

Corporate Menu

Displays

Coffees & Teas

Selection of Assorted Pastries & Cookies (Danish, Croissant, Cookies, Jams Etc.)

Selection of Healthy Options (Yoghurt & Granola, Healthy Bars & Balls)

Selection of Seasonal Fruits Platters & Fruit Cups

Selection of Local & European Cheeses, Crackers, Dry Fruits, Nuts

Selection of Local & European Charcuteries, Crackers & chutney

Crudites, Variety of Seasonal Vegetables & Homemade Dips

Cold Canapé

Variety of Freshly Made Sushi

Spicy Tuna, California, Tempura Prawn, Avocado Hosomaki Etc.

Sweet Chilli Prawns, Spicy Mayo, Shots

Smoked Salmon, Crostini, Cream Cheese, Caviar

Salmon Mousse, Mini Tarts, Fresh Herbs, Caviar

Yellow Fin Tuna Tataki, Togarashi, Yuzu Dressing

Grilled Octopus, Smoked Potato Mousse Shredded chilli

Pork Tenderloin, Mini Tarts, Green Apple Sauce

Beef Fillet Tartare, Puff Pastry, Truffle Mayo, Micro Herbs

Beef Fillet on a Croute, Chimichurri Sauce, Charcoal Salt

Smoked Duck Breast, Fig Jam, Toasted Brioche

Crostini, Brie & Rocket, Marmalade, Truffle Dressing (Veg.)

Veggie Cups, Beetroot Hummus, Goats Cheese, Pecans (Veg.)

Spoon Shaped Cracker, Cherry Tomato, Olives, Feta, Basil (Veg.)

Mini Cold Sandwiches

(Variety of Breads)

Beef Pastrami & Cheddar, Mustard Mayo, Pickles, Jalapeño

Smoked Salami, Cream Cheese, Cheddar, Cucumber, Tomato

Prosciutto & Parmesan, Rocket, Almonds, Balsamic Dressing

Feta & Olives, Tomato, Cucumber, Lettuce, Pickled Onion

Smoked Turkey, Cheddar, Tomato, Cucumber, Mayo

Ham & Cheddar, Chutney, Lettuce

Corporate Menu

Variety of Mini Wraps

Halloumi & Sweet Potato, Roasted Vegetables, Fresh Herb Dressing
Hummus & Chickpeas, Beetroot, Carrots, Mixed Leaf, Feta (Veg.)
Falafel & Quinoa, Tomato, Cucumber, Tahini Yoghurt Dressing
Pulled Pork & Coleslaw, Pickled Onions & Chilli, Mustard Dressing
Mexican Chicken, Caramelised Onions, Peppers, Beans
Smoked Salmon & Beetroot, Cream Cheese, Cucumber

Mini Salads

Asian Style Prawn, Glass Noodles, Wakame, Asian Dressing, Peanuts
Prawn Cocktail, Romaine Lettuce, Marie Rose Sauce, Caviar
Caesar, Bacon, Lettuce, Crouton, Caesar Dressing
Beetroot & Goat's Cheese, Grapes, Walnuts, Honey Mustard (Veg.)
Classic Coleslaw, Homemade, Lemon Mayo Dressing (Veg.)
Caprese, Tomato, Mini Mozzarella, Basil Dressing (Veg.)
Poached Pears, Bitter Leaf Salad, Roquefort Dressing, Pecans (Veg.)
Villagers, Tomato, Cucumber, Olives, Feta, Oregano (Veg.)
Taco, Corn, Beans, Tomato, Onion, Crispy Tortillas (Vegan)
Avocado & Quinoa, Roasted Vegetables, Lemon Herb Dressing (Vegan)

Warm Canapé

Wild Mushroom Arancini, Truffle Mayo (Veg.)
Grilled Mushrooms & Pesto, Mini Pitta Bread (Veg.)
Haloumi Mini Pitta, Honey vinaigrette (Veg.)
Dates, Wrapped in Pancetta, Blue Cheese & Pecan
Pork & Chorizo, Souvlaki, Skewers
Beef Skewers, Japanese BBQ Style
Duck Bao Buns, Hoisin Sauce, Spring Onion
Pulled Pork Bao Buns, Pickles, Spicy Mayo
Black Angus Beef Sliders, Cheese, Burger Sauce
Mini Hot Dogs, Caramelized Onions, Jalapeños
Thai Style Chicken, Peanut Dressing
Teriyaki Chicken, Pineapple, Skewers
Chicken Tortilla Wraps, Mexican Style
Roasted Lamb, Tzatziki, Mini Pitta

Corporate Menu

Desserts

Mini Tiramisu
Mini Rice Puddings
Mini Chocolate Truffles
Salted Chocolate Brownie
Mini Chocolate Mousse, Hazelnuts
Pavlova, Chantilly Cream, Mix Berries
Mini Apple Pies, Salted Caramel, Pecans
Mini Tarts, Cream Pâtissier, Fresh Berries
Mini Cheesecakes Strawberry or Mixed Berries

Cakes

Duchess
Marble Cake
Banana Cake
Classic Carrot Cake
Double Chocolate Cake
Spiced Walnut Cake, Orange Syrup