



INTERCONTINENTAL®
LYON - HOTEL DIEU

COCKTAIL SNACKS 2019

For 20 people minimum

10 pieces: 30€

15 pieces: 40€

20 pieces: 50€

Additional cocktail snack: 3€ each

Cold snacks

Lobster rolls

Smoked salmon, cubawa cream

Dombes duck, coriander, mashed sun-dried tomatoes

Roasted carrots, wasabi taramasalata

Roasted chicken, grenaille potatoes and mashed carrots

Fowl curry, mashed potatoes, chervil

Snacked king prawn with coconut milk, crab crumble

Vegetarian wrap, tomatoes with herbs

Bresse fowl, mashed potatoes with Espelette pepper

Lobster, homemade mayonnaise and caviar lime

Hot snacks

Rosemary lamb skewers
Torpedo prawns
Mozzarella stick, harissa compote
Chickpea kofta, bell pepper yogurt sauce
Mini cheese beefburger
Chicken yakitori skewers
Spinach and feta cheese crisp
Vegetable samosa
Spicy cod fish cakes, cream cheese curry sauce
Cheese crispy
King prawn skewers, satay sauce

Desserts

Saint-Honoré
Praline tart
Fruit skewers
Pineapple and lime minestrone
Chocolate and hazelnut tart
Lemon tart
Chocolate and tonka beans brownie
Fruits tartlet

Live Food Preparation

15€ each and per person

Homemade smoked salmon (sliced)

Signature quenelle dumplings

Mini burger stand

Sliced foie gras with various kinds of toast bread

+

Live desserts preparation

Live Food Preparation

18€ each and per person

Cold cured meat buffet

Cheese buffet

Oyster bar (in season)