

PETUNIA

Glorious selection of beautiful Mini Meals served butler style in to celebrate any occasion

Mini Main Course

Sliders

Sesame studded buns with Mustard Crème Fraiche, Rocket, Pickles, Tomato & Beef patty, topped with crispy Onion Rings

Wok-Boxes

Julienne Vegetables and Chicken tossed with Egg Noodles, Coriander and Vietnamese dressing

Sirloin

Rare roasted Sirloin Steak, thinly sliced with Rosemary salt skinny fries and Béarnaise sauce

Butter Chicken Curry

Fragrant Butter Chicken Curry with Basmati Rice and Roti

Calamari Cones

Crispy Salt and Pepper Calamari tentacles, skinny Fries and Lemon Aioli

Mushroom Risotto

Truffle infused Mushroom Risotto with Parmesan shavings and Thyme Butter

Mini Dessert

Sweet Baby Cheese

Passionfruit Cheese Cake rounds topped with Berry Coulis

Mini Malva

Mini Malva pudding with Amarula Crème Anglaise

Churros

Crispy deep fried Churros dusted with Cinnamon Sugar with Chilli Chocolate dipping sauce

Patron

Chocolate and Peanut Butter milkshake shots with Cinnamon dusted mini Doughnuts

Belgian Brownie

Sticky, gooey Belgian Chocolate Brownie with Vanilla Bean Ice Cream and Honeycomb

Menu Options:

4 x Main Course + 4 x Dessert - R320 per person

4 x Main Course + 3 x Dessert - R300 per person

3 x Main Course + 2 x Dessert - R280 per person

Minimum of 12 people

Excludes all drinks

Service Fee of 12% will be added to the final bill for groups of more than 10 guests

Garden Room Venue Hire included for a minimum 20 guests if exclusivity is required