

Cocktail MENU 1

GH¢ 68 per person

ON THE TABLE

Carrot, Cucumber With spiced blue cheese and Mary rolls Sauce
Selection of Nuts

COLD

Toasted goat cheese with shredded beet
Curried egg salad (mini sandwich)
Eggplant caviar on a whole grain toast
Chicken mousse on a French baguette

HOT

Fried Plantain Wrapped in Bacon
Breaded calamari with tartar sauce
Cocktail Spring Rolls
Barbecue chicken wings
Vegetable Samosa

SWEETS

Skewered Pineapple with Chocolate Sauce

Cocktail MENU 2

GH¢ 80 per person

ON THE TABLE

Eggplant caviar with toasted French baguette
Banana Chips & Peanuts

COLD

Smoked Salmon on Toasted Crouton
Capers on a French baguette
Curry and cumin angel Eggs
Shrimp cocktail on a toasted Brioche
Roasted beef with mustard on a toast

HOT

Breaded Shrimps with Tartar Sauce
Beef satay
Meatballs coated in Mustard Sauce
Sambosci
Vegetarian Pizza Squares
Barbecued chicken lollipop

SWEETS

Swiss Mini Rolls

Cocktail MENU 3

GH¢ 100 per person

ON THE TABLE

Crunchy Carrot and cucumber crudite with blue cheese with Mary rolls
Olives, Plantain Chips and spicy nuts with raisins

COLD

Smoked Salmon with Capers on a French baguette
Tarragon Shrimp salad on toasted brioche
Sea food terrine

HOT

Prawns Tempura
Lamb Kebabs
Bread Crumbed Calamari Sticks with Barbeque sauce
Chinese Spring Rolls with Chicken lollipop sweet chilli sauce
Indian Vegetable Samoosas
Spinach Quiche
Mini Fish Cake with tartar sauce

SWEET

Mini French Pastries