

FEASTING PLATTER MENU

designer feasting platters for lunch or dinner

Menu	Available during standard lunch/dinner service times Selected items served as sharing platters (not individually plated) Minimum of 12 people Priced per 6 guests as indicated below
Drinks	No drinks included: see beverage menu & wine/drinks list for various options
Service Fee	Standard 12% added to the final bill for all groups of more than 10 guests
Complete details & select items below - e-mail to info@evertopstal.co.za WINTER 2026 (valid to Sept26)	

Name & Surname		Event Date	
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mark with X

Cheese Feasting Platter for 6 (R290 pp)

- artisanal local cheeses | freshly baked breads | crackers
- honeyed nuts | fig preserve | grapes | dried fruit |
- mini quiche | bacon | mushroom | wholegrain mustard | rocket
- pistachio & brie bites | fig preserve
- spanakopita with tahini yoghurt
- lemon meringue tartlet
- chocolate truffles

R1740

serves 6 guests

Deli Feasting Platter for 6 (R300 pp)

- premium cold cuts & sausages
- spreads | dips | olives | hand-made pickles | mustard
- artisan bread & crackers
- bitterballen | dijon mustard
- ossobuco wonton tacos | tomato relish dressing tacos
- savoury biltong cheesecake | puff pastry triangles
- caprese popsicles exotic tomato | basil | bocconcini | basil pesto
- fruit tartlet | crème pâtissier | seasonal fresh fruit
- belgian dark chocolate brownie | chantilly cream | honeycomb

R1800

serves 6 guests

Winter Feasting Platter for 6 (R360 pp)

R2160	
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serves 6 guests

- pork loin skewers | salty caramel sauce | baby apple
- bitterballen | dijon mustard
- roosterkoek beef sliders | caramelized onion
- potato wedges | parmesan | maldon
- cape malay bobotie | deep fried wontons | salsa
- mini vanilla crème brulee
- chocolate truffles & seasonal berries
- melkert | cinnamon

Vegetarian Feasting Platter for 6 (R300 pp)

R1800	
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serves 6 guests

- vegetable spreads & dips | humus | olives | hand-made pickles
- artisan bread & crackers
- winter salad with herbed cottage cheese | brandman rainbow carrots with honey | fried cauliflower pops | toasted nuts & seeds | pomegranate | deep fried leeks
- basil pesto risotto | roasted cherry tomato & bell peppers | fresh basil | toasted pine nuts | shaved parmesan cheese
- rice paper wraps | mange tout | cucumber | carrot & onion | vietnamese dressing
- fruit tartlets | crème pâtissier | berry coulis | mint
- garanola, oats & honey crunchies | drizzled with chocolate ganache