

# Classic Catering

## Traiteur de Paris

Chefs at the service of Chefs...

Other  
buffet  
options



### SAVOURY RECEPTION GOODS • *to be served cold*

#### Mini Starters

36 items (1.125 Kg) + 36 small spoons

- 9 salmon tartar with dill, fresh cheese with fennel and trout egg cups
- 9 beetroot gaspacho, cream of goat cheese and mascarpone, apricots and pistachio nut cups
- 9 cream of carrots, Tajine-style vegetable cups
- 9 crushed tomatoes, cream of green vegetables, Quinoa with chives cups



#### Mini savoury skewers 2 x 20 items (0.560 Kg)

- Dried apricot, goat cheese coated in hazelnuts, Fossier spicy bread
- Sun-dried tomato, mozzarella coated in pistachio nuts, Italian dried ham



### SAVOURY RECEPTION GOODS • *to be served hot*

#### Mini savoury cakes

2 x 28 items (0.700 Kg)

- 4 goat cheese, tomatoes, and herbes de Provence cakes
- 4 bacon and onion and sesame seed cakes
- 4 Roquefort and hazelnut cakes
- 4 salmon, spinach, poppy seed cakes
- 4 carrots and scallop cakes
- 4 mushroom cakes
- 4 green and black olive cakes

### SWEET RECEPTION GOODS • *to be served cold*

#### Mini desserts

36 items (1.080 Kg) + 36 small spoons

- 9 Tiramisu style, mascarpone, and coffee cups
- 9 Chocolate ganache, chocolate mousse, and chocolate sauce (72% cocoa) cups
- 9 Crumble, lemon cream and lemon zest cups
- 9 Raspberry sponge, vanilla cream, raspberry puree, Meeker raspberry, and pistachio cups



« subject to availability, minimum 7 days order lead time »