



PATISSERIE

Pâtisserie de Paris

RESTAURANT

BAKERY

Cocktail Menu

R195 - R350 per head (depending on menu selection)

Minimum 6 persons ~ 48hrs notice

Select any 6 items from the list, either savoury or sweet
or a combination of both

SAVOURY:

Tarte à L'oignon Provençale (Onion Tart with Olives, Anchovies on Puff Pastry from the south of France)

Filled Mini Croissants (Gypsy Ham, Cheese, Roast Chicken, Egg Mayo, Salami) with Lettuce, Tomato etc.

Antipasto Meat Platter (local meats or Spanish Serrano Ham, Italian Salami, Mortadella etc.)

Sourdough Toasted Crostini with Basil Pesto or Olive Tapenade or Sun-dried Tomato Pesto

Mini Quiches ~ Quiche Lorraine, Spinach & Feta, Vegetarian, Cheese Trio

Beef Skewered Cocktail Kebabs Grilled in a BBQ or Chili Sauce

Salmon Trout / Cream Cheese / Dill / Capers on Mini Flapjacks

In-house Made Cocktail Sausage Rolls (Pork, Beef or Lamb)

Vol au Vents with Creamed Mushroom or Creamed Chicken

Blue Cheese Mousse and Cucumber Cups or Wafers

Cream Cheese Dip and Raw Vegetables (Crudités)

Asparagus Rolled in Spanish Ham (Jambon Cru)

Phyllo Pastry Parcels (Spinach & Feta / Cheese)

Cocktail Meat Balls (spicy or Tomato drizzle)

Grilled Spiced Chicken Strips on a Skewer

Spanakopita (Spinach & Feta) Triangles

Mini Samosas (Chicken, Beef or Veg)



9 Mackay Avenue, Blairgowrie, Johannesburg

011 326 0913 or 079 502 9369



Cocktail Menu

SAVOURY (continued):



Fish Bites

Prawn Pops

Cheese Puff Turnovers

Mini Cocktail Ribs in BBQ Sauce

Allumettes au Fromage (Cheese Straws)

Gougères (Savoury Choux Pastry with Cheese)

Pâtisserie's Liver Paté on Crackers or Mini Pita

Boulette de Viande (Meat Balls), Beef or Chicken

Green Melon or Cantaloupe Rolled in Serrano Ham

Crudités et Dip Vert (Vegetable Strips and a Green Dip Sauce)

Crostini à la Ricotta (Toasted Baguette Slices with Soft Cheese)

Avo Cream Cheese, Peppadew and Microgreens on Cracker / Wafer



SWEET: All presented in cocktail size or finger food bite-size

Profiteroles (filled with Crème; Pistachio, Vanilla, Chocolate, Crème Chantilly, Caramel)

Cold Pastries (Salted Caramel Truffles, Cream Puffs, Chocolate Coated Cream Puffs etc.)

Mini Fridge Cheese Cake (Strawberry, Blueberry or Chocolate)

Mini Fruit Tartlets (Vanilla Pastry Crème and Fresh Fruit)

Mini Chocolate Eclairs (or Caramel or Vanilla Crème)

Mini Meringue Pavlova & Fruit / Cream Filling

Mini Lemon Meringues with Swiss Meringue

French Macarons (all flavours and colours)

Chocolate Brownies (plain or Almond Nut)

Mini Apple Tartlets or Apple Pie Squares

Fresh Sliced Fruit in Season ~ Platter

Mini Custard Slice (Mille Meuille)

Mini Chocolate Ganache Tartlets

Mini Pecan Nut Tartlets



If there is anything you require that is not on the menu, please speak to us.

Open Mon to Fri: 07h00-16h00 ~ Sat & Sun: 07h00-14h00

www.patisseriedeparis.co.za

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