

Platters

Create your own platters with the following items

priced per 20 items

Standard Meaty Items

Italian Meatballs with parmesan, herbs and garlic

R130

Herbed Focaccia Sandwiches

Mozzarella, salame and pickled peppers

R130

Crostini

Toasted ciabatta slices topped with prosciutto, mascarpone and rocket

R160

Handcrafted mini pizza

Mushroom and cooked ham **R120**

Olive and anchovy **R120**

Mini Calzone

Deep fried mini dough crescents stuffed with mozzarella, ricotta and cooked ham

R130

Standard Vegetarian Items

Suppli`

Cheese stuffed risotto balls, crumbed and fried

R125

Spinach and feta phyllo triangles

R105

Hand crafted mini pizzas

Mozzarella and tomato **R105**

*Roast vegetable, mozzarella and pesto **R130**

Can be ordered as take aways—2 days lead time

**Please note a 10% service charge will be added*

Prices excl. VAT

Prices are subject to change

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Standard Vegetarian Items

Curried vegetable samoosas

R95

Caprese skewers

fior di latte mozzarella, baby tomatoes and basil

R120

Jalapeno Poppers

filled with cream cheese and mozzarella

R130

Herb focaccia sandwiches

Roast vegetables, mozzarella and pesto

R140

Crostini

*Tomato, herbs, garlic and olive oil

R115

*Sauteed wild mushroom, garlic and herb

R135

Caramelised roast vegetable tart

Slices of roast vegetable, ricotta and herb tart

R200

Non Porky Items

Spicy chicken spring rolls

R120

Roasted Chicken pies

R140

Chicken kebabs in a homemade barbecue sauce

R120

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Non Porky Items

Hake, potato and herb cakes

R120

Herb focaccia sandwiches

Roast beef, rocket and parmesan

R145

Crostini

Smoked salmon and cream cheese topped toasted bread

R145

Breaded chicken strips

R125

Spicy beef samoosas

R130

Seared Sirloin Kebabs in a spicy marinade

R200

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Platters

Ready Made Platters

priced per platter

Crudite` platter

*Seasonal vegetables, *hummus dip, tzatziki, a *tomato & avocado salsa dip,
tuna & ricotta dip
*vegan

R750 (20 pax)

Cheese platter

Grana , camembert/brie, gorgonzola, Mature cheddar, Provolone dolce, toasted
ciabatta slices, fig preserve, honey and nuts

R900 (15pax)

Antipasto platter

Imported mortadella, salame and prosciutto, Fior di latte mozzarella, tomato and fresh
basil, marinated or grilled seasonal vegetables, fresh home made ciabatta

R900 (10 pax)

Pizza alla Paola

Traditional thicker, crispy base tray baked pizza with tomato, garlic, oregano,
olive oil and parmesan cheese

R400 (20pax)

Dessert Platters

Profiteroles—Italian cream puffs

Filled with crème patissiere and dipped in chocolate
A berry cream filling dipped in pinky white chocolate
Caramel custard filled dipped in salted dark chocolate

R900 (20 pax)

Trio Mousse Boats

Dark chocolate & coffee mousse, milk chocolate mousse and white chocolate & vanilla
mousse

R800 (20 pax)

*Fresh fruit platter

A selection of seasonal fruit with a chocolate dipping sauce

R500 (20 pax)

*vegan

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