



Breakfast and Tea Time Finger Food Menu Options 2026

Assemble your own menu from the options below:

Price Range:

2 items per person @ N\$60

3 items per person @ N\$90

4 items per person @ N\$120

5 items per person @ N\$150

6 items per person @ N\$180

****Excluding VAT**

Options to choose from (note that of each option there will be 1 piece per person unless a stack on a stick for example. If it's a dip, there will be a bowl of dip per platter where applicable):

Muffins and Savoury Scones:

Cinnamon Banana Muffins with Nutella Spread

Honey, Nut and Bran Muffins with Selection of Homemade Jams, Grated Cheese and Farm Butter

Spinach and Feta Muffins with Black Olive Spread

Sweetcorn and Cheddar Scones with Parsley Butter

Vanilla Choc Chip Muffins with Dark Chocolate Spread

Biltong and Cheddar Scones with Sun Dried Tomato Butter

Cappuccino Muffins with White Chocolate Spread

Ham, Cheese and Mushroom Savoury Scones with Paprika-Herb Butter

Mixed Berry Muffins with Cream Cheese Spread

Sweet Treats:

Lemony Oat Bars with a Citrus Drizzle

Granola Crumpet Stacks with Honey Drizzle

Espresso Mini Cheesecakes

Petit Koeksisters

Coffee Brownie Bits with Latte Buttercream

www.tasteacademynam.com

+264 81 295 3705



Caramel Nutty Tartlets

Petit Strawberry Yogurt Cheese Cakes

Mini Apple Cakes with Fudge Topping

Dark Chocolate Fudgy-Pecan Brownie Squares

Strawberry-White Chocolate Blondie Squares

Pecan-Maple Tartlets

Dark Chocolate Ganache Shortbread Tartlets

Oreo Cupcakes with Mint Icing

Coconut-Lime Cake with Citrus Syrup

Petit Chocolate-Espresso Cheesecakes with a Ginger Crumb

Mini Red Velvet Cakes with Lemony Icing

Spicy Carrot Cake Squares with Cream Cheese Frosting

Lemon Meringue Tartlets

Peppermint Crisp Tartlets

Milk Tartlets with Cinnamon

Death by Chocolate Mini Cakes with Dark Chocolate Ganache topping

Fruity:

Poached Fruit in a Mini Tumbler with Vanilla Greek Yogurt and Muesli Sprinkle

Seasonal Fresh Fruit Skewer with Minted Yogurt Dip

Quiches and Tartlets:

Mini Butternut, Feta and Sage Quiches

Mini Oven Roasted Tomato and Goats Cheese Quiches

Caramelised Onion and Blue Cheese Mini Quiches

Courgette and Feta Mini Quiches



Mini Quiches with Tuna, Sun Dried Tomato, and Egg

Spinach, Feta and Mushroom Tartlets

Smoked Chicken Mini Quiches

Biltong, Gouda and Chutney Mini Quiches

Mini Quiches with Broccoli, Ham and Feta

Bacon, Cheddar and Spring onion Quiches

Other Savoury:

Breakfast Pizza with Roast Tomatoes, Boiled Egg, Salami and Brie

Egg-Mayo filled Mini Wraps with Tomato Chutney

Mozzarella, Chicken and Sun Dried Tomato Stuffed French Toast

Sweet corn Fritters with a twist of Smoked Salmon Trout and Caper Cream Cheese

Maple Mustard Pork Chipolatas with a Sweet 'n Sour Mustard Dip

Scotch Eggs with Pesto Dip (Boiled Egg wrapped with Savoury Mince, Crumbed and Fried)

Cherry Tomato Crostini with Whipped Feta and Basil Pesto

Crustless Boerewors, New Potato and Peppadew Frittata

Crustless Roasted Vegetable, Feta and Pesto Frittata

High Tea Style Sandwiches with Smoked Ham, Vintage Cheddar and Tomato Chutney Filling

Roasted Ratatouille Tartlets with Red Pepper Pesto and Grilled Feta

Smoked Chicken, Orange and Coriander Mini Wraps



Drink Canisters:

Oversized Glass Canisters (7 liter) filled with delicious drinks, and garnished beautifully with sliced fruits, fresh herbs and ice

Ice Tea Options: N\$300 for 7 liters

Rooibos Berry Ice Tea
 Early Grey Pineapple and Mint Ice Tea
 Black Tea, Apple and Lemon Ice Tea
 Citrus – Mint Rooibos Ice Tea
 Rooibos, Strawberry and Basil Ice Tea

Juice Options: N\$400 for 7 liters

Mixed Summer Berry Juice
 Orange-Mango Juice
 Fresh Pressed Orange Juice
 Cucumber, Spinach and Apple Juice
 Beetroot-Carrot-Ginger Juice

Mineral Water Options: N\$180 for 7 liters

Choose between Sparkling or Still Water,
 garnished with Fresh Fruit slices such as cucumber, citrus, berries if in season,
 and garden herbs such as Mint or Rosemary