



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:

Festive.bookings@radissonblu.com

