



FOOD • CATERING • CONSULTING

Harvest table for 25 pax

*Fresh breads, gluten free breads, crackers, gluten free crackers, marinated olives
roasted nuts, a selection of cheeses, a variety of biltong, preserved artichokes,
aubergine, peppers, preserved figs, fresh plums and prunes, farm butter, pickles,
preserves, jams, salami, gypsy ham, pastrami, pancetta, prosciutto, hummus.*

Canapes

*Chicken liver pate on melba toast with a blue berry compote topped with soy toasted
sunflower seeds
Smoked Norwegian salmon on a potato crisp topped with lemon zest, capers and Crème
fraiche
Bobotie spring roll with a paw paw chutney
Haloumi fries with a mint yogurt and crispy sage
Crispy chicken thighs skewer coated in a KFC crumb served with a hoisin dressing*

Meat Mains

*Whole braaied chickens marinated in limes, lemons, Coriander, parsley and chives.
BBQ beef shortrib with the With a Jus sauce*

Bread

*Rosemary and salt focaccia
Wagyu butter/ Sundried tomato and Basil butter*

Salad

*Potato salad with crispy Parma ham and chives
Tomato, basil and mozzarella salad with barrel aged balsamic vinegar
Sweet Potato - Butternut Squash - Beetroot - Roasted Pinenuts - Feta Cheese - Rocket and
Mixed Salad Leaves*

Veggies

*Corn on the cob
Roasted veg*

Starch

Potato bake with parmesan and truffle

Condiments

Baby beetroot, lemon and garlic olives, Chili tomato jam

Desserts

Chocolate vodka martinis with 33% chocolate served in martini glasses if possible.

*Miniature plain Donuts - to dunk in the Chocolate Vodka Martinis
Strawberry
Salted Pretzels*

Sorbet

*Melon
Pineapple
Black Cherry*