



*Chef* @home

Wholesome Food Created with Passion

# Occasions Menu

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# Canapés

## Vegetarian

Butternut and Feta Frittatas

Sticky Fig & Brie Tartlets

Goats Cheese and Tomato Galettes

Zucchini and Haloumi Fritters with Crème Fraiche

Seasonal Crudités with dipping sauces

Roasted Butternut and Feta in Phyllo

Vietnamese Rice Wraps with Hoisin Peanut Sauce & Lemon Soy Sauce

Bruschetta topped with:

Fig preserve, Chevin Goats Cheese and Honey drizzles

Brunoised Mediterranean Roasted Vegetables

Spinach and Ricotta Tartlets

Roasted Butternut, Balsamic glazed Cherry Tomatoes and Feta Tartlets

Onion Marmalade Tarte Tartan with Blue Cheese Crumbles

Cheese, Corn and Jalapeño Spring rolls with Dipping Sauce

Basil, Baby Tomato, Marinated Mushrooms & Bocconcini mini Skewer

## Seafood

Sesame Prawn Toasties with Chilli Soy Dipping Sauce

Smoked Snoek Samosas

Bruschetta topped with:

Smoked Salmon with Creamed Cheese & French Chives

Vietnamese Prawn Rice Wraps with Hoisin Peanut Sauce & Lemon Soy Sauce

Smoked Salmon & Cream Cheese on Blini's

Kingklip crispy fried Goujons with a light Lemon and Herb Dipping Sauce

Seared Prawn and Jalapeño Avocado Cream Tartlets





# Canapés

## Poultry

Thai Chicken Sausage Pasties

Crispy Goujons of Chicken in a Cashew & Almond crust  
with a Spicy Salsa & Crème Fraiche dip

Cape Malay Chicken Curry Mini Pastries

Traditional Chicken and Mushroom Mini Pastries

Honey and Soy Chicken Wings with Blue Cheese Dipping Sauce

Thai styled Chicken Fillet bites with Sweet Chilli Dipping Sauce

Spring Onion Cocktail Pancakes filled with Smoked Chicken Mousse

Tandoori Chicken mini Sostie with a Cucumber Raita Dipping Sauce

## Meats (pork, venison, lamb & beef)

Pulled Pork Sliders

Mini BLT Pittas

Ostrich and Red Onion Marmalade Spring rolls

Bacon, Porcini Mushroom and Goats Cheese Tartlets

Ostrich Fillet with Red Wine Onion Marmalade Sliders

Beef Fillet and Blue Cheese Butter Sliders

Homemade Beef Sausage Pasties

Middle Eastern Spicy Lamb Pasties

Beef Rissolis Caprese mini Skewers

Savoury Mini Beef Rissolis

Spicy Sticky Lamb Riblets

Petit Skewers of Beef with a Salt, Pepper & Chilli Crust &  
fresh Herb & Garlic Mayonnaise

Vol au Vents of Mushroom Duxelle and Biltong Dust

Bruschetta topped with:

Seared Sirloin, Hummus and Sweet Pepper Salsa

Turkish Pizza filled with Spinach Lamb

Bobotie & Tomato Chutney Tartlets

Creamy Gorgonzola and Biltong Phyllo Bags





# Canapés

## Shot Glass and Ramekin Appetizers

- Lightly curried Mango Chicken on Pilaf Rice
- Grilled Squid tossed in Salsa Verde
- Seared Norwegian Salmon Kebabs  
(marinated in Teriyaki sauce with a Sesame crust)
- Grilled Queen Prawns in Garlic Lemon Aioli
- Rocket, Balsamic Roasted Baby Tomato and Gorgonzola Salad
- Grilled Polenta and Ratatouille stacks
- Mixed Mushroom Ravioli in a pesto cream
- Pulled Pork on Pumpkin Mash
- Sesame Beef and Sweet Pepper Stir Fry
- Salt and Pepper Calamari
- Chicken Satay in Spicy Peanut Sauce

**Minimum amount of persons catered for in the Canape selection is 20.  
In the event of the numbers being 10 – 20 persons,  
Chef@home will forward a suggested platter menu.**





# Mains

## Spitbraai's (minimum of 30 persons)

Lamb on the Spit with Roasted New Potatoes and Pearl Onions

### Starters

Sticky Chicken Wings with Blue Cheese Dipping Sauce

Spicy Chipolatas with Garlic Aioli

Smoked Snoek and Chicken Liver Pate served with breads

Deconstructed Nachos with Tomato Salsa, Sour Cream and Guacamole served with Chicken and Cheese Quesadillas

### Salads (Select 3)

Lightly Curried Noodle Salad

Creamy Potato Salad (indicate whether you prefer piquant to creamy)

Warm Savoury Rice Salad

Cheese & Onion Potato Bake (served warm)

Creamed Blue Cheese & Chive New Potato Salad

Rice Salad with Vinaigrette Dressing

Chef's Salad of seasonal Garden Greens

Beetroot and Onion Salad (glazed or piquant)

Coleslaw Salad

Curried Carrot Salad

Lentil and Feta Salad

Chefs Bean Salad

Carrot and Pineapple Salad

Sousboontjies Homemade (can be served warm)

Warm Vegetables Au Gratin

Pumpkin Fritters

### Breads (Select 1)

Cheesy Garlic French Loaf

Sesame crusted Cocktail Rolls with Butter

Health Loaf with Butter





# Dessert

Malva Pudding with Custard or Ice Cream

Fruit Salad with Ice Cream

Cape Brandy Tart with Custard or Ice Cream

Mini Desserts (select 3)

- Milk Tart
- Lemon Meringue
- Peppermint Crisp
- Koeksisters,
- Chocolate Eclairs
- Mini Malva's