

MENY

Catering M/Y ROZZO

We offer catering of fantastic canapés and other snacks to further enhance your experience on board M/Y Rozzo. Food is offered separately on request, and we provide drinks according to agreement.

Menu Canapés and Snacks

De Luxe 75 SEK

1. Smoked salmon dreams – salmon roe, creme fraiche in shortbread basket
2. Buckwheat blinis with fresh smoked salmon rose with lemon crème fraîche and black pepper
3. Crostini Swedish beef fillet with salsa verde
4. Langos Skagen shrimp salad, sour cream, fresh lobster, trout roe and dill
5. Sikafors Smoked reindeer, horseradish and Caviar of Kalix - served in a shortcrust pastry spoon
6. Fresh lobster arancini with saffron aioli

Fish & shellfish 65 SEK

7. Mini Éclair with grilled “jerk” tiger prawns, kewpie mayo and chervil
8. Salmon curado: grilled salmon with star anise, lime, lemon, topped with camparigel
9. Deep-fried Coconut Shrimp with fresh mango
10. Black tiger prawn with chili salt - served with a bloody mary pipette
11. Västerbotten cheese rösti, sour cream and pickled red onion
12. Crab Cakes with green onions, topped with mango habanero aioli
13. Cajun Blackened Salmon Taco with avocado, shredded red cabbage, and mango salsa
14. Taco Poached salmon with Sauce Verte and watercress
15. Wrap with smoked salmon, Skagen shrimp salad, avocado, arugula
16. Mini éclair with fresh salmon mousse topped with trout roe
17. Scallops topped with seagrass salad and roasted sesame seeds

Meat 65 SEK

18. Crostini Swedish beef fillet, truffle mascarpone, parmesan, arugula
19. Crostini White asparagus, Jamón Ibérico with hollandaise sauce
20. Crostini Brie, Prosciutto di Parma drying cranberry with fig balsamic
21. Crostini Prosciutto di Parma with Charentais melon
22. Crostini with Smoked Duck Breast mousse with raspberry butter and fresh raspberries
23. Antipasta Mini mozzarella, cherry tomato, salami, prosciutto, olives on skewers
24. Arancini with prosciutto, confit tomato and pesto
25. American mini Smashburger - prime rib, cheese, mayo, BBQ sauce, bacon on brioche

Green 60 SEK

26. Filo pastry basket with goat cheese, beetroot and elderflower jelly
27. Arancini with Boursin, confit tomato and basil
28. Arancini with asparagus, Brie and basil
29. Lady Carnarvon's asparagus mousse with asparagus buds
30. Slider grilled halloumi, chestnut mushroom, kale aioli on brioche
31. Filo pastry basket with goat cheese, fresh figs and lavender honey from Provence
32. Mini mozzarella, cherry tomatoes, basil and cold-pressed olive oil in a pipette
33. Beetroot & Feta Cheesecake topped with pistachio and dill
34. Mini vol au vent with smoked eggplant, Greek yogurt and pomegranate

Vegan 60 SEK

- 35. Buckwheat blini with ricotta, topped with red pepper relish
- 36. Filo pastry basket with artichoke cream, alfalfa and roasted paprika
- 37. Filo pastry basket with asparagus, avocado, edamame beans and green onions
- 38. Filo pastry basket with beetroot hummus and feta
- 39. Mini sliders on chestnut mushrooms with sweet potato rösti, red onion relish, spinach leaves, sesame seeds

Sweet temptations 60 SEK

- 40. Tiramisu
- 41. Lemon soufflé with raspberry splash
- 42. White chocolate cup with white chocolate mousse, mango
- 43. Chocolate mousse with Baileys cream, coffee bean
- 44. Lemon tart topped with meringue
- 45. Mini princess cake

Tea sandwiches

- 46. Organic Eggs, Mayonnaise and Cress SEK 60
- 47. Cucumber & Chive Cream SEK 55
- 48. Farm ham with English mustard SEK 55
- 49. Smoked Salmon with Lemon and Black Pepper SEK 60

Minimum order is 10 of each variety. Serving fee incl. transport is Sek 480. Order needs to be placed 3 work days ahead of charter. VAT is added to the above prices at 12%. Lactose or gluten free? Contact us for suggestions.

