



CANAPE & BOWL FOOD MENU

Created to showcase the very best of Louie cuisine, the menu includes a variety of items perfect for standing events and celebrations. Due to seasonal changes, our executive chef will create a bespoke menu selection based on your exact requirements

COLD SELECTION



OYSTERS

La Boudeuse, Gillardeau, Maldon, Carlingford

FROM THE RAW BAR SERVED IN A GLASS COUPE

Sea Bass Carpaccio, Apple, Lime, Caviar
Sesame Crusted Tuna, Horseradish, Citrus & Soy
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil
Scottish Hand Dived Scallops, Lemon, Basil, Jalapeno

TARTINES OPEN-FACED TOASTS

Cervelle de Canut, Cottage Cheese, Fresh Herbs
Foie Gras Terrine, Satsuma Marmalade
Steak Tartare
Lobster, Dill Mayonnaise
Salmon Gravlax, Baeri Caviar

BREADLESS OPEN-FACED BABY GEM LETTUCE

Steak Tartare
Lobster Salad, Avocado, Pink Grapefruit, Lemon Mayonnaise
Chilled Prawn, Bourbon Cocktail Sauce
Cervelle de Canut, Cottage Cheese, Fresh Herbs

BOWLS

Stracciatella, Red, Golden and Candy Cane Beets, Walnuts
Lobster, Avocado, Pink Grapefruit, Lemon Mayonnaise
Niçoise, Yellow Fin Tuna Belly, Tapenade, Anchovies

HOT SELECTION



HOT 'VOL-AU-VENT' PUFF PASTRY

Snails, Garlic & Parsley
Wild Mushrooms
Roasted Turbot, Horseradish Beurre Blanc
Lobster, BBQ Butter Sauce

CRISPY SERVED IN A CONE

Crispy Calamari
Buttermilk Fried Chicken, Caviar Cream Dip
Seasoned Potato Crisps
Seasoned French Fries, Gravy
Dover Sole Goujons, Gremolata, Romesco Dip

BOWLS

Roasted Turbot, Kale, Horseradish Beurre Blanc
Crispy Dover Sole, Almond Romesco, Gremolata
Polenta, Asparagus, Wild Mushrooms
New York Strip Steak, Spiced Herb Dressing, Red Wine Jus
Black Truffle Rigatoni, Parmesan Emulsion

***Add a Mini Side Garnish to your Bowl
(Mushrooms, French Fries, Broccoli, Green Salad, Herb Potatos,
Green Beans)**



DESSERTS

Pecan Curd Tartelette
Tropical Tartelette
Chocolate Tartelette
Chouquettes, Bourbon Cream
Chouquettes, Chocolate Sauce
Chouquettes, Red Berry Sauce
Mini Pavlova, Mango, Passion Fruit