

HOTEL GROUP

Apéro Selections

Choice of 2 cold and 2 hot appetizers Choice of 3 cold and 3 hot appetizers Choice of 4 cold and 4 hot appetizers Choice of 5 cold and 5 hot appetizers Each additional appetizer CHF 22.00/Person CHF 28.00/Person CHF 34.00/Person CHF 39.00/Person CHF 5.00/Person

Cold Canapés

- Crudité's selection with yoghurt, vegetable-fresh cheese and hummus dips
- Tomato crostini with Roquefort cheese 划
- Onion and cheese butterfly pastries
- Mini ratatouille and quail egg in tartlet
- Grape and goat cheese balls coated in pistachio
- 🛛 Feta, tomato, basil and candied lemon skewer 💊
- Oriental canapes with babaghanouj, hummus and muhamarrah 😒
- □ Spinach and fresh cheese tartlets with salmon caviar
- □ Smoked salmon blinis with chive cream
- □ Sea bream tartare with avocado and cucumbers, limes and chipotle
- Pumpernickel bread with Grisons Mountain cheese, pears and walnut chutney
- □ Assorted maki rolls with tuna, salmon and cucumber
- □ Spiced surimi crab and quinoa pancake rolls
- Deached prawns, Treviso salad and chervil mayonnaise
- Mushroom and parsnip roll with watercress \$\overline\$
- Profiteroles with leek and parmesan cream and shaved Sbrinz
- □ Taramosalata with vegetable sticks
- Mini roasted potatoes stuffed with pastrami and dates
- □ Smoked trout mousse in chicory leaf
- Poached scallop with sweet and sour vegetable tartar
- Cured salmon skewers with sour cream
- □ Char tartar, red onion confit, chives and green asparagus
- Beef tartar cones
- Melon and Grisons air dried ham
- □ Assorted regional canapes with airdried beef, cured ham and Salsiz
- Beef pastrami, mushroom and cottage cheese roll
- □ Truffled chicken liver parfait profiteroles with Porto-onion jam

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Warm Canapés

- Chickpea, parsley and garlic fritters with minted yoghurt 😒
- Mini cheese soufflé 划
- Mini onion and leek quiches
- Cheese tartlets 💊
- Fried saffron risotto balls with pecorino cheese
- Pumpkin and potato tartlets with pecan nuts and Swiss blue cheese
- □ Surimi, chickpeas and corn fritters with a mild chilli sauce
- Fried olives stuffed with ricotta, lemon and oregano
- Buffalo chicken wings with sour cream
- □ Sigara Börek, crispy cheese cigars with parsley
- Spicy onion and chickpea fritters with a fruit chutney \$\overline\$
- Patatas bravas skewers with a spicy tomato dip
- Tomato confit, pesto and goat cheese on puff pastry \$\$
- □ Scottish salmon and dill croquettes with a fennel dip
- Deking duck rolls with cucumber, green cipollotti and hoisin sauce
- □ Spicy chorizo pumpkin puff pastry
- Marinated tandoori chicken ailerons with raita
- Original chicken satay skewers with peanut sauce
- □ "Bitterballen" with red onion and mustard
- Teriyaki chicken skewers
- □ Mini brioche burger with tomato jam, pickles and onions

Sweet Canapés

- □ Assorted fruit tartlets
- Chocolate mousse tartlets
- □ Praline mousse in a glass
- Mini Tiramisu

Prices in CHF including VAT