

SNACK MENU



R 250.00 per person

HOT COCKTAILS

Tempura Hake Goujons served with Tartare Sauce

Thai Vegetable Spring Rolls with Sweet Chilli Sauce (v)

Lamb and Coriander Samosas

Honey Roasted Butternut and Feta Tartlet with Onion Marmalade (v)

Roasted BBQ Chicken Drumsticks

Sticky Lamb Riblets with Basil Pesto

Mini Chicken Bunny Chows with Coriander

Chicken Cheesy Bites with Garlic Mayonnaise

Roasted Moroccan Vegetable Wraps

SWEETS

Mini American Chocolate Brownies

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R 175.⁰⁰ per person

COLD COCKTAILS

Rare Roast Beef with Fresh Rocket Leaves and Dijonnaise en Croute
Chicken and Mango Roulade en Croute served with a Light Curry and Coriander Mayonnaise
Caprese Salad en Croute with Basil Pesto (v)
Roasted Moroccan Vegetable and Hummus (v)

HOT COCKTAILS

Tempura Hake Goujons served with Tartare Sauce
Thai Vegetable Spring Rolls with Sweet Chilli Sauce (v)
Mini Homemade Chicken Pies
Lamb and Coriander Samosas
Cheesy Chicken Bite

SNACK MENU

R 200.⁰⁰ per person

COLD COCKTAILS

Smoked Salmon Roses on Whole Wheat Rounds garnished with Capers and Lemon
Rare Roast Beef with Fresh Rocket Leaves and Dijonnaise en Croute
Chicken and Mango Roulade en Croute served with a Light Curry and Coriander Mayonnaise
Caprese Salad en Croute with Basil Pesto (v)
Roasted Moroccan Vegetable and Hummus Wrap (v)

HOT COCKTAILS

Japanese Crusted Prawns served with Lemon Wedges and Sweet Chilli Jam
Tempura Hake Goujons served with Tartare Sauce
Thai Vegetable Spring Rolls with Sweet Chilli Sauce (v)
Mini Homemade Chicken Pies
Lamb and Coriander Samosas
Honey Roasted Butternut and Feta Tartlet with Onion Marmalade (v)

SNACK MENU

R 265.⁰⁰ per person

COLD COCKTAILS

Assorted Sushi Selection served with Soya Sauce, Sushi Ginger and Wasabi
Smoked Salmon Roses on Whole Wheat Rounds garnished with Capers and Lemon
Rare Roast Beef with Fresh Rocket Leaves and Dijonnaise en Croute
Chicken and Mango Roulade en Croute served with a Light Curry and Coriander Mayonnaise
Caprese Salad en Croute with Basil Pesto (v)
Roasted Moroccan Vegetable and Hummus Wrap (v)

HOT COCKTAILS

Japanese Crusted Prawns served with Lemon Wedges & Sweet Chilli Jam
Tempura Hake Goujons Served with Tartare Sauce
Thai Vegetable Spring Rolls with Sweet Chilli Sauce (v)
Mini Grilled Sirloin Steak served with Béarnaise Sauce
Lamb and Coriander Samosas
Honey Roasted Butternut and Feta Tartlet with Onion Marmalade (v)

