



GOURMET COLD CANAPÉS

- Spinach, Smoked Trout & Herbed Cream Roulade
- Tuna Tartare with Avocado in Cucumber Cup
- Bermuda Fish, Mango & Lime Ceviche served in spoons
- Lobster Medallions in Pastry Cups
- Salmon Tartare in a Sesame Cone
- Parma Ham, Olives and Grape Tomato Skewer
- Foie Gras Mousse in a cup served with Toasted Brioche
- Steak Tartare served on thinly sliced Toasted Baguettes
- Smoked Salmon, Dill & Lemon Pâté in Profiterole
- Lobster Roll (Lobster Salad in a Mini Roll)

Vegetarian Option

- Chive Pancakes with Crème Fraiche & Red Onion Confit

GOURMET HOT CANAPÉS

- Fish Chowder, Pumpkin or Leek & Potato Soup, served in Espresso Cups
- Mini Chicken Tikka skewer with Yogurt Dip
- Shrimp wrapped in Bacon
- Smoked Duck and Foie Gras Pâté Puff with Fig Glaze
- Escargots in Profiteroles with Garlic Cream Sauce
- Minted Marinated Lamb Kebabs with Tahini & Honey Dip
- Twice Baked New Potatoes with Fontina Cheese, Crispy Pancetta, Chives & Truffle Oil
- Wagyu Meatballs stuffed with Truffle Gouda

Vegetarian Options

- Artichokes with Melted Brie
- Falafel with Yogurt Sauce
- Feta and Pine Nuts Rolls with Honey Yogurt Dip
- Porcini Risotto with Truffle Aioli

Gourmet Canapés are priced individually upon request and according to market availability