

COCKTAILS FINGER FOOD

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Price for food only

Additional : material, service, drinks

6 PIECES PER PERSON	12,50€ ht
10 PIECES PER PERSON	21,50€ ht
15 PIECES PER PERSON	29,00€ ht
21 PIECES PER PERSON	48,50€ ht

Cold appetizers

Assorted Sushi and maki
Mini Ratatouille (mixed vegetables) quail eggs
Salmon tartare with sesame oil
Rolled mozzarella with roquette salad cream and candied tomato
Foie gras cream, banana chutney
Sliced crudités and dips
Avocado, spicy cream and king prawns
Mini Pan Bagnat sandwich

Hot appetizers

Tempura of season vegetables
Small pan of snails with a crust of cepes mushrooms
Goat cheese with rosemary soufflé
Mini panini with taleggio cheese and coppa ham
Rolled sole fish stuffed with mussels and cepes mushrooms
Risotto with saffron and parmigiano cheese
Swordfish with crystallized lemon

Mini pastries

Mini tartlets with berries
Mini french and italian pastries
Macarons
Chocolate fondue with fresh fruits skewers

COCKTAIL LUNCH SIZE

Price for food only

Additional : material, service, drinks

Bigger than a cocktail piece

6 appetizers + 2 mini pastries = 26€ ht / pers

8 appetizers + 2 mini pastries = 33€ ht / pers

Cold Appetizers

Mini Pan Bagnat sandwich

Traditional Pissaladière (pizza)

Gourmet salad with smoked home made salmon served in a mini jar

Extra cold appetizer (Formula 8 appetizers)

Roast beef and polenta skewer

Hot Appetizers

Mini panini with chicken

Perl pasta risotto with mushrooms of the season

Pizza triangle with 4 different cheese and chorizo salami

Extra cold appetizers (Formula 8 appetizers)

Mini stuffed vegetables

Mini pastries

Assorted French mini pastries (éclairs, choux, Saint Honoré)

Glass Fantasy (Tiramisu, light mousse, lemon tart...)

LIVE COOKING

(Animated by our Chefs)

Foie gras show cooking

Home made foie gras served with chutney, fig jam, oignons and black olives, cereales bread, ginger bread

Marinated foie gras cuit **6,00€ ht / pers**

Marinated foie gras mi-cuit **6,00€ ht / pers**

Pan fried foie gras with toasts and brioche bread **6,00€ ht / pers**

Fish scaler shox cooking : price on demand

Our shellfish buffet is served on a big boat : oysters, seashells, shelfihes

Oysters Fine de Claire n°2 buffet

Smoked salmon show cooking

Our home made smoked salmon served with blinis, assorted bread and tips

High Quality Smoked Scottish salmon buffet **4,00€ ht / pers**

Gravelax (smoked salmon marinated) **4,00€ ht / pers**

Libanese show cosking

Mézzé 6 apetizers (3 hot + 3 cold) **12,50€ ht / pers**

Mézzé 9 apetizers (4 hot + 5 cold) **18,00€ ht / pers**

Mézzé 12 apetizers + Shawarma, Taboulé and Hommos **40,00€ ht / pers**

Nitrogen cuisine show cooking (on choice salty or sweet)

5,00€ ht / pers



LIVE COOKING

(Animated by our Chefs)

Prosciutto show cooking (Served with pepercream)

Cutting of Parma prosciutto with its entire bone
Cutting Pata Negra prosciutto
Cutting Serrano prosciutto

12,00€ ht/pers
20,00€ ht / pers
10,00€ ht / pers



Italian show cooking

Risotto with rice or pearl pasta
Fresh pasta
Focaccia
Pizza
Panini or focaccia fine paste

5,00€ ht / pers
5,00€ ht / pers
5,00€ ht / pers
5,00€ ht / pers
5,00€ ht / pers



Plancha show cooking

Mini marinated meat skewers: chicken, lamb and beef
2 per person
4 per person

6,00€ ht / pers
12,00€ ht / pers

Mini hamburgers show cooking

Classic cheese burger
Deluxe burger with foie gras

5,00€ ht / pers
8,00€ ht / pers

Dessert show cooking

Chocolate Fountain served with fresh sliced fruits and marshmallows
Candyfloss
Crepes (french pancakes)
2 per pers
3 per pers

6,00€ ht / pers
2,00€ ht / pers
8,00€ ht / pers
12,00€ ht / pers



COCKTAIL / RUSTIC BUFFET

25€ HT / PERS

Welcome aperitif (lasting approximately 1 hour)

Pissaladière

Assorted ham salami and prosciutto, sliced bread

Tapenade (black olive cream), bread croutons

Barbecue

Mini skewers of marinated chicken with coconut milk and curry

Mini skewers of beef with rustic mustard

Mini skewers of lamb with Provençal herbs

Mini skewers of sea bass filet

Mini skewers of sausages (chipolats, merguez, pork filet)

Side dishes

Hash Browns with parsley

Ratatouille

Pasta salad

Assorted cheeses buffet: Bleu, Tomme, Goat cheese

Dessert:

Skewers of pineapple with rum and caramelized brown sugar

Flambeed bananas



LE COCKTAIL / MOUNTAIN BUFFET

25€ or 29€ HT / PERS

Raclette

Stimmed potatoes

Assorted mountain cold cuts and condiments

Winter soup

Salty crepes : ham and cheese

Cutting of home made marinated salmon (Scottish high quality) and d

Herring salad with onions and potatoes

In the formula at 29€

Marinated salmon with red beet, Gravelax and smoked

Creamy soup with cepes mushrooms and sweet chestnuts

+ Assorted bagels, king prawns in a dress of potato spaghetti

Grilled chestnuts with salt flower

Delicacies buffet

Cake with maple syrup

Assorted Crepes with sugar, jam, etc

Hot spicy wine

Chocolate fountain (marshmallows, fruits of the season)



COCKTAIL / BUFFET TRATTORIA

58€ HT / PERS

BUFFET

Show cooking italian cold cut : coppa, speck, prosciutto, salami
Parmigiana eggplants

Assorted antipasti : artichokes, peppers, octopus, mushrooms...

Assorted italian cheese: Pecorino, Taleggio, Parmigiano, mozzarella Bufala,
multicoloured tomato petals

Vitello Tonnato

Grilled vegetables : peppers, zucchini, eggplant

SHOW COOKING PIZZA OVEN

White pizza with coarse salt and rosemary
topping up to your choice Margherita and Napolitana

BAR A PATES

Penne al'Arrabiata,
Gnocchi al pesto

DESSERTS

Cannoli siciliani

Tiramisu

Apple crostata

Panna cotta

Fruits of the season

Ice cream truck



ADDITIONAL COSTS

FIXED PACKAGE OF DRINKS

12,50€ ht / pers

One alcoholic drink according to your formula choice
Wine (one bottle per 3 persons)
Still and sparkling water, soft drinks, fruits juice
Ice cubes
Glasses

Champagne Theophile by Roederer
Draught beer / 2 kegs of 20l each
Additional keg

25,00€ ht / bottle

400,00 ht

150,00€ ht

RENTAL EQUIPMENT

table buffet, tablecloth, platters, glasses

3,00€ ht / personne (minimum 200€ ht)

STAFF

one cook until 50 persons (time exposure 5 hours minimum)
one waiter for 50 persons (time exposure 5 hours minimum)

36,00€ ht / hour / staff

36,00€ ht / hour / staff

LOGISTIC

Round trip delivery

included (Alpes Maritimes area exclusively)