



EXQUISITE
TASTES

MINI BOWL FOOD MENU

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MINI BOWL FOOD MENU

CANAPES

Smoked chicken, roasted butternut and basil phyllo parcels with an orange and chili dipping sauce

Greek salad sushi – cucumber ribbons rolled with feta, tomato, olives and hummus with spring greens

Thai Sweet Potato croquettes - smoked salmon, wasabi aioli, sesame seeds, pickled ginger

Rosa tomato, basil and feta phyllo tarts

Tempura Lime and coconut prawns with an orange sweet chili dipping sauce

Macadamia crusted chicken satays served with lemon thyme aioli

Herb crumbed pepper dew and haloumi spikes with a tomato chili dipping sauce

Parmesan Mustard marinated fillet skewers served with a red pepper chutney

Mini spinach blinis topped with smoked salmon & crème fraiche

Double cheese Soufflé tarts topped with sesame lemon vegetable compote

Oriental beef, cucumber and spring onion wraps on Chinese spoons with a hoi sin drizzle

Salt and pepper squid on bamboo boats

Sesame crusted fillet spikes with a red pepper hummus dip

Salmon, spring onion and julienne cucumber crystal wraps with chives and sesame Indo soy

Spring onion potato rosti topped with rare roasted beef fillet and mustard aioli

Sweet corn blinis topped with springbok carpaccio, parmesan shaving and peppa dew aioli



4 Canapes, 3 Mini Main Courses
R230.00 per head ex VAT

5 Canapes, 3 Mini Main Courses
R245.00 per head ex VAT

*(Surcharge of **R40.00 per head**
if prawns are chosen)*

4 Canapes, 4 Mini Main Courses
R50.00 per head ex VAT

5 Canapes, 4 Mini Main Courses
R265.00 per head ex VAT

Desserts
R50.00 per head ex VAT

MINI BOWL FOOD MENU

MINI MAIN COURSES SELECTION

Flash grilled fillet cubes on horseradish mash with a Béarnaise sauce

Gnocchi tossed in a decadent gorgonzola cream sauce with parmesan shavings and micro greens

Fillet of beef with dukkah spices, served on a bed of roasted sweet potatoes and butternut with a spicy tomato chutney

Sesame crusted Thai salmon fishcakes on julienne vegetables with a soy chili coriander drizzle

Tortilla wrap cones with pulled pork, onion relish, radish salad and sour cream

Mini chicken pregos with hot sauce and mayo on floured buns

Mini beef burgers with rocket, tomato salsa, parmesan shavings and mustard aioli

Little sesame crusted Salmon fish cakes with pea puree, courgette ribbons and dill

Sticky chicken and cashew wok fried chicken with toasted sesame seeds and bok choy in Chinese boxes with chopsticks

Southern fried chicken pops in boxes with homemade tomato relish and pesto aioli

Sweet and crunchy veggie rainbow spring rolls severed with a dip of soy and fresh chopped green chillies

Hake goujons with baby potatoes and a tartar sauce

Fragrant julienne vegetable stir fry, micro greens and a sweet chili drizzle

Chickpea and feta falafel bites with tomato salsa and sour cream

Sesame sweet chili roasted prawns on ribbon vegetables with a soy coriander drizzle

Seared beef fillet on creamy parmesan mash with creamy peppercorn sauce in little bowls

Salmon and Vegetable California rolls topped with pickled ginger and wasabi aioli (individual plates with soy sauce dipper)

Butter chicken curry with red pepper chutney, cucumber salsa and cress

Barley, cranberry, butternut, cashew and rocket salad in individual bowls

Dukkah roasted chicken, pomegranate, spring green, cucumber and exotic tomato salad with a lime chili drizzle in individual bowls

MINI DESSERTS

4 DESSERTS – R 50.00 per head excluding VAT

Fresh strawberries dipped in white and dark chocolate

Nougat and strawberry spikes drizzled with white chocolate

Chocolate brownies topped with chocolate mousse

Chocolate eclairs filled with vanilla crème

Cheesecake bits topped with berry compote

Miniature fruit spikes garnished with passion fruit

Mini pavlovas with berry curd and fresh berries

Raspberry tarts with crème Patissiere

Crostini with brie and onion marmalade topped with micro greens

