

COCKTAIL MENU

Cocktail Menu 1 (2 colds, 2 hots and 2 sweet choices) – R315.00 per person

Cocktail Menu 2 (3 colds, 3 hots and 2 sweet choices) – R365.00 per person

Cocktail Menu 3 (4 colds, 4 hots and 3 sweet choices) – R410.00 per person

Cocktail Menu 4 (5 colds, 5 hots and 4 sweet choices) – R465.00 per person

ADD ON'S

Selection of Maki, California Rolls and Fashion Sandwiches (2 – 3 pieces per person) R110.00 per person

Selection of Sashimi, Salmon and Tuna (2 – 3 pieces per person) R140.00 per person

Fresh Oysters (2 per person) R90.00 per person

COLDS

- Spinach and feta frittata
- Smoked Salmon, chive cream cheese on rye
- Springbok carpaccio on balsamic ciabatta
- Beef tartar and horseradish on baguette
- Baked phyllo stuffed with goat cheese with caramelized apple sauce
- Asparagus' Quiche
- Biltong and avocado salad boats
- Prawn cocktail bamboo cups
- Spiced chicken pate with charred pitta
- Beetroot blinis with mushroom duxelle
- Caprese skewers
- Ostrich with balsamic strawberries
- Selection of filled tortillas
- Tempura fish bites with homemade tartar sauce
- Mini vetkoek filled with savoury ground beef
- Vol au vents filled spinach and mushroom ragout
- Cheese grillers wrapped in pastry
- Spinach and cream cheese pinwheels
- Watermelon, feta and basil skewers with balsamic reduction
- Homemade beef sausage rolls with pineapple BBQ dip
- Thai style fish cakes with chilli soya dip
- Cajun chickpea bamboo cups
- Crumbed mozzarella fingers
- Selection of vegetarian pizza rounds

DESSERTS

- Seasonal fruit skewers with rooibos syrup
- Red velvet cup cakes
- Chocolate and cherry mouse
- Lemon and passion fruit mouse
- Chocolate brownie fingers
- Berry panna cotta
- Carrot cake slices
- Chocolate velvet rectangles
- Milk tartlets
- Lemon meringue tartlets
- Berry bamboo cups

HOTS

- Spanish style lamb meatballs with raita
- Beef skewers with green pepper sauce
- Tempura prawns with sweet chilli dip
- Chicken spring rolls with hoisin dip
- Selection of vegetarian samosas with sweet and sour dip
- Peri peri marinated chicken skewers
- Mini beef sliders with peppadew relish
- Vegetable spring rolls
- Chicken filled fajitas
- Deep fried calamari tentacles with saffron mayonnaise
- Grilled polenta squares with mushroom and rosemary
- Calamari and chorizo skewers
- Ostrich and mixed pepper skewers
- Scotch eggs with Japanese mayonnaise
- Chicken popcorn bamboo cups
- Southern fried chicken drumettes
- Jalapeño and cheese rissoles
- Chicken prego rolls
- Pepper steak pies
- Brie wrapped in phyllo with cranberry
- Penne arrabiata boats
- Thai style fish cakes with chilli soya dip
- Crumbed chicken tizer's with lemon and herb dip
- Selection of vegetarian pizza rounds
- Chili cheese nuggets

Take Home the Taste

The beautiful produce used throughout our menu is available to purchase from @Deli on the Acsiopolis Piazza.

 @DELI