

Cocktails

Standard Menu#1

Caprese Skewers

Fior di latte mozzarella, baby rosa tomatoes and fresh basil drizzled with olive oil

Suppli` di riso

Vegetable risotto balls stuffed with mozzarella, breaded and fried

Mini Calzone

Pizza half moons stuffed with mozzarella and ham and baked

Crostini

Toasted bread rounds with tomato, herb, garlic and olive oil

Focaccia

Rosemary and olive oil focaccia filled with grilled vegetables, mozzarella and pesto

Polpette

Italian style beef and pork meatballs made with garlic, parmesan and herbs

Pizza alla Paola

Neapolitan style oven baked pizza with tomato and parmesan cut into squares

Pinzimonio

Italian style crudité vegetables served in a shot glass with creamy herb sauce

Olive ascolane

Depipped and mince stuffed olives, crumbed and fried

Jalapeno poppers

Jalapeno peppers stuffed with mozzarella and cream cheese, crumbed and deep fried, served with a sweet chili sauce

Chicken strips

Chicken strips marinated , crumbed and fried served with lemon wedges

Spanakopita

Oven baked phyllo triangles filled with spinach, feta and mozzarella

Cocktails

A selection of cocktail pies

Roast chicken, steak and steak and kidney

Vegetable spring rolls with sweet chili sauce

Lightly curried sautéed vegetables a spring roll pastry

Home made beef sausage rolls

Seasoned beef mince wrapped in puff pastry

Chicken Samosas

Slightly spicy chicken samosa served with original fruit chutney

Beef Samosas

Curried beef mince samosas served with a spicy fruit

Chicken Kebabs

Chicken skewered with sweet peppers in a honey and mustard marinade

Sweet corn fritters

Delicious and naturally sweet with a spring onion mayo sauce

Fish Cakes

Hake, potato, onion and a little spice in bread crumbs and fried with a home made tartar sauce

Beef sirloin Skewers

Skewered beef sirloin grilled in our home made basting sauce

Pricing

Choose 8 of the above items

R150 per person

Choose extra item from Menu#1

R10 person per item

Choose and extra item from Menu#2

R15 person per item

A 10% service fee will be added to your final bill

Prices excl VAT

Prices are subject to change

Cocktails

Gourmet Menu #2

Smoked salmon and mascarpone crostini

Toasted bread rounds with mascarpone, smoked salmon, garnished with chives, olive oil and lemon

Prosciutto, mozzarella and rocket focaccia

Rosemary and olive oil focaccia filled with prosciutto, mozzarella and rocket, drizzled with balsamic glaze

Garlic prawn skewers

Grilled garlic, olive oil and chili prawns skewers served with a herbed mayonnaise

Porcini and truffle oil on polenta crostini

Grilled polenta crostini topped with sautéed porcini mushrooms, drizzled with truffle oil

Slow roast pork belly

Slow roast honey glazed pork belly squares topped with crispy crackling

Savoury ricotta flapjacks and Caviar

Ricotta flapjacks topped with crème fraiche and Caviar

Grilled chicken Caesar salad

Crisp lettuce, grilled chicken breast, croutons, anchovies, parmesan shavings and home made Caesar dressing

Tempura Prawns and herb aioli

Lightly battered prawns, deep fried and served with a garlic and herb aioli

Carpaccio bruschetta

Toasted ciabatta, mascarpone, beef carpaccio, rocket and parmesan shavings

Pricing

Choose 7 of the above items

R210 per person

Add an extra item from Menu# 1

R10 per person per item

Add extra item from Menu#2

R15 per person per item

A 10% service fee will be added to your final bill

Prices excl VAT

Prices are subject to change