

A LA CARTE

# AMUSE-BOUCHES

*The FORUM offers you a large selection of a la carte small bites to build to your own desires or personalize your own buffet and reception formula.*

## ***Veggies & cheese***

Camembert or brie bruschetta with tomato

Tomato mozzarella pistou caprese skewers

Roquefort cheese-stuffed dates

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## ***Chicken***

Turkey slices wrapped with Pineapples

Honey mushroom chicken with apricot, prune, and sesame seeds

Caramelized chicken wings

Mini-shawarma

Mushroom cashew chicken

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## ***Beef***

Bresaola Canapé or crunchy toast

Cheese, chorizo, and green olive skewers

Chinese black mushroom beef vermicelli with crunchy vegetables

Beef and chicken skewers duet

Grilled cheese Filet mignon

Catalan dates stuffed with beef chorizo & sautéed almond

Parmesan tapenade with green pepper sauce

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## **Fish**

Lumpfish canapé or crunchy toast

Marinated mackerel fillet with grilled vegetables

Marinated octopus

Chicken shrimp spring rolls

Grilled grouper with lemon

Skewer or verrine of shrimp and cuttlefish

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## **Salmon \***

Scandinavian cucumber with smoked salmon and lumpfish

Smoked salmon Canapé or crunchy toast

Salmon crumble

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## **Shrimp**

Shrimp canapé or crunchy toast

Shrimp tempuras

Sicilian pesto sautéed shrimp

Shrimp malsouqa

Shrimp Ceviche

Avocado shrimp mousse duet

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## **Foie Gras \***

Foie-gras toast with herbs and raspberry sauce

Foie gras verrine with gingerbread and fig sauce

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## **Scallop \***

Scallop Ceviche

\*Depending on availability

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