



MENUS AND PRICES



For your private and professional events, the caterer cooks you a gourmet buffet neat and decorated with authentic and gourmet flavors.

Compose your menu from several choices detailed below (the same for all guests).

The prices shown include all charges (taxes and management fees by Keys&Fly).

A non-refundable deposit of 17% will be required to book the service.

BUFFET AT 85€/PERS.

ADDITIONAL INFORMATION



BUFFET AT 85€/PERS.

FROM 25 PEOPLE



A mishmash of seasonal raw vegetables in sticks and skewers accompanied by homemade sauces: Sardine cheese, Chickpea hummus

4 APERITIF PIECES TO CHOOSE FROM

Bread filled with goat's cheese, salmon, cucumber and guacamole

Bread filled with Pissaladière, olives and anchovies

Océane bread: wild shrimps, avocado and deviled eggs, grated crab

Creamy bread with tuna and deviled eggs

*Mini pan bagnat

New York Mini Hot Dog

Croq' truffled white ham, conte and truffle cream

Toast Salmon Gravelax and Dill Cream and Toasted Seeds

Crunchy goat cheese and caramelized red onions

*Fish ceviche verrine, heart of wild palms, shrimps, radishes

Two-tone homemade fresh gazpacho verrine

Verrine of marinated vegetables and seared chicken ball with shallot and parsley

Toast and cheese ball with seeds and caramelized red onions

Duck breast toast, onion confit, walnuts

*Tarte Soleil with pesto, parmesan, toasted pine nuts and smoked bacon matchsticks

*Fresh verrine of melon balls, watermelon, mozzarella, matchsticks

Marinated Gravlax smoked salmon skewer

*Fresh wrap of the moment (cone or slice)

Seasonal filled foccacia

Nachos with Homemade Guacamole and Diced Vegetables

Cone of skewers of Charcuterie, Cheeses and cherry tomatoes



3 PLANCHA WORKSHOPS TO CHOOSE FROM

Chicken fajitas, grilled poultry/veal or pulled pork with guacamole, diced tomatoes, raw vegetables, cheese, Espelette pepper, pickled onions
Warm Quesadillas Topped with Beef, Red Beans, Candied Onions and Peppers, Tomato Sauce, Grated Gruyere and Cheddar
XL skewer: chicken, chipolata, lamb, merguez & vegetables
Seared beef and Yakatori sauce, peanuts
Duck breast, apricot and onion skewers
Marinated chicken skewers
Barbecue Mix: Assortment of lamb chops, Yakatori chicken skewers and Italian sausages with basil, mini chorizo
Mini beef burgers (real burger +6€)
Prawn & chorizo skewers
Fritto misto of Roman squid, fried onions, cod balls,
Vegetable tempura and mozzarella stick (small bowl)
Marinated Salmon & Cod Skewers
Grilled squid skewer
Grilled squid with coriander, chorizo, peppers and caramelized onions (small bowl)
Garlic hash browns
Grated potato nest, onions, garlic, Grandpa's parsley and cream/mustard sauce
Corn skewer "caliente"
Seared zucchini stuffed with herb and roasted peanut sauce
Large Mushrooms Stuffed with Fresh Boursin
Homemade French Fries Cones

Platter of Mature Cheeses, Sliced Bread, Grapes and Dried Fruits

1 DESSERT OF YOUR CHOICE

Homemade chocolate mousse
Brownie and berries
Verrine of fresh seasonal fruit salad, macaroons, sweets
XL Plate of Sliced Fruit & Mignardises



ADDITIONAL INFORMATION



- The services are carried out with the setting up of draped buffets or foodtrucks.
- The price indicated for services is per person.
- Eco-responsible crockery is provided (cups, napkins and plates).
- The asterisks in front of the aperitif pieces are the dishes most chosen by customers.
- Below are photos of the buffets and foodtrucks:

