

Cold Gourmet Canapes

LOBSTER MEDALLION

CAVIAR CANAPE

(Beluga or Malasol)

CARB MEAT CANAPES

with Avocado Mousse

FOIS GRAS CANAPES

FRENCH GOOSE LIVER

TERRINE CANAPE

made of game, fish or vegetables

BEEF TARTAR

Tenderloin served on Pumpernickel Bread

CHICKEN GALLANTINE

Chicken rolled and stuffed with Vegetable Mousse, then poached and sliced

BROILED ZUCCHINI

with Liver Mousse

FRESH OYSTERS

served over Ice

MARINATED CLAMS

in the Shell

SALMON TARTAR

topped with Caviar

CUCUMBER SLICE

Topped with Sour Cream and Salmon Caviar

CAVIAR WITH BLINIS AND CONDIMENTS

Chopped with onions and lemon

SMOKED SALMON PARCELS

filled with Salmon Mousse

CHERRY TOMATO ROSE

with Mango Parisienne

CHEESE AND STRAWBERRY MUSHROOM

HAND CARVED PUMPKIN BASKET

Filled with assorted mini vegetables

CHICORY

with Black Olive and Diced Sausages

PITA BREAD

with Grilled Vegetables and goat cheese

Hot Gourmet Canapes

SALPICON

in Bouchee

DICED SCAMPI

with Lobster Sauce in Puff Pastry

BAKED MUSSELS

in a half shell

SALMON ROLL

CHICKEN SATAY

CHICKEN MARINATED

in oriental spices and broiled

DOLMAS

Marinated Lamb steamed and served in a bamboo basket

STEAMED BEEF DUMPLING

STEAMED SHRIMP AND PORK DUMPLING

with Sweet Bean Dip

ARTICHOKE WITH MELTED BRIE

VEGETABLE PUFF

OYSTERS ROCKEFELLER

Gratinated with Spinach and Hollandaise Sauce

LOBSTER TORTELLINI

served in a bamboo steamer

MINIATURE RAVIOLI

With Seafood and Lobster Bisque filling

MINI BRIOCHE WITH ESCARGOT

HAM AND SHERRY CROISSANT