

# Canape and Floating Menu

## Canapés:

Grilled Eggplant topped with Basil Cashew Nut Crème and Roasted Tomatoes  
Harissa Spiced Sweet Potato Chickpea Puff Pastries  
Salt and Pepper Prawn Skewers with Tangy Mayo Dip  
Three Cheese Rosemary Tartlets  
Gourmet Sushi with Soy Sauce, Ginger and Wasabi  
Greek Lamb Kofta with Tzatziki  
Balsamic Glazed Beef Fillet Skewers with Peppers and Red Onion  
Chicken Peanut Satay  
Toasted Lamb Bruschetta with Caramelized Onion, Hummus and Tzatziki  
Spinach and Feta Phyllo Cigars  
Panko Crumbed Eggplant Stacks with Marinara Sauce  
Thai Chicken and Sesame Lettuce Wraps  
Asian Beef Lettuce Wraps  
Honey and Ginger Chicken Satay  
Pulled Lamb and Caramelized Onion Phyllo Parcels  
Sweetcorn Chickpea Fritters served with Smashed Avo and Salsa  
Haloumi Fingers coated in Panko Crumbed served with a Yoghurt Cucumber Dip

## Floating Bowls:

Whole Beef Fillet Sliced served on Beetroot Mash and Roasted Vegetables with a Creamy Dijon Mushroom Sauce  
Grilled Teriyaki Salmon on Herbed Mash, Butternut Spirals and Tender Stem Broccoli  
Greek Style Chicken Breasts Served on Quinoa, Picked Ginger, Edemame Beans and Grilled Peppers  
Rosemary Whole Sliced Lamb served on Roasted Cajun Potatoes and Rustic Roasted Vegetables with a Caramelized Onion Gravy  
Pan Seared Line Fish Portions served on a bed of Fettuccini served with Tender Stem Broccoli and a Burnt Butter Dill Sauce  
Moroccan Spiced Lamb Tagine served on Mediterranean Vegetable Couscous  
Chicken Roulade stuffed with Sundried Tomato, Spinach and Feta served on Roasted Potatoes and Butternut  
Butter Chicken Curry served on Basmati Rice  
Basil Pesto Pasta tossed with Mushrooms Sundried Tomato and Peppers  
Panko Crumbed Fish Coujons served with Asian Slaw with Sriracha Mayo  
Thai Green Chicken Curry served on Coconut Rice  
Seared Lamb Chops served on Creamy Potato Mash with Caramelised Onion Gravy and Glazed Baby Carrots  
Teriyaki Beef Slices Served on Asian Stir fry Noodles and Vegetables

## Buffet Dessert:

Mini Passion Fruit Cheesecake with a Ginger Biscuit Base  
Mini Amarula Malva Pudding with Custard and Gooseberries  
Mini Chocolate Ganache Cake with Caramel Berries and Whipped Ganache Cream  
Mini Pavlova served with Toasted Almonds Fruit Cream and Berry Compote  
Mini Baklava served with Spiced Cream  
Mini Chocolate Mousse Berry Jars  
French Macarons

