

Hors d'oeuvre selection

Vegetarian: CHF 2 per piece

- ❖ Selection of mini quiches
- ❖ Fresh cut vegetables, herbed dip (price per person)
- ❖ Croutes with wild mushrooms, truffle oil and parmesan
- ❖ Roasted pepper humus, crispy flatbreads (price per person)
- ❖ Chinese green onion breads with chilli sauce
- ❖ Croutes with roasted peppers, herbed cheese
- ❖ Mini vine tomatoes filled with herbed cheese
- ❖ Falafel balls with a yogurt dip
- ❖ Spring rolls with sweet chilli sauce
- ❖ Crepes filled with herbs and cheese
- ❖ Polenta balls, sun dried tomato dressing and pesto
- ❖ Crispy Risotto balls, tomato pesto dip
- ❖ Crostini topped with ricotta, roasted vine tomatoes
- ❖ Roulade of rocket leaves, sundried tomato, cream cheese

Vegetarian: CHF 2.50 per piece

- ❖ Blue cheese, roasted pear and endive
- ❖ Spiced potato samosa, minted yogurt dip
- ❖ Spanakopita (Greek spinach and feta pastries)
- ❖ Brie in pastry with mango chutney

Fish: CHF 2.75 per piece

- ❖ Mini potatoes, crème fraiche, smoked trout and lumpfish caviar
- ❖ Selection of sushi
- ❖ Smoked salmon on pumpernickel with dill
- ❖ Blinis, crème fraiche, smoked salmon
- ❖ Crispy John Dory fish, tartar sauce dip
- ❖ Salmon roasted in pastry, dill aioli
- ❖ Smoked salmon roulade, capers, dill
- ❖ Salt Cod (brandade) balls, lemon, dill, and horseradish crème fraiche

Fish: CHF 3.25 per piece

- ❖ Garlic lime jumbo shrimp
- ❖ Scallops roasted with prosciutto
- ❖ Rare seared tuna, oriental vegetables
- ❖ Sashimi of tuna, salmon, or sea bass
- ❖ American style shrimp cocktail (Jumbo)
- ❖ Mini cornet filled with guacamole, shrimp ceviche

Meat: CHF 2.50 per piece

- ❖ Sausage rolls with grain mustard aioli
- ❖ Tandoori meatballs, spiced yogurt dip
- ❖ Smoked sausage, sour croute, and brussel sprout salad
- ❖ Frittata with spicy chorizo
- ❖ Crisp polenta, chorizo sausage

Meat: CHF 3 per piece

- ❖ Roasted lamb loin, harissa sauce
- ❖ Croute topped with chicken liver mousse, red onion jam
- ❖ Spiced pork wonton, sukiyaki sauce
- ❖ Chicken satay, chilli and peanut glaze
- ❖ Mini beef burgers

Meat: CHF 3.50 per piece

- ❖ Crispy pork belly, Asian glaze
- ❖ Crispy duck, hoisin, spring onion, cucumber, pancake
- ❖ Marinated beef skewers, chimichurri sauce
- ❖ Mini Yorkshire pudding, roast beef, horseradish cream
- ❖ Roasted sweet breads, wild mushrooms
- ❖ Foie gras on a croute, cranberry/orange chutney
- ❖ Lamb and potato samosas

Dessert: CHF 2.50 per piece

- ❖ Mini tartlets filled with cinnamon cream and apple jelly
- ❖ Mini tartlets filled with chocolate mousse
- ❖ A selection of mini muffins
- ❖ Mini tartlets filled with Tahitian vanilla cream and passion fruit
- ❖ Warm rice pudding spoons, spiced berries
- ❖ Profiteroles, Tahitian vanilla cream, chocolate and caramel
- ❖ Apple crumble in a spoon, custard sauce
- ❖ Cherry Frangipane tartlets

Dessert: CHF 3.50 per piece

- ❖ Exotic Fruit Skewers
- ❖ International cheese board (price per person)
- ❖ Moroccan fruit and nut pastries, honey and sesame
- ❖ Mini Pot au Chocolate, spiced berries