



2026

PLATTER MENUS

PLEASE NOTE THE BELOW PLATTERS SERVE BETWEEN 8 AND 10 GUESTS

***PLEASE MAKE PROVISION FOR A VEGETARIAN OPTION**

ALL ABOUT CHICKEN

Grilled seasoned chicken drumsticks, mini chicken sliders with rocket & chilli leek tomato jam, chicken Prego sliders, mini chicken pies and crumbed chicken sovereign wings. Served with two dips and a side portion of potato wedges.

R1980 per platter

A TASTE OF SA'S FAVOURITES

Vetkoek with savoury mince, mini Boerewors rolls and chakalaka relish, frikkadel on a stick, mini chicken bunny, Bobotie spring roll. Served with two dips and a side portion of potato wedges

R1950 per platter

BITE SIZE FRESHLY BAKED PIES

Selection of steak and onion, curry lamb, chicken & mushroom, spinach & feta, beef sausage roll, and steak & kidney. Served with two dips and a side portion of potato wedges

R1250 per platter

ARTISAN SLIDERS

Beef Hawaiian slider with rocket and salsa Verde

Lamb, feta, mint yoghurt and pea shoots slider

Tandoori Chicken slider with pickled carrot on brioche bun

Falafel, tzatziki, hummus, micro shoots and Swiss cheese

Tempura fish, chunky rémoulade and pickled slaw

Served with two dips and a side portion of nachos

R1480 per platter

FILLED BREAKFAST CROISSANTS

Smoked salmon with scrambled egg and chives

Bacon with scrambled egg and braised onions

Grilled mushrooms, ribbon vegetables and scrambled egg

Chicken sausage, scrambled egg and a tomato chutney

Potato, cherry tomato and Halloumi

Served with two dips

R1350 per platter



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WRAP SELECTION

Pulled lamb with lettuce, tzatziki and tomato

Grilled Cajun chicken, pineapple, crisp carrots and tangy mayonnaise

Halloumi and grilled Mediterranean vegetables with hummus and basil

Served with two dips and a side portion of potato wedges

R1350 per platter

DRY SNACKS

Sliced biltong, dry wors sticks, dried mango, dried Cape peaches, salted roasted mixed nuts and salted pretzels.

R2200 per platter

MIXED BOUNTY

Lamb shish kebab on sticks, black salt beef kebabs with peppers and onion cubes, Frankfurters wrapped in bacon, peri-peri chicken wings, boerewors pinwheel and pork ribs. Served with two dips and a side portion of potato wedges.

R1960 per platter

SA BRAAI PLATTER

Boerewors chakalaka roll, Prego basted chicken wings, beef rump kebabs, grilled vegetable kebabs with Chimichurri, garlic rolls. Served with Greek salad bowl and chakalaka.

R1980 per platter

ASSORTED QUICHES

Selection of spinach and ricotta, Macon cheese & onion, smoked salmon with asparagus, sticky BBQ chicken quiche, mushroom leek quiche, biltong and onion quiche, potato chive and cheddar quiche. Served with two dips and a side Greek salad.

R1350 per platter

VEGETARIAN BOUNTY

Vegetable spring rolls, potato samosas, spinach and feta sesame pies, zucchini and feta fritters, and grilled chimichurri vegetable kebabs. Served with two dips and a side portion of potato wedges .

R1250 per platter

SOUTH AFRICAN CHEESE BOARD

Variety of South African cheeses. Served with Melba toast, salted crackers, nuts, dried fruits, fig and ginger preserve.

R1050 per platter



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HANGOVER BITES

Lamb shish kebab, spicy crumbed chicken wings, jalapeño cheese rissoles, chicken coriander samosa, cheese and peppadew rissoles, baby marrow feta and cumin chilli bites, served with Cajun spiced potato wedges.

R1990 per platter

SWEET TEMPTATIONS

A variety of cocktail size pastries, petit fours, Greek biscuits, nut slices, Florentine's, chocolate brownies and jam tarts

R990 per platter