

COCTAIL MENU I

On tables

Marinated olives

Selection of nuts

Cold canapés

Thyme, garlic and olive oil cod fish brandade

Blue cheese and tomato jam crostini with mustard sprouts

Onion and cheese butterfly pastries

Hot canapés

Patatas bravas skewers with spiced tomato dip

Leek and artichoke tartlets with parmesan cream

Tandoori marinated chicken wing lollipops with raita

COCTAIL MENU II

On tables

Marinated olives

Selection of nuts

Cold canapés

Five spice cured salmon skewers with sour cream

Grape and goat cheese balls coated in pistachio

Truffled chicken liver parfait cube with fig jam

Profiteroles with leeks and smoked duck breast

Hot canapés

Chick pea, parsley and garlic fritters with minted yoghurt

Mini spiced Indian kofte with masala flavours

Chorizo sausage and pumpkin puff pastries

Mini ratatouille and quail egg in tartlet

COCTAIL MENU III

On tables

Marinated olives

Selection of nuts

Cold canapés

Salmon and avocado tartare cones

Spiced surimi crab and quinoa pancake rolls

Chicken liver parfait on crostini with fig jam

Melon bloody mary with ezine cheese skewer

Goat cheese crème brulee with candied walnut

Hot canapés

Miso marinated cod fish, trumpet mushrooms and candied grapefruit

Mini beef cubes in tartlet with pepper hollandaise

Chicken satay with caramelized pineapple and tangy peanut sauce

Small onion and leek quiches

Crab cakes with orange aioli

Sweets

Lime and lemon cream shooter

Vanilla cream brulée with strawberry and praline

COCTAIL MENU IV

On tables

Marinated olives

Selection of nuts

Cold canapés

Ezine cheese, tomato, basil and candied lemon skewer

Beef tartare cones with jalapeno peppers

Cured beef, mushroom and ricotta roll

Chorizo, tomato and bellpepper macaron

Poached prawn in parsley mayonnaise

Hot canapés

Sweetbreads and cepe mushroom vol au vents

Mini cheese soufflé

Poached salmon cubes with a sorrel espuma

Lamb skewers with minted yoghurt

Mini beef cubes in tartlet with pepper hollandaise

Sweets

Banana split and chocolate shooter

Vanilla crème brulee with strawberries

Pistachio macaron

COCTAIL MENU V

On tables

Marinated olives

Selection of nuts

Marinated cheese and cheese cubes

Cold canapés

Melon bloody mary with ezine cheese skewer

Drunken oysters in shallot Angustura sauce

Smoked salmon canapé with horseradish

Chilled leek and potato vichyssoise with black caviar

Mini ratatouille and quail egg in tartlet

Salted foie gras macaron

Hot canapés

Steamed prawn har gau and shrimp siew mai

Fried saffron rice croquettes with blue cheese

Crab cakes with orange aioli

Peking duck rolls in pancake

Braised beef cheeks tarlets

Rabbit, cepe mushroom and sweetbread roll with clear jus

Sweets

Mini St. Honore

Pineapple pavlova

Green tea and pistachio chiboust with apricot

Almond and citrus sable, Caramel chocolat square