

# Vintage on Main

GUEST HOUSE & EVENTS VENUE

Menu options prepared for Vintage on Main by:

**COCC**vanilla  
 CELEBRATING FOOD | oh so yum!

	Savoury items	Sweet items
<b>Vintage Tea Party</b> R185 per person Coffee, tea, fruity ice tea/ juice and water station included Choose any 6 items	<ul style="list-style-type: none"> <li>○ Croissants -Ham, cream cheese and baby lettuce</li> <li>○ Croissants -Smoked coronation chicken, creamy curry, spring onion &amp; peach filling served with rocket/coriander</li> <li>○ Croissants -Smoked chicken, sweet chilli cream cheese and butter lettuce</li> <li>○ Wraps –pesto, feta, sundried tomato &amp; cottage cheese</li> <li>○ Wraps –Butternut pate, biltong, feta &amp; baby spinach</li> <li>○ Wraps –Grated carrot, feta, avo cream &amp; peppers</li> </ul>	<ul style="list-style-type: none"> <li>○ Mini brownies</li> <li>○ Dipped strawberries</li> <li>○ Mini milk tarts</li> <li>○ Mini lamingtons</li> <li>○ Cashew caramel tarts</li> <li>○ Mascarpone &amp; peppermint crisp tart</li> <li>○ Chocolate mousse tarts</li> <li>○ Koeksisters on a stick</li> <li>○ Fruit skewers</li> </ul>
	Savoury items	Sweet items
<b>High Tea Party</b> R225 per person Coffee, tea, fruity water station and a glass of non-alcoholic bubbly included	<ul style="list-style-type: none"> <li>○ Biltong Mousse scone with roasted cherry tomatoes and micro herbs</li> <li>○ Mini Quiches</li> <li>○ Mini croissants filled with coronation chicken and fresh coriander</li> <li>○ Bruschetta with beef pastrami, rocket, feta-garlic cream and micro herbs</li> </ul>	<ul style="list-style-type: none"> <li>○ Mini Pavlovas with lemon curd, white chocolate mousse and flower garnish</li> <li>○ Mini pavlovas with cream cheese mousse, berries and strawberry reduction</li> <li>○ Mini cashew nut tarts in a rich buttery pastry shell</li> </ul>

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<p>Choose any 8 items</p>	<ul style="list-style-type: none"> <li>○ Bruschetta with mushroom mousse, biltong and rocket micro herbs</li> <li>○ Crisp bread cup with roasted cherry tomatoes, smoked chicken, pesto and onion marmalade cream cheese mousse</li> <li>○ Salmon blini with beetroot mousse and micro herbs</li> <li>○ Honey dew melon and salami skewer</li> <li>○ Caprese chicken meatball skewer with cherry tomato, mozzarella balls and basil</li> <li>○ Mini savoury cheesecake</li> <li>○ Retro curry beef skewer with cling peach</li> <li>○ Halloumi cheese and roasted fig/peach and smoked chicken skewer</li> <li>○ Bobotie phyllo cup with fresh coriander and egg confetti</li> <li>○ Lemony chicken skewer with feta and black pepper cream served in a mini glass</li> <li>○ Cream cheese, sundried tomato and pesto pancake spring rolls</li> <li>○ Pulled roast beef bundled on top on a crisp tortilla crisp garnished with tomato chilli jam</li> <li>○ Mini scone with cream cheese mousse, bacon jam and roasted cherry tomatoes</li> <li>○ Mediterranean chicken skewer with roasted butternut, red onion, cherry tomato glazed with balsamic reduction</li> <li>○ Mini burgers –beef slider, camembert, onion marmalade and</li> </ul>	<ul style="list-style-type: none"> <li>○ Mini Peppermint crisp and mascarpone tartlets in s crisp shortbread pastry shell</li> <li>○ Chocolate ganache and tiramisu mousse tart</li> <li>○ Petite Fours (any colour)</li> <li>○ Macarons (any flavour)</li> <li>○ Deconstructed milk tart–creamy milk tart custard between layers of crisp puff pastry dusted with icing sugar and flower garnish</li> <li>○ Chocolate mousse tarts with fresh flower details</li> <li>○ Baked apple tarts</li> <li>○ Mini baked cheesecake with berries</li> <li>○ Nutella and Oreo mini cheesecakes</li> <li>○ Chocolate mousse éclairs</li> <li>○ Tiramisu and coffee caramel éclairs</li> <li>○ Mini Cupcakes</li> <li>○ Mini cream cheese brownies</li> <li>○ Mini Turkish delight brownies</li> <li>○ Creamy Strawberry yoghurt tarts</li> <li>○ Lamingtons with fresh flower detail</li> <li>○ Koeksister skewers</li> <li>○ Mini salted caramel cheesecakes</li> <li>○ Honey and cream cheese mousse tarts with honey comb and flower garnish</li> </ul>
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	rocket OR chicken, feta cream, baby spinach	
	<b>Savoury items</b>	<b>Sweet items</b>
<p><b>Oh so Yum Savoury &amp; Sweet</b></p> <p>R150 per person</p> <p>Coffee, tea, fruity ice tea/ juice and water station included</p> <p>Choose 1 savoury and 1 sweet portion per person</p>	<p><b><u>Quiche options (8 portions)</u></b></p> <ul style="list-style-type: none"> <li>○ Bacon, feta &amp; spring onion</li> <li>○ Brie, onion marmalade &amp; sundried tomato</li> <li>○ Butternut, feta &amp; sundried tomato</li> <li>○ Biltong and boerenkaas with chives smoked chicken, spring onion &amp; sundried tomato</li> </ul> <p><b><u>Savoury Pancake stacks (8 portions)</u></b></p> <ul style="list-style-type: none"> <li>○ Tomato-Basil-Cream cheese</li> <li>○ Mushroom mousse, feta cream and chives</li> <li>○ Roasted red pepper, caramelized onions, cream cheese</li> <li>○ Bacon, sundried tomato and zucchini</li> <li>○ Biltong mousse &amp; chives</li> <li>○ Olive cream cheese, sundried tomato and pesto</li> <li>○ Butternut, cream cheese and pesto</li> </ul> <p><b><u>Savoury Cheese cakes (8 portions)</u></b></p> <ul style="list-style-type: none"> <li>○ Biltong &amp; Chive</li> <li>○ Sundried tomato -olive -feta</li> <li>○ Caramelized onion -butternut</li> <li>○ Smoked salmon-feta-chives with a beetroot swirl</li> <li>○ Blue cheese garnished with roasted honey pears</li> <li>○ Caramelized onion cheesecake garnished with tomato and chili jam and figs</li> <li>○ Butternut and pesto</li> </ul>	<p><b><u>Cake options (12 portions per cake)</u></b></p> <ul style="list-style-type: none"> <li>○ Turkish Delight</li> <li>○ Milk tart cake</li> <li>○ Triple chocolate</li> <li>○ Choc &amp; peanut butter</li> <li>○ Carrot</li> <li>○ Red Velvet</li> <li>○ Lemon meringue cake</li> <li>○ Tiramisu</li> <li>○ Choc mousse</li> <li>○ Vanilla mousse</li> <li>○ Berry cheesecake &amp; vanilla cake</li> <li>○ Passion fruit</li> <li>○ White choc – milky bar</li> <li>○ Caramel Popcorn</li> </ul>

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	<ul style="list-style-type: none"> <li>○ Bacon, spring onion and sweet chilli</li> <li>○ Mushroom, red onion and zucchini</li> </ul>	
<b>Add a gourmet salad R15 per person</b>	<ul style="list-style-type: none"> <li>○ Summer couscous salad</li> <li>○ Broccoli Salad with cherry tomatoes, green beans, feta, rocket and roasted baby corn</li> <li>○ Ruby Red salad (all things red salad) with poppy seed and Greek yoghurt dressing</li> <li>○ Watermelon-feta salad with fresh mint dressing</li> <li>○ Butternut, balsamic tomato, baby spinach and feta salad</li> <li>○ Litchi, Avocado, Pineapple salad with cos lettuce and sweet chili-mint sauce</li> </ul>	
	<b>Savoury items</b>	<b>Sweet items</b>
<b>Picnic</b>  R185 per person  Choose any 6 items	<ul style="list-style-type: none"> <li>○ Mini bacon &amp; spring onion quiches (other flavours avail.)</li> <li>○ Mini croissant filled with smoked chicken, feta-sundried tomato pate, pesto &amp; rocket</li> <li>○ Petite scone topped with biltong mousse and roasted cherry tomatoes</li> <li>○ Bagel filled with smoked coronation chicken &amp; baby lettuce</li> <li>○ Biltong/Chicken wrap with cream cheese; baby lettuce &amp; caramelized onion marmalade</li> <li>○ Roasted vegetable &amp; feta tartlet with onion marmalade and micro herbs</li> <li>○ Savoury3-cheese muffin filled with bacon, chive cottage cheese and sweet chilli sauce</li> </ul>	<ul style="list-style-type: none"> <li>○ Macarons –variety of flavours</li> <li>○ Brownies</li> <li>○ Meringues</li> <li>○ Koeksister on a stick</li> <li>○ Chocolate mousse tart</li> <li>○ Milk tart/ Portuguese custard tarts</li> <li>○ Lemon Meringue</li> <li>○ Tiramisu tart</li> <li>○ Cashew caramel tart</li> <li>○ Fruit skewer</li> <li>○ Cake pops</li> <li>○ Lamingtons</li> <li>○ Cupcakes</li> </ul>

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	<p><b><u>Something Healthy</u></b></p> <ul style="list-style-type: none"> <li>○ Greek whole wheat pasta salad</li> <li>○ Couscous salad</li> <li>○ Watermelon-feta-strawberry salad</li> <li>○ Butternut, sundried tomato and rocket salad with balsamic dressing</li> <li>○ Summer broccoli salad with lemon poppy seed dressing</li> <li>○ Litchi, pineapple and avocado chicken salad</li> <li>○ Roasted pear and brie salad with peanut brittle sprinkle</li> <li>○ Mexican salsa salad with tortilla crisps</li> <li>○ Thai papaya salad with pineapple &amp; coriander</li> </ul> <p><b><u>Something Meaty</u></b></p> <ul style="list-style-type: none"> <li>○ Mini craft burger with onion marmalade, rocket and cream cheese</li> <li>○ Caprese meatball skewer with cherry tomato, basil and mozzarella</li> <li>○ Tapas skewer –salami/chicken, camembert, fig, cherry tomato &amp; balsamic baby onion</li> <li>○ Spring onion, bacon and feta frittata</li> <li>○ Retro chicken skewer with feta dip</li> <li>○ Mini sausage rolls</li> <li>○ Bobotie filo parcels</li> <li>○ Creamy peppadew &amp; chive chicken tart</li> </ul>	<p><b><u>Something Crunchy</u></b></p> <ul style="list-style-type: none"> <li>○ Granola bar</li> <li>○ Old fashioned crunchy cookie</li> <li>○ Parmesan biscuits</li> <li>○ Caramelised onion biscotti</li> <li>○ Triple chocolate biscotti</li> <li>○ Red Velvet cookie</li> <li>○ Peanut butter cookie</li> <li>○ Strawberry milkshake popcorn</li> <li>○ Dark chocolate popcorn</li> <li>○ Salted caramel popcorn</li> </ul> <p><b><u>Something to drink</u></b></p> <ul style="list-style-type: none"> <li>○ Lavender &amp; Litchi spritzer</li> <li>○ Strawberry &amp; Vanilla spritzer</li> <li>○ Lemon, mint &amp; vanilla spritzer</li> <li>○ Zesty passionfruit spritzer</li> <li>○ Litchi, strawberry &amp; basil spritzer</li> <li>○ Pina colada spritzer</li> <li>○ Turkish rose &amp; berry ice tea</li> <li>○ Ginger &amp; pineapple ice tea</li> <li>○ Blueberry &amp; litchi ice tea</li> <li>○ Coconut &amp; mango lemonade</li> <li>○ Pink Lemonade</li> <li>○ Ginger beer</li> </ul>
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	<u>Mini Cakes (1 per person)</u>	<u>Cakes (20cm 12 portions per cake)</u>
<p><b>Oh so Sweet</b></p> <p>R65 per person</p> <p>Coffee, tea, fruity ice tea/ juice and water station included</p> <p>Choose 1 mini cake or cake portion per person</p>	<ul style="list-style-type: none"> <li>○ Turkish Delight mousse with Chocolate / Vanilla sponge and rose details</li> <li>○ Passion fruit curd, vanilla sponge and vanilla buttercream with white flower details</li> <li>○ Tiramisu mousse, coffee caramel and chocolate sponge with chocolate curls</li> <li>○ Red Velvet Cake with cream cheese filling</li> <li>○ Milk tart custard cake with vanilla sponge</li> <li>○ Peppermint crisp cake with dark chocolate sponge and caramel filling</li> <li>○ Carrot Cake with cream cheese filling and toasted coconut curls garnish</li> <li>○ Lemon meringue cake with vanilla sponge, lemon curd and soft toasted meringue top</li> </ul>	<ul style="list-style-type: none"> <li>○ Turkish Delight</li> <li>○ Milk tart cake</li> <li>○ Triple chocolate</li> <li>○ Choc &amp; peanut butter</li> <li>○ Carrot</li> <li>○ Red Velvet</li> <li>○ Lemon meringue cake</li> <li>○ Tiramisu</li> <li>○ Choc mousse</li> <li>○ Vanilla mousse</li> <li>○ Berry cheesecake &amp; vanilla cake</li> <li>○ Passion fruit</li> <li>○ White choc – milky bar</li> <li>○ Caramel Popcorn</li> <li>○ You are most welcome to order additional cakes at a R450.00</li> </ul>

**Please note:**

**We cater for a minimum of 12 guests.**