamon spiced mascarpone

Peppermint crisp pots

Chocolate custard, salted caramel & brownie crumb

Coconut & lime panna cotta with passionfruit jel

Eaton mess – meringue, chantilly and berries

Decadent chocolate brownie

Pecan pie bars with brandy cream

Mini Dom Pedro – coffee & whiskey semifreddo

Ice cream & sorbet - flavours on request