



Canapés menu



Meat

Chicken stir-fry in crisp pastry cup
Lemon chicken with chervil on walnut toast
Tower of vetchina (pressed smoked pork), cheese, cucumber and tomato
Foie Gras on a white chip with apple and cognac sauce
Chicken fillet and beef tongue cubes in jelly in tart
Hazelnut crusted chicken skewers
Peppered beef skewers
Chicken fillet on star fruit with dry banana
Bread topped with horseradish pate, dried meat, cheese and olive

Seafood

Smoked salmon with salad leaf and olive on rye bread
Toast with cucumber, half of quail egg and herring
Cracker with king prawn, black olive and lemon
Rose of smoked halibut with red caviar on crostini
Fresh water prawns with spiced Marie Rose on cucumber base
Cherry tomatoes stuffed with crabmeat
Sea bass with thyme and vegetables in white wine sauce on rice cake
Russian pancake with black caviar

Vegetarian

Honey roasted vegetables in tartlet
Dolce latte with chutney and grape on water biscuit
Tower of white toast, marrow, aubergine and cherry tomato topped with pesto sauce
Aubergine with mushroom, cherry tomato and sweet pepper
Soft cheese and vegetable mass in tarte with mushroom and capers on top
Cracker with beetroot, green olive and herbs
Vegetables and soft cheese rolled in zucchini
Shortbread with spinach goats cheese and sunblashed tomato

Sweet

Strawberry deep in white/milk chocolate
Panna cotta with "Rose" champagne and cherry
Sparkling pear with toffee in dark chocolate cup
Redcurrant mousse in white chocolate cup with redcurrant garnish
Crème Brule in dark or white chocolate cup
"Napoleon"
Meringue with fruits
Blin with apple
Prune stuffed with nuts and condensed milk

