

Cocktail Receptions

Cold Canapés

- Smoked Salmon on Rye Bread
- Camembert on Rye Bread
- Smoked Trout with Horseradish Sauce
- Hiromeri with Seasonal Fruit
- Three Colour Cheese Mousse on Rye Bread
- Roast Beef Curls with Mustard Sauce
- Smoked Turkey with Asparagus
- Baby Shrimps marinated with Herbs and served in Crispy Tartlettes
- Swiss Cheese with Grapes (in season)
- Mini Pancakes with Salmon Tartar
- Lountza with Pineapple
- Roquefort Cheese with Strawberry
- Black or Salmon Caviar
- Roast Fillet of Pork marinated in Honey and Soya Sauce
- Cucumber Candlesticks filled with Tzatziki or Taramas
- Mini Éclairs filled with fine Anchovy Mousse
- Chicken Breast with Chutney
- Halloumi with Orange Segments
- Profiteroles with Liver Mousse

Hot Finger Specialities

- Mini Chinese Spring Rolls (Vegetarian or minced meat)
- Deep-fried Prawns in Butter with Tartar Sauce
- Chicken Winglet with Bread Crubs or in Soya Sauce
- Seafood Bouchee with Champagne Sauce
- Mini Pizza
- Koupes
- Deep-fried Crab Pies
- Fish Goujonettes with Tartar Sauce
- Deep-fried Breaded Mushrooms
- Fish Croquettes
- Quiche Lorraine
- Sweetcorn Pies
- Chicken Burgers in Bridge Rolls
- Chicken Bouchee
- Vegetable Galettes
- Shitaki Mushrooms in Puff Pastry
- Chicken Souvlaki in Pitta Bread
- Pork Souvlaki in Pitta Bread
- Halloumi in Pitta Bread

Petits Fours

- Fruit Mousse in Chocolate Sauce
- Selection of French Pastries
- Fruit Boat Tartlettes
- Strawberries (in season) dipped in Chocolate
- Bananas (in season) dipped in Chocolate
- Coconut Macarons
- Chocolate Truffles
- Bourekia
- Daktyla
- Loukoumades (a la minute)
- Chocolate Cake
- Chocolate Brownies
- Coffee or Chocolate Éclairs
- Black or White Chocolate Cups filled with Strawberry Mousse