

COCKTAIL MENU

Minimum - 50 Guests | 1 piece of each

COCKTAIL MENU 1 | HIBISCUS N5, 300 PER PERSON

Selection of Cold Canapes

Roast Beef w/ Horseradish Cream Curried Chicken w/ Pineapple Tuna w/ Lime and Coriander Tomato & Mozzarella w/ Pesto

Selection of Hot Canapes

Chicken Brochettes w/ Capsicum Peppered Beef Meat Ball in Spicy Tomato Sauce Selection of Dip Sauces

Selection of Mini Pastries

Chocolate Profiteroles Coco Rochers Mini Fruit Tartlets Mini Mocha Gateau



COCKTAIL MENU 2 | STRELITZIA N5, 800 PER PERSON

Selection of Cold Canapes

Blue Cheese w/ Cashew & Pear Italian Salami w/ Vinaigrette Curried Chicken w/ Pineapple Shrimp w/ Shallots Mayonnaise Red and Black Lumpfish Caviar

Selection of Hot Canapes

Mini pizzas "Margherita" Seafood « Vol Au Vent » Peppered Snail Beef Suya Spicy Gizzards Selection of Dip Sauces

Selection of Mini Pastries

Chocolate Profiteroles
Coco Rochers
Mini Fruit & Jam Tartlets
Mini Chocolate Chips Brownies
Dried Fruits Financiers



COCKTAIL MENU 3 | AFRICAN LILY N6, 200 PER PERSON

Selection of Cold Canapes

Smoked Norwegian salmon
Egg Salad w/ Anchovy and coriander
Roast Beef w/ Horseradish cream
Curried Chicken w/ pineapple
Italian Salami w/ pickled onion & mustard
Shrimp w/ Cocktail Sauce

Selection of Hot Canapes

Spring Rolls
Spicy samoussas
Seekh Kebab (Lamb)
BBQ Chicken Wings
Peppered Snail
Beef Suya
Selection of Dip Sauces

Selection of Mini Pastries

Fruit Skewers with Dip Sauce Assorted Mini French Pastries



COCKTAIL MENU 4 | PROTEA N7,300 PER PERSON

Selection of Cold Canapes

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Chicken Liver Mousse
Gravlax Salmon on Dark Bread
Aubergine roll with Feta cheese & Oregano
mustard
Parma Ham w/ Melon
Prawns w/ Wasabi Mayonnaise
Smoked Salmon on Rye Bread & Dill
Vietnamese Rolls
Brie Cheese with Walnut

Selection of Hot Canapes

Tempura Style King Prawns
Breaded Ham & Gouda Cheese Skewers
Lamb Brochette with Capsicum
Chicken Satay
Mini Quiche "Lorraine"
Assorted Samoussas
Chicken, Lamb and Vegetables
Peppered Gizzards
Spicy Snails w/ Coriander
Selection of Dip Sauces

Selection of Mini Pastries

Selection of Mousses & Pudding
Mango Mousse
Peach Mousse
Banana Mousse
Strawberry Mousse
Papaya Mousse
Fruit pearls enhanced w/ Cointreau
Amarena Cherries & Custard
Rice Pudding w/ Cinnamon



FAR EAST COCKTAIL MENU | FLAMBOUYANT N10,500 PER PERSON (PRE-ORDERED 3 DAYS BEFORE FUNCTION)

All pork items can be replaced by poultry or veal

Selection of Cold Snacks

Sushi

Rice rolls with seaweed, vegetables and seafood

Nems

Bean sprouts, glass noodles, shi-take mushrooms and vegetables served in transparent rice wrapper with mint & lettuce Served with nuoc nam dip

Marinated prawns with ginger, chilli and vinegar

Spicy Lemon Grass Dip

Dimsum

Fried stuffed wonton wrappers with poultry and shrimps Steamed Wonton

Hors d'oeuvre rolls

Vegetable rolls stuffed and fried

Vietnamese Meatballs

Chicken & prawns mince enhanced with coriander & Asian spices Served with a sweet plum dip sauce

Please note all cocktails include: Peanuts, spicy popcorn, plantain chips and grissini sticks.

Thai fried fish cakes - Tod Mun pla

Cucumber Ajaad dipping sauce

Golden Money Bags – Tung Tong (Thai)

Chicken & Prawns Mince enhanced with coriander & Thai green curry paste

Stuffed Mushrooms

Mushroom heads stuffed with minced meat and barbecue sauce

Deep Fried Prawns & Vegetables Tempura style

Japanese style, served with sweet & sour dip & soya sauce

Spicy Fried Calamari Rings

With Garlic and Chilli

Beef & Chicken Satays

Peanut Butter Sauce

Deep-fried Shanghai Rolls

Spring roll wrapper Stuffed with Minced Shrimps, Pork and Water Chestnuts

From the Steam Basket

Stuffed Chicken Wings
Wings stuffed with Vegetables and Smoked Beef Sausage
Steamed Meat Buns
Stuffed with Minced Meat and Hoi Sin Sauce

Sweets

Gingered Junket
Marinated Lychees in Ginger Syrup
Chinese Custard Tarts
Rice Pudding w/ Jack Fruit Segments
Coconut Crêpes with Orange Water
Caramel Coconut flans
Bananas in Caramel & Sesame seeds



EUROPEAN COCKTAIL DELUXE MENU | FLEUR DE SEL N13,500 PER PERSON (PRE-ORDERED 3 DAYS BEFORE FUNCTION)

Selection of Cold Canapes

Duck Liver Foie Gras with Onion Marmalade
Smoked Norwegian Salmon rose with Horse Radish Cream
Prawn with Dill Mayonnaise
Salami Milano with Gherkin
Parma Ham with Papaya Pearl
Camembert with Walnut
Red & Black Lumpfish Caviar
Lobster medallion "Belle-vue"
Aumonière of Smoked Trout

Basket of Crudités & Dip Sauces

Selection of Hot Canapes

Breaded Ham and Gouda Cheese Skewers (P)
Shrimps Croquettes "Zealanders"
Seafood "Vol-au-Vent"
Breaded Chicken Wings
Battered Prawns
Mini Lamb Skewers with Sweet Capsicum
Veal "Cordon Bleu"
Spanish Tortilla with Three Capsicum
Grouper Goujonnettes
Calamari and Spinach Quiches

Selection of Dip Sauces

Tartar, Wasabi Mayonnaise, Soy, Thousand Islands, Barbecue, Cocktail & Green Sauce

Please note all cocktails include: Peanuts, spicy popcorn, plantain chips and grissini sticks.



NIGERIAN COCKTAIL MENU | JACARANDA N10,000 PER PERSON (BITES & HOT SNACKS ONLY)

Snacks and Bites

Peanuts
Plantain Chips
Cashew Nuts
Kilishi
Dambo
Garden eggs with peanut sauce

Hot Snacks

Peppered Snails
Gizzards in Chili Tomato Sauce
Spicy Chicken
Marinated Fish fingers
Beef Suya
Shrimps Akara
Spicy Goat Bites
Lamb Balango
Masa

Desserts

Assorted Cocktail Pastries Sliced Fruits