

FINGER FOOD

To refine the gastronomic offer provided at your event, you can also supplement your conference package with the following finger foods:

Cold

- Hot-smoked salmon on Puy lentil salad	€ 5.00
- Tomato two ways with king prawn	€ 5.50
- Green gazpacho with North Sea shrimps	€ 4.70
- Vegetable couscous with chorizo	€ 4.50
- Couscous with king prawn	€ 6.00
- Melon salad with smoked ham	€ 5.00
- Smoked salmon on lentil leek salad	€ 5.00
- Apricot wrapped in bacon	€ 3.00
- Plums wrapped in bacon	€ 3.00
- Chicken drumstick with paprika marinade	€ 4.70

Hot

- Spring roll with soy sauce	€ 2.80
- Skewer of marinated chicken breast with peppers	€ 5.00
- Scampi in wonton dough	€ 4.50
- Médallions of pork with celery root purée	€ 5.70
- Stuffed sole roulade with carrot ginger purée	€ 6.00
- Mini-wrap stuffed with chicken and barbecue sauce	€ 5.00
- Mini-wrap stuffed with chicken and lemon sauce	€ 5.00
- Scampi in a potato crust	€ 4.50

Desserts

- Mousse au chocolat	€ 4.70
- Bavarian cream with raspberry sauce	€ 4.70
- Burnt vanilla crème	€ 5.00
- Bremen red-berry compote with custard	€ 4.50
- Chocolate pudding with custard	€ 4.50

All listed prices are per item.

As of January 2024. Prices are subject to change.

Canapées

- Canapées with salami	€ 4.70
- Canapées with turkey breast	€ 4.70
- Canapées with roast pork	€ 4.50
- Canapées with cooked ham	€ 4.50
- Canapées with Brie	€ 5.00
- Canapées with Gouda	€ 4.70
- Canapées with Emmental	€ 4.70
- Canapées with cream cheese	€ 4.50
- Canapées with soused herring	€ 5.00
- Canapées with smoked salmon	€ 5.50
- Canapées with marinated salmon	€ 5.50
- Bruschetta with tomato	€ 4.50
- Bruschetta with cucumber, chilli and deepwater prawn	€ 5.00

We recommend 9 pieces per person as a finger food buffet.

We offer our finger food ideas from 10 pieces per type.