



# STIR *food*

## **CONFRENCING MENU**

*Prices exclude VAT, hiring & staff*

### **FINGER FORK BREAKFAST**

*R150pp*

Greek yoghurt pots with homemade granola, fresh berries & raw honey

Seasonal fruit skewers on crystal picks

Petite croissants filled with smoked salmon & dill // Parma ham with mozzarella fresh tomato & basil

Spanish frittata on toasted baguette with crispy chorizo

Spinach, poached egg and cheese sauce bake

Savoury mince on a bed of hash brown

Assorted muffins

Scones served with preserves

### **INTERVAL SNACKS**

*R80pp*

Selection of seasonal sliced fruits

Smoked salmon trout bagels with horseradish & cucumber

Cocktail Danishes

Smoothie – cocoa & banana / berry & yoghurt

Gruyere cheese & chive scones



# STIR *food*

## FINGER FORK LUNCH

### HARVEST TABLE

*R185pp*

A selection of artisan cheeses & breads

Chicken liver pate, salmon pate, salmon roses

Local cold cuts – salami, smoked ham & pastrami

Olive tapenade, flavoured cream cheese, sundried tomato pesto, tzatziki, taramasalata

Seasonal garden salad

Cous cous salad with roasted butternut, spinach & feta

**CANAPES** – hot & cold canape menu available on request

### BOWL FOOD

*Priced between R50-R80*

Mac n cheese with herb & truffle breadcrumb(V)

Wild mushroom risotto with rocket & Parmesan(V)

Fish Tacos, salpicon slaw & chipotle aioli

Seared tuna on Asian slaw salad

Traditional butter chicken curry, steamed jasmine rice & sambals

Green Thai chicken or vegetable curry & jasmine rice

Pot pies – chicken & leek // plum venison // beef & onion

Braised lamb new potato, bean salad & roasted pepper sauce

Beef burgers with mature cheddar, onion relish & fries