

LUXURY CANAPÉS & APPETIZERS

WAGYU BEEF TARTARE ON CRISPY CROSTINI

Finely chopped Wagyu beef seasoned with capers, shallots, and Dijon mustard, served on toasted crostini and finished with a drizzle of truffle oil and fresh chives or microgreens.

SMOKED SALMON CANAPÉS

Delicate smoked salmon crowned with salmon roe, cucumber, whipped cream cheese, lemon zest, and fresh chervil.

ROAST BEEF CANAPÉ

Tender slices of roast beef with creamy rémoulade sauce and pickled red onions — an elegant, flavor-forward bite.

GARLIC & BROWN BUTTER PRAWNS

Succulent prawns sautéed in brown butter and aromatic garlic, finished with a splash of white wine and fresh parsley, served with toasted French sourdough baguette.

RÖSTI POTATO

Crisp potato rounds topped with velvety crème fraîche, caviar, and finely chopped chives.

DEVILED EGGS

Classic creamy deviled eggs blended with Kewpie mayonnaise and mustard, garnished with fresh green onions and toasted sesame seeds.

FRESH OYSTERS ON ICE

Chilled fresh oysters served on a bed of ice, accompanied by Calais minionette — a classic shallot and red wine vinegar dressing.

CAPRESE SKEWERS

Cherry tomato, fresh mozzarella, and basil, drizzled with balsamic gel and extra virgin olive oil.

CLASSIC BRUSCHETTA

Toasted baguette with vine-ripened tomatoes, garlic, and basil, finished with extra virgin olive oil.

CUCUMBER & LEMON CREAM CHEESE

Crisp cucumber slices topped with lemon-infused cream cheese and dill oil, garnished with fresh dill.

CURED HAM WITH DIJON MUSTARD

Thinly sliced cured ham served with a touch of Dijon mustard and microgreens.

BACON-WRAPPED ASPARAGUS

Tender asparagus spears wrapped in smoky bacon and finished with shaved Parmesan cheese.

CHICKEN & WAFFLE SKEWERS

Crispy chicken thigh paired with mini waffles, drizzled with 100% pure maple syrup.

FRIED CHICKEN SLIDERS

Crispy chicken thigh with cabbage slaw, pickles, and cayenne-spiced aioli on a buttery brioche bun.

CHEESEBURGER SLIDERS

Mini brioche buns with Wagyu-style beef, cheddar, butter lettuce, tomato, and garlic aioli.

FRESH FRUIT CUPS

A vibrant selection of watermelon, cantaloupe, honeydew, pineapple, and fresh mint.