

SNACK PLATTERS TO SHARE

Breakfast Pastries Platters

R860

Danish Pastries (5 Croissants, 5 Danish Pastries 5 assorted Muffins), Yoghurt Pot (5): Quinoa, Rolled Oats, Dried Fruit, Berries, Bulgarian Yoghurt, Fruit Kebabs (6), Passion fruit Yoghurt, Granola Bars (6)

Local Artisanal Cheese Platter

R950

Selection of South African Cheese, served with Crackers, Artisan Bread, Lavash, Olives, Nuts, and Local Fruit Preserves
(*Contains Nuts*)

Vegetable Crudit  Platter (Vegan)

R620

Fresh Vegetables, Raw Vegetable Wrap, Flat Breads, Grissini, Baba Ganoush, Humus and Guacamole

Sandwich and Wrap Platter (36 Pieces)

R820

Artisan Sandwiches and Wrap platter, Guacamole, Humus and Chilli Sour Cr me
(Beef, Chicken, and Vegetable) Please advise if **Only** Vegetarian is required

Vegetarian Meze Platter

R790

Meze style selection: Flat Breads, Grissini, Baba Ganoush, Humus, Falafel, Artichoke, Chive Cr me Cheese, Basil Pesto, Olives, Garlic marinated grilled Vegetables, Bocconcini, Feta, Dolmades and Raw Vegetables

Classic Charcuterie Platter

R950

Artisan Cured Meats served with a selection of Pickles, Kalamata Olives, Caramelised Red Onions, Mustard, Pesto's, Sliced Baguettes, Lavash and Grissini Sticks

Sushi and Nigiri Platter (48 Pieces) *We require a 48-hour turnaround for this request*

R1200

Assorted Premium Nigiri and hand cut Sushi Rolls served with wasabi, Pickled Ginger, Sesame and Soy Sauce

Warm Savoury Platter (36 Pieces)

R825

Assorted Mini Quiches, Vegetable Spring Rolls, Samosa and Chicken Pies accompanied with condiments

Chicken Platter (36 pieces)

R935

Peri-Peri marinated Chicken Sostasies, 8 Spice Chicken Drummets, BBQ Chicken Wings, Southern Style Chicken Drumsticks accompanied with Chilli Mayonnaise and Sweet Chilli Sauce

Street Food Meat Platter (36 Pieces)

R990

Sriracha Chicken Kebab, Chimichurri Beef Kebab, Lamb Sheesh Kebab, Fried Chicken Wings accompanied with Mustard Sauce, Chilli Sauce and BBQ Sauce

Shisa Nyama Platter (36 Pieces)

R1080

Boerewors, Beef Ribs, sliced Beef Sirloin, mild Chilli Drumsticks and Lamb Chops accompanied with BBQ Sauce, Chilli Sauce and Mustard Sauce

Dry Snack Platter

R1180

Dry Wors, Biltong, Roasted Nuts, Aged Gouda cubes, Dried Mango and Chocolate Pretzels

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any food or beverage are allergen free – even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sources, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes

Fresh Seasonal Fruit Platter (Season's Finest Fruit Offering) Fruit Fingers, Kebabs, Sliced, Passion fruit with Peppadew Yoghurt	R620
Dessert Platter (18 piece) Tier Stand Chef's choice of Fine Artisanal Individual Dessert	R620
Delectable Sweet Platter French Macaroons (10), Energy Bars (8), Belgian Chocolate dipped Strawberries (12), Chocolate Truffles (8), Cake Pops (8)	R875
SCC Dessert Platter Chef's choice Desserts du jour (24 Pieces)	R760

Platters available as a Snack Option and not substitute for a Dinner Meal

All prices are inclusive of VAT

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