



Adelina urban country cocktail package - Cocktail

Adelina urban country cocktail package (sample menu)

A contemporary dinner menu done cocktail-style! Stationary grazing

Scrumptious hot & cold circulated bites, interactive chef station and charming

Sweet tables. A celebratory way to eat!

Stationary grazing

Artisan cheeses + cured meats | pickled vegetables | grainy mustard | house made

Dips | roasted olives with orange rind, chilies + rosemary | fresh baguette + crostini

Circulated

Chilled cucumber + avocado soup sip | fresh cilantro + lime | served in espresso cup

Fennel + chorizo 'salad' on grilled baguette

Caramelized fennel arancini | smoked tomato chutney | shaved radish

Chef station

Slow braised beef on house made buns with 'condiment bar'

Crispy leeks | sweet chilli catsup | horseradish aioli | chimichurri sauce | tangy slaw

Veggie option – pulled oyster mushrooms

Served with roasted potato wedges

Grill station | duo of satays

Grilled chicken kabobs | greek yoghurt marinade | oregano + mint
South african 'sosaties' | marinated + grilled beef sirloin | apricot + fresh bay leaf
Served with tangy carrot + cabbage coleslaw
Served with nat's seed breads + whipped butters

Sweetness

Dark chocolate + cardamom brownies | ganache + maldon salt
Fresh fruit + berry platters
Mini mascarpone cheesecake | strawberry + white balsamic compote

Late night snack station

Grilled cheese bar | assorted cheeses + breads
Bar munchies in mini