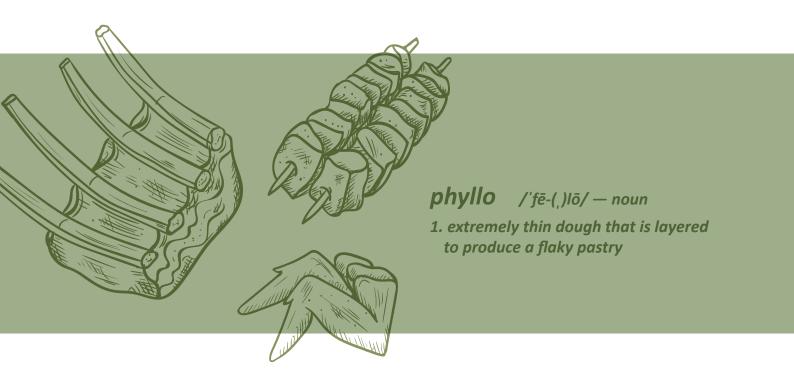
COCKTAIL-



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COCKTAIL Menu Option 1

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 Grilled BBQ chicken livers with caramelizedonion and bruschetta

Cheesy polenta cakes served with a spicy relish

Cream cheese, cucumber and spring onion crepe roulade

Ham, chicken and grilled pepper rolls

HOT

Crumbed chicken fingers and sweet peppadew and gherkin mayonnaise dip

Ratatouille crepe parcels

Boerewors bites with a tomato and onion bredie

Prawn tails in spring roll pastry

Soya sauce and sesame cocktail ribs



COCKTAIL Menu Option 2

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

Rolled salad parcel with tomato, spring onions cucumber and feta

Greek meatballs and smoky BBQ dip

Teriyaki chicken wings, sesame and shrimpchips

Sliced smoked salmon and onions, with a lemon, caper and parsley relish on rye

HOT

Rosemary infused lamb rump skewers brushed with creamed garlic

Mini curried lentil bunny chow

Prawn Tempura with sweet chilli and lime dressing

Mini chicken and mushroom pies

Steamed pork and vegetable dim sum with soya sauce

COCKTAIL Option 3

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 a 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 a blue cheese and beetroot tartar Wedges of fire roasted Mediterranean vegetables drizzled in a balsamic and olive oil

HOT

Wok fried duck 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



COCKTAIL Menu Floating Cocktail

Bar of assorted readymade sushi servedwith wasabi, soya sauce and pickled ginger slivers

COLD

Poached salmon medallions with avocado and caviar

Peppered Springbok carpaccio on fingers of cucumber with pecorino cheese, coriander and olive oil

Cucumber sling containing seared fresh tuna in sesame seeds with pickled ginger Chilled cucumber soup with yogurt and dill served in mini glasses with grissini sticks Mini salad bowls of baby spinach and roasted butternut and bacon drizzled with balsamic and olive oil

HOT

Five spice prawns on a bed of rice noodles and bean sprouts

Chicken breast roulade with pesto and pancetta with a potato purée and spring onions
Brinjal wrap filled with grilled Mediterranean vegetables topped with a tomato concasse
Grilled herb polenta discs topped with beef fillet and wild mushrooms ragout
Grilled ostrich and dried fruit kebabs basted with a paw-paw and banana marinade

SWEET

Mini sacher torte and chocolate brownies Shot glasses filled with jellied fruit Petit fours

An arrangement of local and exotic **cheeses** with pickled mediterranean vegetables, preserves, spicy condiments, fruits, melba toast, assorted biscuits and pretzels

