



PURPLE LINE

Appetizer Packages



Must Event Catering

A Passion for Beauty and Exquisite Taste

APPETIZER PACKAGES

Ideal for your openings, cocktails,
walking dinners...

Start your event in style with our
selection of exquisite appetizers,
creating a festive & welcoming
atmosphere for your guests from the
moment they arrive.

Minimum 25 persons



Choose from our irresistible packages:

- 1) 5-piece package (2 cold + 2 hot + 1 dessert) – €18.00 pp**
- 2) 7-piece package (3 cold + 2 hot + 2 desserts) – €22.00 pp**
- 3) 10-piece package (4 cold + 3 hot + 3 desserts) – €29.00 pp**
- 4) 12-piece package (5 cold + 4 hot + 3 desserts) – €33.00 pp**
- 5) 15-piece package (7 cold + 5 hot + 3 desserts) – €40.00 pp**
- 6) 18-piece package (9 cold + 6 hot + 3 desserts) – €45.00 pp**



Cold Selection:

Meat

Italian-style beef carpaccio
Thai-style beef carpaccio
Truffled beef tartare with Gran Padano
Beef maki with crunchy vegetables
Foie gras roll with mango chutney & walnuts
Homemade foie gras macarons
Foie gras lollipop with speculoos
Périgord salad (duck breast & foie gras)
Melon & Serrano ham skewer
Chicken teriyaki wok with sesame

Fish

Blinis with salmon, guacamole & dill
Blinis with prawns, tzatziki & lumpfish roe
Salmon tartare with avocado cream
Tricolor tomato burst with North Sea shrimp
Scallop tartare with green peas & mint cream
Seared red tuna with sesame, wakame seaweed & hoisin sauce
Mini salmon wraps with fresh herbs & cream cheese

Vegetarian

Lebanese verrine
Oriental-style tabbouleh
Caprese skewer (tomato/mozzarella) with green pesto
Italian salad (grilled vegetables, mozzarella di Bufala, sun-dried tomatoes,
pesto & arugula)
Greek salad with feta
Cappuccino of sun vegetables with mint
Lentils with herbs, feta & pomegranate
Brunoise of Italian vegetables with goat cheese mousse & coriander

Hot Selection:

Meat

- Mini quattro stagione pizza
- Parma bruschetta with taleggio, truffle & arugula
- Yakitori chicken skewer with sesame & satay (peanut) sauce
- Mini Angus beef burger with taleggio, coppa, truffle mayo & arugula
- Mini chicken burger with three-pepper sauce & frisée lettuce
- Croque-monsieur with abbey cheese & ketchup
- Fried chicken roll with sweet & sour sauce

Fish

- Salmon bruschetta with burrata & dill
- Stuffed baby potatoes with salmon & Philadelphia cheese
- Garlic prawn skewer
- Panko-crusteD prawn tail with sweet & sour sauce
- Mini fish burger with baby spinach & chef's tartar sauce
- Fried squids with homemade tartar sauce
- Mini bites with gray shrimp

Vegetarian

- Spinach & feta bruschetta
- Ricotta & spinach lasagnette
- Mini falafel burger with eggplant tapenade & arugula
- Assortment of vegetarian spring rolls & samosas with sweet & sour sauce
- Trio of cheese croquettes
- Mini goat cheese bite with sun-dried tomatoes & oregano

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Desserts:

- Speculoos tiramisu
- Red fruit tiramisu
- Dark chocolate mousse
- Duo of chocolate mousse
- Mango panna cotta
- Red fruit panna cotta
- Mango & pineapple parfait with mint
- Lime & Limoncello parfait
- Piña colada mousse
- Red fruit panna cotta
- Mini Black Forest cake
- Brownies with custard
- Assortment of mini Bavarian pastries
- Mango & pineapple tartare with mint
- Fresh fruit salad
- Strawberry soup with balsamic vinegar
- Crème brûlée

