



EAT GREEK SNACK PLATTERS - 2018

(Platters feed up to 12 people for a cocktail event and up to 6 for a main meal)

Please note we can substitute the pork items if needed

PARTY PIE PLATTER

Spicy lamb curry pies
Biltong & Cheese Samosas
Caramelised onion feta tartlets
Camembert Springrolls with a cranberry dipping sauce
Baby Beef Bobotie Pies
Bite size roast Chicken & Thyme Pies
Beef Empanadas

This platter is best served hot

HOT MEZE'NYAMA

Greek Beef Meatballs
Cocktail sticky mutton & chicken sausages
Chicken & Chilli Samosas
BBQ Chicken drumettes topped with toasted sesame seeds
Steak Strips flashed in the pan with garlic & fresh herbs
Crispy Lamb & Feta Phyllo Pies

This platter is best served hot

THE MEATY & MESSY

Grilled Lamb ribs with a sweet chilli glaze
Peri-peri chicken livers with bruchetta toasts
Tikka Lamb kebaab in a Tomato chutney
Fiery Buffalo wings
Seared Sweet & Sour Chicken strips

This platter is best served hot



THE DRUM ROLL PLATTER

20 sexy portioned Chicken legs roasted in our special sauce
Saucy Chicken strips coated in Sesame Seeds with dipping sauces

This platter is best served hot

“CHIRPY” CHICKEN PLATTER

Moroccan Spiced Chicken Kebabs
Chicken wings basted with a sweet Chilli glaze
Succulent Cajun spiced Chicken strips
Tender Chicken legs in a peri peri rub

LET’S WING IT - CHICKEN WING PLATTER

Honey BBQ chicken wings
Buffalo chicken wings
Butter, garlic, parsley & parmesan wings
Crunchy wings

PIG AND PRAWN

Pigs in blankets - Chipolata sausages wrapped in pastry
Grilled Thai Prawns
Bacon wrapped haloumi
Devils on horseback, bacon wrapped prunes
Sausage & Sage Phyllo pies
Juicy Prawn & chorizo kebabs
Homemade Prawn and crab samosas
Gammon & Pineapple Skewers with a cherry glaze

This platter is best served hot



FISH FRENZY

Grilled Calamari Steak Strips
Prawn & Haloumi Phyllo Cigars
Hake Goujons with a chilli pesto mayo
Fish Cakes with a coriander pesto
Prawn and Crab Samosas
Garnished with fresh Herbs and Lemon wedges

ZESTY LOW CARB PLATTER

Chilli beef lettuce wraps
Thai'ed and Tasted chicken Satays with peanut chilli dip
Meatballs with a cucumber, yoghurt garlic dip
Grilled Brinjal, haloumi & cherry tomato kebabs
Dry Wors and biltong
Stuffed olives
Guacomole dip with crudite
Mixed Nuts
Cheese, (Cheddar & Brie) water biscuits & fresh fruit

BANTING "FRIENDLY" PLATTER

Crudités with brinjal dip & Jalapeño Lime Hummus
Char grilled Artichokes
Mozzarella & Salami Skewers with pesto
Roasted peppers
Rare Roasted & Finely Sliced beef rolled with caramelised onion
Pepperdew Devilled Eggs
Smoked salmon, cream cheese wrapped with cucumber ribbons & avo cream
Chorizo and Haloumi Skewers
Cocktail Chicken & Lamb Sausages
Sesame & Toasted Coconut Chicken Drumettes
Mini Meatballs with cucumber dip



DIPPY FOR MEZE

Taramasalata
(A Greek lemony fish pate)
Skordalia
(Potato Garlic spread)
Hummus
(Middle Eastern Chick pea dip)
Tzaziki
(Yoghurt, Cucumber & mint dip)
Melanzanasalata
(Brinjal dip)
Marinated peppers
Chilli feta spread
Haloumi Cheese and Brinjal relish
Marinated Olives
Vegetable Chips
Pita Bread, Melba and Bread sticks

SASSY SARMIES

Freshly prepared finger Sandwiches with a host of filling
Creamed Egg & Pepperdew Mayonnaise
Chicken Peri -naise
Paper thin Roast Beef, with grilled balsamic brinjal & rocket
Pastrami, gherkin & whole grained mustard
Mature Cheddar, Tomato & cucumber

WRAP & ROLL

A selection of cocktail rolls & bite size wraps with assorted fillings
Grilled Steak strips with sautéed onion
Sweet chilli chicken
Tuna salad
Two cheese, olive & sundried tomato pesto
Grilled Roasted Vegetable & hummus



VEGETARIAN PLATTER

Sweet potato and ginger phyllo triangles
Spicy Butternut Samosas
Spinach & feta pies
Jalapeno & cheese empanadas
Feta Cheese pastries wrapped with Phyllo Pastry
Pepperdew filled with feta and olive cream
Homemade vegetable fritters
Haloumi Cheese wrapped with marinated Brinjals

LET'S TALK SUSHI

A wonderful array of fresh Sushi assorted 50 or 100 pieces
All served with Ginger, Soy and Wasabi Paste

BREAKFAST BOUNCE PLATTER

Mini Fresh fruit kebab
Creamed chicken & rocket croissant
Two cheese, olive & sundried tomato pesto sandwich
Egg Pepperdew quiche
Assorted Muffins
Assorted Danishes

SLIMMERS START - LOW CARB BREAKFAST PLATTER

Egg and Bacon Cups
Honey mint glazed lamb & Chicken Sausages
Haloumi and cherry tomato skewers
Spinach, mushroom & Feta Frittata
Salami & Mozzarella kebabs
Fresh Fruit Kebabs
Poached apple, cinnamon and yoghurt shots

MID MORNING TEA MENU

Lemon Curd & Strawberry Cream Scones
Cheese & herb Muffins with grated cheese & butter
Cinnamon and Nut biscotti dipped in chocolate