

# hatter's

## Cocktail platters

### 1. Casings: (little pastry bowels)

- Phyllo cups
- Savoury short crust cups
- Vol au vents
- Mini pancake bowels
- Croustades

### Filled with:

- Creamcheese, mature cheddar & caramelised onion marmelade
- Creamy smoked paprika chicken filling
- Creamcheese. Camembert & preserved figs
- Mushroom, thyme & parmesan
- Smoked ham & cheese
- Creamcheese, basilpesto & cherry tomatoe
- Mini lamb cubes, feta & mint jelly
- Creamcheese, smoked salmon trout & fennel
- Smoked mussels & crème fraiche
- Bluecheese creamed cheese & redwine pears
- Redpepper creamcheese, biltong & peppadews
- Salmon mousse with smoked salmon trout & watercrest

### 2. Bottoms: ( savoury base for canapé)

- Sweetcorn blini
- Beetroot blini
- Buttermilk herbed blini (herbs adapted to suite topping eg. Fennel with trout, rosemary with lamb etc..)
- Savoury mini scone
- Parmesan shortbread rounds
- Croutes (mini bread cutouts grilled with olive oil)

### Tops: ( toppings for bottoms)

- Creamcheese, basil pesto, salami & cherry tomato
- Grilled beef fillet with dijon mustard drizzle
- Smoked chicken & cranberry sauce
- Roast plum cherry tomatoes, basil & feta
- Smoked trout & horseradish cream
- Gingered chicken cakes with coriander & lime mayo
- Brie & home made pear chutney

### 3. springrolls filled with..

- Cumin & coriander chicken & julienne carrots with sweet chilli sauce
- Julienne veggies & pesto

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- 3 cheeses served with cranberry sauce
- Slow roast curried lamb with pear chutney
- Flaked crab meat, grated lemon zest and juice, shredded spring onions and fresh ginger.
- Minced chicken, chopped fresh coriander, bean sprouts, shredded green pepper, rice wine and sesame oil.

## **4. samoosas filled with.....**

- Traditional cape malay beef mince
- Beef bobotie filling
- Sunday lunch chicken
- Spinach & feta
- Olives, sundried tomatoes & feta

## **5. meat is meat and a man must eat.....**

- Beef mince meatballs baked in red wine skewered with cherry tomatoe, basil & pitted olive
- Sticky chicken skewers
- Marinated cocktail lamb kebabs with minted greek yoghurt dip
- Thai flavoured chicken ball skewered with grilled red pepper & griddled brandied pineapple
- Spicy satay chicken sticks
- Cumin scented kofte ( lamb mince morroccan flavours) served with mini pitas & tzatziki
- Salmon teriyaki skewers with ginger soy dipping sauce
- Lemon chilli prawn sticks
- Honey sesame glazed cocktail sausages

## **6. cocktail crepes ( mini pancakes rolled or folded in triangles)**

- filled with creamy smoked paprika chicken filling
- filled with humus & pesto
- roast pepper & goats cheese
- rolled smoked ham & tarragon mustard cream
- crepe bundles with smoked salmon and lemon crème fraiche

## **7. cocktail tortillas**

- boeresushi – filled with creamcheese, fine biltong & fine peppadews cut into rounds
- chicken, grilled peppers, cheese & basilpesto

## **8. tartlet quiches**

- grilled vegetable & basilpesto
- chicken, butternut, sage & feta
- bluecheese, mascarpone & red onion confit
- feta olive & rosemary
- mushrooms & pecorino
- bacon & mushroom
- asparagus & parmesan
- biltong, bacon, cheese, & peppadew
- roast cherry plum tomato, basil & feta
- chorizo sausage, sundried tomatoes & cheese

## **9. pizzettes ( puffpastry tarts )**

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- tomato base, origanum, bacon & cheese
- asparagus & pecorino
- camembert, cheddar & preserved figs
- chorizo sausage & cheese
- caramalised red onions
- roasted rosa tomatoes & feta

## 10. pastry bites...

- choux pastry balls filled with chopped chorizo sausage & cheese or chicken liver patte or cheese filling
- puffpastry palmiers (rolled puffpastry with filling) parmesan & anchovy  
sun-dried tomato pesto  
honey mustard & prosciutto

## 11. Something fresh

- cherry tomatoes
- Marinated mushrooms
- Marinated olives ( variety)
- Colourful Crudités bundles wrapped with chives
- Fresh asparagus steamed cooled and drizzled with olive oil & black pepper
- Fresh fruit skewers ( seasonal fruit on a skewer eg. Strawberry, pine apple & kiwi)
- Marinated artichokes
- Fresh strawberries ( when available)

## 12 bruschettas (ciabatta / french loaf toasted with olive oil rubbed with garlic) topped with...

- Roasted red pepper pesto, roasted red pepper & mozzarella
- Olive tapenade, parsley & goatscheese
- Camembert & pearchutney
- Chorizo, rocket & sundried tomatoes
- Beef fillet, rocket & pecorino
- Turmeric chicken & dried apricots
- Classic tomato, garlic ,feta & fresh basil
- White-Bean and Prosciutto

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## 13 .Something sweet

- Shortcrust cups or phyllo baskets filled with whipped chocolate ganache & berries
- Shortcrust cups or phyllo baskets filled with home made lemon curd & berries
- Shooter glasses with white chocolate mousse & red grapes
- Dark chocolate mousse in shooter glasses
- Peppermint crisp tarts in shooter glasses
- Muscovado mini meringues with dark choc drizzle & figs
- Mini granadilla cakes with marscapone
- Summer berry tarts
- Variety of cupcakes , dark chocolate whipped ganache,, vanilla bean & rosewater & Turkish delight
- Mini lemon meringues
- Mini portugese milk tarts
- Glazed fruit tartlets
- Mini carrot cakes
- Chocolate truffles

## Sample menu's

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## Platter menu's

### Menu 1

#### Brag with Bruschetta (8-10PP)

R40 pp

French loaf rounds toasted with olive oil brushed with a hint of garlic topped with:

- Creamy smoked paprika chicken topping
- Fresh tomatoe & basil salsa with olive oil drizzle
- Pear, gorgonzola with rocket & figs
- Basilpesto, salami & rosa tomatoes with pitted black olives
- Guacamole with salmon rose & crème fraiche

### Menu 2

#### Hatter's cheeseplatter (8-10pp)

@R50pp

- Variety of soft and hard local cheeses paired with:
- Figs, strawberries,
- Cherry tomato, basil, marinated olives
- Salami
- Variety of biscuits & savoury shortbread( home baked eg. Rosemary)
- Shooter glass dessert with white chocolate mousse & grapes///or dark chocolate truffles

### Menu 3

#### Trio of vol au vents, blini's & springrolls ( 10-12pp)

@ R60pp

- Vol au vents filled with:
  1. Creamcheese, mature cheddar & carmalised onion marmalade
  2. Creamy chicken filling
  3. Roast rosa tomatoes, basil & feta
- Blini's topped with:
  1. buttermilk blini topped with home made pear chutney & roast lamb
  2. basil pesto, salami & olive
- Springrolls filled with:
  1. Cumin & coriander chicken & carrots served in small jars with sweet chillisauce
  2. Camembert & fig

### Menu 4

#### Mix and match

@ R65pp (10-12pp)

- Phyllo baskets filled with redwine pears, creamcheese & gorgonzola
- Mini crepes with smokey chicken filling, rocket drizzled with balsamic reduction
- Cocktail savoury tartlet with ham, mushrooms & cheese
- Cocktail savoury tart with fresh asparagus & pecorino

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- Mini blini with redpepper pesto & smoked chicken//or mini blini with basilpesto, rosa cherry tamato & Italian salami
- Vol au vent with salmon mousse & smoked salmon trout & watercrest//or mushroom, cheese & thymeol au vent
- Home made bobotie mince springrolls served in little jars with chutney//or home made 3 cheese springrolls with cranberry sauce// or lamb springrolls with peachutney
- Shortbread tarts with lemon curd & berries or//shortcrust cups with whipped chocolate ganache & berries.

## Menu 5

R85 PP: ( at least 15 bites per person)

- Cocktail blini's with creamcheese, basil pesto, salami & rosa cherry tomatoe
- Cocktail beetroot blini with crème fraiche & salmon trout
- Vol au vents with creamcheese, mature cheddar & caramalised onion marmelade
- Cocktail crepes with smoked paprika creamy chicken filling
- Rare roast beef fillet on croute with tomato chutney & fresh
- Phyllo basket with creamcheese, camembert & preserved figs
- Gourmet chicken burgers with lime mayo & mango salsa
- Cocktail tortilla wraps with biltong, bacon, bluecheese & rocket
- White chocolate mousse & red grapes in shooter glasses & long spoons

## MENU 6

R95 PP: (at least 15 bites per person)

- Variety sushi
- Puffpastry tarts with lamb, mint & feta
- Mini quiche tartlets with asparagus & pecorino// & smoked ham, cranberry jelly, cheddar & mozzarella
- Julienne veggies & pesto springrolls served in mini jars ,with sweet chilli dip
- Stickey sweet & sour chicken kebabs
- Phyllo baskets with gorgonzola & redwine pears
- Thai flavoured chicken ball skewered with grilled red pepper & griddled brandied pineapple
- Mini buttermilk blini topped with caramalised red onion confit & prosciutto
- shortcrust cups with whipped chocolate ganache & berries.

\*\*\* snack platters also worked out according to your budget/ function, please let us know so that we can work out a custom menu to your needs

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