

Confluence Cocktail Hour Selections

- Smoked Trout Profiteroles
- Lobster Medallion
- Cajun Tuna
- Cheesy Mushroom
- Deep Fried Calamaris
- Gazpacho Soup
- Goat Cheese Mousse
- Shrimp Cocktail
- Avo-Tom Salsa
- Crab Meat Cocktail
- Tropical Fruit Cone

Dream Tapas Cocktail Hour Selections

- Crab Claws and Wasabi Dip
- Gazpacho and Cucumber Stick
- Shrimp Tempura and Chili Sauce
- Salmon Sashimi on Wakame and Ponzu Dip
- Tandoori Chicken Skewer and Mango Dip
- Tuna Tartar Polynesian Style on Shredded Lettuce
- Feta and Cherry Tomato Skewers
- Scallops on Crispy Vegetables
- Smoked Duck Breast with Orange Segments
- Barbecue Meat Balls
- Caviar and Egg Tartar on Spoon

Mexican Cocktail Hour Selections

- Flour tortilla Roll Vegetarian with Beans (Little Blended), Chili, Coriander, Garlic, Ketchup, Bell Pepper Brunoises,
- Mexican Roll - Meat - Minced beef, same as vegetarian with beans
- Fajitas Triangle - Chicken, Beef, Vegetarian, Seafood (Baby Shrimps and Regular Shrimps together) with cheese inside, Toasted Tortilla and fillings marinated with Cumin Powder, Sambal, Tomato Salsa, Coriander, Garlic, Salt Pepper, Sour Cream
- Bowls of Corn Tortilla Chips and Flour Tortilla Chips with Guacamole, Sour Cream and Tomato Salsa,
- Nachos - same topping as for fajitas with cheese inside the mix and on top
- Crudities
- Chili Shrimps

Canapés and Jumbo Shrimp Tower Cocktail Hour Selections

- Cheese - Brie
- Seafood - Shrimps / Scallops
- Fish - Smoked Salmon / Tuna Mousse
- Caviar Red and Black and Sliced Egg
- Foie Gras
- Roast Beef
- Center Piece - Jumbo Prawns Tower
- Crudities - Fresh Vegetables with Dip
- Hot Pass around - Mini Spring Rolls

Smorrebrod Cocktail Hours Selections

- Shrimp with Dill and Lemon
- Smoked Salmon Fish Cakes with Dill and Remoulade
- Gravlax with Cucumber and Dill
- Beef and Arugula with Horseradish Crème Fraiche
- Blue Cheese and Apple with Bacon

Mediterranean Cocktail Hour Selections

- Zucchini grilled
- Eggplant, Mushrooms, Cherry Tomato, grilled
- Parmesan Crumble
- Parma Ham Roses
- Parma ham on grissini
- Salami and Cornichons on toothpick
- Mozzarella and Cherry Tomato on toothpick stuck on top of eggplant
- Feta and black olive on tooth pick
- Marinated Shrimps, Scallops, Mussels, Crab Claws
- Triangle Sandwich with Cream Cheese and Paprika
- Tapenade - Pesto, Black Olives, Artichokes, Sundried Tomato,
- Pickles, - Cornichons, Pearl Onion, Green Olive, Black Olive marinated with Olive Oil and Herbs
- Basket of Garlic Bread from Baguette
- Fresh Vegetables Crudities

Japanese Sushi and Sashimi Cocktail Hour Selection

- Tuna, Salmon and Vegetarian Sushi in different formats
- Nagiri - Tuna, Shrimps and Salmon on Rice
- Tuna, Salmon, Scallop Sashimi Platter
- Sauce - Wasabi Mayo, Soya, Ginger Pickle, Plain Wasabi in small ramekins

Italian Bruschetta Cocktail Hour Selections

- Grilled Vegetables Bruschetta
- 40 Black Olive Tapenades Bruschetta
- Parma Ham and Melon Bruschetta
- Mussels/Scallops Bruschetta
- Egg Tartar Bruschetta
- Mozzarella and Tomato Bruschetta
- Bowls of Grilled Vegetables and Pickles
- Tapenades
- Crudities

Crab and Canapés Cocktail Hour Selection

- Salmon Roll and Keta Caviar
- Parma Ham and Melon
- Shrimps or Scallops
- Cheese
- Foie Gras Mousse
- Center Piece - Crab Claws with American Cocktail Sauce
- Hot Pass around - Swedish Meat Balls

Caviar, Seafood and Canapés Cocktail Hour Selection

- Centre Piece - Caviar and Condiments
- Grilled Scallops
- Marinated Crab Claws
- Garlic Shrimps
- Green Mussels or Fresh Oysters if leftover from 1st dinner
- Crudities always available
- Assorted Canapés
- Ham Roll - Ham and Cream Cheese
- Feta Cheese and Olives
- Shrimps and Mango
- Smoked Fish
- Grilled Zucchini stuffed with Vegetable Brunoises
- Cocktail Sauce both kinds and Lemon Wedges