

EXQUISITE
TASTES

PLATED LUNCH
AND DINNER
MENU

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PLATED DINNER OR LUNCH MENU

1 starter, 1 main, 1 dessert

R333.00 per head ex VAT

3 Canapés

Add R60.00 per head ex VAT

Cheese Course

Add R50.00 per head ex VAT

Choice of 2 mains

Add R55.00 per head ex VAT

CANAPÉS (served on arrival)

Salmon, spring onion and julienne cucumber wraps served with chives and a sesame soy sauce

Fresh asparagus tartlets topped with smoked Chilean salmon and an avocado salsa

Tomato and cherry mozzarella spikes served in shot glasses with a caper mayonnaise

Brie phyllo money parcels with a cranberry herb dipping sauce

Chicken on lemon grass spikes served with a peanut and chili dipping sauce

Roasted fillet on pepper dew, feta and rosemary muffins with a horseradish crème and deep fried basil

Plum tomato and basil soup sips with Parmesan cheese straws

Little duck, caramelized onion and bok choy phyllo parcels with a hoisin sauce

Lime and coconut roasted prawns served on spoons with a cucumber ribbon salad and mint dressing

PLEASE CHOOSE 3 OF THE ABOVE ITEMS

PLATED STARTERS

Seared tuna salad with fresh rocket, cucumber ribbons, puy lentils and a red pepper chutney

Individual caramelized onion, thyme and brie tart topped with spring greens drizzled with a lemon herb vinaigrette

Gazpacho topped with Rosa tomatoes, drizzled with a herb oil

Trio of salmon

Salmon, cucumber chive crystal wraps with a sesame soy drizzle

Feta basil star shortbread topped with smoked salmon and lemon crème fraîche topped with dill

Lime, coriander salmon carpaccio swirl with a sweet chili drizzle

Phyllo wrapped camembert served on a bed of spring greens and cucumber ribbons with a Rosa tomato compote

Potato and spring onion croquettes topped with smoked salmon and an apple and cucumber compote

Sweet potato and butternut rosti topped with smoked chicken, avocado and sprouts and roasted red peppers drizzled with a chili, lime and saffron butter

Courgette blini with brie, sun dried tomatoes and fresh rocket topped with smoked Chilean salmon served with a tomato and ginger chutney and grilled limes

Home made duck, ginger and julienne vegetable spring roll served sliced with a salad of sprouts, red peppers and coriander drizzled with a sesame Indonesian soy

Melon, avocado and roasted prawn salad with cress and a dill lemon honey drizzle

Buffalo mozzarella and plum tomato stack with fresh basil drizzled with a balsamic reduction and herb oil

Home made sun dried tomato olive breads with butter balls



PLATED DINNER OR LUNCH MENU

MAIN COURSES

Roasted kingklip on a Tabbouleh salad with a cucumber, mint yoghurt drizzle and baby beans

Rosemary pesto marinated rack of lamb with olive infused crushed potatoes, roasted baby tomato compote and fresh asparagus

Cous cous crusted Scottish salmon with asparagus, mange tout and new potatoes drizzled with mint and lime Hollandaise

Supreme of free range chicken on an apple and sage potato rosti with glazed baby carrots, courgette ribbons and a sherry jus

Roasted fillet with a brie, cranberry, thyme, caramelized onion stuffing served on a leek and potato rosti with summer vegetables and a white wine reduction

Chicken breasts rolled with salsa Verde on roasted tomato and basil infused risotto cake with baby beans and creamy whole grain mustard sauce

Roasted duck breast on potato rosti with paper thin vegetables and a cherry orange reduction

Courgette and asparagus stuffed chicken breast on a compote of chickpeas, feta, tomato and basil with a pesto drizzle

Roasted kingklip on a warm salad of green beans, roasted red onions and olives served with a cheek of lemon and sweet red pepper compote

Fillet of Scottish salmon on fresh pea and mint puree with grilled baby vegetables and Saffron, lime, chili butter

Rack of lamb with a Parmesan rosemary crust served with seasonal baby vegetables and baby potatoes drizzled with a red wine and sherry jus

Roasted beef fillet on a bed of baby spinach with wild mushroom and potato Dauphine potatoes, baby green beans and a red wine rosemary jus

DESSERTS

(choose 3 to be done as a trio)

Roasted pineapple layered with fresh berries, vanilla cream topped with almond praline

Fresh berry tart with vanilla crème patisserie and pansies

Mille feuille – puff pastry layered with vanilla crème, fresh berries and rose petal syrup garnished with mint

Chocolate almond pavlova with mocha crème and fresh berries

Traditional crêpe Suzette with an orange vanilla infused syrup

Crushed meringue, fresh berry and cream parfait topped with praline

Lemon and lime tart in a pecan nut vanilla pastry shell topped with mascarpone dusted with icing sugar

Individual pear and pistachio tarts with lemon mascarpone and violas

Home made apple tart topped with vanilla praline ice cream garnished with fresh mint

Crème Brule cups with almond biscotti

Chocolate pots with cinnamon white chocolate twists and lavender

Tower of Chocolate hazelnut spring rolls drizzled with a white chocolate sauce and fresh berry coulis

Cheese platter with 4 South African Cheeses, preserves and crackers

