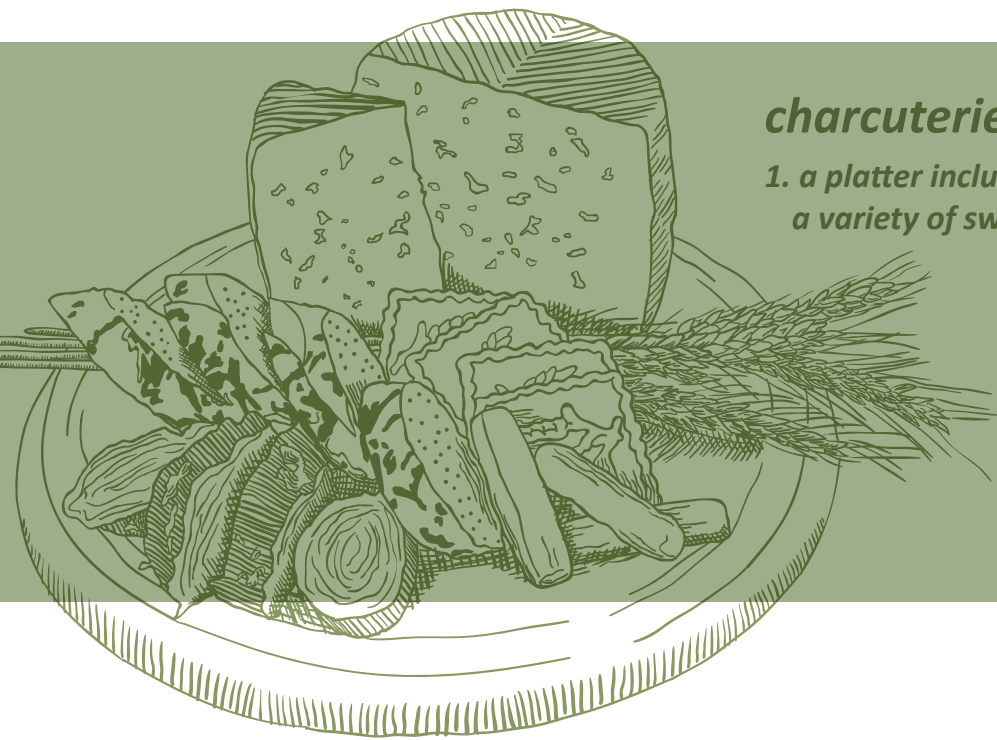


PLATTERS



charcuterie /(\,)shär-,kü-tä-'rē/ — noun

1. a platter including cured meats, cheeses and a variety of sweet and savoury bites as well

PLATTERS

Available for exhibition stands and crew meals only, these platters are your solution to show catering, staff refreshments and the like.

Each platter serves 12 - 15 people (4 pieces per person)

CHICKEN PLATTER

Crumbed chicken fingers
Barbeque chicken drumsticks
Mini chicken kebabs
Teriyaki chicken drumettes

SAVOURY PLATTER

Mini meat pies
Sausage rolls
Meatballs
Samosas
Cheese rissoles

SANDWICH PLATTER

Sandwiches of white, rye and health bread with assorted fillings

CRUDITÉS PLATTER

A crisp and healthy choice of sliced fresh vegetables
Olives
Creamy cheese and chive dip

CHEESE PLATTER

Assorted South African cheeses
Mixed pickles
Cocktail onions
Selection of savoury biscuits

SWEET PLATTER

Chocolate brownies
Tiffin squares
Fudge slices
Carrot squares

ORIENTAL PLATTER (Platters serve 12 – 15 persons each)

Chicken drumettes
Beef kofta
Pork ribs
Tempura prawns
Butternut quiche
Vegetable bundles in puff pastries
Vegetable pakora
Dipping sauce

SNACK PLATTER

Biltong
Droëwors
Nuts

