# Goose and Gourmet

Gourmet restaurant at your location



We bring a gourmet celebration to you with dishes prepared by professional chefs, exceptional presentation, and impeccable service.



## Canapes and hot dishes

Perfect choice for parties and yachts







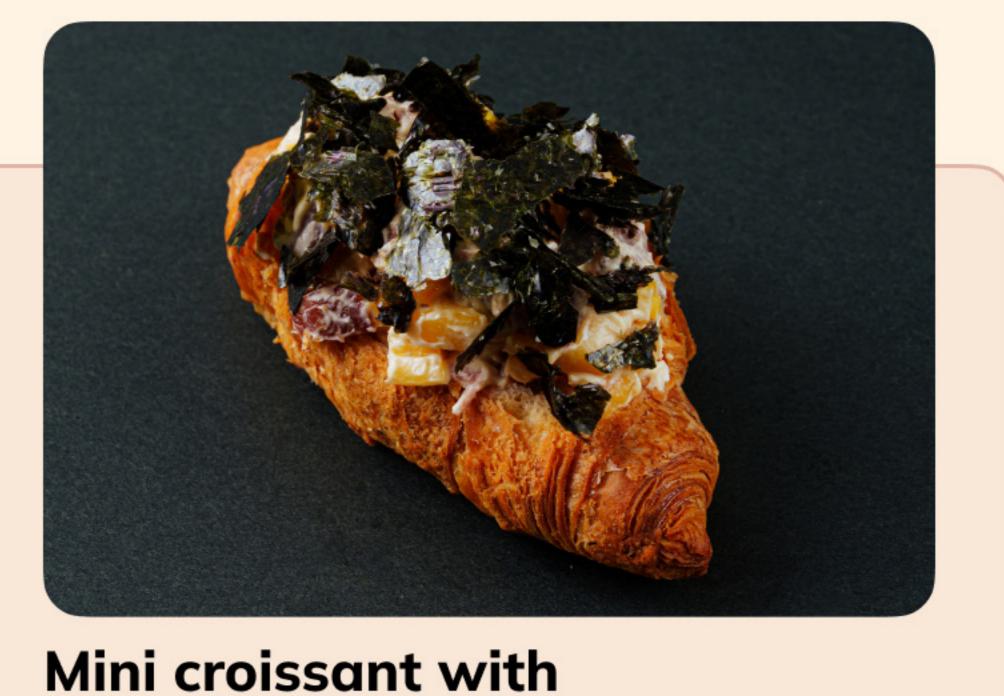
Profiterole with parmigiana cream

sun-dried tomatoes basil



chicken breast barbecue sauce, cherry tomatoes, pickled cucumber

**Bruschetta** with



duck

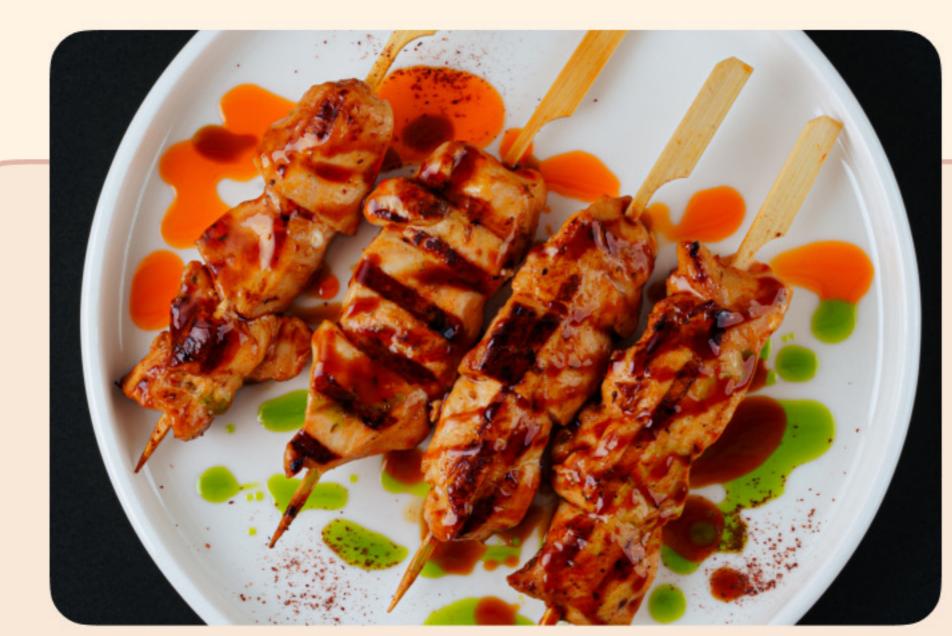
mango, smoked cream, nori leaves



Bruschetta with lightly salted salmon lime cream, cherry tomatoes, salted cucumber yuzu-beet cream



Spring roll with chicken breast cheese sauce, togarashi, parmigiana crisp



**Chicken fillet skewers** with unagi sauce



Shrimp skewers with pescado sauce



Grilled vegetable skewers with soy-based sauce





Profiterole with Camembert cream flying fish roe, truffle salami, golden pistachio



Éclair with salmon lime cream cheese, kimchi tomatoes, flying fish roe, sumac



Mini croissant with smoked duck smoked cream, blackberry, raspberry, cashew



Spring-roll with avocado mango, apple, sun-dried tomatoes, dried apricot



Brioche with smoked duck smoked cream, blackberry, hazelnut, pistachio



Bruschetta with shrimp pesto sauce, cherry tomato, cucumber



Chicken fillet burger brioche bun, cheddar cheese, tomatoes, pickled cucumber, caramelized onion



Shrimp skewers with pescado sauce



Mushrooms skewers
with teriyaki sauce and sesame





Profiterole with chicken liver pâté raspberry, golden hazelnuts, truffle honey



Éclair with smoked duck smoked sauce, pomegranate, pistachio



Spring roll with wakame seaweed bell pepper, carro, sesame-based sauce



Mini pancake
with red caviar
truffle sour cream, togarashi



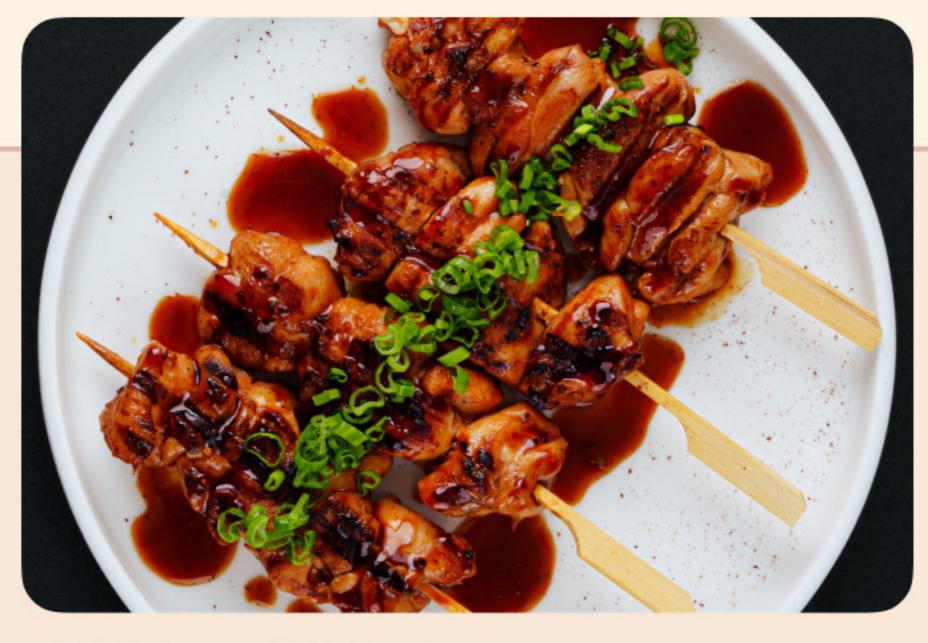
Mini croissant
with pastrami
barbecue sauce, pickled cucumber sumac



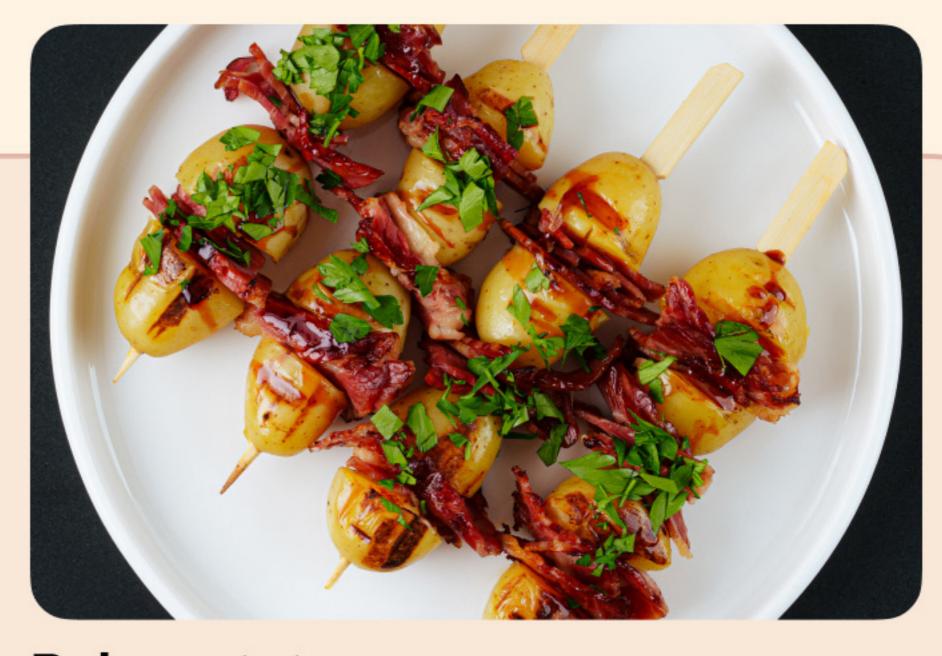
Bruschetta
with lightly salted salmon
lime cream cheese, cherry tomatoes, pickled
cucumber, yuzu-beet cream



Classic Angus beef burger brioche bun, tomato, pickled cucumber, cheddar cheese, caramelized onion



Chicken thigh skewers with unagi sauce



Baby potatoes
with beef bacon and garlic

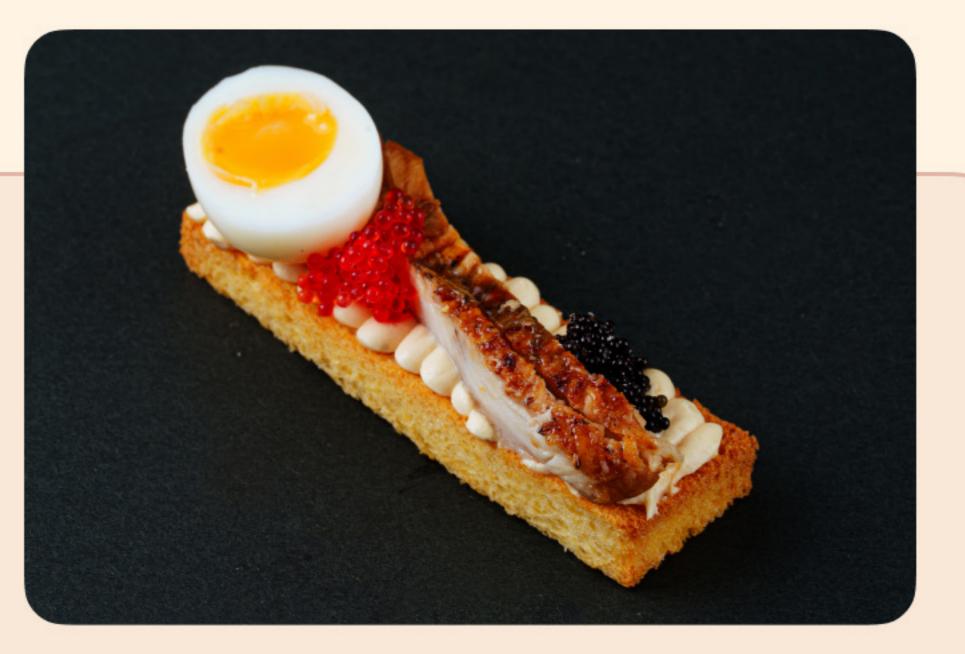




Profiterole with yuzu-beet cream sliced truffle, red caviar



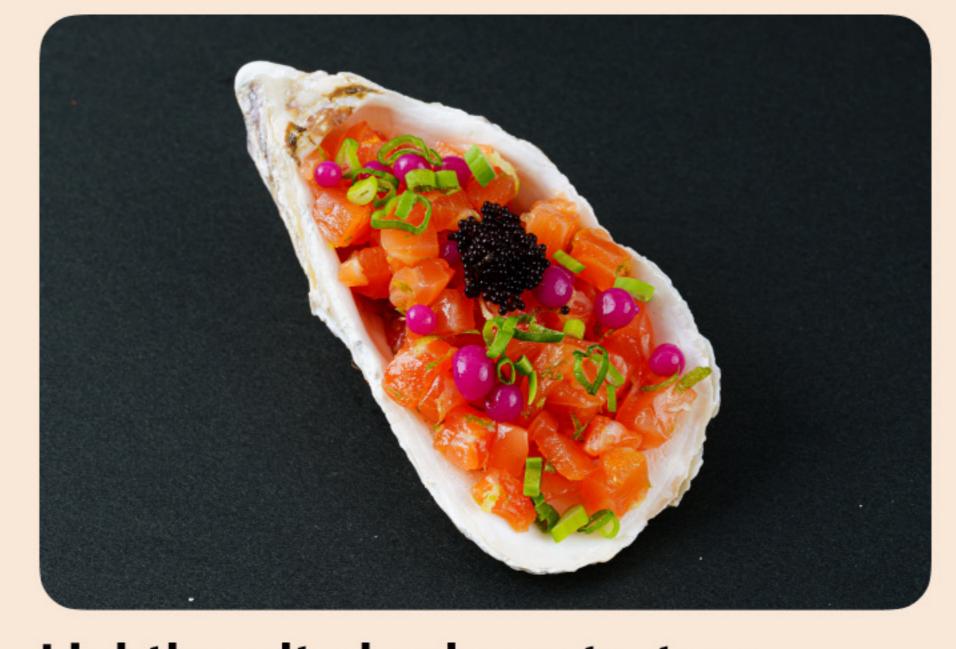
Eclair with salmon lime cream cheese, kimchi tomatoes, flying fish roe, sumac



Brioche with smoked eel nut sauce, quail egg, flying fish roe, sumac



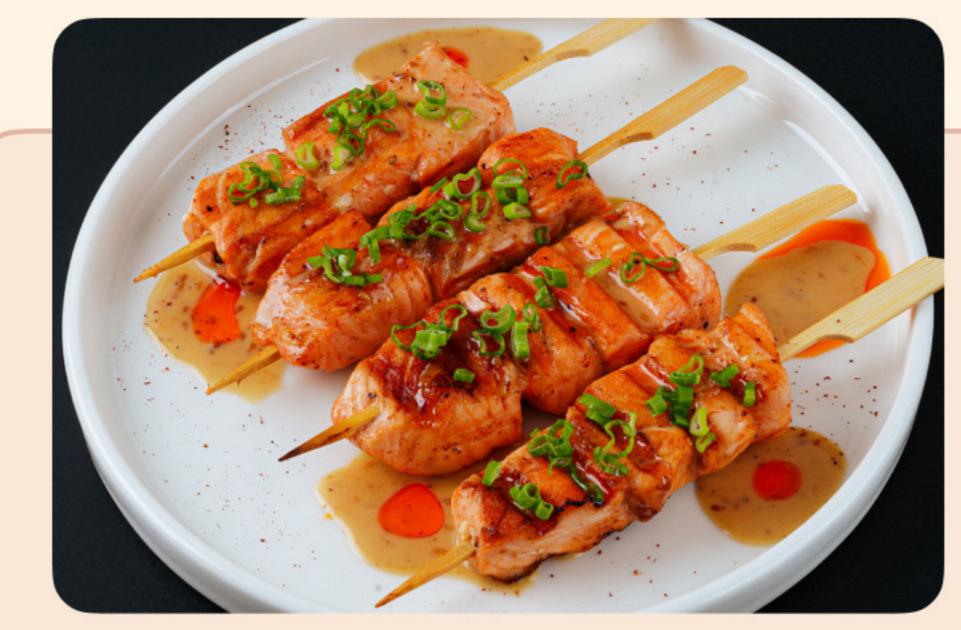
Bluefin tuna tartare mango, orange, cilantro, nut sauce, molecular caviar



Lightly salted salmon tartare in an oyster shell lime zest, lime-parsley cream, flying fish roe



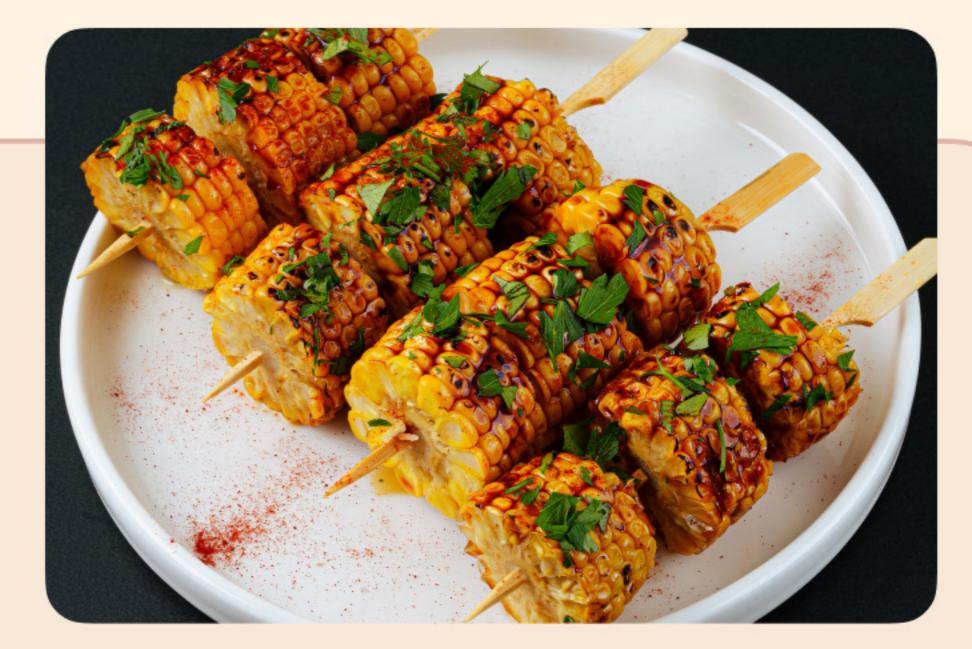
Mini pancake
with black caviar
and truffle sour cream



Norwegian salmon skewers with sesame sauce and green onions



Australian tenderloin skewers with teriyaki sauce



**Grilled corn** butter, paprika, herbs, garlic