



Platter Service

Canapé

Cold Canapé Platter (Day 1/3/5)

Smoked salmon on pumpernickel, cracked pepper, and lime wedge
Kraft corn toast with stilton and walnuts
Classic prawn cocktail choux puffs
Foie gras with fig chutney on brioche
Smoked turkey with cranberries in french bread
Mini baked potatoes with cream cheese, capsicum and dill sprig

Cold Canapé Platter (Day 2/4)

Norwegian shrimps marinated with sweet chili sauce in a savory tartlet
Éclair filled with spicy egg mousse and smoked trout
Rock lobster with mango skewer flavored with bourbon vanilla
Smoked scallops with truffle mayonnaise on a skewer
Grilled asparagus rolled in thinly sliced roast beef on mustard shortbread
Smoked turkey with sun dried tomato confit on french bread

Sandwich Platter

Cold Sandwich Platter (Day 1/3/5)

Crumbled feta cheese with oven-dried thyme tomatoes on hovis bread
Butter croissant, mustard mayonnaise, smoked turkey and cheddar cheese
Poached salmon quiche topped with smoked salmon and horseradish cream
Seared beef filet with red onion jam on hovis toast
Smoked honey glazed chicken with grilled asparagus on french bread

Cold Sandwich Platter (Day 2/4)

Smoked salmon on kraftkorn bread, served with asparagus spears and wasabi cream
Butter croissant filled with camembert, walnuts, and black grape
Crushed black pepper beef on horseradish cream, served on french bread
Norwegian shrimps in dill mayonnaise, in a savory tartlet
Pesto chicken on sun-dried tomato confit, served on french bread