PLATTER MENU

Giovanni's DELI

FRENCH MEDALLION PLATTER — R1050
Medallions of French baguette topped with smoked salmon, seared beef carpaccio & mozzerella caprese. Other toppings available on request.

CLOSED SANDWICH PLATTER — R850
A selection of artisanal breads and rolls with assorted cold meats, cheeses & veggie fillings cut into small wedges for easy picking.
Ham is normally included unless otherwise instructed.

ITALIAN OPEN SANDWICH PLATTER — R850
Open ciabatta bread topped with beef carpaccio, fried brinjal with pecorino cheese, provolone with tapenade & Italian mortadella. *Other toppings available on request.*

ASSORTED SAVOURY PLATTER — R950
Consisting of 20 of each mini pizzas, quiches and spanakopita triangles. Choice of meat or vegetarian fillings.

CHICKEN LIMONE PLATTER — R950
Fresh chicken medallions marinated in olive oil, lemon juice & fresh herbs and grilled to perfection. Served on wild rocket.

COMBO CHICKEN PLATTER — R950
Bite-size pieces of sweet chilli, Thai plum and Genovese chicken served with a mustard and mayo dip.
Nuggets inserted with toothpicks for easy eating.

GREEK MEZEDES PLATTER — R950
Individual tubs of taramasalata, tzatziki, hummus, brinjal dip, peppadew dip, feta & herb dip with dolmades & Kalamata olives. Served with wedges of pita bread.

MEDITERRANEAN TAPAS PLATTER — R980
Individual tubs of pickled calamari, chorizo, artichokes, olives, olive tapenade, taramasalata, tzatziki, brinjal dip, marinated mushrooms & pickled peppers. Served with wedges of pita bread.

SMOKED SALMON PLATTER — R1200
Sliced smoked salmon garnished with sliced onion, capers, fresh dill, lemon wedges & black pepper. Accompanied with sliced rye bread on the side.

SMOKED SALMON ON RYE — R1200
Sliced smoked salmon and cream cheese on rye bread, cut into bite-size pieces. Garnished with fresh dill, thinly sliced onion, capers and lemon wedges.

DELUXE CHEESE PLATTER — R1450
A selection of local & imported cheeses. Garnished with fresh fruit and water crackers. *Ample for up to 15 people.*

ITALIAN ANTIPASTI — R1990
Italian Parma ham, mortadella, selection of salami, coppa and beef carpaccio. Garnished with olives, roasted peppers, artichokes and shaved parmesan.

NEW YORKER PLATTER — R1295
A delicious selection of hickory smoked ham, pastrami, turkey or chicken breast, rare roast beef & emmental cheese. Garnished with gherkins, olives and peppadews.

CHICKEN SCHNITZEL FINGERS — R950
Tender strips of chicken fillet crumbed and pan-fried and served with a sweet chilli mayonnaise. Available in plain, smoky peri-peri or a combination of both.

CARPACCIO ROSETTE PLATTER — R1595
Rosettes of rare beef with Reggiano parmesan cheese, extra virgin olive oil, cracked pepper and rocket leaves.

CAPRESE PLATTER — R890
Sliced mozzerella loaf interleaved with fresh tomato, basil, olive oil and cracked pepper.
•Add R300 for Fior di Latte.

VEGAN PLATTER — R980
Roast peppers, artichokes, grilled brinjal with dukkah & tahini dressing, falafels, dolmades, hummus, brinjal dip, baby carrots, cherry tomatoes, caperberries, olives, cornichons and pita wedges.

BEEF FILLET FIORENTINA — R2250
Beef fillet medallions marinated in olive oil, fresh thyme & cracked pepper. Grilled medium to rare and served on a bed of rocket leaves and sprinkled with Maldon salt.

GOURMET SEAFOOD PLATTER — R2450
Fresh Norwegian salmon and kingklip cut into bite-size pieces, marinated and grilled to perfection, garlic and ginger prawns and prawn cocktail perfectly garnished.

CLASSIC SWEET PLATTER — R880
Greek shortbread, honey biscuits, almond biscotti and homemade biscuits with nuts and Ferrero Rocher.
This platter is ample for 15 people.

SUMMER FRUIT TRAY — R750
Freshly sliced summer fruits attractively displayed and garnished with fresh berries.
Available in summer only.

GOURMET CHEESE PLATTER — R2250
A selection of the finest imported cheeses available. Garnished with fresh fruit and water crackers.
Ample for up to 15 people.

ALL OUR PLATTERS ARE FULLY GARNISHED, ATTRACTIVE AND READY TO SERVE.

PLATTERS FEED APPROX 8-10 PEOPLE UNLESS OTHERWISE SPECIFIED.

PLEASE CONFIRM ORDERS 2 DAYS IN ADVANCE AND PLACE ORDER WITH MANAGER ON DUTY.

PLEASE SPECIFY ACCURATE TIME OF COLLECTION, AS WE PREPARE YOUR ORDER JUST PRIOR TO COLLECTION.

•YOU ARE MORE THAN WELCOME TO BRING YOUR OWN PLATTERS FOR US TO USE • PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

103 Main Road, Greenpoint, Cape Town, 8005 | 021-434-6893 | giodeli@iafrica.com