



CATERING-APPETIZERS 2017

Vegetarian

BEET SALAD, MAPLE VINAIGRETTE, GOAT CHEESE, PECAN NUTS, SUGAR SHAVINGS
QUINOA SALAD, FENNEL, MANDARINE AND WASABI PEARLS
WAKAMÉ SALAD, EDAMAME, ASIAN VINAIGRETTE WITH SESAME SEEDS
CHEESE GOUGÈRE, ALMONDS, ANIS STAR APPLE COMPOTE
VEGGIE BURGER WITH GOAT CHEESE AND ARUGULA
VEGGIE SHOT GLASS, CUCUMBER, TOMATOES, FETA CHEESE, MINT AND PEARLS OF BALSAMIC
ROASTED EGGPLANT ROLL WITH MARINATED VEGGIES STICKS
QUAIL EGG COOKED IN NORDIK TEA, RED PEPPER MAYO
RICOTTA SAMOSA, SPINACH, RAS-EL-HANOUT SPICY MAYO
CUCUMBER ROLL, CARDAMOM FLAVORED AVOCADO MOUSSE
RATATOUILLE STUFFED MUSHROOM, HABAÑERO CHEESE MELT
QUEBEC CHEESE FONDUE WITH BEETS AND APPLES
RED SWEET PEPPER HUMMUS VERRINE, CRUMPLE OF OLIVES, BAGEL CHIPS
KALE SPANAKOPITA, WHITE WINE FENNEL, PINK GRAPEFRUIT ESPUMA

Meat & Game

SOYA MILK VEAL RAVIOLI, WITH ALMONDS AND SAFRAN SQUASH
BACON ROLL WITH SMALL POTATOES AND DATES CONFIT
MINI SMOKE MEAT EGG-ROLL, MUSTARD-JALAPEÑOS MUSTARD
PROSCIUTTO ROLLED PANCAKE, ASPARADUS AND DRIED TOMATOES CHEESE SPREAD
MERGUEZ KEFTA WITH TZATZIKI HOME MADE SAUCE
MINI PITA WITH SMOKED DUCK, SPICY MANGOE JAM
BUTTERMILK FRIED CHICKEN, LEMON, GARLIC ON A BROCCOLI MOUSSE
VEAL MEATBALL ON A STICK, FRIED GNOCCHI, TOMATOE BASIL SAUCE
FRIED OSSO BUCCO RAVIOLI, CURCUMA-BLUEBERRY FLAVORED CORN MOUSSE
MEAT STICK (CHOICE OF BEEF, POULTRY OR PORK) GRILED AND SERVED WITH A CHIMICHURRI SAUCE
CLASSIC BEEF TARTARE, SAMBAL OLEK, STRAWBERRY PEARLS AND PARMESAN CHEESE
MINI BEEF BURGER, CHIMICHURRI MAYO, FRIED ONIONS
BLUE CHEESE AU GRATIN GRILLED PORK LOIN, BLUEBERRY AND PORT MOUSSE
CHICKEN DUMPLING, PEANUT OR CURRY SAUCE
PORK NEM, LEEKS, PECANS, MAPLE DIP
MINI CHICKEN QUESADILLA, SOUR CREAM, LINE AND CORIANDER
FRIEND DUCK CONFIT TRIANGLE, MAPLE HOISIN SAUCE
GAME MEATLOAF MINI BURGER, ONIONS MOUSSE
RED DEER TATAKI SERVED ON A CRUSTY TARO WITH FRUITY KETCHUP

Catering-appetizers

Fish & Seafood

OYSTER, RED WINE SHALOTTE, TABASCO AND LEMON
COD PATTIES MADE WITH BEER AND CUTTLEFISH INK
CRUSTY SHRIMP, WITH BLACK GARLIC AND CUTTLEFISH INK MAYO
NORDIC SHRIMPS MINI ROLL, SALICORNIA AND CUCUMBER MAYO
ALABACO TUNA TATAKI, JAPANESE SAUCE WITH GRILLED SESAME SEEDS
CUBED GRAVLAX, DILL CREAM, MULLET EGGS AND CAJUN POPCORN
FRESH & SMOKE SALMON TARTARE SERVED ON PITA CHIPS
SNAILS IN A PUFF PASTRY, ROASTED TOMATO, ARUGULA AND NUT PESTO
FRIED CALAMARI, POPPY SEEDS, PARMESAN AND GREEN PEPPER MAYO
GRILLED OCTOPUS, VIRGIN SAUCE, LEMON AND BLACK SEA SALT
BAY SCALLOP IN A COLD BROTH, CUCUMBERS, HONEY MELON WITH CARAWAY SEEDS
YUZU FLAVOR CEVICHE OF SCALLOPS, MANGOES AND MINT PUREE
MINI SPRING ROLL WITH CRAB, WAFU SAUCE
GRILLED CAJUN SHRIMP, HERBS RELISH AND TARAGON SOUR CREAM

Sweets

ASSORTED FLAVORS OF MACARONS
PINEAPPLE SERVED MOJITO STYLE
ASSORTED MIGNARDISES
BLACK CHOCOLATE TRUFFLE
MINI CHOCOLATE, VANILLA OR RED VELVET CUP-CAKE
HOME BAKED PROFITEROLLES, LIGHT VANILLA CREAM AND ORANGE ZESTS
MAPLE SUGAR FONDANT
COFFEE MOUSSE DOME WITH ROASTED COCONUT CRUMBLE
POP-CAKE, CHOICE OF CHOCOLATE, VANILLA OR RED VELVET
MINI LEMON PIE, GRILLED MERINGUE AND COTTON CANDY
CHOCOLATE COVERED COCONUT MACARON
PANNA COTTA VERRINE, APPLE-MAPLE COMPOTE, COCONUT CRUMBLE