

## YEAR END CORPORATE LUNCH COCKTAIL MENU

## COLD CANAPÉS

Asian slaw with toasted sesame seeds, ginger dressing (v) Red onion & bri tart lets with balsamic reduction (v) Beef Carpaccio with Wasabi mayonnaise & wild rocket Buffalo mozzarella, cherry tomato & basil pesto (V) Parma Ham & melon skewers with fig dressing Smoked salmon & cherry on bagel Grilled vegetable wrap with rocket and balsamic reduction (V) Sweet chili chicken wrap with cucumber string and rocket leaves Smoked salmon, cream cheese, chive and cucumber wrap Mini smoked chicken Caesar salads Red wine poached Pear, walnut & blue cheese (V) Smoked springbok, horse radish cream with baby leaves

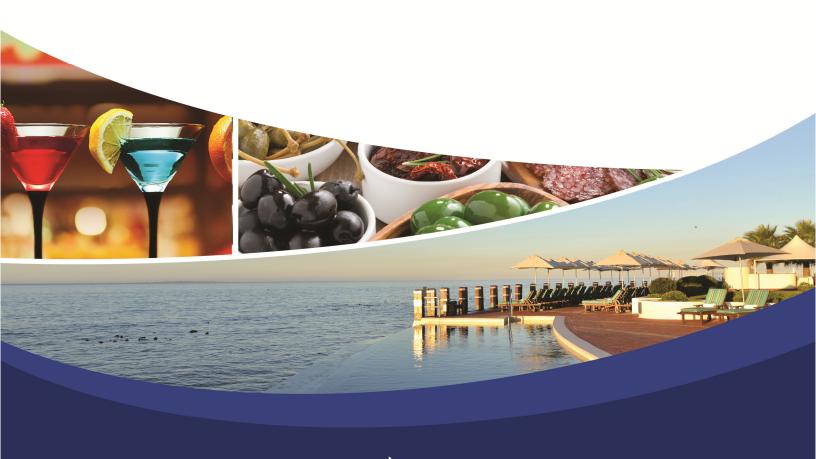






## HOT CANAPÉS

Panko crumbed prawns with sweet chili jam Tempura vegetable sushi rolls with lemon and dill hollandaise (v) Mini Chicken skewers with peanut dipping sauce Teriyaki beef kebabs, honey & soya dipping Mini caramelized butternut & goats cheese tart (V) Crisp calamari tentacles with caper dressing Mini Beef wellingtons with mustard puree Boboti spring rolls with apricot curry sauce Coriander and corn crochets with cumin dressing (V) Turkey roll, pecan nut cream sauce Spinach & feta triangles with sundried tomato pesto (V) Chicken & Apricot curry







## SOMETHING SWEET

Fruit skewers with cherry glaze Mini cup cakes Chocolate and orange tartlets Mini berry cheese cakes Vanilla Crème Brule Chocolate brownies Mince pies with cinnamon cream Selection of truffles Wild berry mouse Mini sherry trifles Lemon tart with vanilla gooseberry compote Individual carrot cake with cream cheese icing

Select 8 options for R185 Select 12 options for R225 Select 18 options for R255 Or ask the Chef to compile a balanced menu for you

Available Monday – Thursday from 12 October – 17 December 2015 Minimum 20 guests and a maximum of 40 guests Served in Tobago's Bar Plasma Section

> For bookings please contact: <u>Festive.bookings@radissonblu.com</u>

