



Catering Menu 2018



Cocktail & Canapes

(v) = vegetarian or can be adapted for vegetarian

Bite size

Involtini with smoked ham and pesto cheese

Salmon & avocado or crab & avocado(v)

Fresh figs, goat & honey (season)(v)

Apricot & magret

Gingerbread, magret & apple

Marinated prawn & mango

Mini sandwich gingerbread, fig & foie gras

Candied eggplant, goat cheese & cumin (V)

Smoothies

Cold peas & mint soup(v)

Pear, goat cheese and honey(v)

Cucumber, zucchini and mint (V)

Beetroot, creamy herb cheese(v)

Toasts baguette

Brie and seared apple (v)

Blushed Tomato, ham & mozza(v)

Fig, sheep cheese(v)

Veegies & dips (v)

(blue, herbs, curry)

individual or to share (basket)

Mini glass

Devil's egg, beetroot and radish

Tomato Tartare, feta mouss,

pesto(v)

Gaspacho & comté (v)

Avocado, crab & grapefruit

Smoked salmon, cucumber, curry cream

Peppers, cheese & smoked ham (v)

Salmon tartare & mango

Mini Skewers

Melon, magret, swiss cheese

Cherry Tomato, mozzarella ball(v)

Apricot, smoked ham, cheese (v)

Marinated prawns

Muffins , Quiches

Pear, blue cheese & walnut (v)

Tomato, feta e& olives (v)

Assort. Of mini quiches (v)

Spreads (crackers, gressins)

Tuna and sardines

Pepper and feta

Beetroot and cheese

Animations (Food stalls-Personnel required)

Gourmet appetizers bites cooked on a plancha!

Mini Burgers (3,00 €/pers) 2pp

(Homemade buns)

Cheeseburgers / Chicken, tomato, aioli

Veggie option: Bluched tomatoe, pesto, grilled cheese

Foie gras Poêlé & Mi cuit

(6, 50€/pers) 3 pp

Homemade foie gras bites (Breads & chutney)

Plancha (from 6,00 € / pers) (v)

Marinated Meats & Fish

(chicken skewers, prawns,
grilled vegetables)

Sweet side

Pannacotta Vanilla and fruit tartare

Caramelized apples, crème anglaise & spéculoos

Smoothies (seasonal fruits)

Lemon and fruits tartlets

Mini chocolate fondant

Macarons assorted

Cocktail Ideas

Appetizers – Before a three course meal

Example 6 pieces

2 bite size, 1 mini glass, 1 skewer,

1 toast baguette, 1 muffin

7€/ pers

As hearty appetizers (No starter meal)

Example 12 pieces

4 bite size, 2 mini glass, 2 skewers,

2 toasts baguette, 2 muffins ,

11€/ pers

Cocktail diner Party

Exemple 20 pieces (Assortment 16 pp savory et 4 sweet pp)

Savory : 4 bite size, 3 mini glass, 2 skewers,

1 spread, 4 toasts baguettes, 2 muffins, 1 veggie

Sweet : 2 mini glass, 1 mini, 1 smoothie

22 €/ pers

Buffets

Single dishes to share (before wedding or party):

Duck Parmentier 9 €/p

Beef bourguignon 9 €/p

Veal tajine 11 €/p

*Other options upon request

Basic Buffet (15 €/ pers)

Appetizers (4 pieces)

Spreads & toasts

Salads (3 seasonal salads)

Savory Quiches

Smoothies, tartlets

Country Buffet (20 €/ pers)

Appetizers (4 pieces)

Spreads & toasts

Salads (3 seasonal salads)

Charcuterie (cold cuts)&smoked fish platter

Cheese platter

Smoothies, tartlets and pannacotta

Bread, tea, coffee

Hot dish upon request

Brunch (next day !)

Viennoiseries

Crepes (jam, honey)

Muffins

Salads (2)

Tarts and savory cakes

Fresh fruit salads

Bread, tea, coffee, milk , orange juice

From 15 €/ pers

Festive Menu (Sit down)

Starter

“Salade Folle” with strawberries, fresh goat cheese, spinach (season) (V)

Crispy vegetables and basil tartar (V)

Green Asparagus flan, smoked salmon, curry Chantilly

Fresh salmon & mango tartar, citrus splash

Homemade Foie gras, gingerbread and fig chutney

Main course

The “Cocottes” (served in glass jars)

Duck confit Cocotte slowly cooked with apples, spices and foie gras (specialty)

Salmon, prawns and scallops cocotte with light wine and saffron sauce

Candied vegetable Cocotte, parmesan crumble (V)

And ...

Caramelized (honey and rosemary) lamb Leg,

served on a wooden board (To share) (specialty)

Cherry tomato Tatin with pepper cream and fresh goat cheese & pesto (V)

Stuffed chicken breast with mushrooms and herbs, creamy sauce

Side dishes : *Pommes Anna (Potato on puff pastry) or sautéed potatoes & vegetable tagliatelles*

Deserts

Strawberry Pavlova, vanilla chantilly (spéciality)

Pièce montée _ Croque en bouche (Vanilla or chocolate)

Desert trio

(chocolate fondant, tiramisu, pannacotta or strawberries and mint in season)

Sweet Desert buffet (an assortment of mini deserts on a buffet)

or Wedding cakes , macarons) upon request

Menu

Menu Bastide

(Vegetarian Option upon request)

40 €

Hearty Appetizers (12 pieces/ pers)

(To be chosen Cocktail Menu)

Options : + Animations foie gras or plancha



Duck confit Cocotte slowly cooked with apples, spices and foie gras (specialty)

Caramelized (honey and rosemary) lamb Leg,

served on a wooden board (To share) (specialty)

Stuffed chicken breast with mushrooms and herbs, creamy sauce

Side dishes : *Pommes Anna (Potato on puff pastry) or sautéed potatoes & vegetable tagliatelles*



Cheese platters / Buffet (Goat, Blue, brie), dried fruits , salad



Your choice of desert

Desert “à la carte”, Croque en bouche, Desert buffet

Other option upon request

Bread, tea, coffe included

Menu Castels

(Vegetarian Option upon request)

46 €

Appetizers (6 pieces/ pers)

(To be chosen Cocktail Menu)

Options : + Animations foie gras or plancha

Mise en bouche (from the market)



Foie gras mi cuit, , gingerbread, fig chutney

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Salmon Tartar with mango

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“Salade folle” strawberries, fresh goat cheese, mache and spinach (seasonal) (V)



Duck confit Cocotte slowly cooked with apples, spices and foie gras (specialty)

Caramelized (honey and rosemary) lamb Leg,

served on a wooden board (To share) (specialty)

Stuffed chicken breast with mushrooms and herbs, creamy sauce

Side dishes : *Pommes Anna (Potato on puff pastry) or sautéed potatoes & vegetable tagliatelles*



Cheese platters / Buffet (Goat, Blue, brie), dried fruits , salad



Your choice of desert

Desert “à la carte”, Croque en bouche, Desert buffet

Other option upon request

Options upon request

Cheese wedding cake



Late night snack hot and cold (mini croquet monsieur, crepes, etc...)



Rental

Table d'un jour (St Vincent de Cosse, 24)

05 53 31 80 57 - www.tabledunjour.fr

CG Evenements (Périgueux)

05.53.08.42.80 - www.cg-evenements.com