

Canapés



Chef Jes
FROM HEART TO PLATE

Menus



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The Farmers Daughter

CLASSICS

Favorites



TOMATO & BASIL PESTO BRUSCHETTA

*Toasted Baguette topped with basil & tomato's,
drizzled with Olive Oil*

SMOKED ROAST BEEF YORKIES

*Mini Yorkshire pudding topped with Smoked Rare
Roast Beef, Red Wine Demi Glace & Horseradish*

SPINACH & FETA FILO TARTLETS

*Spinach & Feta baked in Filo Tartlets topped with
Roasted Red Peppers, Creme Fraiche & Walnuts*

SMOKED SALMON TARTINES

*Smoked Salmon on seed Loaf with Lemon-Chive
whipped Butter & topped with Red Onion Caper Relish*

ROAST BEET & GOATS CHEESE SALAD CUPS

*Roast Beets, Goats Cheese Shoestring, Granny Smith
Apples, Greens topped with Mixed Nut Praline*

SIGNATURE

Bites



HONEY-GARLIC CHICKEN WAFFLE WITH BLUE CHEESE

Crispy Honey-Garlic Chicken topped on a Waffle with Blue Cheese Sauce & Chives

BBQ BEEF & CHEDDAR SLIDERS

Mini Juicy Beef Patty, Topped with Cheddar, Pickles, BBQ Sauce & Burger Buddies

FALAFEL & AUBERGINE SLIDERS

Served with Minty Tzatziki

SHREDDED CHICKEN & JALAPENO TOASTADA

Shredded Chicken Breast, Refried Beans, Pic De Galle, Avocado & Cilantro-Lime Sour Cream, Jalapeno

PORCINI, TRUFFLE MOZZARELLA ARANINI

*Arborai Rice, White Wine, Mushrooms, Mozzarella,
Parmesan & Truffle Balls, Deep Fried served with
Lemon Aioli*

RICOTTA & HONEY FILO CIGARS

Sprinkled with crushed peanuts

MINI BUTTER CHICKEN BUNNY CHOW

Topped with Carrot & Mint Slaw

BUFFALO CHICKEN & CHEDDAR WONTON CUPS

Topped with Guacamole

CORONATION CHICKEN DOUGHNUTS

*Fried Doughnuts stuffed with Coronation Chicken,
Pickled Sultanas & Flaked Toasted Almonds*

BEEF CAPACCIO CROSTINI WITH PARMESAN

TRUFFLE FRIES

*Beef Capaccio on Crostini with Lemon Aioli topped
with Parmesan Truffle Fries*

FUSION

Favorites



SPICY KOREAN CHICKEN BOA

Served with Pickled Cucumber, Asain Slaw & Sesame Mayo

CRISPY RAINBOW VEGETABLE SPRING ROLL

Served Sweet Chilli & Ginger Dipping Sauce

GRILLED BEEF KUSHIYAKI SKEWERS

Grilled Beef Fillet & Green Onion Glazed with Sweet-Soy

VEGAN SUSHI ROLLS

Seasonal Sushi Maki, Pickled Ginger, Wasabi & soy

THAI CHICKEN SATAY

Grilled Chicken Satay with a Spicy Dipping Sauce

VIETNAMESE LEMON-GRASS CHICKEN BALLS

With a Nam Prik Pla Sauce

HARVEST

Tables



BRUNCH

*Freshly Pressed Juice
Artisan Bread & Preserves
Selection of Patisserie
Signature Egg Dish
Selection of Quiches
Bagel Bar
Cheese Board SQ
Cold Cuts SQ
Selection of Canapés*

ALFRESCO

*Artisan Breads & Spreads
Selection of Salads
Selection of Antipasta Plates
Cheese Board SQ
Cold Cuts SQ
Grilled Meat SQ*

PIZZERA

*Artisan Woodfired Pizza
Choice of 3 Salads*

MINIMUM 20 PAX

*Price will be sent based on
Taylor Designed Table Menu*



GENERAL Information



WE CATER OUTSIDE EVENTS

20-200 People. We can be flexible with smaller or bigger events but there will be an additional cost for any logistical challenges

NO OUTSIDE FOOD

We have our own suppliers that we trust & own standards of presentation

TRANSPORT COSTS ARE EXCLUDES FROM THE MENU COSTS

We work on \$1/ km & is calculated as a return trip to The Farmers Daughter

TABLE SET UP

Tables need to be provided, Farmer's Daughter will provide platters and boards

A KITCHEN SPACE NEEDS TO BE PROVIDED WITH WORK SURFACE

We will leave the kitchen as we found it

WAITRONS

We have in House trained Waiter's, allow us to serve you. \$30 per waiter

HOW TO Book?



HOW TO PROVISIONALLY BOOK

To confirm your date a 50% deposit is required based on your quotation

Face to face meeting with the venue, event planner & host has been conducted to manage expectations & responsibilities

HOW TO CONFIRM

A confirmation form will be sent to you once the deposit has been received

FINAL PAYMENT

Total numbers should be in 2 weeks before the date of the event & a final invoice will be sent. Please include any additional supporting staff as drivers, media, entertainment, etc

CANCELATIONS

30% of the quotation will be kept towards the time spent on the event

SERVICE Provided

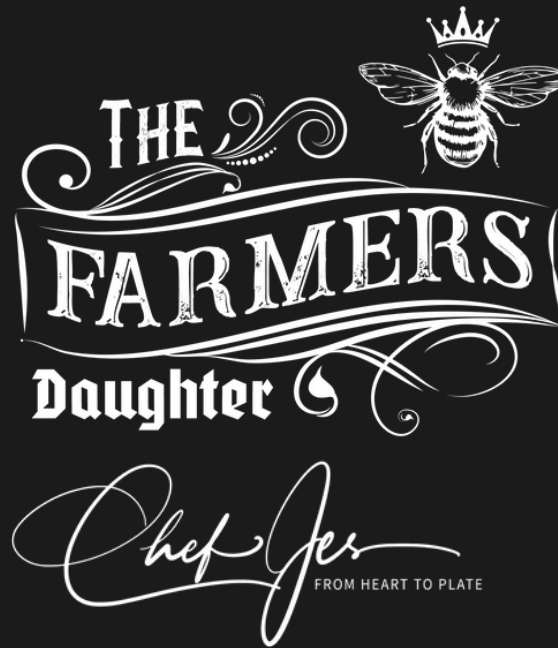


INCLUDED

Kitchen Staff
Leaving Kitchen the way we found it
Salt & Pepper
Buffet Display
All required heating & serving equipment for Buffet table
Washing the dishes
Canapes Boards
Cutting the cake

EXCLUDED

Cake plates & forks
Cutlery & Crockery
All tables & chairs
Table cloths for guests tables
Serviettes
Glasses
Accessories
Candles
Flowers & vases
Cleaning of venue besides the kitchen
Waiterons



Thank you for your continued support!

