



# HOEKED CATERING MENU

1. CANAPÉS & SUBSTANTIAL PLATTERS

2. HARVEST TABLE

3. HEARTY / HOT MEAL OPTIONS

4. TO END OFF WITH

## CANAPÉS

- TRUFFLE MUSHROOM & PARMESAN ARANCINI BITES with basil pesto aioli & extra Parmesan shavings
- JUICY OLIVE, CHORIZO & MATURE CHEDDAR SKEWERS
- PRAWN & SPICED CHORIZO SKEWERS w/ aioli & smoked paprika
- OLIVE, SPINACH & FETA SPANAKOPITA wrapped in phyllo pastry
- BRIE & FIG / ROAST VEG & GOATS CHEESE Phyllo Parcels / Puff Pastry Tarts (Option add prosciutto)
- TOMATO, FRESH BASIL AND BOCCONCINI w/ sticky sunflower seeds - Skewers OR Bruschetta
- PERUVIAN CEVICHE w/ coriander, red onion and lime on tostadas
- BEEF BITTERBALLEN w/ mustard mayo & micro-greens
- ASIAN TUNA/SALMON PANI PURI w/ wasabi mayo, avo, edamame beans sesame seeds, crispy curry leaves
- OYSTERS on a bed of ice, w/ lemon wedges & red onion relish OR Lime wedges & cucumber ponzu dressing

## SUBSTANTIAL PLATTERS

- BUTTERNUT & GOATS CHEESE ARANCINI w/ homemade pesto, crispy sage & burnt butter
- PARMESAN ARTICHOKE & FENNEL BAKE mini tarts OR on slices of toasted ciabatta, w/ rocket & pine-nuts
- GRILLED MATURE CHEDDAR ON CIABATTA topped w/ onion marmalade
- THINLY SLICED FILLET CROSTINI/FLATBREAD w/ a sun-dried tomato & soya sauce dressing, topped with Parmesan, rocket & toasted pine nuts
- VIETNAMESE CRYSTAL SPRING ROLLS w/ edamame beans, julienned veg, hoisin & peanut dipping sauce
- SALMON, CREAM CHEESE, CAPERS AND DILL on a blini / rolled in cucumber
- CRUNCHY CRUMBED CHICKEN / CHARRED MINI CORN/ w/ sriracha aioli, smoked paprika, coriander, corn, slaw, coconut, lime
- CHICKEN SATAY/CHARRED AUBERGINE SKEWERS w/ coconut flakes, ginger, peanuts & coriander, extra peanut dip

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## FLATBREADS

- MINI PULLED LAMB / MOROCCAN CHICKPEA KAFTAS (V) W/ lemon & mint raita and fresh greens
- BEEF FILLET w/ chimichurri
- CHARRED CHORIZO, ONION & TOMATO w/ hummus & rocket
- CHARRED ZUCCHINI w/ dukka, zesty ricotta and rocket (V)
- GRAZING PLATTER: Selection of cheeses & meats, preserves, dips, olives, fresh fruit & veg, stuffed pepper-dews, mixed nuts, crackers, ciabatta
- GIANT BAKED CAMEMBERT with roasted grapes, rosemary, figs, honey, mixed nuts, and fresh ciabatta (Add: Prosciutto)
- DIY BAGEL BOARD with dips, chicken mayo, smoked salmon, crudités, cheeses and more (depending on preference)
- MINI GOURMET BEEF BURGERS w/ grilled cheese, charred spring onion & kimchi  
OR CHICKEN BURGER w/ dill mustard mayo, gherkins, chives, fresh slaw

## SOUPS

- ROASTED TOMATO & FENNEL SOUP
- SMOKEY SPANISH CHORIZO, ROSEMARY & BEAN SOUP

All served with dukka, cream & basil / coriander. Add Mature Cheddar Toasted Sarmies

## HOT MEALS

- "LAMB POTJIE & PAP"  
Succulent, slow cooked Lamb Stew, served w/ panko crusted pap sticks, gremolata & parmesan
- CHICKEN COQ AU VIN w/ spiced rice
- CHILLI CON CARNE / LENTIL NON CARNE (V)  
Served with grated cheddar, coriander, chilli, avo & yoghurt. Side of ciabatta / tacos / nachos
- SLOW COOKED BEEF RAGU or MUSHROOM RAGU (V) / OSSO BUCCO / OX TAIL  
Served with Orzo / creamy polenta, Parmesan shavings, chilli, gremolata (parsley, garlic & lemon zest)

## CURRIES

- PRAWN / LAMB / CHICKEN / CAULI & CHICKPEA / THAI GREEN CURRY - Chicken or Mixed Veg

Served w/ rice / sticky coconut/ plain basmati rice, chipati, coriander, lime, cashews, yoghurt, tomato & onion saambal

# HARVEST TABLE MENU IDEAS

## CHOICE OF PROTEINS

- HOT SMOKED SALMON with freshly sliced lemon wedges & dill
- PAN-FRIED SALMON with Pine Nut, Caper & Olive Salsa
- ASIAN STICKY SALMON w/ soy sauce, honey, lemon grass & ginger marinade topped w/ coriander & spring onion, on top of blanched Bok Choy
- THINLY SLICED SEARED TUNA w/ Asian dressing, wasabi mayo, sesame seeds, coriander, fried curry leaves
- CONFIT DUCK w/ sticky soy sauce glaze & crunchy french beans w/ sesame seeds
- BRAISED ASIAN BEEF BRISKET / SHORT RIB on top of rice noodles, topped w/ mint, coriander, radish/cucumber, chilli chipotle peanuts & lime dressing
- TENDER FILLET/ROASTED AUBERGINE topped w/ Parmesan shavings, sun-dried tomatoes, pine nuts, rocket & a soy sauce dressing. Serve w/ toasted ciabatta
- BEEF FILLET w/ chimichurri, toasted sunflower seeds, wild rocket, caper-berries & Parmesan, served w/ sides of marinated cherry tomatoes, riata & home-made flatbread
- SLOW COOKED PULLED LEG OF LAMB/AUBERGINE TAGINE (V) w/ pita breads, hummus, tzaziki & tabbouleh
- BRAISED LAMB SHOULDER in red wine, stock, rosemary, garlic
- SPICED MORROCAN CHICKEN w/ mint yogurt dressing topped with pomegranates & coriander
- MISO CHICKEN w/ spring onion, lime, coriander & chilli
- ROASTED CHICKEN THIGH w/ olives, lemon, capers & fennel
- PORK SCHNITZEL w/ djion mustard aioli, lemon, dill & chiffonade cabbage



# SALADS & SIDES

## FRESH / ROASTED SALADS

- GREEN ASIAN SALAD w/ charred baby corn & broccoli, edamame beans, avo, sugar snap peas & a hoisin dressing
- PICKLED CUCUMBER SALAD w/ sesame seeds & asian sesame, rice wine vinegar dressing
- GREEN GODDESS SALAD w/ crisp lettuce, parmesan, spring onions, avo, peas, yoghurt herb dressing
- MELON, PROSCIUTTO & FIOR DI LATTE SALAD w/ fresh vinaigrette
- FRESH FENNEL, CABBAGE & APPLE SALAD w/ mixed herbs and a light vinaigrette
- CUCUMBER AND WATERCRESS SALAD w/ ginger & garlic yogurt dressing, sesame seeds, mint and coriander
- BOCCONCINI / BURRATA, TOMATO, OLIVE, CAPER & BASIL SALAD topped w/ sticky balsam sunflower seeds, on a bed of rocket
- ARTICHOKE, SUN-DRIED TOMATO & PESTO SALAD w/ flaked almonds, goats cheese & rocket
- FIG, PROSCIUTTO & GOATS CHEESE SALAD (SEASONAL) w/ toasted walnuts, mint, rocket, balsamic vinegar & honey vinaigrette
- GREEN BEANS w/ red onion, dill vinaigrette & feta
- HOT CHARRED CHERRY TOMATO SALAD w/ cumin seeds & oregano, on top garlic & lemon zest yoghurt
- TENDER STEM BROCCOLI AND EDAMAME BEANS w/ peanuts, ginger, orange & soya sauce dressing
- ROASTED BEETROOT w/ whipped goats cheese, dill & pumpkin seeds
- CHARRED BROCCOLI w/ whipped ricotta, harissa, dukka & lemon zest
- SLOW ROASTED FENNEL w/ olives, capers and cherry tomatoes
- ARTICHOKE & CHARRED BROCCOLI w/ truffle oil, parmesan, dill & pinenuts
- HONEY GLAZED CARROTS topped w/ pomegranate, mint, oregano & feta
- ROASTED FRENCH BEANS w/ beurre noisette, flaked almonds, capers & dill
- CRUNCHY CAULIFLOWER NUGGETS w/ sticky hoisin dressing, pickled cucumber & sesame seeds
- CAULIFLOWER STEAKS w/ butternut puree, sage & burnt butter (option - add blue cheese)
- ROASTED AUBERGINE w/ Labneh, dukka, pomegranates, preserved lemon & mint
- BUTTERBEAN MASH w/ Sweet Smoked Red Pepper, topped with walnuts
- BUTTERNUT WEDGES/MASH topped w/ toasted pecan nuts and maple glaze OR w/ cumin yoghurt & salsa verde, burnt butter, saltanas & toasted hazelnut crumble



## **GRAIN / PASTA SALADS:**

- PRAWN, SPANISH CHORIZO & PARMESAN ORZO w/ peas, chilli & gremolata
- SPICED CAULI & CHICKPEA SALAD w/ pearl barley, sultanas, mint, parsley and tahini dressing
- SUN-DRIED TOMATO & OLIVE QUINOA SALAD w/ mint & parsley gremolata, feta and almonds
- MEXICAN COUSCOUS SALAD w/ corn, roasted butternut, jalapeños, coconut chips, toasted pumpkin seeds & a lime and coriander dressing
- MEDITERRANEAN ORZO SALAD w/ rocket, parsley & lemon zest, feta, tomatoes, capers, olives. Option: Add roasted aubergine
- ROASTED RED ONION & BUTTERNUT PEARL BARELY SALAD w/ halloumi, almonds, cranberries & crispy sage
- ASIAN BLACK RICE SALAD w/ cashews, coconut, mango, edamame beans, red peppers, spring onion, sesame seeds

## **BAKES / POTATOES**

- SWEET POTATO BAKE w/ beurre noisette & crispy sage
- CRISPY SMASHED POTATOES w/ chimichiri & creme fraiche OR truffle parmesan
- GREEK POTATOES baked in stock, lemon, garlic and oregano
- CRUSHED BABY POTATOES w/ yoghurt/mayo mustard dressing, mixed herbs, spring onion & pickled red onion
- CRUNCHY POTATO ROSTI w/ garlic aioli & parsley
- CREAMY DILL POTATO SALAD w/ toasted smoked paprika almonds
- MANGO ATCHAR SWEET POTATO WEDGES w/ fried curry leaves, coriander & cashew nuts
- ARTICHOKE, PARMESAN & FENNEL BAKE w/ slices of toasted ciabatta
- AUBERGINE INVOLTINI filled w/ herbs & zesty ricotta, baked in arabiata sauce, topped w/ mozzarella & Parmesan cheese

## TO END OFF WITH

### CAKES & CUPCAKES

- CARROT CAKE / CUPCAKES w/ Cream Cheese Icing, Walnuts, Pineapple
- HOT MILK SPONGE CAKE / CUPCAKES w/ Cream Cheese Icing, Coconut and Fresh Berries
- LEMON, BLUE-BERRY & POPPYSEED CAKE / CUPCAKES
- CHOCOLATE FUDGE & COFFEE CAKE / CUPCAKES w/ salted caramel (Vegan Available)
- BAKED CHEESECAKE topped w/ salted caramel and walnuts

### SWEET TREATS

- CHOCOLATE WALNUT BROWNIES
- SNICKERS-BARS (Vegan) - Layers of chocolate & caramel
- AMSTERDAMMERS - Traditional Dutch cake w/ a sticky almond center
- LOADED BISCUITS - Melt-in-your-mouth large biscuit w/ Choc Chips, nuts, coconut & more
- STROOP WAFELS - Waffle cookies held together with a sticky caramel filling
- GINGER & SHORTBREAD DATE BITES
- SALTED DOUBLE CHOC-CHIP sourdough cookies
- BAKLAVA Almond / Pistachio

### DESSERT

- BERRY CRUMBLE w/ mixed fruit, coconut & ginger crumble
- TROPICAL FRUIT PANNA COTTA w/ coconut, pineapple, granadilla
- MANGO, YOGHURT & WHIPPED CREAM POTS topped w/ brown sugar

### CHEESE BOARD

- GIANT BAKED CAMEMBERT with roasted grapes, rosemary, figs, honey, mixed nuts, and fresh ciabatta (Add: Prosciutto)
- CHEESE BOARD (Basic or Premium Option) w/ mixed nuts, preserves, figs, grapes, cured meats, melba toast and fresh ciabatta