

COCKTAIL CANAPE

MENU

THE VELVET EFFECT

ALLERGENS

Vegetarian - A diet that excludes meat, poultry, and seafood, but may include dairy products and eggs.

Vegan - A diet that excludes all animal products, including meat, poultry,Seafood, dairy, eggs, and honey.

Pescatarian - A diet that includes fish and seafood but excludes other animal meats.

Gluten-Free - Avoiding foods that contain gluten, a protein found in wheat, barley, rye, and their derivatives, typically followed by individuals with celiac disease or gluten sensitivity.

Dairy Free/ Lactose Free - Avoiding dairy products or lactose-containing foods due to lactose intolerance or dairy allergies.

Shellfish Allergy- A shellfish allergy is an immune system response to proteins found in shellfish, including crustaceans like shrimp, crab, lobster, and crayfish, as well as molluscs like clams, mussels, oysters, and scallops.

Nut Allergy- a nut allergy is an immune system reaction to proteins found in tree nuts and/or peanuts. People with nut allergies must avoid all types of nuts, including almonds, walnuts, cashews, pecans, pistachios, brazil nuts, hazelnuts, and macadamia nuts. Additionally, peanuts, despite their name, are legumes and not true nuts, but they are also a common allergen for those with nut allergies.

***THIS MENU INCLUDES PLATTERS FOR CANAPÉS, GARNISH AND SERVIETTES**

THE VELVET EFFECT

CANAPÉS

BEEF

BEEF WELLINGTON

Seared Sirloin Rubbed In A Horseradish, Mustard, Grilled Mushroom Dressing Topped With Micro Greens

CONCHIGLIONI STUFFED WITH BEEF MINCE

drizzled in a Coconut Milk Tom Arabitata Sauce

CAPRESE BABY ROASTED TOMATO

Bocconcini, Marinated Olive, Grilled Pepperoni Skewer Drizzled In Chimichurri (Beef)

SQUARE BAKED POLENTA

Topped With Chived Crème Fraiche, Grilled Sesame Coated Beef Drizzled In Chilli Tomato Jam

FRAGRANT SAVOURY BOBOTIE TART

Topped with a Sweet Onion Marmalade (Beef)

SLOW ROASTED BEEF BBQ SHORT RIB

Skewered With A Garlic Roasted Potato (Beef)

CHICKEN

CRISPY ASIAN CHICKEN WONTON PARCEL

With Coriander Coconut Milk Chili Drizzle In Black Asian Soy Dressing

JAPANESE GRILLED CHICKEN

And Scallion Skewers With A Tasty Sticky Teriyaki Styled Yakitori Sauce Topped With Fresh Micro Coriander

THE VELVET EFFECT

CANAPÉS

CHICKEN

GRILLED CHICKEN SKEWER
Marinaded With A Thai Red Curry Coconut Milk Sauce
And Basil

ORANGE STICKY GLAZED GRILLED CHICKEN
Topped With Chopped Spring Onion And Crispy Onion

GRILLED GINGER, LIME AND HONEY CHICKEN
Thigh Skewer Topped With Coriander

CRISPY BBQ CHICKEN PEPPERED TEMPURA
Accompanied Basil Mayo

CRISPY CHICKEN TENDERS SKEWER
Lightly Tossed With Golden Honey Accompanied By A Zesty
Chili Mustard Dipping Sauce

CRISPY CHICKEN CAJUN CORN
And Dorito Flakes Chicken Tenders Served With Garlic Mayo

BLACK BEAN, CHICKPEA BUTTERNUT FRITTATA
Topped with Shredded Spiced Chicken

THE VELVET EFFECT

CANAPÉS

FISH

NIGIRI BALLS

Topped With Cured Beetroot Smoked Salmon, Nori, Pickled Ginger, Japanese Mayo & Black Sesame

SMOKED SALMON SERVED ON A ROASTED CORN BLINI

Crème Fraiche Pickled Ginger Cracked Black Pepper

NORI CUP

Stuffed With Sushi Rice Topped With Sesame Salmon, Avo mousse Drizzled In Siracha Mayo Sprinkled In Chopped Spring Onion

TRADITIONAL PICKLED FISH

Cube Topped With Pickled Onions Served On A Toasted Cocktail Hot Cross Bun Served On A Bed Of Bay Leaves

PEARL WHITE MACAROON

Filled With A Dill Smoked Salmon Chive goats Cheese Pate Served With A Lemon Wedge

OR

Vegeterian Option: served with Black Pepper Thyme, Fig Goats Cheese Macaron

THE VELVET EFFECT

CANAPÉS

ALL THINGS ARANCINI

GRILLED WILD MUSHROOM TRUFFLE PARMESAN
Arancini Balls, Topped With Yuzu Mayo And Sliced Baby Beetroots

CONFIT GARLIC WITH AGED PARMESAN
Arancini Balls, Served with Spiced Mayo & Parmesan Crisp Crumbs

CARAMELIZED ONION WITH CHEDDAR & GRILLED PEPPERONI
Arancini Balls, Topped with Mayo & Grilled Pepperoni

CRUMBED CREAMY MAC AND CHEESE
Arancini Balls, Topped With Herbed Mayo And Baby Flowers

ALL THINGS TARTS

CINNAMON ROASTED BUTTERNUT
Caramelised Onion Marmalade Tartlet Topped With Crispy Feta And Chimichurri

GRILLED SPINACH CARAMELISED ONION
Topped with Crispy Feta

FRAGRANT SAVOURY BOBOTIE TART
Topped With A Sweet Onion Marmalade

BABY TOMATO TART
Filled with Caramelised Onions & Topped with Feta

THE VELVET EFFECT

CANAPÉS

ALL THINGS BRUSCHETTA

MUSHROOM AND TRUFFLE OIL BRUSCHETTA
Herbed Mushroom humus Topped With Sautéed Mushrooms With Garlic, Thyme, And A Drizzle Of Truffle Oil

CLASSIC TOMATO BRUSCHETTA
Topped With Diced Sundried Tomatoes, Basil, Garlic, Olive Oil, And A Hint Of Balsamic Vinegar

SMOKED SALMON AND CREAM CHEESE BRUSCHETTA
Cream Cheese Spread, Smoked Salmon, Crisp Capers, And Fresh Dill

SLOW ROASTED SMOKED BRISKET BEEF BRUSCHETTA
Bbq Shredded Tenderloin With A Light Horseradish Coriander Cream

THINLY SLICED BEEF CARPACCIO
Served On A Toasted Bruschetta, Chutney Sprinkled With Parmesan & Truffle Sprinkle

ALL THINGS SAMOOSAS

CHICKEN
Phyllo Samosas Filled With grilled Spiced Tikka Chicken And Chutney Dipping Sauce

BEEF
Phyllo Samosas Filled With Glazed Smoked Pulled Beef Brisket and Chillie Syrup Dipping Sauce

THE VELVET EFFECT

CANAPÉS

ALL THINGS SAMOOSAS

VEG

Phyllo Samosas Filled With Grilled Spinach Corn Three Cheese Blend Chopped Spring Onion And Humus Dipping Sauce

SPANAKOPITA

Filled With Caramelised Onions, Grilled Spinach And Feta Accompanied By A Pepper Dew Tzatziki Dipping Sauce

ALL THINGS SPRING ROLLS

BEEF

Baked Phyllo Spring Roll Filled With Traditional Malay Spiced Bobotie Served With Chutney Dipping Sauce

CHICKEN

Grilled Chicken Crunchy Veg Vietnamese Spring Roll Accompanied With A Savoury Sweet Asian Dipping Sauce

VEG

Baked Phyllo Spring Roll Filled With A Fragrant Potato And chickpea Curry Served With A Coriander Cream Cheese

VEGAN

Grilled Asian Veg Vietnamese Spring Roll Accompanied With A Soy Chilli Dipping Sauce

THE VELVET EFFECT

BOWL FOOD ITEMS

BEEF

NYAMA CHOMA - NAIROBI-INSPIRED FOOD

Grilled Slow Cooked Tender Bbq Beef Brisket & Grilled Sausage Served On Fluffy Mash

SOFT BRIOCHE BUN SLIDER

Topped With Smoked Paprika Grilled Beef Pattie Topped with Cheese Blend & Creamy Coleslaw

FRAGRANT CAPE MALAY BEEF SHORTRIB CURRY

With Rice And The Necessary Accompaniments – Poppadum Shards, Tomato And Onions Salsa, Fresh Coriander And Chutney

GRILLED MOROCCAN STYLED SLICED BEEF FILLET

Served with Roasted Chickpeas, Crispy Garlic-Fried Potato Cubes, Fresh Mint, Lemon, Finely Diced Red Onion, and Chopped Coriander, Finished with a Creamy Yoghurt Dressing

SHREDDED SLOW ROASTED BEEF ASIAN DUMPLINGS

Served On A Bed Of Grilled Asian Veg Accompanied Fresh Pickled Ginger Topped With Sesame Seeds

SLOW ROASTED BEEF GLAZED BRISKET

Served on a Bed of Fluffy Duchesse Mash & Beef Cranberry Thyme Jus Drizzled in Chimichurri Oil

SLOW ROASTED BEEF BBQ SHORT RIBS

Served On A Bed Of Coleslaw And Rosemary Garlic Roasted Potato Wedges

STICKY SLOW ROASTED BBQ SHORT-RIBLETS

Served Bone In with Duchess Mashed Potato

THE VELVET EFFECT

BOWL FOOD ITEMS

CREAMY HERBED MUSHROOM CARBONARA

Topped With Grilled Beef Strips Drizzled In Truffle Oil Topped With Crispy Leeks

LAMB

SLOW ROASTED GLAZED LAMB BELLY

Served On A Bed Of Asian Veg Stir Fry Noodles Topped With Crispy Onions And Coriander Sprig

GRILLED LAMB CHOPLET, GRILLED STICKY CHICKEN WINGS

Served with Crispy Fries

LAMB STEW

Filled with Carrots, Green Beans, Courgettes Served on a Bed of Fluffy Mash

LAMB STEW

Filled with Carrots, Green Beans, Courgettes Served on a Bed of Fluffy Mash

BOA BUNS

COCKTAIL FLUFFY STEAMED BOA BUNS-ANY 1 FILLING

Filled With Pulled Slow Roasted Asian Lamb Belly Topped With Coriander

Chicken Teriyaki Bao Bun

Crispy Battered Fish Boa Bun

Sticky Honey and Soy Beef Bao Bun

Grilled Asian Veg

THE VELVET EFFECT

BOWL FOOD ITEMS

CHICKEN

GRILLED CHICKEN TURKISH APRICOT TAGINE

On A Bed Of Veg Cous Cous And Fragrant Coconut Milk Harissa Sauce

CRISPY CHICKEN BBQ TENDERS SKEWER

Lightly Drizzled With Caramel Glaze, Topped With Sea Salted Pretzel

FRAGRANT CAPE MALAY CHICKEN CURRY

With Rice And The Necessary Accompaniments – Poppadum Shards, Tomato And Onions Salsa, Fresh Coriander And Chutney

THAI GREEN CHICKEN CURRY

Tender Chicken Simmered In A Fragrant Green Curry Sauce With Coconut Milk, And Aromatic Herbs. Served With Steamed Basmati Rice

GRILLED CHICKEN PREGO PATTIE

Served On A Bed Of Crisp Lettuce Sliced Pineapple And Touch Of Tzatziki On Floury Portuguese Roll

CRUMBED CHICKEN SCHNITZEL

On AqBed Of Crunchy Red Shredded Cabbage qnd q Cheesy Mushroom Truffle Sauce Served With Roasted Garlic Baby Potato

THE VELVET EFFECT

BOWL FOOD ITEMS

CHICKEN

GRILLED TIKKA CHICKEN SKEWERS

Served With Roasted Red Peppers And Roasted Butternut Cubes Topped With Micro Herbs

GRILLED CHICKEN CEASAR SALAD

Toasted Herbed Garlic Croutes Fresh Marinated Baby Tomato Sliced Olives Drizzled In a Ceasar Salad Dressing Topped With Shavings Of Parmesan

CHICKEN AND MUSHROOM POT PIES

Topped With Flaky Puff Pastry Served With A Baby Fork

FRAGRANT MARINADED BUTTER CHICKEN

Crispy Puff Pastry Pies Topped With Coriander Sprig.

CREAMY MAC & CHEESE

Topped with Grilled Chicken Thigh Strips, & Crispy Onions

FISH

GRILLED CALAMARI TUBES

Served With Crispy Fries, Tare Tare Sauce & Fresh Lemons

CRISPY BATTERED SALT AND PEPPERED SQUID BITES

Skewered Topped With A Panzanella Salsa Filled With Cucumber Red Onion Dice Baby Tomatoes Pitted Olives Topped In A Tare Tare Sauce

THE VELVET EFFECT

BOWL FOOD ITEMS

FISH

GRILLED TUNA OR SMOKED SALMON POKE BOWLS
Sliced Radish, Avo Mousse, Roasted Edamame Beans, Cucumber Ribbons, Grated Carrots Topped With A Nori Shard, Japanese Mayo Served With A Soy Syringe

LOCALLY CAUGHT
Battered Hake And Crispy Chips Served With Tomato And Tare Tare Sauce

JAPANESE TERIYAKI GRILLED SALMON RICE BOWL
pickled radish, grilled glazed lemon & dill salmon, avo mousse served on a bed of sticky jasmine rice

VEG

GRILLED COURGETTE NOODLES
Baby Spinach, Onion Marmalade, Baby Tom & Spiced Harissa Coconut Milk Sauce

MEDITERRANEAN RATATOUILLE SPICED ROAST VEG LASAGNA
In Homemade Arrabbiata Sauce Topped With Bechamel & Cheese Served In A Crispy Tart Shell

CREAMY BASIL CHIMICHURRI PENNE PASTA
With Kalamata Olives, Roasted Cherry Tomatoes, Fresh Herbs, And Parmesan Shavings

THE VELVET EFFECT

BOWL FOOD ITEMS

V E G

GRILLED MOROCCAN STYLED SLICED OYSTER MUSHROOMS
Served with Roasted Chickpeas, Crispy Garlic-Fried Potato Cubes, Fresh Mint, Lemon, Finely Diced Red Onion, and Chopped Coriander, Finished with a Creamy Yoghurt Dressing

GRILLED COURGETTE, BUTTERNUT, SWEET POTATO & PEPPERED SKEWER
Served with Crispy Fries

VEGETARIAN EMPANADAS
Golden Pastry Pockets Filled With Spiced Lentils, Sautéed Peppers, Onions, And Olives

CONCHIGLIONI STUFFED WITH GRILLED RATATOUILLE VEG
Drizzled in a Coconut Milk Tom Arabitata Sauce

COCKTAIL BAGEL PIZZAS
Topped with Grilled Creamy Chicken Mayo
OR 3 Cheese Blend

TWICE FRIED CRISPY LOADED FRIES
Topped With A Jalapeno 3 Cheese Sauce And Sprinkling Of Crispy Onions . Additional Protein: Grilled Crispy Brisket Macon | Saucy Savoury Beef Mince

THE VELVET EFFECT

BOWL FOOD ITEMS

VEGAN

FALAFEL BUDDHA BOWL

Crispy Falafel Quinoa ball A Colorful Mix Of Fresh Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, & butternut cubes. Creamy Humus Dressing Onion Fresh Parsley And A Sprinkle Of Toasted Sesame Seed.

THE VELVET EFFECT

DESSERT CANAPÉ

COCKTAIL CRISPY CHURRO

Doughnuts Coated In Cinnamon Sugar Fresh Berries Drizzled In Chocolate Sauce

COCKTAIL AMERICAN BROWNIE

Topped With A Swirl Of Chocolate Mousse Drizzled In Caramel

COCKTAIL RED VELVET BROWNIES

Drizzled In Velvety Cream Cheese Frosting Drizzled With Berry Coulis

CHOCOLATE RASPBERRY DOME

Filled With Chocolate Mousse, Raspberry Gel Center, Chocolate Sponge - Warm Coulis Poured Over The Shell

COCKTAIL HOMEMADE TRADITIONAL SPICED MALVA PUDDING

Topped With Cinnamon Stewed Fruit Served With Vanilla Custard

COCKTAIL BERRY PAVLOVAS

Crisp Meringue Nests Filled With Vanilla Chantilly, Fresh Seasonal Berries And Coulis

MILK TART BUTTERCREAM BITES

Served On A Spiced Cinnamon Sponge Topped With Fresh Berries

KATIFI DONUT NEST

Topped With Rose Syrup Cream Cheese Drizzled In Belgium Chocolate Dusted In Gold

THE VELVET EFFECT

DESSERT CANAPÉ

CHERRY COCKTAIL BLACK FOREST CAKE

Drizzled In Cherry Simple Syrup, Whipped Cream And Chocolate Shavings

COCKTAIL CRISPY FLAT CROISSANTS

Dipped In Chocolate And Topped With Oreo Halves, Baby Marshmallows Drizzled In Mango Puree And Fresh Berries

ALL THINGS TART

POP IN THE MOUTH CRÈME PAT CUSTARD TARTLETS

Dusted Cinnamon Topped With Fresh Berries

BISCOFF BANOFFEE PIE TART

Crispy Sweet Pastry Shell Filled With Caramelised Banana Sea Salted Caramel Topped With Chantilly Cream - Served With Fresh Berries

COCKTAL GRILLED SALTED CARAMEL PEACH

Caramelised Peach Slices In Crisp Tart Shells Topped With Chantilly Cream

COCKTAIL CRÈME BRULEE CARAMEL TARTLET

Smooth Crème Pate Custard With Caramelised Sugar

COCKTAIL LEMON & LIME PIE

Topped With Italian Meringue

POP IN THE MOUTH CHOCOLATE SHELL

Filled With Chocolate Crème Pat, Drizzled In Salted Caramel And Fresh Berries

THE VELVET EFFECT

DESSERT CANAPÉ

COCKTAIL CRISPY FRIED WONTON CONE

Filled With Cinnamon Berry Crème Pate Dusted In Cocoa

COCKTAIL SPICED CARROT CAKE

Dipped In Dark Chocolate, Topped With Cardamon And Cinnamon Cream Cheese

COCKTAIL GLAZED LEMON BLONDIE

Topped With Crunchy Oats, Lemon, Brown Sugar Crumble Candied Lemon Twirl

DUO OF GLAZED COCKTAIL DOUGHNUT POPS SKEWER

-BISCOFF

-LEMON

MINI MANGO LASSI CHEESECAKE JARS

Mango & yoghurt cheesecake swirl in mini cups, spiced biscuit crumb base.

MACAROONS

Chocolate Or Vanilla Macaroons – Filled With Below Flavouring Option *(Any 1 Flavour Is 1 Canapé Option)*

BUBBLE-GUM

COTTON CANDY

LIQUORICE

TURKISH DELIGHT

PASSION FRUIT

COFFEE

ORANGE

THE VELVET EFFECT

DESSERT CANAPÉ

ALL THINGS CHEESECAKE

CARAMEL CHEESECAKE

Cocktail Salted Caramel Baked Cheese Cake Drizzled In Berry Coulis And Fresh Berries

CRÈME BRULEE CHEESECAKE

Cocktail Baked Cheese Cake Crème Brulee Drizzled In Berry Coulis And Fresh Berries

CHOCOLATE CHEESECAKE

Cocktail Baked Chocolate Cheese Cake Drizzled In Berry Coulis Topped With Bar One Pieces, Fresh Berries And Colourful Edible Flowers

BERRY CHEESECAKE

Cocktail Berry Caramel Baked Cheese Cake Topped With A Berry Coulis Gel Layer, Fresh Berries

PASSION FRUIT BAKED CHEESECAKE

Drizzled In Passion Fruit Pulp And Fresh Berries

ALL THINGS ECLAIRS

Cocktail eclairs topped with chocolate & filled with crème patissiere (any 1 x filling)

COOKIES & CREAM

BISCOFF

CHOCOLATE

TANGY LEMON & LIME CURD

BERRY

THE VELVET EFFECT

DESSERT CANAPÉ

VEGAN

VEGAN MANGO COCONUT CHIA PUDDING
Topped With Mango Cubes, Toasted Coconut And Fresh Berries

VEGAN CHOCOLATE BANANA NO BAKE BROWNIE
Topped With Whipped Coconut Cream, Banana Chip And Caramelised Banana Slices With Fresh Berries

VEGAN CHOCOLATE BROWNIE
Drizzled In Chocolate Sauce And Dusted In Cocoa With Fresh Berries

PHYLLO PASTRY CUPS
Filled with Roasted Nutmeg, Cinnamon, All Spice Pumpkin Pie Filling
Topped with Whipped Coconut Cream

CHOCOLATE TAHINI TRUFFLES
Creamy, Sesame-Based Truffles Rolled in Cocoa

THE VELVET EFFECT

PRICE LIST

5 CANAPÉS ONLY
5 savoury canapés
R250 (per person)
Incl VAT · chefs included · R217.39 ex VAT

7 CANAPÉS ONLY
7 savoury canapés
R290 (per person)
Incl VAT · chefs included · R252.17 ex VAT

9 CANAPÉS ONLY
9 savoury canapés
R330 (per person)
Incl VAT · chefs included · R286.96 ex VAT

6 CANAPÉS + 3 BOWL FOOD
6 canapés + 3 bowl food stations
R600 (per person)
Incl VAT · chefs included · R521.74 ex VAT

8 CANAPÉS + 5 BOWL FOOD
8 canapés + 5 bowl food stations
R640 (per person)
Incl VAT · chefs included · R556.52 ex VAT

10 CANAPÉS + 7 BOWL FOOD
10 canapés + 7 bowl food stations
R690 (per person)
Incl VAT · chefs included · R600 ex VAT

ADDITIONAL REQUIREMENTS

A buffet table large enough for your guest count
Serving staff for the buffet, and clearing staff for the event

Menu choices reach us 14 days before the event
Minimum 50 guests per event

Every price includes VAT. Transport, waiters, hiring and kitchen equipment are quoted separately.

T&Cs

PORTION COUNT PER PERSON

Canapés: 2.5 per person per item selected, dessert canapés included
Bowl food: 2 bowls per person per item selected

PRICE FOR EXTRA

Extra canapé item: R40 per person, incl VAT (R34.78 ex VAT)
Extra bowl food item: R50 per person, incl VAT (R43.48 ex VAT)

Menu choices reach us 14 days before the event
Minimum 50 guests per event

INCLUSIVE

Food, our chefs, platters, garnish, branded serviettes, serving tongs, buffet heights and stands, bush babies and accompanying pots.

EXCLUSIVE

Transport, waiters and service staff, hiring (crockery, cutlery, glassware, furniture) and kitchen equipment are quoted separately.

Prices include VAT and are valid for 2026. A quote confirms the price for your date.