

CREATIVE



CONCEPTS

Canape Menu

SAVOURY

ZUCCHINI, PEA & MINT KOFTES WITH HARISSA YOGHURT
STICKY ASIAN EXOTIC MUSHROOM SKEWERS
ROASTED BEETROOT WITH WHIPPED LEMON RICOTTA & MICRO HERBS
SPICY CORN RIBS WITH CREAMY JALAPEÑO DIP
MINI PUMPKIN PANCAKES WITH GREEN TAHINI & DUKKAH
ROAST SWEET POTATO WITH MISO BUTTER & SESAME CRUNCH
BILTONG, DIJON & CREAM CHEESE TRUFFLES
EXOTIC TOMATO, OLIVE, BOCCONCINI & BASIL DRIZZLE SKEWERS
LAMB, APRICOT & MINT PHYLLO CIGARS
LAMB & PISTACHIO MEATBALLS WITH SUMAC YOGHURT
DOUBLE LEMON CHICKEN KEBABS WITH CORIANDER & CUMIN
FLAME GRILLED CHICKEN STRIPS WITH ROCKET & ROMESCO SAUCE
BRUSCHETTA WITH FILLET STEAK, CAPER AIOLI & TOMATO, OLIVE , PARSLEY SALSA
THINLY SLICED PICANHA STEAK WITH TRUFFLE CREAM & CHARRED LEEK SKEWERS
SEARED TUNA BITES WITH WASABI CREAM & CORIANDER OIL
MINI FISH CAKES WITH GINGER, LIME & CHILLI MAYO
POPPADUM CRUNCH WITH CRISPY PRAWN, AVO & PINEAPPLE SALSA

SWEET

MASCARPONE STUFFED DATES WITH SPICED ALMONDS
DARK CHOCOLATE DIPPED CHERRIES
CHOCOLATE BARK WITH HAZELNUTS & DRIED APRICOT
AMARULA & ORANGE CHOC TRUFFLES
FRUIT SKEWERS

