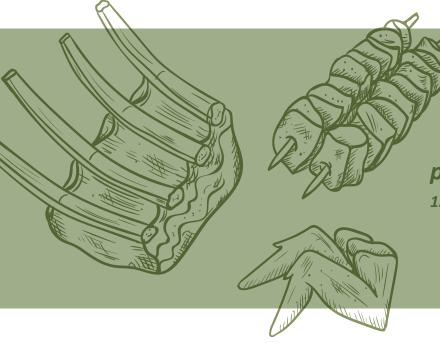
COCKTAIL-



phyllo /'fē-(,)lō/ — noun
1. extremely thin dough that is layered to produce a flaky pastry

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COCKTAIL Menu Option]

Served outside your conference venue, in one of our banquet rooms or on our outdoor deck, these cocktail menus will enchant your guests and serve to get the conversation flowing.

Cocktail menus served after 18:00 are increased in price and quantity by 30% to ensure guest satisfaction.

COLD

Toasted pita crisps with assorted dips of tzatziki, tapenade, pesto and peppadew Egg, avocado, blue cheese, crumbles of tomato, bacon bits, creamy Creole dressing Rocket, radish, cashew nuts and balsamic dressing Cream cheese, cucumber and spring onion crepe roulade Ham, chicken and grilled pepper rolls

HOT

Crumbed chicken fingers, sweet peppadew and gherkin mayonnaise dip Cocktail vegetable tart Boerewors bites with a tomato and onion bredie Pollack goujons with curry mayonnaise dip Soya sauce and sesame cocktail ribs

DESSERTS

Mini apple blueberry tart Individual chocolate and lime cheesecake Chocolate brownie with red cherries and cream



braise /'brāz/ - verb
1. to cook slowly in fat and a small amount of liquid
in a closed pot



COCKTAIL Menu Option2

Served outside your conference venue, in one of our banquet rooms or on our outdoor deck, these cocktail menus will enchant your guests and serve to get the conversation flowing.

Cocktail menus served after 18:00 are increased in price and quantity by 30% to ensure guest satisfaction.

COLD

Filled Mexican wrap medallions with spicy chicken salsa, avocado and cheese Moroccan lamb strips and eggplant in a phyllo cup topped with minted mayonnaise Prawn and apple wrap in Chinese rice paper with sweet Thai chilli dressing Plum tomato halves stuffed with blue cheese and beetroot tartar Wedges of fire-roasted Mediterranean vegetables drizzled in a balsamic and olive oil

HOT

Smoked chicken breast and vegetables in a sweet soya sauce, wrapped in Chinese-style pancakes Phyllo pastry parcel with salmon, ricotta and spinach Asparagus and feta cheese tartlet Braised rosemary lamb knuckles in red wine reduction served with potato dumplings Cocktail sausage twirls

BOWL / PLATED INDIVIDUAL

BOWL / PLATED INDIVIDUAL (Select 3)

Butternut and spinach salad Apple and celery salad Baby corn and peppers salad Pickled cucumber and nectarine salad Creamy noodles salad Chicken papaya salad Winter greens with walnut and apple Roasted beet and squash salad Orange and pomegranate with baby spinach

DESSERTS

Triple chocolate mousse Mini carrot cake Red velvet square Sticky toffee pudding and custard





BOWL MAINS (Select 4)

Asian-style beef ramen and mash with ponzu Firecracker chicken noodle salad Coca-Cola braised Asian style short rib with harissa on cubed polenta Cajun smoked chicken with honey ginger soy on egg noodles Butterfish chilli mango foo yung Beef and broccoli on rosemary basmati Harissa chicken with bulgur

Moroccan prawn rice bowl