

# Canapé & Pre-Drinks Menu

These can be served as pre-snacks while the guests wait, or while the couple is taking photos after the ceremony.  
Select any 4 Canapé's OR entertain your guests with our interactive "BUILD A SLIDER STATION"

## SAVOURY ITEMS

- Mini chicken Caesar Wraps.
- Crisp French Bruschetta with one of the following toppings:
  - Salmon Rillettes with rocket and poppy seeds.
  - Red Onion, Ham and Mozzarella with Basil Pesto.
- Roasted Cherry Tomatoes with Garlic – tossed zucchini and olive oil.
- Caprice salad topping consisting of tomato, mozzarella and fresh basil leaves.
  - Cream cheese and salmon.
  - Cream cheese and biltong.
- Or Bruschetta Pomodoro consisting of plum tomatoes, chopped olives, chopped red onion, chopped fresh basil, capers, olive oil, balsamic vinegar, salt and pepper.
- Mini minute-steak Portuguese Prego burgers.
- Skinless Chicken Skewers with a peanut dipping sauce.
- Traditional Chinese Spring Rolls with a sweet and sour dipping sauce.
- Cocktail samoosas.
- Traditional Mini Italian Meatballs with pesto.
- Mini croissants with one of the following fillings:
  - Ham and cream cheese
  - Salmon and cream cheese
- Tomatoes and red onion with fresh lettuce leaves
- Mini Schwarma's with one of the following fillings:
  - Spicy beef salad
  - Cream cheese and biltong salad
  - Chicken and mayo salad
- Smoked salmon and caviar blinis.
- Mini cups filled with delicious, creamy soup from our soup selection on main menu.
- Mini Beef Skewers with a dipping sauce of yoghurt and herbs.
  - Skewers with marinated mushrooms
- Mini Vietnamese Chicken Salads on Chinese Spoons.
- Fragrant Coconut Prawns on Chinese Spoons.
- Seared Beef Satay on Chinese Spoons.
- Phylo Tartlets with Asian Beef Salad.
- Phylo tartlets with chicken salad.
- Free-Range biltong bites with a cognac and balsamic syrup served in mini cups.

Fingers of rye bread with salmon, cream cheese, cucumber and dill

## OR

Skip ALL the canapes and let you guests indulge in a feast of sliders (mini burgers/boeries) they can build themselves.

Three sliders per person.

Toppings:

- Beef Patties
- Chicken Breast
- Boerewors
- Tomato
- Lettuce
- Cucumber
- Onion
- Mushroom Sauce
- Pepper Sauce
- Tomato and Onion Smoortjie
- Tomato Sauce
- Mustard Sauce

## SWEET ITEMS

- Pain au chocolat (Mini chocolatey pastries).
- Cocktail Chocolate Éclairs.
- Mini meringues with Fresh Fruit and Berry Coulis.
- Strawberries dipped in decadent chocolate.

## PRE-DRINKS

- Long Island Pomegranate Ice Tea (Alcoholic or non-alcoholic).
- Bubbly with a cherry.
- White wine spritzer.
- Tropical fruit punch (Alcoholic or non-alcoholic).
- Mogito's.
- Pink Lemonade (Add a dash of vodka for the alcoholic version)
  - Sherry.
  - Gluwein – for the winter wedding
  - Fruit Juice.
  - Mamosa – Champers with orange juice.
- White wine sangria – white wine, orange juice, sodawater infused with fresh fruits.

*Remember to ask about our wedding cakes.*

*We also offer Vegetarian/Vegan options for selected guests, or can source Halaal or Kosher Meals. Talk to us about the dietary requirements of your guests.*

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Catering



Decor



Function Hire



Hair & Beauty

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