



**EMPERORS
PALACE**

THE PALACE OF DREAMS

**Cocktail Menus
2019**



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Cocktail Selection

Served between 15h00 and 18h00

Menu A - R210 per person
Selection of 3 Cold and 3 Hot

Menu B - R225 per person
Selection of 4 Cold and 4 Hot

Menu C - R245 per person
Selection 5 Cold and 5 Hot

Menu D - R255 per person
Selection 6 Cold and 6 Hot

*Please make provision for a vegetarian option

~Selection of Cold Canapés~

Pork

Vietnamese pulled pork crystal wrap with hoisin dip and grated carrot and coriander
Pickled cucumber wrapped in continental ham with whole grain mustard
Grilled bruschetta with gammon, pineapple salsa and berry glaze

Beef

Rare roast beef and mushroom duxelle tartlets
Thai beef glass noodle salad, sesame seeds, coriander leaves in a mini Asian bowl
Blue cheese and biltong pate, apple chutney and shoots in paprika herb pastry shell
Roast beef with grain mustard cream on a whole wheat crouton

Seafood

Prawn meat, tangy ranch dressing in a glass jar
Scallion pancake with fried fish, pickle slaw, pickled ginger and wasabi piped aioli
Smoked salmon on beetroot blini with horseradish cream
New Orleans prawn and mayonnaise brioche bun



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Poultry

Vietnamese chicken, glass noodle, crystal spring roll, hoisin, peanut dip
Profiterole with pulled Mexican chicken, salsa fresca, cilantro crème
Spicy chicken coriander carrot pickle crispy lemon curry tartlet shell
Coronation chicken with crispy onions

Vegetarian

Chev goat's cheese rolled black sesame chilli flakes in a potato basket
Crudités in glass jar, hummus, smoked eggplant and a pita wedge
Butternut confit feta shimeji olive cheek
Cocktail tomato and buffalo mozzarella kebabs with basil pesto

~Selection of Hot~

Pork

Ginger and soya sticky grilled pork short back ribs
Mexican pulled pork slider with refried beans, roasted tomato relish, fresh coriander on a bun
Asian soya pork belly bao, pickled ginger, pickled slaw and QP coriander mayo
Cheese griller wrapped in puff pastry on a stick

Beef

Beef meat balls on a bamboo stick served with onion BBQ dip
Beef mince dukka cigar
Beef sirloin kebabs with caramelized onions
Roast beef Sub served with onion marmalade, roasted pimentos, paprika aioli and Swiss cheese

Lamb

Lebanese mince and potato pie
Pulled Turkish lamb slider with a hummus yoghurt dressing
Mini lamb wors roll with chakalaka
Indian lamb shish kebab with raita

Chicken

Southern fried chicken tenders served with a sweet ginger soya dipping sauce
Portuguese spiced chicken Prego slider
Fried chicken salsa wings with a spicy refreshing coriander and tomato relish
Chicken, mushroom and leek puff pies



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Seafood

Activated charcoal crumbed prawn served with a dill lemon aioli
Prawn rissole
Crustless tuna and mushroom quiche
Cape creamy seafood cottage pie with a herb mash crust

Vegetarian

Grilled halloumi ribbon veg rosemary skewer
Zucchini, feta fritters, tzatziki dip
Tortellini puff with balsamic onions and feta
Butternut blue cheese croquette in couscous crumb butternut crisp

~Special Cocktail Add-on items~

Please note that these items may not be served as a standalone item but only in conjunction with the Cocktail menus

Sushi and Sashimi Stations

Option One

R65.00 per person

Selection of salmon, cucumber, avocado and pickled vegetable California rolls, fashion sandwiches and maki

Served with soya, wasabi and pickled ginger

Option Two

R85.00 per person

Selection of salmon, cucumber, avocado, crab and pickled vegetable California rolls, fashion sandwiches, sashimi and maki

Served with soya, wasabi and pickled ginger

Option Three

R115.00 per person

Selection of salmon, tuna, prawn, cucumber, avocado, crab and pickled vegetable California rolls, fashion sandwiches, sashimi, tofu pockets and maki

Served with soya, wasabi and pickled ginger



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~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R250 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R45.00 per tea break for Kosher

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Halaal and Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client