



AUTHENTIC FRENCH CATERING

Corporate & Private events

lunch | dinner | cocktails

BUFFETS

PASSED BITE-SIZE APPETIZERS

Minimum order of 20 per appetizer

Mignardises

Gougères au fromage V
Caramelized onions and gruyère tartlets V
Ham and cheese croque-monsieur
Smoked salmon cannelés



Verrines

Salmon and green apple tartare GF
Cauliflower, grilled pancetta GF
Tomatoes, creamy mozzarella GF, V
Foie gras, port reduction, parmesan foam
Avocado, grapefruit chutney, smoked salmon
Beets, goat cheese, walnut millefeuille V

Tartines (open face toast)

Cold
Sardines rillettes
Prosciutto, fig
Olive tapenade V
Smoked salmon mousse, dill, pomegranate
Artichoke (with mint) and olives V

Mini-Burgers

Boeuf bourguignon
Smoked salmon and herb cream

Warm

Mushrooms, comté and hazelnut V
Roasted vegetables, parmesan V
Grilled ham and cheese

Antipasti skewers

Chorizo and shrimp GF
Fig and prosciutto GF
Bacon and date GF
Tomato, mozzarella GF, V
Chicken satay, served with peanut sauce GF
Lamb meatball, served with mint and parsley sauce
Seasonal fruits GF, V

Soups

Served in individual shot glasses

Cold Soup

Tomato strawberry basil gaspacho V, GF

Tomato, watermelon, cucumber V, GF

Hot Soup

Mushroom cappuccino, truffle mousse V, GF

Curried lentil, tomato, coconut milk V, GF



Sandwiches

Tea sandwiches on white sourdough bread

Tuna, preserved lemon, arugula

Green pesto, tomato jam V

Goat cheese, red pesto V

Baguette sandwiches

Ham, comté, Dijon whole grain mustard, greens

Tomato, mozzarella, basil pesto, greens V

Brie, fig chutney V

Prosciutto, parmigiano, arugula



V=Vegetarian
GF=Gluten free