**MTG COCKTAIL MENU (A)**

TIME: 7 PM

VENUE: Sky Walker.

COLD CANAPES:

1. Hummus with lavash .

Lebanese delicacy made from chickpea paste, lemon juice garlic, olive oil and tahini (sesame paste) served with lavash (thin crust bread)

1. Beef tartare on sour dough basket

Hand cut beef tenderloin tossed with chopped gherkins, shallots, capers, parsley, Worcestershire sauce, mustard, lemon juice

HOT CANAPES:

1. Herb crusted Lamb chops on potato basket. (7 Racks)

Lamb loin chops marinated with rosemary, garlic and olive oil

1. Shrimp torpedo (50)

Shrimp skewered in torpedo shaped with bread crumbs and deep-fried skewered with chili sauce.

1. Vietnamese pork skewer with teriyaki glace (50)

Ground pork marinated with ginger garlic paste, cilantro and hoisin sauce and skewer on lemon grass served with teriyaki.

1. Greek spanakopita with garlic aioli. (50)

Feta cheese (salt cured cheese) and spinach mixture filled into filo sheets and baked served with garlic mint.

DESSERTS.

4 kind’s mini pastries as per executive pastry chef

 Coin fruit skewers with vanilla glace.

(Water melon, mango, pineapple, straw berry)

.Assorted Praline’s and chocolate from pastry chef Simone