

FINGER LUNCH Menu Options



R340 PER PERSON:

SELECT 1 OPTION FROM EACH CATEGORY

R425 PER PERSON:

SELECT 2 OPTIONS FROM EACH CATEGORY

R490 PER PERSON:

SELECT 3 OPTIONS FROM EACH CATEGORY

MEAT CATEGORY

Mini Beef Sliders with Caramelised Onion & Pickle

Juicy grilled mini burgers with sweet onion and a tangy pickle on a soft bun.

Spicy Beef Samosas

Spiced minced beef in crisp, golden pastry – full of bold flavour and crunch.

BBQ-Glazed Beef Satays

Tender beef skewers glazed in a smoky-sweet BBQ marinade.

Mini Beef Koftas in Chunky Tomato Sauce

Spiced beef meatballs served with a rich tomato sauce — bold and satisfying.

Mini Sausage Rolls

Golden, flaky pastry wrapped around savoury sausage filling, baked until crisp.

Roast Beef, Honey Mustard & Salad Wrap Bites

Tender slices of roast beef layered with crisp lettuce and a touch of our creamy honey mustard dressing, all wrapped in a soft tortilla and served as bite-sized rolls.



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CHICKEN CATEGORY

BBQ-Basted Chicken Wings

Smoky, tender wings basted in a bold BBQ glaze.

Spicy Chicken Wings

Tender wings tossed in a mild chilli glaze with smoky depth.

Chicken Prego Sliders with Tangy Pickle

Portuguese-style grilled chicken breast with a hint of chilli, topped with pickle.

Trendy Bite-Sized Wraps (Tangy Chicken Mayo)

Mini soft wraps rolled and sliced with a creamy, zesty chicken mayo filling.

Mini Chicken Pies

Flaky golden pastry filled with creamy chicken and herbs – a nostalgic favourite.

Honey & Soy Chicken Satays

Tender chicken skewers grilled in a soy, garlic, and honey marinade.



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FISH CATEGORY

Mini Smoked Salmon & Dill Quiches

Delicate tartlets with creamy egg custard, silky smoked salmon and fresh dill.

Salt & Pepper Squid Bites

Crispy squid tossed in salt & cracked pepper.

Fried Fish & Slaw Sliders

Golden fried fish on mini buns, topped with crunchy slaw and tangy dressing.

Golden Tempura fish Goujons with Tartare Sauce

Crisp Fish Goujons served with a creamy tartare dip.

Crispy Crumbed Prawn Tails with Zesty Lemon Mayo

Golden crumbed prawn tails served with a refreshing citrus mayo dip.



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VEGETABLE CATEGORY

Mini Mushroom, Onion & Cheese Quiches

Savoury custard in buttery pastry with sautéed mushrooms, caramelised onions & cheddar.

Mini Quiches (Spinach & Feta, Mushroom & Onion, Cheesy Tomato & Basil)

Crispy Vegetable Spring Rolls with Honey-Soy Dip

Crunchy Spring rolls filled with seasoned vegetables, served with a sticky honey & soy dip.

Vegetable Samosas

Spiced mixed vegetable filling wrapped in crisp pastry.

Mini Tomato & Basil Pizzas

Mini pizza bases topped with herbed tomato, basil and mozzarella.

Creamy Vegetarian Sliders

Soft slider buns filled with creamy vegetable-based fillings such with a dollop mayo.

Marinated Vegetable Kebabs

Grilled skewers with zucchini, pepper, onion and mushrooms, marinated in an herby olive oil dressing.

Vegetarian & Chickpea Wraps

A vibrant mix of chickpeas, crunchy vegetables, and fresh greens, lightly seasoned and wrapped in soft tortillas — a wholesome, flavour-packed vegetarian bite.

Mini Cheese Bombs

Crispy golden bites with a gooey melted cheese centre — the ultimate crowd-pleaser, perfect for dipping or enjoying on their own.

Crumbed Mushrooms

Crispy, golden crumbed button mushrooms with a tender, juicy centre — a delicious vegetarian favourite, perfect for dipping and sharing.

Colourful veggie sticks and dip

Think sticks of carrots, cucumber, celery, and whole baby tomatoes served with vibrant guacamole and creamy hummus. Fresh, colourful, and plant-forward.

DESSERT CATEGORY: CHEF'S CHOICE

