

EXQUISITE
TASTES

BRAAI MENU

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BRAAI MENU

CANAPÉS

Biltong and dried wors in terracotta pots

Brie and pepper dew tartlets with fresh basil

Home made vegetable spring rolls with a sweet chili and sesame seeds sauce

Chicken satay skewers with a peanut and lemon grass dipping sauce

Parmesan rosemary cheese straws served with a roasted butternut, feta and sweet chili dip

Chicken and mushroom phyllo cigars served with a plum tomato and basil sauce

Spinach, feta and fresh herb phyllo triangles with sesame seeds

Spiced nuts including Brazils, pecans, cashews, giant peanuts and almonds served in terracotta pots

3 canapés, 3 salads,
3 main courses –
R340.00 per head ex VAT

2 canapés, 3 salads,
2 main courses–
R295.00 per head ex VAT

3 salads, 2 main courses–
R270.00 per head ex VAT

(Surcharge of **R80.00 per head**
if salmon is chosen)

Prices exclude the cost
of hiring in a braai

SALADS AND ACCOMPANIMENTS

Roasted seasonal vegetable and cous cous salad with a light mint yoghurt dressing

Wild rocket, beetroot, Parmesan and Pecan nut salad with a watercress dressing

Potato, caramelized onion and thyme bake with a Parmesan crust

Corn on the cob with a herb butter

Baked potatoes in foil with sour cream and chives

Mielie meal balls in a rustic tomato sauce with parmesan crust

Crunchy Oriental slaw with sesame seeds

Large tossed green salad with various goodies and a mustard vinaigrette

Roasted fennel, pecan, rocket and pear salad with a lemon drizzle

Tomatoes filled with quinoa and roasted vegetables

Spunky salad with cucumber, pomegranate, peppers, Rosa tomatoes and grapes

Cherry mozzarella, exotic tomato, basil and baby bean salad

Orange, red cabbage, date and coriander salad with a citrus dressing

Garlic French bread



BRAAI MENU

MAIN COURSE

Butterflied leg of lamb with rosemary, lemon and rock salt

Whole Beef sirloin served sliced with a duo of mustards

Thyme, olive oil and lemon marinated lamb chops

Peri Peri chicken breasts with lemon lime aioli

Chicken drummets with a honey soy and chili marinade

Chilean salmon wrapped in foil on ribbon vegetables served with a lime chili saffron butter

Dukkah crusted chicken kebabs sprinkled with chickpeas, fresh mango gems and fresh coriander

Fillet of salmon on a bed of baby spinach and beans with sour cream and a homemade red pepper and cumin chutney

Whole roasted fillet served sliced with wild mushrooms, parmesan shavings, deep fried basil

Roasted salmon in foil topped with spring greens, deep fried capers, lime aioli and fresh lemon wedges

Boerewors lollipops served with a duo of mustards

Peri peri prawns in the shell – OPTIONAL – SURCHARGE WILL APPLY

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