

VIP HOT TRAYS

❖ HOT TRAY N°1 :

Salad caprese mozzarella di Buffala
Sea bream fillet with candied lemons
Grilled vegetables from the South
2 aged cheeses
Chocolate crisp
1 Bread

❖ HOT TRAY N°2 :

Niçoise salad with smoked tuna
Fillet of « yellow » chicken with sauce
Ratatouille
2 aged cheeses
Appel pie « Bourdaloue » (pear)
1 Bread

❖ HOT TRAY N°3 :

Marinated salmon, wasabi cream
& blinis
Halibut with preserved tomatoes
Wild rice
2 aged cheeses
Apple pie with almonds
1 Bread

❖ HOT TRAY N°4 :

Coleslaw with smoked salmon
Panfried fillet of veal
Gratin dauphinois
2 aged cheeses
Lemon meringue pie
1 Bread

❖ HOT TRAY N°5 :

Bulgur Tabbouleh with grilled chicken
Fillet of cod fish with pesto
Melimelo of vegetables of the season
2 aged cheeses
Cheese cake
1 Bread

❖ HOT TRAY N°6 VEGETARIAN :

Green vegetables in vinaigrette and
roasted hazelnut
Shop Suey vegetables with soya
sauce
2 aged cheeses
Iles flottantes with Strawberry
1 Bread

VIP COLD TRAYS

❖ COLD TRAY N°1 :

Caprese salad with mozzarella di Buffala
Marinated sea bream with fresh herbs and
grilled vegetables
2 aged cheeses
Crispy cake
1 Bread

❖ COLD TRAY N°2 :

Niçoise salad with smoked tuna
Bulgur Tabbouleh with grilled chicken
2 aged cheeses
Appel pie « Bourdaloue » (pear)
1 Bread

❖ COLD TRAY N°3 :

Marinated salmon, wasabi cream & blinis
Roasted veal with tuna creamy sauce
2 aged cheeses
Apple pie with almonds
1 Bread

❖ COLD TRAY N°4 :

Coleslaw with smoked salmon
Thin slides of roasted beef
New potatoes salad
2 aged cheeses
Meringue apple pie
1 Bread

❖ COLD TRAY N°5 :

Bulgur Tabbouleh with grilled chicken
Salad of quinoa and citrus fruits with
smoked salmon
2 aged cheeses
Cheese cake
1 Bread

❖ COLD TRAY N°6 VEGETARIAN :

Asparagus with vinaigrette and dried
fruits
Wok of vegetables with rice noddles
and soya
2 aged cheeses
« Iles flottantes » with strawberries
1 Bread

BUSINESS HOT TRAYS

❖ HOT TRAY N°1 :

Coleslaw salad with nuts
Lasagna with bolognese
Local salad
1 cheese
Mango and passion fruit dessert
1 Bread

❖ HOT TRAY N°2 :

Caesar salad with grilled chicken
Thick slice of salmon with pesto
Basmati rice
1 cheese
Crispy cake
1 Bread

❖ HOT TRAY N°3 :

Rice in Niçoise style with balsamic
vinegar
Fillet of grilled chicken with sauce
Fried vegetables of the season
1 cheese
Pear and caramel dessert
1 Bread

❖ HOT TRAY N°4 :

Quiche with candied vegetables,
salade
Chicken Tikka with spices
Small « Penne » pasta with olive oil
1 cheese
Pear pie
1 Bread

❖ HOT TRAY N°5 :

Tabbouleh in libanese style
Stroganoff beef
Roasted new potatoes with salt
1 cheese
Apple pie
1 Bread

❖ HOT TRAY N°6 VEGETARIAN :

Mixed salad with various tomatoes
Vegetable Lasagna
Mixed salad
1 cheese
Thin slices of pineapple
1 Bread

BUSINESS COLD TRAYS

❖ COLD TRAY N°1 :

Coleslaw salad with nuts
Roasted beef in Carpaccio style
Salad
1 cheese
Mango and passion fruit dessert
1 Bread

❖ COLD TRAY N°2 :

Caesar salad with grilled chicken
Tuna with mayonnaise
Assorted vegetables
1 cheese
Crispy dessert
1 Bread

❖ COLD TRAY N°3 :

Rice in Niçoise style with balsamic vinegar
Roasted fillet of chicken with vinaigrette
Potatoes salad
1 cheese
Pear and caramel dessert
1 Bread

❖ COLD TRAY N°4 :

Quiche with candied vegetables,
salad
Roasted fillet of pork
Salad of small « penne »
1 cheese
Pear pie
1 Bread

❖ COLD TRAY N°5 :

Tabbouleh in libanese style
Rillettes of salmon
Green salad
1 cheese
Apple pie
1 Bread

❖ COLD TRAY N°6 VEGETARIAN :

Mixed salad with various tomatoes
Green beans in salad with almonds
1 cheese
Thin slices of pineapple
1 Bread

COCKTAIL TRAYS

❖ TRAYS OF CANAPES VIP :

Hibiscus calyx with goat cheese & thyme
Black & white square truffle brioche
Paella sushi with king prawns & raw ham
Beetroot pink floyd, horseradish
& smoked fish
Poached mini pear with spices,
blue cheese
Millefeuille of foie gras with gingerbread

❖ TRAY OF PETITS FOURS VIP :

Red spoon: Strawberry & lime
confit, vanilla emulsion & fresh
strawberries
Lollipop of crusty praline
Fresh fruit skewer
Chocolat gianduja pie
Granny smith apple square
Shortbread biscuit, lemon
cream & meringue

❖ TRAYS OF CANAPES BUSINESS :

Mini brioche bread with minced salmon
Farmhouse style » raw ham, mozzarella &
tomato Goat cheese lollipop with herbs
« Indian style » poultry mini club
Mini brioche with tuna in Niçoise style
Shortbread with parmigiano & sundried
tomatoes tartar

❖ TRAY OF PETITS FOURS BUSINESS :

Crazy chou caramel
La passion
Macaron (*assortment*)
Raspberry & pistachio éclair
Apple pie
Tea choco puff
Cit-rond, Shortbread biscuit, lemon
cream & meringue

We can provide you with breakfast trays, take in charge your booth provisioning with food, drinks & equipment, or assist you with organization of cocktail for your guests.