

VENTURESCAPES EVENTS

PICNIC BOX LUNCH MENU

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PICNIC MENU #1

TO NIBBLE ON

Beef Biltong Slices Dried Pineapple Rings Peri-Peri Cashew Nuts Seasonal Root Vegetable Crisps

LUNCHEON

Fresh Wrap of Harissa Grilled Chicken, Roasted Butternut & Aubergine, Cilantro Yoghurt, Cranberry Jewels, Ruby Slaw and Tender Young Salad Greens

Seeded Health Roll, loaded with Mature Cheddar Cheese, Homemade Balsamic Onion Marmalade, Dill Pickles, Wholegrain Mustard, Aioli & Rocket

Rustic Salad of Rocket, Boutique Baby Leaves, Bulghur Wheat, Red Quinoa, Chopped Dates, Crunchy Cucumber Crescents, Mixed Heirloom Tomatoes, Scallion Slivers, Pomegranate Arils and Toasted Sunflower Seeds

SOMETHING SWEET

Trio of Sweet Treats | Mini Belgian Dark Chocolate Brownie, Locally Lekker Koeksister and an Artisan Nougat Twist

CHEESE COURSE

Mini Camembert with Cape Fig Preserve, Fresh Little Bunch of Grapes & Savoury Crackers

All packaged in our natural craft gift boxes with custom-designed labelling. All dietaries will be individually catered for.



PICNIC MENU #2

TO NIBBLE ON

Kudu Droewors Bites Local Dried Fruit Mix Sea Salt & Rosemary Hand-Cut Potato Crisps Rosemary Roasted Exotic Nuts

LUNCHEON

Roasted Zucchini, Asparagus, Artichoke & Basil Pesto Quiche

Baguette loaded with Rare Roast Beef Sirloin, Chimichurri, Homemade Aioli, Red Onion Slivers, Sliced Rosa Tomatoes and Peppery Rocket Leaves

Rustic Salad of Roasted Butternut, Sweet Potato, Red Quinoa, Scallions, Dried Cranberry Rubies, Boutique Baby Leaves, Danish Feta & Dukkha

SOMETHING SWEET

Peppermint Crisp Pudding, Caramel and Belgian Dark Chocolate Brownie Trifle Wine Gums

CHEESE COURSE

Duo of Ripe Camembert and Mature Cheddar Cheese, served with Cape Gooseberry Preserve and Savoury Crackers

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