

COCKTAIL BITES

Minimum purchase of 12 bites per selection

To guaranty our availability a minimum of 24 hours is recommended prior to placing your order.

White wine, red wine and other alcoholic beverages are available on demand.

Cold Cocktail Bites

Vegetarian & Vegan | 2.50 Per Unit

- 1
- Apple, radicchio, pecan, with smoked gouda mousse in a cone | *Vegetarian, contains nuts*
- 2
- Smoked carrots with hummus on blinis | *Vegetarian*
- 3
- Pickled beets with basil vegan cheese in a cone | *Vegan, gluten free, lactose free, contains nuts*
- 4
- Lentil mousse with pickled peppers on miso cracker | *Vegan, gluten free, lactose free*
- 5
- Goat cheese, haskap berries, walnuts, with balsamic reduction on pumpernickel| *Vegetarian, contains nuts*

Meat | 3.00 Per Unit

- 6
- Lamb rillette, Grand Marnier flamed apple on eclair
- 7
- Cocoa macaron filled with foie gras and Armagnac-soaked prunes | *Gluten free, lactose free, contains nuts*
- 8
- Duck breast, raspberry gel, with marinated mustard seeds on pumpernickel
- 9
- Chicken liver mousse with Sauternes wine jelly on buckwheat shortbread | *Gluten free*
- 10
- Beef tataki, wakame salad, with pickled radish on brioche

Fish & Sea Food | 3.50 Per Unit

- 11
- Tuna avocado tartare in a cone
- 12
- Mini salmon poke | *Lactose free*
- 13
- Cod with olive tapenade on crouton
- 14
- Citrus-marinated scallop, thyme mascarpone, with Campari gel | *Gluten free*
- 15
- Smoked salmon with herb cheese on waffle | *Gluten free*

Hot cocktail Bites

Vegetarian | 2.50 Per Unit

- 16
- Wild mushroom black garlic “croquetas,” with mushroom aioli
- 17
- Fried halloumi, roasted fig, with pomegranate molasses | *Gluten free*
- 18
- Aged cheddar cheese stick
- 19
- Imperial roll with Thai sauce | *Lactose free*

Meat | 3.00 Per Unit

- 20
- Spiced beef cork mushroom kebab, with tarragon sauce | *Sans gluten, sans lactose*
- 21
- Elk and porcini mushroom pogo in Guinness batter
- 22
- Shredded beef quesadilla with mango salsa | *Gluten free*

Fish & Sea Food | 3.50 Per Unit

- 23
- Lobster, cheese, thyme, stuffed doughnut
- 24
- Lemongrass shrimp dumpling | *Lactose free*
- 25
- Crab cake with wasabi avocado cream | *Lactose free*

Sweet Bites | 3.00 Per Unit

Assorted miniature pastries | *Contains nuts*

Chocolate almond sea salt clusters

Accompaniments | Minimum purchase 5 portions per selection | Price by portion

- 5.75
- Vegetables & dip | 12 pcs
- 13.95
- Refines cheese | 75 g | Fruits and crisp bread
- 22.95
- Refined cheese & cold cuts | Fruits and accompaniments | 100 g each
- 11.00
- Assorted spiced nuts | 150 g | Peanut free
- 10.95
- Smoked salmon 60 g with accompaniments | Capers, lemons, pickled onions, dill sauce with croutons

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1
Apple, radicchio, pecan, with
smoked gouda mousse in a
cone | *Vegetarian, contains
nuts*



2
Smoked carrots with
hummus on blinis |
Vegetarian



3
Pickled beets with basil
vegan cheese in a cone |
*Vegan, gluten free, lactose
free, contains nuts*



4
Lentil mousse with pickled
peppers on miso cracker |
*Vegan, gluten free, lactose
free*



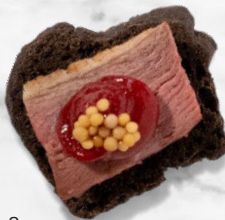
5
Goat cheese, haskap berries,
walnuts, with balsamic
reduction on pumpnickell
Vegetarian, contains nuts



6
Lamb rillette, Grand Marnier
flamed apple on eclair



7
Cocoa macaron filled with
foie gras and Armagnac-
soaked prunes | *Gluten free,
lactose free, contains nuts*



8
Duck breast, raspberry gel,
with marinated mustard
seeds on pumpnickel



9
Chicken liver mousse with
Sauternes wine jelly on
buckwheat shortbread |
Gluten free



10
Beef tataki, wakame salad,
with pickled radish on
brioche



11
Tuna avocado tartare in a
cone



12
Mini salmon poke | *Lactose
free*



13
Cod with olive tapenade on
crouton



14
Citrus-marinated scallop,
thyme mascarpone, with
Campari gel | *Gluten free*

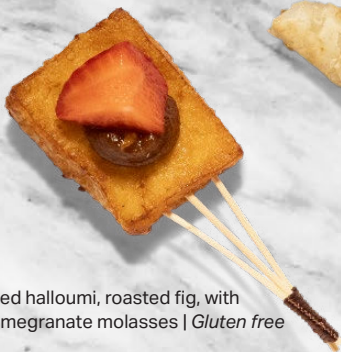


15
Smoked salmon with herb
cheese on waffle | *Gluten free*

Hot Cocktail Bites



16
Wild mushroom black garlic
"croquetas," with mushroom
aioli



17
Fried halloumi, roasted fig, with
pomegranate molasses | *Gluten free*



18
Aged cheddar cheese stick



19
Imperial roll with Thai sauce |
Lactose free



20
Spiced beef cork mushroom
kebab, with tarragon sauce |
Sans gluten, sans lactose



21
Elk and porcini mushroom
pogo in Guinness batter



22
Shredded beef quesadilla with
mango salsa | *Gluten free*



23
Lobster, cheese, thyme,
stuffed doughnut



24
Lemongrass shrimp dumpling
| *Lactose free*



25
Crab cake with wasabi avocado
cream | *Lactose free*