

# HIGH TEA BUFFET

We custom design our High-tea Events to the Specs of our cliental, we recommend selection 10-15 items for your High-Tea Buffet of which we will quote accordingly. Colours & themes can be incorporated as well as branding company logos, birthday messages and Hiring of crockery cutlery décor is an option Charged at an additional expense. We offer Coffee/Tea station if required, and our trained Chefs will be there to set up your event prior to guests arriving. Email us your option selection and any additional info to be quoted.

1. Mini red velvet cup cakes.
2. New York style baked cheesecake.
3. Cocktail lemon meringue tarts.
4. Chocolate cake pops.
5. Assorted decadent cocktail French Macaroons.
6. Cocktail croissants filled with delicious vanilla lemon mascarpone & mixed berries.
7. Cocktail English scones with cream and homemade strawberry jam.
8. Florentine squares.
9. Seasonal Fruit Skewers.
10. Delicious cocktail crumpets generously spread with Nutella & fresh strawberries.
11. Spinach & feta quiches.
12. Red pepper & goat's cheese tartlets.
13. Tuna mayonnaise & fresh rocket served on a French baguette.
14. Smoked salmon & cream cheese on mini open bagels.
15. Freshly baked decorated gourmet muffins.
16. Fruit Cocktail triple cups.
17. Amarula and Almond Cake chocolate cake.
18. Cocktail Bar-one brownies.
19. Cocktail croissants filled with delicious vanilla lemon mascarpone & mixed berries.
20. Spinach & feta quiche Red pepper & goat's cheese quiche.
21. Tuna mayonnaise & fresh rocket served on a French baguette.
22. Smoked salmon & cream cheese on mini open bagels.
23. Cheese & cold meat platter.
24. Sinful buns (white chocolate cinnamon rolls).
25. Millionaire shortbread squares.
26. Mini vanilla and strawberry cupcakes.
27. Apple-crumble tartlets.
28. Filled croissants with Brie cheese, sundried tomato and fresh basil.
29. Roast chicken, Red peppers and parmesan quiche.
30. Smoked salmon fish cakes topped with sweet corn salsa.
31. Savoury scones Smoked chicken, avocado and peppadew.
32. Toasted brochettes with Roast beef, sundried tomato, wild rocket and caramelized onion.
33. Cheese platter with dried fruits preserves and mixed cashew nuts.
34. Cocktail Thai salmon fishcakes topped with crème fraiche, smoked salmon and dill.
35. Basil pesto and parmesan pinwheels.
36. Mini croissants filled with smoked chicken and avocado.
37. Cocktail bagels – filled with pastrami, pickles, red onion.
38. Low GI picnic sandwiches – Cucumber & cream cheese/honey mustard chicken/smoked salmon.
39. Phyllo quiche – sundried tomato, feta and basil.
40. Camembert & fig parcels.
41. Lemon cream cheese and passion fruit tart.
42. Savoury Sundried tomato, feta and basil muffins.
43. Smoked salmon, cream cheese and dill quiches.
44. Profiteroles filled with chocolate mousse.
45. Danish pasty cheese squares.
46. Mini croissants filled with strawberries and mascarpone cream.
47. Savoury cheese scones with cream cheese and Salmon roses.
48. Cocktail Bar one cheese cakes.
49. Orange and citrus mini loaves with cream cheese frosting.
50. Blueberry and almond mini loaves with Chantilly cream and berry couli.
51. Decadent Strawberry milkshake dessert cups.
52. Black forest cake squares with fresh red cherries.
53. Dark chocolate Gateaux roulade with almond flakes and chocolate curls.
54. Bagel chips with salmon and cream cheese board.
55. Gluten free cheese cake.
56. Crème Brule pots.
57. Pear and almond frangipane tarts.
58. Seasonal berry and French custard tarts.
59. Selection of cakes from our Cake list.

## ORDER FORM

Name:

Surname:

Contact:

Email:

Menu:

City:

### TERMS AND CONDITIONS :

DELIVERY PRICES DEPENDING ON DISTANCE  
PRICES MAY CHANGE DURING THE YEAR DUE TO PRICE INCREASES  
ALL FOOD IS MADE FRESH AND ON THE DAY.  
ALL ITEMS SUBJECT TO AVAILABILITY  
ITEMS AVAILABLE WITH IN A 24HOUR NOTICE PERIOD  
ALLERGY NOTICE ( PRODUCED IN A FACTORY THAT CONTAINS TRACES OF WHEAT GLUTEN SOY EGG SHELLFISH PEANUTS AND DAIRY)

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**Chef knows best**  
DON'T COOK JUST BOOK