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M&M Catering and Concierge Service GmbH

Menu sample for a 100 persons canapé party

Yuzu infused tuna tartar on cucumber

Vegetable ceviche in mini glass

Authentic Japanese sushi selection

Prawn tempura with sweet chilli sauce

Crispy mini tacos with avocado-tomato salsa and red bean paste

Salmon Tiradito

Pumpkin-lemongrass soup in glass

Beef fillet carpaccio with ceviche salsa in glass

Piquant Bouillabaisse with grilled halibut, saffron and black rice in glass

Black Angus Entrecôte cubes with green curry sauce and sesame wild rice in glass

Steamed aubergine with cous-cous, chives and sesame-yoghurt sauce in glass

Tataki tuna with baked broccoli and almond-amaranth vinaigrette in glass

Soba noodle and vegetable spaghetti rolled on chopstick served with ceviche dipping in glass

Dessert

Vegan avocado - chocolate mousse with Medjol dates and spiced hazelnuts

Matcha tea tiramisu

Cardamom panna cotta with mango puree

Mini chocolate and orange mousse cake