



EAT GREEK SNACK PLATTERS - 2017

**(Platters feed up to 12 people for a cocktail event and up to 6 for a main meal)
Please note we can substitute the pork items if needed**

HOT COCKTAIL SUNDOWNER PLATTER

Lamb Kofta with Tsaziki dip
Biltong & Cheese Samoosas
Spanakopita
(Crispy Spinach & Feta Phyllo pies)
Chicken Cordon Bleu
(Golden Chicken Nugget filled with macon and cheese)
Baby Beef Bobotie Pies
Bite size roast Chicken & Thyme Pies
Beef Empanadas
(Crumbed Mexican style Steak Pie)

*This platter is best served hot, if you do not have a hot tray, you can hire one for R120.
Side plate & Forks R6 each
Serviettes complimentary*

HOT MEZE'NYAMA

Greek Beef Meatballs
Cocktail sticky mutton & chicken sausages
Chicken & Chilli Samoosas
BBQ Chicken drumettes topped with toasted sesame seeds
Steak Strips flashed in the pan with garlic & fresh herbs
Crispy Lamb & Feta Phyllo Pies

*This platter is best served hot, if you do not have a hot tray, you can hire one for R120.
Side plate & Forks R6 each
Serviettes complimentary*



THE MEATY & MESSY

Grilled Lamb ribs with a sweet chilli glaze
Peri-peri chicken livers with bruchetta toasts
Tikka Lamb kebaab in a Tomato chutney
Fiery Buffalo wings
Seared Sweet & Sour Chicken strips

THE DRUM ROLL PLATTER

20 sexy portioned Chicken legs roasted in our special sauce
Saucy Chicken strips coated in Sesame Seeds with dipping sauces

This platter is best served hot, if you do not have a hot tray, you can hire one for R120.

*Side plate & Forks R6 each
(Can be served hot or cold)
Serviettes complimentary*

“CHIRPY” CHICKEN PLATTER

Moroccan Spiced Chicken Kebabs
Chicken wings basted with a sweet Chilli glaze
Succulent Cajun spiced Chicken strips
Tender Chicken legs in a peri peri rub

*Side plate & Forks R6 each
(Can be served hot or cold)
Serviettes complimentary*

LET'S WING IT - CHICKEN WING PLATTER

Honey BBQ chicken wings
Buffalo chicken wings
Butter, garlic, parsley & parmesan wings
Crunchy wings

*Side plate & Forks R6 each
(Can be served hot or cold)
Serviettes complimentary*



FISH FRENZY

Grilled Calamari Steak Strips
Prawn & Haloumi Phyllo Cigars
Hake Goujons with a chilli pesto mayo
Fish Cakes with a coriander pesto
Prawn and Crab Samoosas
Garnished with fresh Herbs and Lemon wedges

Side plate & Forks R6 each

Serviettes complimentary

ZESTY HARVEST PLATTER - Low Carb

Chilli beef lettuce wraps
Thai'ed and Tasted chicken Satays with peanut chilli dip
Meatballs with a cucumber, yoghurt garlic dip
Grilled Brinjal, haloumi & cherry tomato kebabs
Dry Wors and biltong
Stuffed olives
Guacomole dip with crudite
Mixed Nuts
Cheese, (Cheddar & Brie) water biscuits & fresh fruit

Side plate & Forks R6 each

Serviettes complimentary

BANTING "FRIENDLY" PLATTER

Crudités with brinjal dip & Jalapeño Lime Hummus
Char grilled Artichokes
Mozzarella & Salami Skewers with pesto
Roasted peppers
Rare Roasted & Finely Sliced beef rolled with caramelised onion
Pepperdew Devilled Eggs
Smoked salmon, cream cheese wrapped with cucumber ribbons & avo cream
Chorizo and Haloumi Skewers
Cocktail Chicken & Lamb Sausages
Sesame & Toasted Coconut Chicken Drumettes
Mini Meatballs with cucumber dip

Side plate & Forks R6 each

Serviettes complimentary



DIPPY FOR MEZE

Taramasalata
(A Greek lemony fish pate)
Skordalia
(Potato Garlic spread)
Hummus
(Middle Eastern Chick pea dip)
Tzaziki
(Yoghurt, Cucumber & mint dip)
Melanzanasalata
(Brinjal dip)
Marinated peppers
Chilli feta spread
Haloumi Cheese and Brinjal relish
Marinated Olives
Vegetable Chips
Pita Bread, Melba and Bread sticks

*Side plate & Forks R6 each
Serviettes complimentary*

SASSY SARMIES

Freshly prepared finger Sandwiches with a host of filling
Creamed Egg & Pepperdew Mayonnaise
Chicken Peri -naise
Paper thin Roast Beef, with grilled balsamic brinjal & rocket
Pastrami, gherkin & whole grained mustard
Mature Cheddar, Tomato & cucumber

*Side plate & Forks R6 each
Serviettes complimentary*



WRAP & ROLL

A selection of cocktail rolls & bite size wraps with assorted fillings

Grilled Steak strips with sautéed onion

Sweet chilli chicken

Tuna salad

Two cheese, olive & sundried tomato pesto

Grilled Roasted Vegetable & hummus

Side plate & Forks R6 each

Serviettes complimentary

VEGETARIAN MEZE PLATTER

Blue Cheese & mushroom quiche

Spicy Butternut Samosas

Spinach & feta cigars

Jalapeno & cheese empanadas

Feta Cheese pastries wrapped with Phyllo Pastry

Pepperdew filled with feta and olive cream

Homemade vegetable fritters

Haloumi Cheese wrapped with marinated Brinjals

Side plate & Forks R6 each

Serviettes complimentary

LET'S TALK SUSHI - 50 pieces

A wonderful array of fresh Sushi assorted 50 pieces

A wonderful array of fresh Sushi assorted 100 pieces

All served with Ginger Soy and Wasabi Paste

Side plate & Forks R6 each (chopstix on request)

Serviettes complimentary



BREAKFAST BOUNCE PLATTER

Mini Fresh fruit kebab
Creamed chicken & rocket croissant
Two cheese, olive & sundried tomato pesto sandwich
Egg Pepperdew quiche
Assorted Muffins
Assorted Danishes

*Side plate & Forks R6 each
Serviettes complimentary*

SLIMMERS START - LOW CARB BREAKFAST PLATTER

Egg and Bacon Cups
Honey mint glazed lamb & Chicken Sausages
Haloumi and cherry tomato skewers
Spinach, mushroom & Feta Frittata
Salami & Mozzarella kebabs
Fresh Fruit Kebabs
Poached apple, cinnamon and yoghurt shots

*Side plate & Mini spoons R6 each
Serviettes complimentary*

MID MORNING TEA MENU

Lemon Curd & Strawberry Cream Scones
Cheese & herb Muffins with grated cheese & butter
Cinnamon and Nut biscotti dipped in chocolate

*Side plate & Forks R6 each
Serviettes complimentary*