

ROYAL CAPE YACHT CLUB

Canapes

VEGETARIAN – All platters have 10 items. Price per platter. 4 items recommended pp for 2 hour function	Member Price	N/Memb Price	Qty
Greek spinach spanakopita	170	190	
Feta & field mushrooms aranchini (deep fried risotto balls)	185	210	
Vegetable springroll with coriander pesto	140	160	
Olive tapenade, dill cucumber on a crostini	165	180	
Mozzarella, fresh basil and baby tomato tartlets	200	225	
Caprese skewer with pesto	210	230	
Cheesy jalapeno rissoles	200	230	
Deep fried camembert with a cranberry marmalade	170	195	
STANDARD – PLATTER SERVES 10			
French fries pockets with dipping sauce - 100grams	25	28	
Gourmet pizza slices - 8 slices per pizza	150	165	
Prawn & avo tostados	235	265	
Parma ham & melon skewers drizzled with dijonaise	245	265	
Tuna tartare on cucumber wheels	265	300	
Roast garlic & chive fish cakes with a honey & mustard dipping sauce	225	250	
Indonesian chicken satay with peanut dipping sauce	190	200	
Smoked salmon roulade topped with lump fish caviar	285	290	
Moroccan meatballs with mint yoghurt dressing	200	220	
Golden brown samoosas with a chutney dip	150	165	
Mini chicken & salad tacos	265	285	
Mini beef burgers with all the trimmings (sliders)	230	250	
Mini crumbed chicken burger with garlic aioli and crisp lettuce	230	250	
Crispy bobotie wontons with chutney mayo dip	210	230	
Salt & pepper fried calamari strips	230	245	
Sticky pigs in a blanket – pork sausage wrapped in bacon & drizzled with a honey & soy dressing	225	248	
Mini Cape Malay chicken bunny chows	165	185	
Steamed boa buns with sweet & sour pork stuffing and a soy dipping sauce	235	260	

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Canapes 2

	Memb	Non/M	Qty
BOWL FOOD - 10 bowls per platter			
Pesto tagliatelle mixed with roast peppers, red onion, feta, olive, basil pesto (v)	600	650	
Glazed beetroot & roasted butternut with pine nuts and spring onion on a bed of quinoa and an Indonesian dressing (vegan)	550	580	
Mini fish goujons & chips	720	810	
Butter chicken curry, toasted cashew nuts and coriander salsa served on basmati rice	750	800	
Smoked salmon, avo, edamame beans, red onion, quinoa, shredded cabbage & carrots with a teriyaki sauce poke bowls	780	860	
DESSERT - PLATTER SERVES 10	Memb	Non/M	Qty
Chocolate mousse with a dollop of fresh cream	235	250	
Mini ring donuts	250	265	
Cookies & caramel cheesecakes	265	290	
Mini banoffee pies with dulce de leche	245	265	
Home-made chocolate brownies	260	280	
Mini seasonal fruit skewers	200	230	
Cupcakes with vanilla & chocolate cream icing	165	185	
PLATTERS (serves 10)	Memb	Non/M	Qty
CHEESE PLATTER A selection of assorted crackers with variety of the finest cheeses	700	790	
CRUDITE PLATTER A vegetarian option with freshly sourced vegetables	480	550	
SANDWICH PLATTER A selection of assorted sandwich filled bread and wraps	450	500	
CHARCUTERIE PLATTER A selection of cold & smoked meats with Mediterranean dips, and assorted breads & crackers	700	825	
PATE PLATTER A selection of snoek, chicken liver, smoked salmon, hummus, served with a selection of selection of breads & crackers	650	700	
FUNCTION AND CONFERENCE EXTRAS		each	
Selection of tea & freshly brewed filter coffee	28	30	
Selection of fresh fruit juices (1.5l jugs)	56	65	
Water jugs with strawberry, mint or lemon slices	42	48	
Muffins of the day	28	32	
Danish pastries	28	32	
Scones served with preserves and cheese	35	40	
Mini spinach & feta quiche	30	34	
Selection of fresh fruit skewers	30	35	
Oatmeal crunchies	32	35	
Bottled water	22	22	