



We offer Butler services on Canapés while your guests are waiting. Except the Cheese Cake tables.

Option 1 – R 70 p/p

Spanakopita's
Balsamic Beef Tartlets
Butternut Tartlets
Honey Soy Chicken Skewers

Option 2 - R 80 p/p

Spanakopita's
Balsamic Beef Tartlets
Honey Soy Chicken Skewers
Gazpacho Shots
Lamb mint Koftas

BLACK HORSE COUNTRY ESTATE

Canapé Selection - 2018



Option 3 – R 110 p/p

Smoked Salmon Tartlets
Baby vegetables Crudités with pesto cream cheese
Mini Chicken & Mushroom pot pies
Roast vegetable tartlets
Spinach, olive and Feta Phyllo parcels
Beef skewers

Option 4 - Cheese Cake Table

Pricing Table

Guests	Amount
80-95	R7000
96-115	R8000
116-129	R10000
130 - 145	R13000
145 - 170	R16000

Contents

Cheese Cake	Brie, Swedish White Rock with Cranberries, Blue Moon and Goats Cheese Heart. – Other cheeses may be used.
Crackers	Salty Cracks, Tucks Original, Plain Rice Disks, Mini Cheddars and Box of Assorted.
Preserves	Butter, Strawberry Jam, Raspberry Jam, Apricot Jam, Marmalade, Preserved Figs.
Preserves	Black Olives, Martini Olives, Chopped Mild Pepper Dews, Sliced Jalapeno and Dill Gherkins.
Sauces	Balsamic Vinegar, Olive Oil, Sweet Chilli Sauce, Wholegrain Mustard and Honey.
Fruit	Red Grapes, White Grapes, Strawberries and seasonal accompaniments.
Cold Meats	Dry wors, Biltong, Sliced Ham and Salami

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Photo's

Solid cheese Cake



Deconstructed Cheese Cake



Notes:

p/p – Per Person - Prices are subject to change

Terms & Conditions of Black Horse Estate apply.

Food Allergies and Intolerances: Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator.