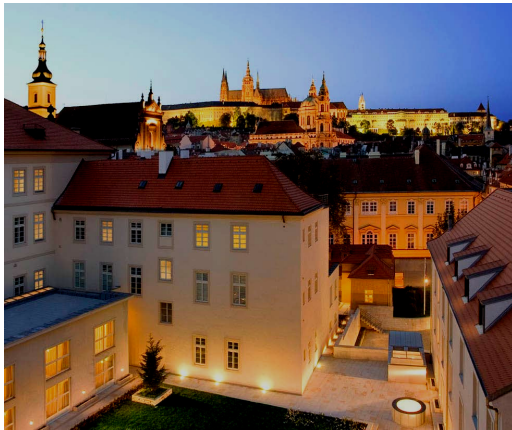




# Banquet and Conference

## *Canapé Receptions*



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# **1. Canapé Receptions**

## **1.1.Reception Menus**

**1.1.1. Group 1 Reception** € 12 per person

- Select 2 cold and 2 hot canapés from selection below

**1.1.2. Group 2 Reception** € 14 per person

- Select 4 cold and 2 hot canapés from selection below

**1.1.3. Standard Reception** € 18 per person

- Select 5 cold and 3 hot canapés from selection below

**1.1.4. Premium Reception** € 25 per person

- Select 5 cold, 4 hot and 2 dessert canapés from selection below

**1.1.5. Deluxe Reception** € 32 per person

- Select 5 cold, 5 hot and 3 dessert canapés from selection below

**1.1.6. Luxury Reception** € 35 per person

- Select 6 cold, 5 hot and 5 dessert canapés from selection below



## 1.2. Canapé Selection

### 1.2.1. Cold canapés

- Beef carpaccio, tomato salsa and mustard mayonnaise
- Smoked lamb loin, rosemary and mushrooms
- Roulade of foie gras with fried celery leaf
- Roulade of foie gras with pistachio crust and cantaloupe melon
- Pastrami on rye bread with thousand islands dressing
- Mini croque monsieur
- Parmesan with aged balsamic
- Grissini wrapped in Parma ham
- Muffedetta, ham and cheese rolled in baguette

### 1.2.2. Cold vegetarian

- Baked tomato, olive and pesto tart
- Marinated peppers, asparagus with a balsamic reduction
- Buffalo mozzarella, arugula and pesto
- Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomato

### 1.2.3. Hot vegetarian

- Deep fried cauliflower, mozzarella and risotto ball
- Feta cheese, mint and onion in filo pastry
- Red onion confit, goat cheese in filo pastry

### 1.2.4. Cold fish and shellfish

- Mille-feuille of smoked salmon, cream cheese and chive
- Salmon tartare, poppy seed tuille, caviar cream
- Fondue crab, prawn, mayonnaise and asparagus
- Poached lobster, avocado guacamole and oven-roasted cherry tomato
- Smoked trout, caviar and crème fraîche mille-feuille
- Poached prawn tail and asparagus
- Smoked salmon, cucumber and cream cheese with caviar
- Prawn and watermelon, basil pesto

### 1.2.5. Hot fish and shellfish

- Pan fried crab cake with mustard grain sauce
- Prawn brochette with mango salsa
- Scallop ravioli with parsley cream
- Seared scallop with tomato and mint salsa



### 1.2.6. Asian canapés cold

- Thai marinated salmon with sweet and sour relish
- Coriander marinated king fish with mung bean salad
- Shiitake mushroom, cilantro and mint rolls with soya dressing
- Thai beef salad with mint and grapes

### 1.2.7. Asian canapés hot

- Lamb kebab with spicy pappadam
- Lamb kofta and spiced tomato chutney
- Vegetarian pakora with mint chutney
- Vegetable spring roll
- Asparagus tempura, soya and daikon dip
- Cheese, onion and mint sambousak
- Prawns and sesame seeds in Chinese pastry with rice wine vinegar
- Thai fish cake with sweet and sour sauce
- Prawns, spring onion and coriander samosa
- Peking duck spring roll with hoi sin sauce
- Barbecue pork with pickled vegetables
- Chicken satays with peanut sauce
- Fried chicken in Indian spices with raita
- Prawn and mango in Thai red curry
- Prawn tempura with Japanese mayonnaise

### 1.2.8. Desserts

- Mini cups of vanilla panacotta, blackcurrant and strawberry compote
- Raspberry madeleines with lemon crème fraîche
- Various crème brûlées – pistachio, vanilla and chocolate
- Chef's selection of mini pastries
- Fruit skewers with dipping sauce
- Bailey's and chocolate mille-feuille
- Almond tart with marinated pineapple
- Mint and chocolate mini gateaux
- Macarons with various ganache fillings