

# Finger Food & Buffets

PRIVATE PARTIES · CORPORATE EVENTS · CELEBRATIONS



Beautiful food.  
Generous occasions.



From relaxed finger food to a full cold and hot buffet, explore five menus for your next event.

Menus from £25 to £72 per person

# Planning your buffet

Minimum order: 20 pieces per finger food selection

## Finger Buffet · £25

6 savoury pieces + 3 sweets per person · 1-hour reception  
25-100 people · Excluding VAT · Available for delivery

## Finger Buffet · £32

8 savoury pieces + 4 sweets per person · 1½-2-hour reception  
25-80 people · Excluding VAT · Available for delivery

## Le Parisien · £48

Salads, finger food, shot glasses, cheese and desserts  
30-80 people · Available for delivery · VAT depends on service

## Classic Cold Buffet · £58

Salads, cold platters, cheese and desserts · 30-50 people

## Mediterranean Buffet · £72

Cold selections, hot dishes, cheese and desserts · 30-50 people

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### ORDERING & SERVICE

Contact us at [chef@bertrandmunier.com](mailto:chef@bertrandmunier.com) with your date, guest numbers, venue and preferred menu.

We provide a menu with ingredient and allergen information for your event. Please let us know about any allergies, dietary requirements or special requests when ordering so we can discuss suitable menu adaptations.

Delivery, staffing and equipment hire are quoted separately. The Mediterranean buffet requires chef service and suitable kitchen facilities.

### SERVICE & VAT

Finger Buffet prices exclude VAT. For Le Parisien, VAT applies depending on the service selected. The Mediterranean price excludes VAT and does not include chef or waiter service, which are quoted separately.

# Finger Buffet · £25

Per person, excluding VAT · Minimum: 25 people · Maximum: 100 people

Available for delivery · Minimum order: 20 pieces per finger food selection

6 savoury pieces + 3 sweets per person · 1-hour reception

## Finger Food Selection

Brioche burger with courgette and basil cheese (Vegetarian)

Brioche burger with grilled red pepper and smoked paprika cheese (Vegetarian)

Christmas savoury waffle "Ocean" (Available during the Christmas season only)

Crostini with tapenade, roasted cherry tomato, courgette and grilled red pepper (Vegetarian)

Crostini with prosciutto, fig and goat's cheese

Gourmet finger sandwiches

Gourmet vegan finger sandwiches (Vegan and vegetarian)

Italian canapés with tomato and mozzarella (Vegetarian)

Mini croissant with Parma ham and Parmesan cheese

Grilled chicken and mangetout skewers

Confit tomato tart with black olives and herbs (Vegan and vegetarian)

Cheese quiche (Vegetarian)

Tortilla de patatas with fresh herbs and basil crème fraîche (Vegetarian)

Melon, smoked duck breast and pink grapefruit skewers

Smoked salmon cucumber baskets

## Sweet Selection

Macarons: chocolate, coffee, raspberry, lemon, passion fruit, caramel or pistachio

Mini rum baba with vanilla whipped cream

Strawberry tart (Vegan option available on request)

Apricot dome tart with vanilla custard (Vegan option available on request)

Mini lemon cheesecake with raspberry and biscuit

Saint-Honoré choux with Chantilly cream and caramel

Melon, basil and strawberry skewer (Vegan)

Mini raspberry éclair

Mini fruit salad served in a shot glass



# Finger Buffet · £32

Per person, excluding VAT · Minimum: 25 people · Maximum: 80 people

Available for delivery · Minimum order: 20 pieces per finger food selection

8 savoury pieces + 4 sweets per person · 1½-2-hour reception

## Finger Food Selection

Blinis with crème fraîche, smoked salmon and lemon zest

Brioche burger with courgette and basil cheese

Brioche burger with grilled red pepper and smoked paprika cheese

Christmas savoury waffle "Ocean"

Crostini with tapenade, roasted cherry tomato, courgette and grilled red pepper

Crostini with prosciutto, fig and goat's cheese

Caesar éclairs

Gourmet finger sandwiches

Gourmet vegan finger sandwiches

Italian canapés with tomato and mozzarella

Mini croissant with Parma ham and Parmesan cheese

Parisienne canapés

Grilled chicken and mangetout skewers

Melon, smoked duck breast and pink grapefruit skewers

Smoked haddock on crostini

Smoked salmon cucumber baskets

## Sharing Platters

Charcuterie platter

Primeur crudités platter

## Sweet Selection

Mini shortbread with dark chocolate mousse

Macarons: chocolate, coffee, raspberry, lemon, passion fruit, caramel or pistachio

Mini rum baba with vanilla whipped cream

Strawberry tart

Apricot dome tart with vanilla custard

Mini lemon cheesecake with raspberry and biscuit

Saint-Honoré choux with Chantilly cream and caramel

Chocolate dome tartlet with vanilla custard

Raspberry craquelin choux bun

Melon, basil and strawberry skewer

Mini raspberry éclair

# Le Parisien • £48

Per person • Minimum: 30 people • Maximum: 80 people • Available for delivery

Minimum order: 20 pieces per finger food selection

## **SALADS • CHOOSE 3**

Green bean salad with Parma ham

Broccoli salad with Roquefort and pine nuts

Red and yellow pepper salad with cumin and parsley

Artichoke and green bean salad with ricotta

Orgeval salad: prawns, avocado, green beans and Aurore sauce

Carrot and orange salad with olive oil, herbs and lemon

Greek salad

Niçoise salad with fresh tuna

## **SHOT GLASSES • CHOOSE 3**

Courgette caviar and Parmesan cream

Cucumber brunoise and cottage cheese with mint

Goat's cheese with dried apricot, fig, prune and sun-dried tomato

Crab cocktail and tomato tartare

Aubergine caviar with coriander

Niçoise vegetables, Parmesan and croutons

Cucumber cream and smoked salmon

Average of 1.5 shot glasses per person.

## **FINGER FOOD • CHOOSE 3**

Melon, smoked duck breast and pink grapefruit skewer

Éclair bagnat

Caesar éclair

Cucumber basket with smoked salmon cream and smoked salmon

Conchiglioni stuffed with mushroom and artichoke, served on a skewer

Blini with crème fraîche, smoked salmon and lemon zest

Waffle with gravlax salmon, lime cream and dill

Crostini with prosciutto, fig and goat's cheese

Crostini with tapenade, roasted cherry tomato, courgette and grilled pepper

3 finger-food pieces per person.

## **DESSERTS • 4 PETITS FOURS PER PERSON**

Chocolate dome tartlet

Raspberry craquelin choux

Melon, basil and strawberry skewer

Mini chocolate éclair

Mini coffee éclair

Mixed-flavour macarons

Mini lemon cheesecake with raspberry and biscuit

## **CHEESE**

Selection of cheese bites with biscuits

VAT applies depending on the service selected.

# Classic Cold Buffet · £58

Per person · Minimum: 30 people · Maximum: 50 people

## SALADS & VEGETABLES · CHOOSE 3

Orgeval salad: prawns, avocado, green beans and Aurore sauce

Carrot and orange salad with olive oil, herbs and lemon

Six-layer vegetable millefeuille with mousseline sauce

Steamed green asparagus with mousseline sauce and vinaigrette

## CHOOSE ONE

Shot-glass selection: crab and tomato tartare, smoked aubergine and tomato gazpacho

OR French charcuterie and terrines

## CHOOSE ONE

Ocean platter: gravlax salmon pannequet and seafood terrine

OR Cold roast beef, leg of lamb and chicken breast with mustard sauce

## CHEESE SYMPHONY

French and English cheeses served with biscuits and bread

## DESSERTS · CHOOSE 4

Seasonal lemon, pear or apple tarts

Mini pancake roulade

Moelleux chocolate cake

White chocolate and raspberry cheesecake

Assorted-flavour macarons

Lemon drizzle cake with rosemary and lemon confit

Assortment of petits fours: mini Saint-Honoré choux, strawberry tart and apricot dome tart with vanilla custard



# Mediterranean Buffet · £72

Per person · Minimum: 30 people · Maximum: 50 people

## STARTERS · CHOOSE 5

Roasted red pepper salad with garlic, coriander, spices, olive oil and lemon

Rocket and Parmesan salad with lemon, balsamic vinegar and olive oil

Tabbouleh with tomato, parsley, mint and pine nuts

Shot-glass selection: crab and tomato tartare, smoked aubergine and tomato gazpacho

Mediterranean platter: smoked salmon, sea bass ballotine, aubergine and red pepper terrine

Orgeval salad: prawns, avocado, green beans and Aurore sauce

Carrot and orange salad with olive oil, herbs and lemon

Six-layer vegetable millefeuille with mousseline sauce

Steamed green asparagus with mousseline sauce and vinaigrette

French charcuterie and terrines

Ocean platter: gravlax salmon pannequet and seafood terrine

## CHEESE SYMPHONY

French and English cheeses with biscuits and bread

## HOT BUFFET · CHOOSE 2 MAIN COURSES

Served with 2 accompaniments, to be agreed.

Slow-cooked rosemary lamb with lemon-flavoured wild rice

Roasted guinea fowl with honey sauce and young vegetables

Grilled sea bream with lemon jus and Niçoise vegetables

Fish à la nage: salmon, monkfish, sea bass and mussels, with aubergine, tomato and courgette gratin topped with Parmesan

## DESSERTS · CHOOSE 4

Seasonal lemon, pear or apple tarts

Mini pancake roulade

Moelleux chocolate cake

White chocolate and raspberry cheesecake

Assorted-flavour macarons

Lemon drizzle cake with rosemary and lemon confit

Assortment of petits fours: mini Saint-Honoré choux, strawberry tart and apricot dome tart with vanilla custard

Price excludes VAT. Chef and waiter service are not included and are quoted separately.

Chef service is required for this menu.