YOUR EVENT, ELEVATED

We handle catering for your seminars, team meetings and professional celebrations. Cooking on-site, buffet service, tableware and equipment provided.

VEGETARIAN · VEGAN · GLUTEN-FREE · TAKE AWAY

MENU

ASSORTMENT OF SMALL PARISIAN BREADS Ham, cheese, tuna salad, filet americain, crab, etc. *4 pieces per person	12 €
PASTA BUFFET // 3 TYPES Bolognese, 4 cheese, cream tomato basil	17 €
PAELLA CHICKEN & VEGETABLES Traditional cooking *minimum 20/25 persons	18 €
PAELLA SEAFOOD Traditional cooking *minimum 20/25 persons	21 €
SWISS RACLETTE BUFFET *minimum 20/25 persons	23 €

BBQ FORMULAS

BBQ 3 MEATS

Sausage de campagne
Merguez
Chicken skewer

21 €

BBQ 4 VIANDES

Sausage de campagne
Merguez
Pork skewer
Rosemary chicken fillet

25 €

ACCOMPANIMENTS INCLUDED:
ASSORTMENT OF 4 RAW VEGETABLES, TABBOULEH, GRILLED POTATOES, BREADS, TWO SAUCES

ROASTED PIG

*Available from 40 persons

31 € supplement of **€5** per person





OUR CHEFS PREPARE AND COOK THE FOOD ON-SITE, WITH SERVICE PRESENTED IN A BUFFET-STYLE FORMAT.
EVEGETARIAN AND HALAL VARIATIONS AVAILABLE ON REQUEST.

For hot dishes, we provide all necessary serving equipment and tableware, including chafing dishes, bain-maries, and related catering materials. All equipment is collected afterward and professionally cleaned by our team.

DRINKS



WATER	3 €
SOFT DRINK	3 €
WINE	3 €
BEER ESTAMINET	3 €
BEER CORNET	5 €

20€ 2H

DESSERTS

Here are a few delicious suggestions; feel free to share your wishes with us!

CHOCOLATE MOUSSE	3 €
TIRAMISU	3 €
RICE CAKE PORTION	3 €
CHOCOLATE ECLAIRS	3 €
STRAWBERRY TARTLET	3 €

CUSTOM DESSERT TABLE

Varied assortment ideal for large groups (e.g. 100 pieces)







WHAT WE INCLUDE

COOKING ON-SITE

Our teams cook directly during your event

COMPLETE EQUIPMENT

Tableware, heating equipment, bain-marie provided and collected for cleaning by us

CUSTOM OPTIONS

Vegetarian and halal available on request

GROUPS & SEMINARS

From 20 persons for all your professional events