

Canapes & bitesize finger foods:

Each course is presented on different white ceramic plates and wooden boards - with different garnishes to finish off the dishes. Stainless steel serving utensils will be provided waiters, or guests or the chef staff (Please confirm) will assist if needed.

Essential package - Select 2 canapes + 2 substantial's

Deluxe package - Select 3 canapes + 3 substantial's

Premium package - Select 4 canapes + 4 substantial's

Inclusions:

With each package you will receive approximately:

4 canape per person as well as 1 serve of each substantial item p.p.

Cocktail napkins

Quality serving platters / trays

Basic cooking equipment required for selected menu

Exclusions:

Wait staff + bar staff - Please note The imagination box wait staff are essential to service of our canape packages - P.O.A. Hire equipment of glassware, linen, tables, ovens etc.

Cold canapes:

Smoked salmon on sweet potato blini w caper cream, fresh dill

Creamy chicken and bacon pancakes

Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)

Chickpea Fritter topped with a shredded Butter chicken and coriander shoots

Bruschetta topped with soy coated sesame beef slices, spring onion and button mushrooms

Bruschetta topped with herbed cream cheese, brie and caramelised onions

Bruschetta topped with a Red wine & Soy glazed Aged rump beef slices, spring onion and button mushrooms garnished with micro shoots.



Vegetarian Canapes/bites:

Cucumber and herbed cream cheese on crisp sourdough with fresh basil

Bruschetta topped with cottage cheese, grilled cherry tomato, mushrooms and basil

Gruyere cheese, caramelised onion on rocket cream cheesed blini

Sumac roasted eggplant w yoghurt & coriander canapes

Feta & Sundried Tomato Mousse w diced olive & rosemary canapes

Wild mushroom and thyme tart with goat's cheese

Creamed herbed cheese & Fig preserve Puff tartlets

Caprese salad served on a stick with balsamic reduction & Fresh basil leaf (V)

Mini puff tarts with olive, Puree rich tomato and mature cheddar

Roast butternut, cherry tomato and mozzarella skewers

Tortilla wraps with coos coos, cucumber, diced tomato and spring onion wraps

Notes to the menu:

These items are vibrant, visually appealing and a fusion of flavour's.

When it comes to ordering, each event is unique. The amounts required will depend on the time of day, duration and whether alcohol is being served. Generally, we recommend 4-6 canape pieces per person.



Substantial finger foods:

These items are served hot or at room temperature depending on the function:

Dukkha Rump Sticks drizzled with a Red wine reduction

Tempura prawn tails with sweet mayo dip

Spanakopita spinach and feta Filo parcels (V)

Pesto, tomato and mozzarella puff oven tarts (V)

Wild Mushroom Arancini balls w mayo aioli (V)

Tartlet w mushroom Duxelle, thyme chevre - goat cheese &

Spiced chicken tikka mini pie with Smokey tomato relish

Sticky Pork Belly squares and gherkin ribbons on a stick honey glazed

Bobotie tartlets with apricot chutney

Butternut, caramelised onion Coos coos and feta wraps (V)

Chilli mayo (optional) Portuguese style Prego rolls with dark gravy

Petite pie assortment: Pepper steak | Chicken & mushroom | Vegetarian (V)

**Handmade quiche assortment:
mushroom & feta (V) | Lorraine**

**Mini Cheeseburger bites w' cheddar,
pickle & special sauce**

**Grilled chicken and pineapple kebab with
a light lemon mayonnaise**

**Mini chicken pitas with spicy mayo,
shredded lettuce and diced tomato**

Tandoori chicken skewers

**Chicken cordon bleu cubes with basil
pesto mayo drizzle**

**Parma ham, pear and blue cheese
skewers**

Salami, olive and strong Gouda Stix

**Beef skewers – Red wine basted beef
skewers**

**Sticky Chicken skewers Mediterranean
styled with peppers and onions**

**Spiced mince and apricot pies, served
with mint yoghurt**

**Beef sliders with cheese and Tomato
Relish**

Mini vetkoek filled with spicy mince

**Oriental beef and soy sauce, cucumber
and spring onion wraps**

Mini Chicken burgers with romaine

Spicy little vegetable phyllo triangle (V)

Mini samosa - curried potato (V)

Spring roll – vegetable 40g (V)

**Rissoles – Prawn, chicken or cheese and
jalapeno 45g**

Additional Extras – boat style meals:



Stuffed Mediterranean Chicken served on a bed of coos coos

Hawaiian boat: Hicken and pineapple fried rice with a sweet and sour dressing

North African: Beef style curry with sambals

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

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

Thai style fish cakes: Served with baby potatoes

Thai honey ginger wok: Fried chicken thighs with noodles and cubed peppers with peanuts and Asian salad

Asian chicken stir Fry with Lemongrass & Soy & egg noodle boxes

Large Portuguese style Prego rolls with dark gravy with Chives on Hand cut herb infused baby potatoes

Sticky teriyaki pork slices, with apple & raisin compote bed of savoury pepper and tomato rice

Rump & pepper grilled skewers in a sweet apricot chutney with deep fried potato, corn and cheese balls served summer styled coleslaw

A choice of pita breads stuffed with lemon and herbed Chicken or Falafel balls a wild cilantro and mixed leave (V)

Lemon and herb chicken skewers, savoury summer coos coos drizzled with a light lemon mayo

Soy and honey glazed chicken pieces / Or, lemon and herb chicken pieces with Chives on Hand cut herb infused baby potatoes

Pulled pork brioche buns with purple slaw and hand cut wedges

THANK YOU!