



GOURMET COLD CANAPÉS

Tuna Tartare with Avocado in Cucumber Cup

Bermuda Fish, Mango & Lime Ceviche served in spoons

Salmon Tartare in a Sesame Cone

Bermuda Fish, Mango & Lime Ceviche served in spoons

Foie Gras Mousse with Toasted Brioche Topped with Orange Marmalade

Smoked Salmon, Dill & Lemon Pâté in Profiterole

Lobster Roll (Lobster Salad in a Mini Roll)

Salmon Tartare with Sushi Rice cake, Spicy Mayo & sesame seed

4 Pepper Crusted Tuna with Wasabi Aioli on Crostini

Spicy Salmon Tartare on Tapioca Crackers, Avocado Mousse & Apple Slice

GOURMET HOT CANAPÉS

Fish Chowder served in Espresso Cups

Mini Chicken Tikka skewer with Yogurt Dip

Shrimp wrapped in Bacon

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

Lobster Macaroni & Cheese Croquette

Lamb Gyros Skewer with Tzatziki Sauce

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



VEGETARIAN OPTIONS

Artichokes with Melted Brie

Falafel with Yogurt Sauce

Feta and Pine Nuts Rolls with Honey Yogurt Dip

Porcini Risotto with Truffle Aioli

Chive Pancakes with Crème Fraiche & Red Onion Confit

Beet Jam & Goat Cheese Mousse on Endive

Cacio E Pepe Croquette

Spinach & Artichoke, Cream Cheese in Wonton Chips topped with Caviar

VEGAN OPTIONS

Vegan Galouti Kebab with Mint Chutney & Pickled Onions (GF, DF)

Compressed Watermelon with Balsamic Caviar

Mushroom Stuffed with Spinach & Pinenuts

Pumpkin or Leek & Potato Soup in Espresso Cup

Carrot Falafel with Tomato Chutney

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