

*** Canapé's are priced per canapé ***

*** Our canapé menus are only catered for a minimum of 15 guests ***

*** Please select between 9 and 11 (5 Sweet and 6 Savoury) Canape options as this allow us to ensure that there is a good variety as well as provide enough food to ensure that your guests are not left hungry***

breakfast canapé's

- 🍷 Cocktail croissants
 - Almond R26.00
 - Pain au Chocolate R24.00
 - French butter R22.00
- 🍷 Cocktail filled croissant
 - with spiced guacamole, feta & hard-boiled egg slices R32.00
 - with Parma ham, camembert & balsamic glaze R38.00
 - with caramelised onions & camembert R36.00
 - with basil pesto, Fior-di-latte mozzarella & fresh tomato slices R34.00
 - with delicious hazelnut mousse & berry compote R36.00
 - with berry-infused cream cheese & toasted almonds R36
- 🍷 Cocktail cheese and olive bourekas R21.00
- 🍷 Large spinach and feta money parcel R24.00
- 🍷 Fried halloumi topped with Moroccan brinjals, tzatziki & balsamic reduction R19.00
- 🍷 Butternut & roasted pumpkin seed fritter with crème fraiche, smoked salmon & cracked black pepper R24.00
- 🍷 Phyllo pastry cups filled with Mexican guacamole & smoked salmon roses R32.00
- 🍷 Breakfast bruschetta
 - with egg mayonnaise & chives R15.00
 - with tuna mayo & gherkins R21.00
 - with Parma ham, camembert, preserved figs & balsamic reduction R26.00
- 🍷 Cocktail sour dough rolls filled with
 - Chicken mayo, avo & gherkins R27.00
 - Tinned tuna-and-harissa-mayo, fresh basil with boiled egg and Kalamata olives R29.00
 - Norwegian smoked salmon & crème fraiche topped with a touch of dill R32.00
 - Basil pesto, Fior-di-latte mozzarella & fresh tomato slices R32.00
 - Roasted baby marrow, goatsmilk cheese and crushed almonds, with fresh rocket & lemon zest dressing R32.00
- 🍷 Homemade muesli in champagne flutes filled with double thick Greek yoghurt & finely diced seasonal fruit R27.00
- 🍷 Pancake trio stacked with hand-whipped cream & maple syrup; skewered with a fresh strawberry R21.00
- 🍷 Pancake trio stacked with peanut butter, topped with a banana & drizzled with honey R24.00
- 🍷 Coconut pancake stack topped with hand-whipped cream, fresh kiwi and strawberry & topped with roasted coconut shavings and honey R26.00

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- 🍷 Cinnamon & Raisin Danish R26.00
 - 🍷 Apricot Danish R26.00
 - 🍷 Black Forest Danish R26.00
 - 🍷 Custard Danish R26.00
 - 🍷 Blueberry crumpets R17.00
 - 🍷 Cocktail honey flapjacks R12.00
 - 🍷 Nutella-stuffed pancakes R19.00
 - 🍷 Caramel Banana flapjacks R22.00
 - 🍷 French toast fingers drizzled with maple syrup R12.00
 - 🍷 French toast Cannoli R22.00
 - 🍷 Seasonal fruit skewers R18.00
 - 🍷 Chopped seasonal fruit in an Islande glass R18.00
 - 🍷 Homemade cocktail English scones served with hand-whipped cream & strawberry jam R14.00
 - 🍷 Homemade blueberry cocktail scones with hand-whipped cream & apricot jam R18.00
 - 🍷 Waffle quarters
 - o decorated with crispy maple-grilled bacon, fresh strawberries & kiwi R23.00
 - o topped with peanut butter, banana slices & honey R21.00
 - o topped with hand-whipped cream and sweetened berries R21.00
 - o with chunky cottage cheese, banana slivers, drizzled with honey & crushed walnuts R23.00
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starter canapé's

- 🍷 Vegetarian spring rolls R14.00
- 🍷 Rose- & sesame-dipped camembert triangles wrapped in puff pastry & baked in our oven R21.00
- 🍷 Toasted Italian Bruschetta:
 - o with basil pesto, artichokes, balsamic roasted tomato's & bocconcini mozzarella R24.00
 - o with seasoned heirloom tomatoes, red onion & parsley R17.00
 - o with apple, camembert, walnuts & honey R21.00
 - o with creamy Napolitano spiced chicken livers R19.00
 - o Peppered beef topped with gorgonzola R23.00
- 🍷 Blini - savoury pancake, topped with:
 - o Smoked salmon, cream cheese & dill R21.00
 - o Goats cheese & beetroot R21.00
 - o Lemon grilled aubergine, with honey glaze R21.00
- 🍷 Spinach & Feta money parcels R21.00
- 🍷 Mushroom, onion & mozzarella money parcels R21.00
- 🍷 Aubergine, tomato & feta money parcel R21.00
- 🍷 Cocktail parma ham, camembert, preserved figs & balsamic glaze puff pastry tart R26.00
- 🍷 Falafel served on homemade humus & tahini R16.00
- 🍷 Quinoa & chia arancini with a Napolitano dipping sauce R21.00
- 🍷 Cocktail Greek salad served in a jar R25.00
- 🍷 Cocktail Greek pasta salad served in a jar R28.00
- 🍷 Smoked salmon, spicy guacamole & feta puffs R32.00
- 🍷 Button mushrooms & creamed spinach topped with camembert cheese in puff pastry R28.00
- 🍷 Bocconcini mozzarella, rosa tomatoes and fresh basil skewers R26.00
- 🍷 Homemade basil & tomato soup R26.00
- 🍷 Homemade basil, tomato & beef soup R29.00
- 🍷 Homemade curried butternut soup R26.00
- 🍷 Chicken breast on corn fritter with minted mango salsa R28.00
- 🍷 Cheese filled jalapeno poppers R21.00

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main canapé's

- 🍷 Honey & Lime grilled chicken skewers R23.00
- 🍷 Apricot reduction & fresh basil chicken skewers R23.00
- 🍷 Beef rump skewered, grilled and dipped in a creamy wild mushroom sauce R29.00
- 🍷 Spinach & artichoke wontons R26.00
- 🍷 Cocktail chicken & mushroom pie R26.00
- 🍷 Cocktail beef & curried vegetable pie R29.00
- 🍷 Cocktail spinach, mushroom, olive & feta pie R29.00
- 🍷 Greek-inspired meatballs on a skewer with a Napolitano dipping sauce R18.00
- 🍷 Cocktail vegetarian burger; Danish feta crumbed & baked, served with tomato chutney & pine nuts R29.00
- 🍷 Cocktail beef burger; with lettuce, red onion and whole grain mustard mayo R29.00
- 🍷 Cocktail chicken burger; with lettuce, red onion and whole grain mustard mayo R29.00
- 🍷 Rump served on cocktail sour dough roll with fresh rocket, roasted rosa tomatoes & caramelised onion, dressed in balsamic fig reduction R38.00
- 🍷 Chicken schnitzel sarmie with fresh tomato, onion & avo; with wholegrain mustard mayo R38.00
- 🍷 Cocktail quiche – *Crustless & eggless option available:*
 - spinach & feta R23.00
 - bacon & mozzarella R23.00
 - broccoli, bacon and mozzarella R23.00
 - button mushroom & spinach R23.00
 - tuna, sundried tomato & corn kernel R26.00
 - chicken & mushroom R23.00
 - red pepper & goat's cheese R26.00
 - bacon, asparagus & camembert R28.00

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dessert canapé's

- 🍷 Pecan nut square bites R16.00
- 🍷 Toblerone bites wrapped in phyllo and flash fried R17.00
- 🍷 Dark chocolate Toblerone bites with orange zest wrapped in phyllo and flash fried R17.00
- 🍷 White chocolate & berry mint coulis phyllo parcels R17.00
- 🍷 Churros bites dipped in chocolate R17.00
- 🍷 Nutella, Oreo & hand-whipped cream; crammed in a jar R38.00
- 🍷 Cocktail deconstructed strawberry shortcake R29.00
- 🍷 Seasonal fruit skewers R18.00
- 🍷 Chopped seasonal fruit in an islande glass R18.00
- 🍷 Apple fritters served with a creamy hazelnut mousse R15.00
- 🍷 Deep fried Oreo's served on a shot of ice cream R18.00
- 🍷 Deep fried peanut butter filled Oreo's served on a shot of ice cream R21.00
- 🍷 Dessert waffle quarters generously spread with Nutella & fresh strawberries R24.00
- 🍷 Dessert waffle quarters topped with hand-whipped cream, vanilla halva shavings & maple syrup R24.00
- 🍷 Ice cream
 - Homemade chunky Halva ice cream R15.00
 - Real fruit strawberry ice cream R15.00
 - Blueberry & lemon ice cream R25.00
 - Noogie Cookie Dough Peanut Butter ice cream R25.00
 - Noogie Cookie Dough Choc Chip ice cream R25.00
- 🍷 Macarons (Choc, coffee, praline, pistachio, raspberry, salted caramel, vanilla) R22.00
- 🍷 Cocktail rose meringues with sweetened cream and Pistachio nut brittle R24.00
- 🍷 Cocktail pavlova R23.00

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- 🍷 Cocktail strawberry vanilla tarts R24.00
- 🍷 Mini Cannoli phyllo cups - Phyllo cups filled with homemade cannoli cream and choc chips R26.00
- 🍷 Deconstructed apple crumble served in a jar & topped with whipped cream R32.00
- 🍷 Chocolate dipped strawberries R9.00
- 🍷 Lemon & lavender shortbread biscuits dipped in chocolate R16.00
- 🍷 Cocktail choc opera slice - layers of almond biscuit, chocolate ganache & coffee butter cream R27.00
- 🍷 Cocktail Le Millefeuille - the French Classic of caramelized puff pastry, vanilla cream & mascarpone cream R26.00
- 🍷 Cocktail Le Chouchou - duo of puff pastry & chou pastry filled with caramel cream R26.00
- 🍷 Cocktail French Éclair - classic filled with chocolate, coffee or vanilla pastry cream R24.00
- 🍷 Domes (coffee caramel | citroen lemon | strawberry | blueberry | chocolate | vanilla) R24.00
- 🍷 Cocktail Religieuse - traditional French chou filled with chocolate or coffee pastry cream R28.00
- 🍷 Cocktail Paris Brest - chou pastry filled with almond praline pastry cream R26.00
- 🍷 Cocktail tiramisu tarts R27.00
- 🍷 Cocktail La Citron - French style Italian lemon tart R23.00
- 🍷 Cocktail Apple Crumble R24.00
- 🍷 Cocktail L'intense - Layers of French meringue & chocolate mousse R24.00
- 🍷 Cocktail Le'Rivonia - mixed berries on a bed of baked almond cream R24.00