

Pre-Reception Canapé Menu Selector



Canapés are the perfect accompaniment to reception drinks.

3 Selections Per Person = R45

4 Selections Per Person = R55

5 Selections Per Person = R65

Savoury Canapé Options

Biltong And Droëwors Bowls Served With Kettle Fried Potato Crisps	
Tempura Prawns Served With Sweet Chili Shot	
Toasted Ciabatta With Herb Pesto, Smoked Salmon, Capers, Sour Cream, Fresh Salsa And Dill	
Biltong And Bovril Bruschetta With Melted Cheese	
Ciabatta Topped With Brown and Porte Bellini Mushrooms Sautéed in Garlic Butter And Wine With Melted Mozzarella	
Biltong And Droëwors Bowls Served With Kettle Fried Potato Crisps	
Vegetable Crudité	
Fresh Tomato, Basil And Parmesan Pastry Tartlets	
Tender Rump Seared On The Fire Cut Into Strips And Served With Crispy Potato Wedges	
Biltong, Feta And Peppadew Mini Tartlet With Caramelised Onions And Fresh Rocket	
Homemade Crispy Vegetable Spring Rolls With A Sweet Asian Soya Sauce	
Spicy Chicken Samosa With A Bulgarian Yoghurt Dipping Sauce	
Bobotie Filled Puff Pastry Tartlets Garnished With Mrs. Balls Chutney, Coconut And Banana	
Grilled Chicken Satays Served With A Peanut Dressing	
Mini Quiches	
Biltong And Droëwors Bowls Served With Kettle Fried Potato Crisps	

Sweet Canapé Options

Citrus Cheese Cake Bite With White Chocolate And Macadamia Brittle Crust	
Dark Chocolate Pecan nut Brownies	
Exotic Fruit Skewers Drenched In A Zesty Mint Syrup	
Nougat, Cashew Nut And Dark Chocolate Clusters With A Naghtmusiek Liqueur	
Duo Of Chocolate Mousse Shots	
Peanut Butter And Banana Smoothie Shot With Caramel	
Peppermint Crisp Tartlets	
Petite Caramelised Apple Pie	
Raspberry and White Chocolate spring Rolls with Chocolate dipping sauce	
Champagne Jelly Shots	
Bite Size Treats Of Authentic South African Milk Tarts And Koeksisters	

A minimum of three (3) selections and a maximum of five (5) applies to pre-reception snacks.

These 3 items will be added and multiplied by the total amount of guests.

Please note that your entire guest amount must be catered for applicable to any/all optional extras.

OTHER:

Please feel free to discuss any dietary or alternative menu requirements with your Coordinator and our Chefs will be happy to look at accommodating any requests.

