

Cocktail catering bowl style menus:

Canapes, harvest table and bowl style cocktail menus

Cocktail functions are the imagination box catering company's specialty, given our superb touch for creating scenes of ambience and creating stunning catering menus for your functions. Whether you're interested in a cocktail party for a short post conference gathering or an extravagant evening event, we are pleased to offer a range of inspiring settings for your perfect event, backed with a professional service and magnificent cuisine. We provide classic canapé and beverage packages with the choice of upgrading your cocktail event with beautifully styled harvest table and bowl style catering services.



Cocktails menus selection choices:

Canape

A beautifully styled canape selection as a waiter served starter or placed on ceramic plates on the table to compliment a short post conference gathering or an extravagant evening event, please request our canape or finger snack options:

Choose 3

3 Cheese Tarts*(V)	Mini vetkoek filled with spicy mince and peppadew
Salmon Blinis	
Pulled pork and slaw on rolls	Mini boerewors rolls with tomato and onion relish
Rump & Apricot kebabs	Parma ham, melon mozzarella spikes with a balsamic drizzle
Spicy beef, red pepper and chilli wraps	
Mini Bobotie tarts with tomato chutney	Crispy Chicken Goujon coated in fresh herbs served with aioli dipping sauce
Crispy pork belly wraps with a sweet apple compote	Coconut, lemongrass chicken skewers with a peanut sauce
Butter Chicken Skewers (GF)	
Bocconcini, olive and cherry tomato skewers with basil pesto (v)	Mini pulled pork sliders with coleslaw, salsa fresco & chipotle mayo
Mini Coconut, lemongrass chicken and prawn cocktail skewers	Chorizo Prawn Skewers (GF)
	Assorted Gourmet Quiche
Caramelized onion and goat cheese tarts	Spiced Pumpkin Tart* (V)
Beef Spring Rolls and ginger chilli dip	Oriental chicken and honey, cucumber and spring onion wraps
Fish cakes with herbed mayo dip	
Calamari rings with lemon wedges or chilli jam	Spinach phyllo Triangles (V)
	Caprese Skewers (GF, V)

Harvest tables

A beautifully styled harvest table to compliment a short post conference gathering or an extravagant evening event

Bowl style menus

Bowl food is the perfect choice for events. This incredibly popular option enables guests to mingle and socialise in the same way as a canapé reception would. Yet this also offers a small satisfying meal at the same time.



Set Bowl style menu:

Starters are optional and can be added to the below from canape or finger food menu

Menu 1

Char - Grilled chicken thighs in a sweet apricot sauce with Asian green salad

Moroccan Lamb & Apricot Tagine style

Lamb Stew/Aromatic Spices/Apricots/Pearl Coos Coos

Dessert

Tiramisu dusted with cocoa

Saucy chocolate pudding with berry topping and cream

Menu 2

Chicken korma curry served on a bed of steamed fragrant basmati rice. Perfectly baked

Lasagne served perfectly baked splashed with Napolitano sauce.

Dessert

A selection of mini milk tarts, cheesecake, chocolate mousse & lemon meringue

Menu 3

Authentic Thai Chicken in Coconut Cream Served with Basmati

Rump espetada filleted on a mustard mash potato topped with a red wine jus.

Dessert

Crème Brule baked and crumble

Malva bake & Custard



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Bowl Menu: Main meal choices:

Crusted fishcakes on julienne vegetables with a soy chili coriander drizzle

Hake goujon with baby potatoes and a tartar sauce

Char-Grilled Lemon Herb and Mustard Warm Chicken Salad

Authentic Thai Chicken in Coconut Cream Served with Basmati

Wild Mushroom Risotto with fresh micro herbs

Green pea and smoked salmon risotto finished with crème fresh

Olive risotto with lamb and artichoke fricassee topped with herb pesto and finished with

Chicken roulade filled with honey, thyme and feta stuffing, served on silky mash, pan fried mushrooms and garnished with deep fried thyme and served with a honey infused jus

Beef Fillet with Creamy Exotic Mushrooms & Dauphine Potato
 Braised Lamb Shank with Dried Fig & Almond Couscous
 Caramelised, Sticky Pork Belly Served with Asian Noodles
 Pasta Served with three mushroom based sauce
 Spicy Chicken Skewers Served with Fried Rice and Authentic Satay Sauce
 Cajun Spiced Calamari Rings Served with Fresh Salad and lemon wedge
 Coq Au Vin – Chicken Baked with Bacon in Red Wine & Brandy Served with Rice
 Warm Char-Grilled Steak with a Creamy mushroom sauce served with herbed baby potato
 Char-Grilled Steak with Roasted Garlic and Chive Potato Mash Topped with Red Wine Sauce
 and Sautéed Mushrooms
 Yellow Thai Chicken Curry (Mild) Served with Jasmine Rice
 Chicken and Mushroom with a Creamy Dijon Sauce Served on Silky Smooth Mashed Potatoes
 Lamb & Spinach Curry/Basmati Rice/Yoghurt/Poppadum's
 Pork Neck & Mango Curry - Pork Neck/Mango/Fragrant Rice
 Beef Curry/Beef/Coconut Milk/Fragrant Rice/ Coconut Shavings
 Chickpea Vegetable Curry Chickpeas/Lentil/Seasonal Vegetables/Indian Spices
 Thai Red Curry /Red Curry/Potato/Basmati
 Moroccan Lamb & Apricot Tagine style - Lamb Stew/Aromatic Spices/Apricots/Coos Coos
 Meatballs, 'Nona's' Tomato Penne /Basil/Parmesan drizzle

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Savoury (Cold) options

Thai Beef Salad with Crispy Noodles
 Vietnamese Chicken Salad
 Roast Chicken, Toasted Almond and Avocado Salad with Crunchy Herbed Croutons

Bowl Menu: Dessert substitutions

Fresh strawberries dipped in white and dark chocolate

Peppermint crisp shot glasses

Chocolate brownies topped with chocolate mousse

Chocolate eclairs filled with vanilla crème

Cheesecake bits topped with berry compote

Miniature fruit spikes garnished with passion fruit

THE IMAGINATIONBOX CATERING COMPANY IN JOHANNESBURG