

MENU

24-PIECE COCKTAIL DINNER

APPERTIZER

AMUSES BOUCHES

GREEN MOELLEUX WITH A DROP OF PEPPER

MINI NIÇOISE CHOUX WITH TUNA TAPENADE

MINI BLINIS WITH FRESH CHEESE AND SHRIMP

QUAIL EGG WITH CURRY

SAVORY COCKTAIL BUFFET



THE TRENDY PIECES

TOMATO AND MOZZARELLA SKEWER WITH BASIL

CHEDDAR BURGER

SKEWER OF SMOKED DUCK BREAST WITH TANGY APPLE

CHOCOLATE SQUARE WITH MANGO AND FOIE GRAS

CHINESE SPOON WITH AVOCADO, CRAYFISH, AND CONFIT TOMATOES

SMOKED TUNA CUBE WITH WASABI SEEDS

CLOTHESPIN WITH CARROT, RICOTTA, AND DUCK BREAST

FOREST MUSHROOM CAPPUCINO VERRINE

THE CLASSIC PIECES

WRAPS WITH RAW VEGETABLES AND LIGHT CREAM

BUNS WITH TANDOORI CHICKEN AND MESCLUN

CLUB SANDWICH WITH SMOKED SALMON AND ARUGULA SALAD

SWEDISH FLATBREAD WITH TZATZIKI AND GRILLED VEGETABLES

MINI HOT DISHES SERVED IN A CASSEROLE



SHEPHERD'S PIE WITH VEAL, TRADITIONAL STYLE

LEEK AND SCALLOP RISOTTO

FISH BLANQUETTE



CULINARY ANIMATION



OYSTERS

2 OYSTERS PER PERSON, SHUCKED BY OUR OYSTER SHUCKER, ACCOMPANIED BY RYE BREAD,
BUTTER, LEMON, AND SHALLOT VINEGAR

SWEET COCKTAIL BUFFET



ASSORTMENT OF PETITS FOURS

FRENCH OPERA PASTRY

APPLE & BLACKCURRANT SQUARE WITH APRICOT FLAN

RASPBERRY FINANCIER WITH PISTACHIO ENTREMET

LEMON & PISTACHIO TARTLET

COFFEE & CHOCOLATE ECLAIR

MINI MACARONS

MINI CHESTNUT CANNELES

DRINKS



APPERTIZER

ROYAL KIR WITH CREME DE CASSIS

WHITE WINE

CHARDONNAY LES DÉESSES MUETTES SAINT GUILHEM LE DÉSERT 2021

RED WINE

BORDEAUX LE PUIITS SAINT MARTIN 2021

SOFT DRINKS

STILL AND SPARKLING WATER, FRUIT JUICE, COCA-COLA

