



# The Catering Menu

*Salt* Restaurant

## NON VEG

Samosas (Beef or Chicken)	2,300 pp
Chicken Spring Rolls	2,500 pp
Delicately Spiced Sausage Roll (Beef with Apple and/or cranberries wrapped in home-made puff pastry)	5,000 pp
Mini Chicken Pizza	3,500 pp
Homemade Chicken Bites (Breaded or Buffalo Breaded)	3,500 pp
Burrito Bites (mini burritos stuffed with chicken, cheese and toppings)	4,000 pp
Mini Beef Fillet Greek Pita	5,500 pp
Mini Open Fillet Sandwiches with Caramelized onions & Horseradish	5,000 pp
Mini Handmade Burgers on Homemade Burger Buns	4,500 pp
Ciabatta topped with Creamy Chicken Curry Mayonnaise	4,000 pp
Lemon Marinated Chicken Skewers with a Yogurt & Mint Dip	3,500 pp
Marinated Beef Skewers with a Sweet Chilli Dip	3,500 pp
Tandoori Chicken Wraps served with Kachumbari & Mango Mayonnaise	3,500 pp
Spicy Chicken Wings	3,500 pp
Chicken Lollipops	3,500 pp

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## NON VEG - Sea Food

Fish Goujons with Homemade Tartar Sauce	4,500 pp
Fried Calamari with Homemade Tartar Dipping Sauce	3,500 pp
Tuna Crostini	4,500 pp
Calamari Rings wrapped in Bacon & Served with a Spicy Dipping Sauce	4,000 pp
Prawns with Dill Mayonnaise salad served on Chinese soup spoons	4,000 pp
Smoked Salmon on fresh brown bread	4,500 pp

Salt would be happy to custom create any platters you would like for your event



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## VEGETARIAN ITEMS

Vegetarian Samosa	2,000 pp
Vegetarian Spring Roll	2,200 pp
Vegetarian Burrito Bites	3,500 pp
Homemade Bruschetta	2,000 pp
Puff Pastry Rolls stuffed with Homemade Ricotta & Spinach	3,000 pp
Mozzarella Balls served with Homemade Marinara Dipping Sauce	3,000 pp
Vietnamese rice paper summer rolls served with a spicy coriander, ginger & chili sauce (VEGAN)	4,500 pp
Mini Taco Cups filled with spicy guacamole & Salsa (VEGAN)	1,500 pp
Devilled Eggs - So retro but still Yummy	1,500 pp
Guacamole devilled Eggs - as above with a Mexican twist	2,000 pp
Quiche - Variety of fillings from classic Quiche Lorraine to Blue cheese and Broccoli - Vegetarian or not these are packed with cheese & cream and all sorts of Goodies	4,500 pp
Avocado, roasted veg and kachumbari wraps (VEGAN)	3,500 pp
Cheddar, Avocado and kachumbari wraps	3,500 pp
Toasted Ciabatta topped with roast tomatoes, feta cheese & basil	3,000 pp
Mini Watermelon, Feta & Black Olive Salads	3,000 pp
Vegan Falafel with minted yogurt or ginger chilli sauce	3,000 pp
Mini Frittata	3,000 pp
Cheese puff pastry sticks made with melt in the mouth buttery puff pasrty & served with our fabulous homemade garlic cream cheese - a thing of beauty	4,500 pp
Homemade pita chips served with guacamole, sour cream and crudites	3,000 pp

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### Afternoon Tea Items (but can be used for other events)

Fresh baked fruit scones topped with our homemade berry conserves and whipped cream - Always a winner!	4,000 pp
Apple Scones - a favorite in the restaurant	4,000 pp
Sundried Tomato & Parmesan scones topped with butter & cheddar cheese	4,000 pp
Smoked Salmon Sandwiches	5,000 pp
Cucumber Sandwiches	2,500 pp
Egg Mayonnaise Sandwiches	2,500 pp
Tuna Mayonnaise Sandwiches	2,500 pp
Avocado & Bacon on mini Toasts	5,000 pp

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## Dessert Items

Banana & Pecan Bread , Whole	50,000
Carrot cake with cream cheese frosting - Whole cake	70,000
Orange Syrup Cake - Whole cake	75,000
Coffee & Walnut Cake - Whole cake	75,000
Chocolate Fudge Cake - Whole cake	110,000
Salted Chocolate Tart - Whole	150,000
Pecan Pie	140,000
Date & Nut Chewy Bars	4,000 pp
Flapjacks	4,000 pp
Double Chocolate Chip or Peanut Butter or Chocolate Chip Cookies	2,500 pp
Chelsea Buns or Cinnamon Rolls	5,000 pp
Meringues with fresh berries & whipped cream	3,500 pp
Zanzibar spiced rich dark chocolate pots	5,000 pp
Mojito cheesecake shots	5,000 pp
Mini Chocolate Brownies	5,000 pp
White chocolate & Raspberry blondies	4,500 pp
Red Velvet mini cupcakes	4,000 pp
Individual Chocolate Fudge Cake	5,000 pp
Chocolate Eclairs	5,500 pp