

Carte Buffet Party

Finger, Cold and Hot buffet

Plaisir de recevoir
Autumn and Winter

Cold Finger Buffet le Parisien

menu at £36 per person (VAT excl)

Minimum order for 30 people

Salad choose 3 selections

Green bean Salad with parma ham
Brocolis salad with rockford and pine nuts
Red and yellow pepper salad with cumin and parsley
Artichoke and green bean salad with Ricotta
Orgeval Salad (Prawns, Avocado, Green bean, Aurore sauce)
Carrots Salad with orange (Carrot, Orange segments, Olive oil, Herbs, Lemon)
Greek salad
French Nicoise salad with fresh tuna

Short glass 1,5 per person (choose 3 selections)

caviar de courgette and parmesan cheese cream
Cucumber brunoise and cottage cheese with mint
Goat cheese with dried fruits (apricot, figs and prune) and dried tomato
Crab cocktail and tomato tartar
Aubergine caviar with coriander
Vegetable nicoise, Parmesan cheese and crouton
Cucumber crème and smoked salmon

Finger food 3 per person (choose 3 selections)

Brochette of Melon, Smoked Duck Breast and Pink Grapefruit
Eclairs-Bagnat
Eclairs- Caesa
Cucumber Basket with Smoked Salmon cream and Smoked Salmon
Mushroom and Artichoke stuffed conchiglioni on clear stick
Blinins with creme Fraiche and smoked salmon and lemon zest
waffles with gravlax salmon and lime cream with dill
Crostini prosciutto, fig and goat cheese
Crostini of tapenade, roasted cheery tomato, courgette and grilled pepper

Cheeseboards finger

Selection of cheese finger with biscuits

Dessert (sweet petit 4 per person)

Dome chocolate tarte
Choux raspberry craquant
Fruit Bamboo stick with bambo Melon, basil, strawberry
Mini chocolate eclairs
Mini coffee eclairs
Mix Flavour Macaron
Mini Lemon cheese cake with raspberry and biscuit

Classic Cold Buffet

Menu at £39 per person (VAT Not excl)
Minimum order for 30 people

Orgeval Salad

(Prawns, Avocado, Green been, Aurore sauce)

Carrot Salad with orange

(Carrots, Orange segments, Olive oil, Herbs, Lemon)

Vegetable mille feuille with Mousseline sauce

(Terrine of 6 different layers of fresh vegetable)

Green asparagus with 2 sauces

(Cooked in steam, mousseline sauce and vinaigrette)

Assortment of short glass cocktail

(Crabs with tomatoes tartar, smoked aubergine, tomatoe gaspachio)

or

Charcuterie a la Parisienne

(assortment French Charcuterie and terrine)

Ocean panache set up in mirror

(Panequet of gravelax Salmon and Terrine de la mer,)

or

Assortment of cold meat with mustard sauce

(cold roasted beef, cold leg of lamb, cold breast chicken,)

Cheese symphony

(Assortment of French and English cheese served with biscuit and bread)

Variation of dessert

(Number of dessert depends on the number of guests)

Les tartes (lemon, apple and pear)

Chocolate truffle

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Pear caramel Brownie

Blackcurrant Bavarois

Please contact us for any celebration cake design from 12 to 50 portions

VAT is applicable on prices

Our prices don't include chef service

Mediterranean Buffet

menu at £45 per person (VAT excl)

Minimum order for 30 people

Cold buffet

Red pepper salad and coriander

(fresh roasted red pepper, garlic, coriander, spices and olive oil vinaigrette and lemon)

Parmesan salad

(Rocket salad, parmesan, lemon, vinaigrette balsamic olive oil)

Orient Taboulé salad

(taboule, tomatoe, parsley, mint , pine nuts)

Assortment of short glass cocktail

(Crab with tomato tartar, smoked aubergine, tomato gaspachio)

Mediterranean panache set up in mirror

(Smoked Salmon, ballotine of sea bass, and aubergine and red pepper terrine)

Hot buffet

2 main courses and 2 vegetables

Lamb cooked 4 hours with rosemary and wild rice lemon flavour
or

Roasted guinea with honey sauce vegetable primeur

Grilled Sea Bream with it lemon with jus and vegetable Niçoise
or

Fish a la Nage (Salmon, Monk fish, Sea bass, mussels) served with
vegetable aubergine tomato and courgette gratin with parmesan

Cheese symphony

(Assortment of French and English cheese served with biscuit and bread)

Variation of dessert

(the number of dessert depends on the number of guests)

Les tartes (lemon, pear, apple) choice depending of saison

Mini roulade of pancake with multi flavour

Pear and Caramel brownies

Tiramisu

Chocolate la Truffe

Blackcurrant Bavaois

Versailles Buffet

Cold buffet and hot buffet
menu at £52 per person (VAT excl)
Minimum order for 30 people

Salad choose 3 selections

Green bean Salad with parma ham
Brocolis salad with rockford and pine nuts
Artichoke and green bean salad with Ricotta
Orgeval Salad (Prawns, Avocado, Green bean, Aurore sauce)
French Nicoise salad with fresh tuna

short glass 1 per person (chose 3 selections)

Caviar de courgette and parmesan cheese cream
Cucumber brunoise and cottage cheese with mint
Goat cheese with dried fruits (apricot, figs and prune) and dried tomato
Vegetable Nicoise, Parmesan cheese and crouton
Cucumber crème and smoked salmon

Mediterranean panache set up in mirror
(Smoked Salmon, terrine of sea bass with spinach)

Bavarois of gravlax salmon
Salmon gravlax ballotine stuffed with smoked aubergine mousse

Hot buffet

Confit of duck leg with apple and potatoes galette
or

Organic Chicken with tarragon sauce and wild rice
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Grilled tuna with tapenade, lime jus and vegetable nicoise
or

Braised monk fish with lobster sauce and braised chicory

Cheese symphony

Assortment of French and English cheese served with biscuit and bread

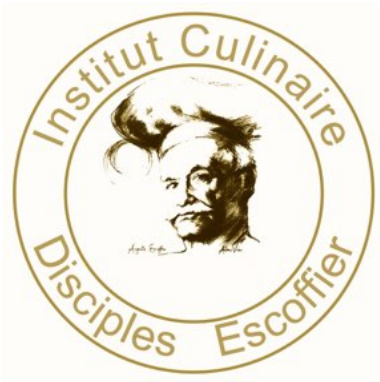
Variation of dessert

(the number of dessert depends on the number of guests)

Exotic fresh fruit salad and basil
Chocolate Truffle with vanilla crème anglaise.
Assortment of mini dessert (St Honore, eclairs chocolate, lemon tart, macaron assortment)
Assortment of sorbet in verrine (short glass)
Blackcurrant Bavarois

Bertrand Munier Award

Disciples  Escoffier International



Idealpartyblog

THE ESCOFFIER MIND

The Escoffier mind is about the equality of the disciples, without any hierarchy, the passing of knowledge, respect of the culture and the constant evolution of cooking, and of course the research and actions we do for charity.

It's what the President remembers us of at the opening of each chapter, which is the induction ceremony of the new Escoffier disciples.

Table Design

Forget worrying about which cutlery goes with the glasses and complements the table linen. Now it's simple. All you need to do is choose your Party Theme. Take a look at our carefully planned range of fun, elegant, traditional and modern Party Themes.

1. You are the designer!

Maitre D'hotel service

A Maitre d'hotel can help you host your social event. He will take care of the details, leaving you free to get ready and socialise with your guests. Our Maitre d'hotel will serve lunch, dinner, cocktail, buffet and help you for any need during your event.

Charge is £112 for the first 4 hours and £24/h extra hours



First step to your order

Our buffet menu requires a minimum of 25 people for any order and the portions are for 1.5 serving by person . (VAT is applicable on all price)

Menu Parisien and cold buffet are available on delivery , Please contact us for Further details .

Some Buffet such as Mediterranean and versatile require a chef service .The chef service is charged at £24/h, with the minimum of 4 hours work . Minimum of equipment is required (cooker, oven, fridge and space to work)

We can provide all hire equipment in any design (cookery, table, chair) for an extra charge

Please contact Bertrand Munier for any question and quote
chef@bertrandmunier.com



Canapés.,

Delicate piece of pastry, toast, vegetable, etc., with small savoury or sweet delights ; food in miniature; perfect flavours constructed in one mouthful ..

[Menu](#)