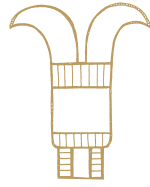
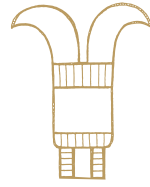


BUFFET MENU

For minimum 30 persons



PATOUT



APPETIZERS

Greek appetizer of cauliflower and mushrooms
Salad of pork rillon and caramelized tomato confit
Potato, herb cream sauce and shrimp salad
Quinoa small vegetables and crawfish salad
Endive and smoked salmon salad with herb cream sauce
Cantal cheese salad with tarragon
Granny salad, celery and smoked swordfish
Foie gras and pistachio on French bread roll
Vegetables dip and sauce

HOT DISHES

Poultry fricassée with olives
Poached sea bass filet, in bouillabaisse fish soup
Mashed potatoes with butter
Bevel cut leeks and dried tomato, emulsified melted butter

PASTA

Conchigli, mushroom cream

SELECTION OF CHEESE

DESSERTS

Floating island
Chocolate cream
Apple pie and almond cream
Praline success
Lemon merengue biscuit
Fresh fruit salad

COFFEE & PRECIOUSNESS

67 € per Person (excluding Drinks)

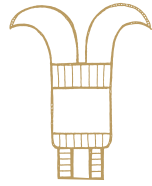
Or included to your Day Delegate Package

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appetizer, main course and dessert for all the members of your group.

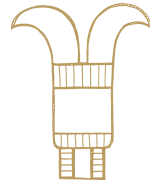
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BUFFET MENU

For minimum 30 persons



MARTEL



APPETIZERS

Cucumber, feta and fresh mint Salad
Artichoke and mimosa avocado salad
Mimosa egg in vegetable macédoine
Tomato with Mozzarella, Balsamic Vinaigrette and Basil
Three coloured pasta salad with Pesto
Vitello Tonnato
Leeks with vinaigrette perfumed with the seasonal truffles
Beef Carpaccio and Parmesan, truffled Marinade
Vegetable Dip and variety of sauces

HOT DISHES

Sautéed lamb with sweet curry and apricots
Bio shrimp skewer, virgin dressing
Celery Mousseline
Zucchini Gratin and tomatoes with Parmesan

PASTA

Penne rigate, napoletana

SELECTION OF CHEESE

DESSERTS

Vanilla cottage cheese and chestnut cream
Sponge almond biscuit on lemon & coco
Paris Brest
Apricot Flaky pastry pie
Finger chocolate, caramel, praliné
Fresh fruit salad

COFFEE & PRECIOUSNESS

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BUFFET MENU

For minimum 30 persons



APPETIZERS

Remoulade of celery with shrimps
Tomato and cucumber gaspacho
Carrots with cumin Salad
Antipasti of grilled marinated vegetables
Slices of smoked salmon
Terrine of red mullet and pepper
«Ballottine» of fish pulp with saffron
Chicken salad with cashew, Teriyaki sauce
Vegetables Dip and variety of sauces

HOT DISHES

Sliced beef Bordeaux style with mushrooms
Brandade of salt cod, olive oil and lemon
Gratin with potatoes
Vegetables served in earthenware dish and stewed red onions

PASTA

Filèi with Pesto

SELECTION OF CHEESE

DESSERTS

Vanilla Opéra cake
Chocolate cream
Mango with coconut milk salad
Finger crisp black chocolate, ivory and milky
Pear puff pie
Fresh fruit salad

COFFEE & PRECIOUSNESS

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BUFFET MENU

For minimum 30 persons



APPETIZERS

Selection of Serrano ham
Pulp salad with lemon
Salmon tartar with coriander and green lemon
Noodle salad with shrimps and black mushrooms
Swordfish Sashimi with soy
Caesar Salad with chicken
Shrimp Bouquet and Tartar sauce
Tabbouleh
Vegetables Dip and variety of sauces

HOT DISHES

Osso bucco
Fried Seabream Filet, sweet curry and ginger cream
Creamy Polenta
Glazed simmered carrots with veal bouillon

PASTA

Fusili, pepper cream

SELECTION OF CHEESE

DESSERTS

Vanilla Crème brûlée
Finger crisp black chocolate, ivory and milky
Chocolate mousse
Vanilla Panna Cotta with mango
Minced pineapple with mint
Fresh fruit salad

COFFEE & PRECIOUSNESS

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BUFFET MENU

For minimum 30 persons



APPETIZERS

Salmon Tartar with dill
Crab Tarama, fresh bread sticks
Duo Tarama and fresh bread sticks
Poultry « ballottine » and foie gras
Eggplant Caviar and crunchy bread
Carrots and cabbage Coleslaw
Cod and potatoes salad
Zucchini and black olive Caviar
Vegetables Dip and variety of sauces

HOT DISHES

Chopped Milanese veal
Roasted salmon filet, chive butter sauce
Pilaf rice with small vegetables
Green beans fricasee, peas and gourmand peas

PASTA

Ditalini and parmesan cream

SELECTION OF CHEESE

DESSERTS

Vanilla thousand-leaf cake
Finger bavaroise vanilla chocolate cake with walnuts, creamy caramel
Citrus fruit salad with Amaretto syrup
Finger jelly of almond, pistacchio and apricot
Opéra cake with vanilla sauce
Fresh fruit salad

COFFEE & PRECIOUSNESS

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FINGER BUFFET

For minimum 10 persons



BRAQUE



*Bread with tomato, beef with mustard cream sauce
Vegetarian French bread roll with sweet curry
Finger white bread with emmental cheese and butter with blond grape
Crab tarama, fresh bread sticks
Cucumber salad and feta with mint
Home-made cake with vegetables*

*Toasted sandwich with turkey
Cheese burger*

Selection of cheese

*Fresh fruit salad
Caramel tartlet
Chocolate éclair
Finger lemon cake*



DELAUNAY



*Finger multigrain bread with tomato, lettuce and turkey
Lemon bread, smoked salmon and endive
Focaccia with Provencal spices, grilled vegetables
Eggplant caviar and crunchy bread
Artichoke salad and mimosa avocado
Home-made cake with vegetables*

*Poultry hot dog
Panini with tomato and mozzarella with pesto sauce*

*Selection of cheese
Vanilla/mango panna cotta
Fresh fruit salad
Chocolate cream
Apricot cake*

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FINGER BUFFET

For minimum 10 persons



ERTÉ



*Wrap with smoked salmon and cream sauce
Mini baguette with pesto, lettuce, tomato and bresaola
Sandwich loaf with St Moret cheese and cucumber
Zucchini caviar and crunchy bread
Carrot salad with cumin
Home-made cake with vegetables*

*Open-faced pastry crust with a filling of goat cheese and tomato
Toasted sandwich with salmon*

Selection of cheese

*Fresh fruit salad
Fruit tartlet*

*Cottage cheese, brownies crumbs, chestnut cream
Praline success cake*



KUPKA



*Wholegrain sandwich, slices of veal, lettuce and parmesan, tartar sauce
Salmon rilette and chives, crunchy baguette bread
Sandwich on the open baguette with ham, butter and pickles
Focaccia with grilled vegetables
Salad of chicken with cashew
Home-made cake with vegetables*

*Mini sandwich club
Cheese and salmon puff*

Selection of cheese

*Fresh fruit salad
Tiramisu
Pear cake
Crunchy chocolate dessert*

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FINGER BUFFET

For minimum 10 persons



Olives with peppers and tuna
Foie gras on French bread roll
Mini "bagnat" bread with egg, tomato and olive tapenade
Poultry Caesar style on French bread roll
Noodle salad with shrimps
Home-made cake with vegetables

Bruschetta with smoked salmon and mascarpone
Pizza

Selection of cheese

Fresh fruit salad
Chocolate mousse
Apple tartlet
Opéra chocolate cake

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