

LA  
FÊTE  
CATERING

## --CANAPÉ MENU--

*\$250/Head*

**Smoked Salmon Rose with Horseradish Cream**

**Foie Gras Mousse with Apple Dome**

**Crab Cake with Sweet Spicy Mayo**

**Beef Tenderloin with Black Truffle**

**Quail Egg with Caviar**

**Wild Mushroom Salad Wrapped with Rice Paper  
Topped with Black Truffle Pate**

**Creme Brulee in Ice Cream Cone**

5 pieces of canapé per each guest / the package includes beverage  
- house wine, beer, soda, juice, sparkling water. Add \$900 for 1  
servers / \$1,200 for 1 chef (4 hours)

**Telephone: 3568 4245 / Email: [sales@ntcghk.com](mailto:sales@ntcghk.com)**



*those dishes's photo just for your reference only*

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## --CANAPÉ MENU--

*\$350/Head*

**Tuna Cube with Black and White Sesame  
Raspberry jelly in Skewer**

**Foie Gras with Figs Jam (Edible Flower)**

**Wild Mushroom with Truffle Oil Filled on Filo Basket**

**Bresaola and Truffle Honey Cone**

**Grilled Scallops with Mango Salsa**

**Shrimp Cocktail in Shooter Glass**

**Lemon Meringue Tart**

**Mini Chocolate Plant (Similar to Tiramisu)**

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