

The Greek Kitchen Platters

Phyllo Pastry Pie

R420

20 Spinach & Feta Pies (Spanakopita).
20 Feta Cheese Pies (Tyropita).

Sandwich Platter

R290

Selection of mixed sandwiches
Includes cheese and tomato, egg mayo, chicken mayo (optional ham).

Meat Platter

R580

Consists of 30 keftedes (beef mince meatballs), 30 mini kebabs (chicken or pork or mixed) and tzatziki (a yoghurt, cucumber & garlic dip)

Mixed Meze

R550

Dolmades, keftedes (beef mince meatballs), feta, tomato, cucumber, olives, taramosalata, humus and pita bread.
(Vegetarian option available – haloumi cheeses instead of meatballs).

Dip Platter

R250

Humus, taramosalata (tzatziki option) served with pita bread and crudite (carrots and cucumber).

Cocktail chicken or beef burger platter

R500

25 Cocktail burgers with garnish

Seafood Platter

R550

Fried fish gourjon, deep fried calamari served with tartare sauce.

Smoked Salmon Bagels

R500

30 mini bagels, with cream cheese and smoked salmon (Optional health bread)

Cheese Platter

R650

Selection of 5 Imported cheeses served with savory biscuits, garnished with fruit and nuts

Roquefort quiche

R400

40 mini phyllo baskets with a creamy Roquefort filling

Sweet platter

R450

15 pieces of baklava (roasted almonds wrapped in phyllo pastry and drizzled with syrup)
15 pieces of bougatsa (creamy custard wrapped in phyllo pastry dusted with icing sugar and cinnamon)
15 pieces of kourabiedes (almond shortbread biscuits)

Fruit cups

R250

(Recommended for kid's parties)
25 seasonal fruit cups