

Finger Food

Vegetarian

- Wasabi Cheese Cake
- Figs gratin With Goat Cheese & Honey
- Grilled Focaccia with 3 Dips
- Truffle Popcorn
- Grapes in Blue Cheese & Pistachios
- Quesadilla with Fire Roasted Tomato Salsa
- Vietnamese Vegetarian Spring Rolls
- Mini Bruschetta with Tomatoes, Olive Oil, Garlic & Basil
- Crostini with Sweet Corn Salsa
- Blue Cheese on Ginger Bread
- Vegetable Sticks with Thousand Island Dip
- Truffle Home Fries with Feta Cheese Cream
- Herb & Chilli marinated Feta Cheese, Sundried Tomatoes & Calamata Olives
- Reed Beet Carpaccio on Crisp Bread with Goat Cheese Cream

Meat & Poultry

- Mini Steak Tartar with Salmon Caviar & Quail egg
- Foie Gras Tacos with Apple/Zubrowka/Mint Chutney
- Truffle Potato Cigars with Foie Gras Dipping Sauce
- Parma Ham, Mozzarella, Basil & Sundried Tomato Roll
- Grilled Bacon Wrapped Green Asparagus with Caesar Dressing
- Foie Gras Terrine on Crostini with Tomato/Vanilla Marmalade
- Parma wrapped Asparagus with Truffle hollandaise
- Crostini with Guacamole, Smoked Chicken & Roasted Red Pepper
- Honey Dew Melon with Serrano Ham
- Spicy Chicken Wings with Blue Cheese dip
- Thin sliced Smoked Duck breast roll with Horse Radish Cream & Herb Sprouts
- Foie Gras Maki Roll with Honey Teriyaki Sauce & Toasted Sesame Seeds

Fish & Sea Food

- Wasabi Cheese Cake with Tobiko Caviar
- Octopus Carpaccio with Mung Beans, Cilantro & Mint in Rice Paper with Citrus Dressing
- Scallop served with Cauliflower cream & crispy Leek julienne
- Fennel Pollen Fried Scallop with Sun Choke pure & slow Roasted Tomato
- Ahi Tuna Tartar with Cucumber, Cilantro, Chili, Olive Oil, Soya Sauce & Sesame seeds with Quail Egg
- Dungeness Crab Tacos with Mango Chutney
- Fish Cakes Thai Style with Plum Dipping sauce
- Nori & Sesame Wrapped Salmon on Rice Cake with Teriyaki Sauce
- Pan Fried Tiger Prawn on a Vanilla & Lemon Flavoured Risotto Cake
- Mini Caesar Salad – served in glass
- Tortilla Rolls with Smoked Salmon, Cream Cheese, Spinach & Sundried Tomato
- Crostini with Smoked Salmon & Wasabi/White Chocolate Sauce
- Stuffed New Potatoes with Caviar Cream
- "Skagen" Canapé (Swedish Shrimp Salad with Dill & Horse Radish) on Black Bread
- Swedish Pickled Herring served on New Potato
- Jansons Temptation (Swedish dish with sweet anchovies, Potatoes, cream, baked)
- Swedish Gravlax with Honey Mustard Sauce
- Sushi Maki Rolls with Spicy Ahi Tuna or Salmon
- Nigiri Sushi with Salmon, Ebi or Ahi Tuna
- Ahi Tuna Sashimi with Togarashi Spice & sesame Glaze
- Crab Cakes California Style with Mango/Cilantro Chutney
- Steamed Thai Shrimp Cakes with Sweet Chili dip

- Salmon "Fire & Ice"
- Surf & Turf Canapé

Sliders – Small Burgers

- Fresh Lightly Grilled Ahi Tuna burger with Wasabi Dip
- Foie Gras Burger with Apple & Zubrowka Chutney
- Beef Burger with Chilli Aioli
- Kobe Beef Burger
- Turkey Burger with Cranberry bbq sauce

Cappuccinos (served in Espresso Cups)

- Sweet Corn & Chilli
- Carrot & Ginger
- Velvet Creamy Lobster & Vanilla
- Fennel & Pernod
- Tomato & Cinnamon
- Mushroom & Truffle
- Roasted Garlic
- Coconut / Green Curry

Skewers

- Chicken Satays with Peanut Sauce
- Pork & Pineapple Satays with Sweet & Sour Sauce
- Tandoori Marinated Tiger Prawns with Yoghurt sauce
- Fresh Exotic Fruit Skewers
- Beef Sashimi with Sesame Glaze
- Sesame rolled Salmon with Balsamic Teriyaki Sauce
- Ahi Tuna Lollipops with Spicy Thai Dip
- Greek Pork Souvlaki with Tzatziki
- Cocktail Tomato, Mozzarella & Basil
- Swedish Meat Balls with Tomato Sauce or Cream Sauce
- Minced Lamb Kebab with Yoghurt Sauce

Oysters from Hog Island Tamales Bay

Miyagi, Sweet Water, Kumamoto (Season Based)

- Natural
- Thai Style with Ginger, Cilantro & Chilli
- Raspberry Vinegar & Shallots
- Gratin with Champagne Sauce & Tapenade
- Deep Fried with Buerre Blanc Sauce & Pesto
- Topped with Russian Caviar
- Topped with Salmon Caviar
- Grilled Bacon Wrapped
- Poached with Pearl Cous Cous, Lime Buerre Blanc & Gremolata

Shooters

- Gazpacho
- Water melon with Parmesan crouton
- Exotic Scallop Cocktail
- Mojito Granita
- Ceviche with Halibut
- Ceviche with Salmon
- Ceviche with Prawns
- Bloody Mary with Prawns

Sweets

- Tiramisu
- Carrot Cake with Topping
- Balsamic & Mint Marinated Strawberries with Citrus Mascarpone
- Banana Spring Rolls with Ginger/Caramel Sauce
- Lemongrass & Coconut Pannacotta with Mango Sauce
- Cheese Cake with Passion Fruit Jelly
- White Chocolate Truffle with Wasabi & Sesame seeds
- Dark Chocolate Truffle with Raspberry & Chilli
- Milk Chocolate Truffle with Cinnamon & Baileys
- Chocolate Dipped Strawberries
- Mini Crème Brule

Hip Dip

To dip with:

- Nachos
- pita bread
- grissini
- crostini with garlic
- cheese crackers
- vegetable sticks
- poppadoms
- homemade tortilla chips
- Potato Chips
- Lotus Root Chips
- Root Chips (Beets, Turnip, Carrot, Seller)

To dip in:

- Sweet corn salsa
- Feta Cheese crème
- Hummus
- Olive Tapenade
- Fire roasted tomato salsa
- Guacamole
- Tzatziki
- Blue cheese dip
- Tomato-Sesame dip
- Aubergine dip
- Jalapeno Cream Cheese
- Cheddar Cheese Dip
- Salsa Verde

Choose 2 favourites of Hip Dip and 2 sauces. Price/pers