

# PLATTERS & BOARDS

## Standard Platters & Boards

our standard platters served butler style and perfect for informal cocktail style events

### DELI BOARD

R60 per person

cured artisanal cold meats | selection of local cheeses | dips | olives | artisan breads | preserves

### CHEESE BOARD

R75 per person

artisanal local cheeses | freshly baked breads | honeyed nuts | fig preserve | grapes | dried fruit | crackers

### BANDERILLAS PLATTER

R120 per person

three cheese arancini with tomato relish | spanakopita & tahini yoghurt | bacon croquette with mustard cheese dip | crunchy peri-peri OR BBQ chicken wings | pork belly cubes & cranberry jelly | caprese skewers & basil pesto

Add any of the following items to a platter and create a luxury designer platter experience:

Savoury to add to any platter selection (priced per person)		Sweet to add to any platter selection (priced per person)	
<b>Smoked Salmon Drop Scones</b> Dill and sweetcorn drop scones, topped with lemon cream cheese and smoked salmon, garnished with dill	R35	<b>Passionfruit Cheesecake</b> Passionfruit Cheesecake rounds topped with Berry Coulis	R25
<b>Greek Rollups</b> Cucumber ribbons filled with wild rocket, cherry tomato, feta, olives and wild rocket	R20	<b>Mini Malva</b> Mini Malva pudding with Amarula Crème Anglaise	R20
<b>Soup Tasters Mini Mugs</b> - Roasted Red Pepper Soup with basil crostini - Butternut & Orange Soup with ciabatta - Moroccan Lamb Soup with toasted baguette	R20	<b>Pasteis de Nata</b> Traditional Portuguese mini custard tartlets	R17
<b>Selection of little Potpies</b> - Spinach & Feta - Chicken & Leek - Pulled Lamb & Vegetables	R20 R25 R30	<b>Fruit Skewers</b> Seasonal Fruit skewers with Berry coulis Yoghurt for dipping	R15
<b>Smoked Chicken and Spinach Quiche</b> Buttery crust filled with smoked chicken, spinach and cheesy egg custard	R25	<b>Mini Carrot Cakes</b> Spiced mini carrot cakes with cream cheese frosting	R20
<b>Pulled Lamb Baguettes</b> Slow cooked and shredded lamb filled baguettes, with a red onion and tomato salsa	R30	<b>Flapjacks</b> Flapjacks, Mascarpone, fresh Berries and drizzled with Honey	R25
<b>Spanakopita</b> Feta and spinach phyllo triangles with tahini yoghurt for dipping	R20	<b>Churros</b> Crispy deep-fried Churros dusted with Cinnamon Sugar with Chilli Chocolate dipping sauce	R15

<b>Wontons</b> Bobotie wontons & chutney yoghurt	R20	<b>Patron</b> Chocolate and Peanut Butter milkshake shots with Cinnamon dusted mini Doughnuts	R30
<b>Filled Mini Bagels</b> <ul style="list-style-type: none"> <li>- Artisanal cured Meat, Cheese, Tomato and Rocket with Mustard Crème Fraiche</li> <li>- Smoked Salmon, Lemon Crème Fraiche and Watercress</li> <li>- Tomato, Basil and Boerenkaas</li> </ul>	R30	<b>Belgian Brownie</b> Sticky, gooey Belgian Chocolate Brownie with Vanilla Bean Ice Cream and Honeycomb	R20
<b>Parmesan Chicken Skewers</b> Panko and Parmesan crusted Chicken with Basil infused Tomato relish	R25	<b>Scones</b> Buttery scones topped with Chantilly cream and basil infused strawberry jam	R15
<b>Mini Tartlets</b> <ul style="list-style-type: none"> <li>- Tomato, Basil and Camembert</li> <li>- Butternut and Feta</li> <li>- Bacon and Mushroom</li> </ul>	R25	<b>Pecan Slices</b> Toffee pecans set on a short biscuit base	R25
<b>Rump Kebabs</b> Succulent rump, skewered with red onion and peppers, grilled to perfection	R30	<b>Designer Cupcakes</b> Selection of beautiful mini Cupcakes	R20

Platter Options:

Select a Board as a base:

Deli Board	R60 per person
Cheese Board	R75 per person
Banderillas	R120 per person

add your selection of individually priced savoury or sweet items to the above price to create a unique experience

Minimum of 12 people with minimum cost of R200pp

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