

Canapes & Bitesize finger foods:

Each course is presented on different white ceramic plates wooden boards - with different garnishes to finish off the dishes. Stainless steel serving utensils will be provided waiters and the chef staff to late is not included (Drop only is possible)

Essential package: A Light pre meal option - Select 3 items from the selections

Deluxe package – A light canapé function - Select 5 items from the selections

Premium package – A full canapé function - Select 7 items from the selections

Inclusions:

With each package you will receive approximately:

Canapés of choice / Cocktail napkins / Quality serving platters

Basic serving utensils required for selected menu

Exclusions:

Wait staff + bar staff as well as side plates and bowls / boats - Please note The imagination box wait staff are essential to service of our canapé packages if a function option is chosen - P.O.A.

Hire equipment of glassware, linen, tables, ovens etc.

*Please select your options and send to me for an accurate quotation

Cold canapes:

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

Creamy chicken and bacon folded envelope
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 a Red wine & Soy glazed Aged rump beef slices, spring onion and button mushrooms garnished with micro shoots.

Beef Carpaccio, Parmesan with Aioli

Roast Beef with horse radish crème, caramelised onion & mascarpone cheese

Stuffed chicken ballotine of mushroom and cheese & Apricot Chutney (GF)

Mini beef wellington puffs with, horseradish cream

Chicken liver parfait, rosemary, with red onion jam

Broad bean and prosciutto bruschetta

Slow cooked shredded lamb shoulder served in a mini naan wrap, pomegranate and mint yogurt, and crispy onions

Chorizo & chicken jalapeno Cup with gruyere cheese & Pea Puree



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



FISH

Pickled octopus (chargrilled) with baby
onion and lime syrup skewers.

Calamari, Mango Salsa, (GF)

Seabass, Avocado, Jalapeno & Cilantro

Salmon Thai Fish Cake, Cucumber & Ginger
Relish (GF)

Smoked Salmon, Rosti, caper Cream,
Golden sweet beets

Moroccan-Spiced Tuna, Minted Coconut
Yogurt



OTHER VEGETARIAN CANAPES:

Parmesan Beetroot, Walnut & Basil (V)

Truffle Mac N' Cheese (V)

Wild Mushroom & Leek Vol-Au-Vent (V)

Blinis with red onion confit, crème fraiche
and chives (V)

Aubergine & Pine coriander drizzle canape

Eggplant, mixed pepper cous cous wraps

Goat's cheese & mushroom vol-au-vents

Sweet Potato Rosti, Pesto, Goat Cheese &
Balsamic

Beetroot, Fritter with curried vegetables &
Coconut Yoghurt, Mint (VV) (GF)

SWEET

Passion Fruit, Coconut & Chocolate Mousse

Pot

Chocolate mousse jars with brownie

Pecan nut jars with whipped cream

Banana caramel & sponge pudding shots

Lemon fridge tart jars with crumble base

Apple crumble jars with crème Anglaise

Mini Cinnamon doughnut, chocolate
mousse jars

Chocolate brownie triangles

Jelly & custard jars

Fruit skewers with a raspberry reduction

Malva pudding & custard jars

Baked apple tart and custard

Cheese cake jars with crumble

Assorted mixed dessert platter – milk tarts,
cheese cake, brownies, pecan nut tartlets &
condense tarts

Coconut & Chocolate ganache balls

Caramelised Apple crumble, Sweet

Mascarpone sauce

Burnt Lemon Tart cups

Raspberry Mousse Jars (V)

Pastel De Nata Recipe (Portuguese Custard
Tarts) jars

V = Vegetarian VV = Vegan GF = Gluten Free (All other allergens available on
request)

Allergens: Some items will contain nuts, gluten or other allergens.

If you or a guest have a food allergy or special dietary requirements, please
inform the Events and Bookings Team when placing your order

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	Butternut, caramelised onion Coos coos and feta wraps (V)
Tempura prawn tails with sweet mayo dip	Chilli mayo (optional) Portuguese style Prego rolls with dark gravy
Spanakopita spinach and feta Filo parcels (V)	Petite pie assortment: Pepper steak Chicken & mushroom Vegetarian (V)
Pesto, tomato and mozzarella puff oven tarts (V)	Handmade quiche assortment: mushroom & feta (V) Lorraine
Wild Mushroom Arancini balls w mayo aioli (V)	Mini Cheeseburger bites w' cheddar, pickle & special sauce
Tartlet w mushroom Duxelle, thyme chevre - goat cheese &	Grilled chicken and pineapple kebab with a light lemon mayonnaise
Spiced chicken tikka mini pie with Smokey tomato relish	Mini chicken pitas with spicy mayo, shredded lettuce and diced tomato
Sticky Pork Belly squares and gherkin ribbons on a stick honey glazed	Tandoori chicken skewers
Bobotie tartlets with apricot chutney	

Chicken cordon bleu cubes with basil pesto
mayo drizzle

Beef Wellington puffs with horseradish
cream

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 or bowl (Ceramic) 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!