

Canapé & Pre-Drinks Menu

CANAPÉ MENU AT R30,00 PP. FOR CANAPES AND R15 PER PERSON FOR PRE-DRINKS

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 Swarma'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 yoghurt & herb dipping sauce.

Skewers with marinated mushrooms.

Skewers with golden stock fish morsels.

Mini Vietnamese Chicken Salads on Chinese Spoon..

Fragrant Coconut Prawns on Chinese Spoons.

Seared Beef Satay on Chinese Spoons.

Phylo Tartlets with Asian Beef Salad.

Phylo tartlets with chicken salad.

Phylo tartlets with salmon and cream cheese.

Phylo tartlets with biltong and cream cheese.

Free-Range biltong bites with a cognac and balsamic syrup served in mini cups.

Crispy beef and noodle bowls.

Spanish chorizo bites in sider.

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 Smootjie

Tomato Sauce

Mustard Sauce

SWEET ITEMS

Pain au chocolat (Mini chocolatey pastries).

Cocktail Chocolate Éclairs.

Banana and Mango Spring Rolls with ganache

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.

Mamasa – 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.

