



GOURMET COLD CANAPÉ MENU

Rare Roast Beef with Crème Fraiche in Poppy Seed Tartlets

Chive Pancakes with Crème Fraiche & Red Onion Confit

Fresh Salmon Tartar Croutes

Bermuda Fish, Mano & Lime Ceviche Served in Spoons

Bloody Mary Tomatoes (2 days to prepare)

Lobster Medallions in Pastry Cups

Fresh Shucked Oysters with Mignonette Sauce

Salmon Tartar in a Sesame Cone

Salmon Caviar on Cucumber Slices topped with Sour Cream

Foie Gras served on Thinly Sliced Toasted Baguettes

Duck Pâté on Toast Points

Parma Ham & Rocket wrapped around Grissini

Steak Tartar served on Thinly Sliced Toasted Baguettes

Light Lemony Salmon Mousse Puffs

Gourmet Canapés are priced individually on request & according to market availability.