



Menu Options

(Prices available upon request, menu can be designed according to client budget and taste)

Canapes

- Mustard roasted pear and goats cheese phyllo quiche topped with beetroot mayo
- Roast baby marrow, feta and coriander pesto phyllo quiches
- Creamy white wine mushroom, garlic and thyme phyllo quiche
- Brie, fig and cream cheese mini tartlets
- Roast cherry tomatoes, Kalamata olives, basil and mozzarella mini tartlets
- Spanish Gazpacho soup shots with chive emulsion and parmesan sticks
- Chili Con Carne samosas with fruit chutney
- Chinese vegetable spring rolls with sweet chili dip
- Barbeque chicken skewers with satay sauce and toasted sesame seeds
- Roast chicken, peppadew and feta bruschetta
- Chicken and bacon Caesar bruschetta
- Platter of Caraway cheese straws, beef biltong and spiced nuts
- Blue cheese, roasted grapes and rosemary on bruschetta
- Asian beef stir fry, seasonal veg and soy phyllo cups
- Goats cheese, Gypsy ham and preserved fig phyllo quiche
- Roasted exotic tomato, feta and thyme phyllo quiche with vanilla balsamic reduction
- White balsamic marinated strawberries, black pepper and chevin goats cheese phyllo cups
- Caramelized onion, blue rock and origanum mini tartlets with plum chutney
- Mini prawn, tomato and chilli cocktails with lime dressing
- Harissa prawn skewers with coriander, cucumber and pineapple salsa
- Hoisin beef filet with carrot and cucumber ribbons
- Mini sweet corn fritter with smoked trout mousse and a red onion and caper salsa
- Roast beef shavings, horseradish crème fraiche and chives on bruschetta
- Smoked trout, strawberry and blue cheese crostini
- Hot smoked salmon pate on spring onion blini with fresh fennel
- Platter of caraway cheese straws, beef biltong, Droëwors and spiced nuts
- Pulled duck and seasonal vegetable spring rolls with hoisin dip
- Slow cooked leg of lamb pitas with beetroot tzatziki
- Butternut and smoked paprika cigars with dark chocolate ganache





Bread table

Please select 3 under the following:

- **Breads** – Ciabatta, Baguette, Breadsticks, Whole wheat loaf, plain and whole wheat wraps, Ciabatta/plain white/whole wheat buns, mini baguettes
- **Cheese** – Camembert, Brie, Blue Rock, White Rock with figs/mango and ginger/cranberries/apricots, chevin, Paneer, Mature Cheddar, Huguenot, Cambrieni
- **Butter and Pate** – Sundried tomato butter, Garlic and parsley butter, toasted almond and honey butter, boerewors butter, smoked butter, anchovy and caper butter, rooibos butter, chicken liver pate, Smoked snoek pate, bacon jam, smoked chicken pate, duck liver parfait
- **Jams and Preserves** – Strawberry jam, blueberry jam, green fig preserve, watermelon preserve, tomato and chili chutney, citrus marmalade
- **Selection of Biscuits, Local olives, pickled cucumber and fresh berries/fruit**
- **Meat** – Gypsy Ham, Pastrami, Salami, smoked chicken, roast black pepper beef

Cheese Stack Cake option also available, images available upon request.

All items subject to availability / Prices may change without prior notice / Change of item if item out of stock to caterers' discretion





Terms and Conditions

- The price as quoted is based on current rates and is subject to change without prior notice.
 - The price as quoted excludes waiters / service.
 - The price as quoted excludes any cutlery and crockery.
- ffrikkie is not responsible for any loss or damage of the property of venue.
- Any breakages, by client, invitees or venue on the hired items will be added onto the client's / venue's account.
 - 30% non-refundable deposit applicable upon confirmation of quotation.
 - A full amount is to be settled 30 days prior to the function.
 - All menu items subject to availability.
- If an item is not available, ffrikkie reserves the right to change or replace the item without prior notice.
- If a function/wedding is to be held on a public holiday / Sunday, a flat rate of R4500 will be charged for staff and transport.
- If the client decides to offer an option to their guests on the day of the wedding, a 30% surcharge will be charged on each menu item.
- If the client wants to change anything on the chosen menu, it should be done 2 weeks before date of function / wedding.

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