

CANAPÉ MENU

COLD CANAPÉ

SELECTION OF VEG CANAPÉ

- Brie cheese and honey onion jam, walnut & grape
- Cherry tomato confit, mini mozzarella, focaccia crisp & balsamic pearls
- Compressed melon & feta cheese tartlets
- Feta cheese & olives skewers
- Goat cheese & tomato tart with truffle essence
- Goat cheese espuma & tomato tart with truffle essence
- Herbed crepe with truffle mascarpone
- Mini bread zaatar, haloumi grilled olive oil, sesame seed & thyme
- Mini grissini wrapped with bresaola
- Muhamarrah & pistachio balls
- Palm heart salad and green mango & chili
- Roast beetroot salad with crumbled feta & in pastry shell
- Salt roasted mini beets, feta, lemon puree, fine olive oil & almond soil-v
- Sesame cheese balls
- Stilton cheese & savory granola tartlets
- Stuffed baby tomato with tabbouleh
- Taleggio cheese with oriental fruit chutney
- Watermelon & goat cheese, arugula lettuce, white truffle oil-v
- Zaatar & cottage cheese savory cones

SELECTION OF SEAFOOD CANAPÉ

- Carpaccio of scallops with pickled ginger & sesame dressing
- Cauliflower panna cotta with scallop salsa
- Choux with cream fraiche & caviar
- Crab meat & lemon mayonnaise
- (in cucumber roulade on buttered pumpernickel)
- Curried prawns salad with pineapple & black sesame
- Lobster medallion with caviar jelly
- Masala spiced octopus with cantaloupe salsa
- Peppered mackerel with oriental parsley salad on garlic ciabatta crisps
- Peppered tuna loin mini caponata & saffron mayonnaise
- Poached shrimp, veal bacon, lemon curd & ivory palmetto
- Salmon & asparagus roulade, pumpernickel & sevruga caviar
- Smoked salmon in mini brioche buns
- Smoked salmon on spiced Mascarpone with olive focaccia disk
- Smoked salmon roses with dill
- Smoked salmon, crème fraiche & savory cones
- Tartar of fresh & smoked salmon, cucumber Carpaccio & sour cream
- Tuna tartar with red chili, dill cream on crispy disk
- Tuna tartar, wasabi crème fraiche & savory cone



SELECTION OF CHICKEN CANAPÉ

Chicken salad with sundried tomato salsa on crispy disk
Smoked chicken with prune chutney
Tandoori chicken salad on French baguette

SELECTION OF BEEF / LAMB CANAPÉ

Air dried beef & cantaloupe melon
(with lemon mascarpone on white toast)
Air-Dried beef with fresh melon
Beef pastrami, rye bread & sauerkraut
Beef tartar, wasabi crème fraiche & black sesame cone
Thai spiced beef & rice cracker
Lamb loin with cumin crust & onion marmalade

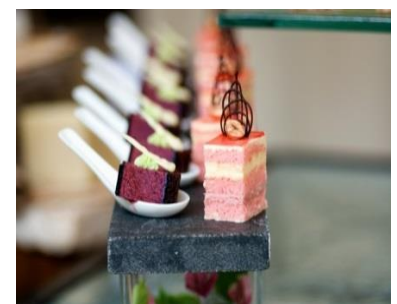
SELECTION OF DUCK CANAPÉ

Deep-fried tofu & semi-dried cherry tomato
(in ginger soya dressing Duck gyoza)
Foie gras burgers, brioche & fig jam
Foie Gras tian with fig compote
Foie gras torchon, pumpernickel, fruit jam & maldon salt
Smoked duck breast with spiced prunes jam & flaked chili
Smoked duck confit with apple and celeriac remoulade

HOT CANAPÉ

SELECTION OF VEG CANAPÉ

Arancini balls with tomato fondue
Baked mission figs & goat cheese crumble
Cheese rakakat
Eggplant & haloumi skewers
Grilled haloumi spear with zataar
Potato kibbeh
Spinach puff with blue cheese
Vegetable samosa
Vegetable spring rolls with sweet chilli sauce
Spinach fatayer
Cheese sambousek
Margarita / Cheese pizza
mini quiche, Lorraine, brie, spinach & herb





SELECTION OF SEAFOOD CANAPÉ

Crab cake lollipop, tomato coulis & preserved lemon aioli
Rock shrimp tempura, daikon & soya dip
Seafood kibbeh
Seared scallops over puy lentil salad & saffron mayonnaise
Seared scallops, creamed sweet corn & pumpkin seed vinaigrette
Seared scallops, shitake mushrooms & lemon grass foam
Tempura coated oyster & sauce choron
Tempura soft shell crab & passion fruit aioli
Togarashi dusted shrimp skewers

SELECTION OF CHICKEN CANAPÉ

Chicken sate's with peanut sauce
Chicken sausage rolls with tomato chutney
Chicken tikka skewers
Chicken yaki tori skewers
Indian chicken samosas
Mini chicken fricassee & morel mushroom foam
Spicy chicken pizza



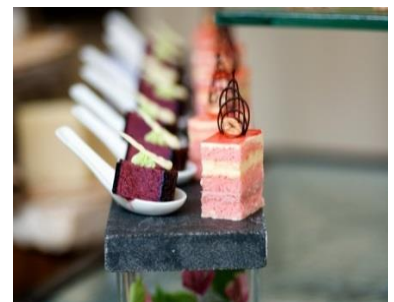
SELECTION OF BEEF / LAMB CANAPÉ

Beef sates with peanut sauce
Mini beef burgers & tamarind ketchup
Pineapple and beef skewers with sesame seeds
Selection of empanadas & beef vegetable
BBQ lamb kebabs with coriander raita
Herb crusted lamb loin & mando salsa
Indian mutton samosas
Lamb kibbeh
Mini lamb kofta burgers
Lamb sambousek
Merguez sausage & roasted garlic aioli
Roasted bacon & red pepper crostini
Turkey bacon wrapped almond stuffed date
Warm bacon & chicken roulade & papaya salsa
Warm potato vichyssoise & bacon bits



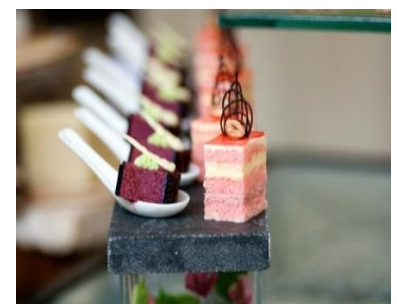
SELECTION OF DUCK CANAPÉ

Mini English muffins, lavender infused plum sauce & duck confit stuffed crepe



DESSERT CANAPÉ

- Apple & cinnamon mini crumble
- Assorted Arabic sweets
- Assorted baklava
- Assorted colored profit rolls
- Assorted fruit gelee
- Assorted macaroons lollipop
- Assorted mini cannoli, lemon & pastry cream
- Assorted mini cheese cake, blueberry, raspberry & lime
- Assorted mini muffins, chocolate chip, lemon, cranberry & blueberry
- Assorted panna cotta selection, white chocolate, vanilla, coconut, lychee & lemongrass
- Banana & chocolate Caribbean tart
- Cake lollipops 3 different colors
- Candied almond dry dates
- Chocolate petit fours
- Chocolate, pistachio & blueberry madeleine skewers
- Cinnamon & apple stuffed mini brioche buns
- Cinnamon biscotti & milk chocolate creamy
- Condiments: Mascarpone, clotted cream, raspberry confit & lemon curd
- Cookies 3 types; palmetto, chocolate chip & oatmeal
- Éclairs
- Jelly filled mini doughnuts
- Lemon & basil shooter with sweet lemon jelly
- Lemon panna cotta, sugar cookie & strawberry brunoise
- Lime meringue pavlova, mango & dragon fruit salad
- Madeleines stuffed with almond & date confit
- Mini berry tarts
- Mini bread & butter puddings
- Mini butter tart, maple mascarpone
- Mini cake multi-color lollipops
- Mini crème brûlée
- Mini English trifle, vanilla & maple syringe
- Mini fruit kebabs
- Mini lemon meringue tartlets
- Mini lemon meringue tarts
- Mini opera
- Mini rice pudding
- Mini sabayon shooter 3 types: marsala, cognac & amaretto
- Condiments: berries & sable
- Mini scones 3 types: saffron, raisin, chocolate chip
- Mini steamed date puddings
- Mini sweet fruit pizzas
- Mini tiramisu in shot glass
- Mini um Ali



New York cheesecake lollipops & guava dip
Paris brest
Passion fruit & raspberry shortcake
Pineapple upside down cake & green tea whipped cream
Pistachio & raspberry macaroon
Pistachio financier
Pistachio sable Breton & green apple pate de fruit
Rose water & chocolate Éclair
Saffron & date shake
Sesame cream Brule
Short bread with lemon & jelly
Stone fruit & pistachio crumble
Strawberry mint consommé & lemon ice cube
Three melons soup & balsamic vinegar
Traditional coffee opera gateaux
Trifle shooters
Tuxedo chocolate covered strawberry
Valrhona chocolate tart & bourbon vanilla cream
Valrhona chocolate tart with bourbon cream

