



## Cocktail Snack Menus

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### COCKTAIL MENU 1

- Traditional Cape fruit bobotie cups with an egg and bay leaf custard (served hot)
- Mini ground beef burgers with red onion marmalade (served hot)
- Mexican tacos with gratinated cheese, guacamole, sour cream and salsa (served hot)
  
- Savory coated chicken strips with sweet chilli dipping sauce (served cold)
- Salami rolls filled with assorted leaves, marinated in a fresh basil pesto (served cold)
- Chicken breast satay with a cajun and peanut rub (served cold)
- Beef Skewers with BBQ and soy marinade / sauce (served cold)
- Spinach & feta cheese wrapped in phyllo bundles topped with sesame seeds (served cold)
- Mini quiche filled with sundried tomato and mozzarella topping (served cold)

### COCKTAIL MENU 2

- Grilled prime rump kebabs with braised assorted peppers (served hot)
- Savory coated chicken strips with sweet chilli dipping sauce (served hot)
- Chicken and braised pineapple skewers (served hot)
- Mini ground beef burgers with Brie cheese, red onion marmalade (served hot)
  
- Pan fried sweet corn fritters, topped with salmon trout and dill crème fraiche (served cold)
- Roast butternut, feta and sun dried tomato quiche, with sweet chili sauce (served cold)
- Spinach & feta cheese wrapped in phyllo bundles topped with sesame seeds (served cold)
- Grilled chipolatas with a red onion marmalade (served cold)
- Mini quiche filled with bobotie & sundried tomato, topped with mozzarella cheese (served cold)
- Grilled mini cheese wrapped in bacon (served cold)
- Grilled savoury prime beef meatballs in a chutney & B.B.Q. sauce (served cold)
- Chicken breast satay with a cajun and peanut rub (served cold)

*Valid : 1 September 2009 – 31 August 2010*

*For alternate options, vegetarian, special requirements & additional extras please contact discuss with your co-ordinator. Half portions under 10 years from the buffet menus charged at 2/3 of menu price*

*All prices are inclusive of VAT and are subject to change without prior notice*

### COCKTAIL MENU 3

Lamb and spinach lattice with feta and cracked pepper topping (served hot)

Sesame and lemon crusted line fish Gajons with dipping sauce (served hot)

Fillet parcels filled with sautéed julienne vegetables (served hot)

Chicken, prawn and braised pineapple skewers (served hot)

Assorted mini quiche with pecorino and mozzarella toppings (served cold)

Honey glazed duck and ginger in Chinese spoons (served cold)

Springbok Carpaccio with horseradish cream on mini vetkoek rounds (served cold)

Salad sticks with olives and feta cheese and a sundried tomato pesto (served cold)

Grilled mini cheese chippolatas wrapped in bacon (served cold)

Mediterranean spiced palmiers topped with flavoured cream cheese (served cold)

Spinach & feta cheese wrapped in phyllo bundles topped with sesame seeds (served cold)

Mini quiche filled with bobotie & sundried tomato, topped with mozzarella cheese (served cold)

Orange glazed apple strudel with nuts in phyllo pastry

Honey drenched mini Greek baklava

Mini pecan pies

Freshly brewed tea & coffee

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