



## CATERING FOR YOUR BOOTH

Spring and Summer 2017

#### **HEART FAILURE 2017 - PARIS**





The presented meals may contain the following allergens: gluten, eggs, shellfish, fish, peanuts, soya, milk, nuts, celery, mustard, sesame seeds, lupin, molluscs, sulphur dioxide, sulphites.

The  $\times$  Homemade  $\times$  dishes were elaborated on set from raw products.

## **YOUR CONTACTS**

Nicolas LECONTE 01 47 85 47 14 n.leconte@rayniermarchetti.fr

Eugénie MERCIER 01 47 85 47 11 <u>e.mercier@rayniermarchetti.fr</u>

Laure KWACZEWSKI 01 47 85 47 03 <u>I.kwaczewski@rayniermarchetti.fr</u>









#### BREAKFAST

To Start the Day Right...

Breakfast Kit (6 people)

80.00€ EXCL VAT

1 organic Coffee Thermos & 1 hot Water Thermos Muslin Teabags, Sugar & Cream
1 Fresh Orange Juice (1L)
20 Mini-French Pastries
1 Traditional Jam mix
Disposable equipment

Mini-French Pastries (20 pieces)

31.60€ EXCL VAT

Croissant, Chocolate roll, Raisin Bun

#### Hot Drinks

Espresso Coffee (50 doses)	42.50 € EXCL VAT
Ceylan Tea (box of 100 teabags)	08.00 € EXCL VAT
Hot coffee Thermos (1L for 10 people)	12.00 € EXCL VAT
Hot tea Thermos (1L for 10 people )	12.80 € EXCL VAT
Wrapped sugar (500 units)	08.00 € EXCL VAT
Light cream doses (20 units)	11.25€ EXCL VAT

The compositions can be change according to the seasonality.

Delivery fee 25,00 € EXCL VAT (for each delivery) – Orders have to be made 72 hours before the reception,

#### SALTED COLLECTION

# Refined Canapés to Astonish your Guests! Price per tray



## Bucolic (46 pieces)

Beef candy with parmesan Sweet and sour chicken, zucchini pearl and red onion Tourteau crab and green apple Puff pastry with red smoked tuna, mascarpone cream and zucchini 80.00€ EXCL VAT

## Harlequin (50 pièces)

Salty calisson: potato puree and smoked haddock, shrimp slice Quail filet, pepper mint and asparagus skewer Veggie cube topped with king prawn and Espelette pepper The Carrousel: Dried beef and comté cheese mille-feuille with date 92.00€ EXCL VAT



## Gourmet Garden (48 pièces) \*Vegetarian

Mushrooms, vegetables and candied lemon skewer, Romanesco cabbage and squash
Pequillos and gorgonzola mille-feuille
Date and almond milk dome topped with grilled cashew nut

72.00€ EXCL VAT

#### SALTED COLLECTION

Lunch size Canapés and Small Sandwiches Served on a Tray A Friendly Buffet!





Milkbread & Buns « World Cuisine Inspiration » (20 pieces)

50.00€ EXCL VAT

Cheesy: Comté and cucumber with slightly salted cream cheese

Bollywood Style: Chicken, creamy curry with vegetables

Brioche: Salmon with dill, cucumber and courgette Nordic: Smoked Salmon, slightly salted white cheese



### Mini wraps (44 pieces)

72.00€ EXCL VAT

Chicken, piquillos, avocado and arugula salad Salmon with cream, seaweed and grapefruit Cottage cheese, Corsica honey and red onion

## Mini Foccacia (36 pieces)

67.00€ EXCL VAT

Duck filet, dried apricot and basil Smoked salmon, capers, anchovies and lemon Beef cecina, preserved eggplant

## Slices of Bread (28 pieces)

55.00€ EXCL VAT

Caponata, tomato and eggplant, Parmesan cheese, olive Creamy salmon and horseradish, thinly-shredded apple, « cordifole » weed Roasted poultry with Humus, broad beans and chickpeas

#### SWEET COLLECTION

## Gourmet Sweet Pieces Served on a Tray Price for 1 tray



## Assortment of Macaroons (28 pieces)

48,00€ EXCL VAT

Lemon-Verbena, Vanilla
Caramel, Chocolate
Pink Grapefruit, Raspberry
Amaretto and almond, orange blossom



## Summer Fruits Skewers (27 pieces)

52.00€ EXCL VAT

Pineapple and strawberry 2 kinds of melon Strawberry and raspberry



## Sweet Temptation (38 pieces)

60.00€ EXCL VAT

Vanilla cream puff pastry raspberry cupcake Chocolate mini-eclair apricot soft cake

## **CANDIES & SWEETS**

## Sweet Pieces Delivered in Glass Candy Jar with Lid Rates for 1 candy jar



Crusty Cookies! (60 pieces)

39.00€ EXCL VAT

Chocolate Chips

Crazy Muffins! (15 pieces)

29.00€ EXCL VAT

Vanilla & chocolate chips Chocolate and chocolate chips

Childhood Chouquettes! (35 pieces)

35.00€ EXCL VAT

Sugar Chouquettes

Mellowing French Pastries! (30 pieces)

47.00€ EXCL VAT

Red fruit & almonds
Double Chocolate & Pecan
Pistachio & Pink Praline

The Great Brownie! (30 pieces)

**35.00€ EXCL VAT** 

Chocolate & Nuts



#### THE FONDAMENTALS

Salty Fantasy (by kg)

Savory assortment (peanuts, cashews, etc.) 25.00€ EXCL VAT

Vegetables Dips (1,2kg)

Assorted vegetables sticks & various sauces 56.00€ EXCL VAT

Happy Hour (by kilo)

Potato chips

18.50€ EXCL VAT

Kalamata black Olives and Greek green olives

28.00€ EXCL VAT

Cheese Tapas (750gr) 54.70€ EXCL VAT

Dices of Gouda cheese with cumin, Savoy Tomme, Comté cheese Assortment of dried fruit : prunes, figs, apricots Fruit chutneys, tomato bread, thin croutons

Fresh Fruit

Small seasonal fruit basket (3kg) 90.00€ EXCL VAT

#### SAVORY ANIMATIONS

For 50 guests

We suggest you a selection of salted gastronomic animations prepared by our cooks. Those rates include food, equipment and presence of the chef for 6 hours.

Option: 1 buffet with tablecloth of 2m/ + 100.00€ EXCL VAT

#### Pan Bagnat Bread : 500.00 € EXCL VAT

A traditional bread with Kalamata black olives, organic olive oil, will be cut at your guests demand.

This bite-sized sandwich is **generously garnished** with traditional ingredients from Nice: tomatoes, small green peppers, broad beans from Nice, black olives from Nice, anchovies, tuna, basil...

#### Scallops Carpaccio: 650.00 € EXCL VAT

Our chef selects the most beautiful fresh **scallops** for this animation.

Cut in thin slices imitating a **carpaccio**, the raw scallops will be embelished with a mushroom cream and a squid ink dressing.

A **refined** and **fresh** animation!









#### SWEET ANIMATIONS

For 50 guests

We suggest you a selection of sweet gastronomic animations prepared by our cook.

Those rates include food, equipment and presence of the chef for 6 hours

Option: 1 buffet with tablecloth of 2m/ + 100.00€ EXCL VAT

#### • The Four Seasons of the Apple : 650.00 € EXCL VAT

For this animation our chef select the **most perfumed** apples, in four delicious creations:

- Almond Financier
- Tartlet
- Granita
- Applesauce

A fresh and delicious animation!

#### Chestnut Millefeuille : 650.00 € EXCL VAT

A classic French pastry, prepared by our Chef in front of your guests.

The homemade puff pastry is garnished with a chestnut cream.

The Millefeuille is cut and served in thin slices.

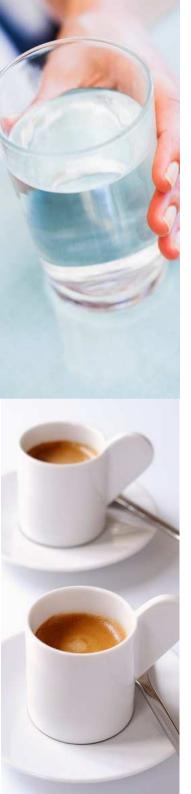
This animation, intended for the pastry amateurs, is **delicious** and **unique**!











#### OUR « READY TO BE SERVED » KITS

Packaged Offering to Complement our Products to the Card if you Like

Espresso Kit 222.00 € EXCL VAT

1 espresso machine & 1 kettle (throughout the duration of the Congress)

100 doses of espresso

30 light cream doses

1kg sugar doses

100 frosted mugs & 100 agitators

12 bottles of spring water (to supply the machine)

1 box of Ceylan tea offered

Beverage Kit 67.00 € EXCL VAT

1 Plexiglas surface plate

1 tablespoon for ice cubes

1 champagne bucket

1 plastic bin

1 bag of ice (20 kg)

Kit delivered the first day of the conference on your both, we deliver an ice replenishment every day

Water Fountain Kit 248.00 € EXCL VAT

1 water fountain

2 cylinders of water (20L each)

400 plastic glasses

Extra water: 38.00€ EXCL VAT

Note: it is recommended to have an eletrical socket, to keep the water refreshed

Hardware Kit 51.00 € EXCL VAT

100 plastic glasses50 plastic flutes300 paper cocktail napkins5 trash bags

The compositions can be change according to the seasonality.

Delivery fee 25,00 € EXCL VAT (for each delivery) – Orders have to be made 72 hours before the reception,



#### **BEVERAGES**

#### Still Waters

6 Vittel (100cl) 16.50€ EXCL VAT 12 Vittel (33cl) 22.00€ EXCL VAT

#### Sparkling Water

6 Eau de Perrier (100 cl) **22.00€ EXCL VAT** 

#### Fruit Juices

 6 Orange Juice (100cl)
 33.50€ EXCL VAT

 6 Grapefruit Juice (100cl)
 33.50€ EXCL VAT

 6 Apple Juice (100cl)
 33.50€ EXCL VAT

 6 Passion Fruit Juice (100cl)
 48.00€ EXCL VAT

#### Fresh Fruit Juices

1 Fresh Orange Juice (100cl)
 1 Fresh Grapefruit Juice (100cl)
 1 Fresh Red Berries Juice (100cl)
 12.00€ EXCL VAT

#### Sodas

6 Coke (150cl)

6 Diet Coke (150cl)

12 Coke (33cl)

28.50€ EXCL VAT

12 Diet Coke (33cl)

29.60€ EXCL VAT

The compositions can be change according to the seasonality.

Delivery fee 25,00 € EXCL VAT (for each delivery) – Orders have to be made 72 hours before the reception,



#### **HARDWARE**

To Taste...

## Disposable Hardware

Refreshing Ice (20kg)	17.20€ EXCL VAT
Coffee Cupas (50 units)	08.20€ EXCL VAT
Clear Cups 20cl (50 units)	05.00€ EXCL VAT
Wine Glasses (10 units)	04.00€ EXCL VAT
Champagne Glasses (10 units)	05.20€ EXCL VAT
Coffee Spoons (50 units)	03.50€ EXCL VAT
Cocktail Napkins (70 units)	03.00€ EXCL VAT
Trash Bags (5 units)	02.00€ EXCL VAT
Bottle Opener (1 units)	06.25€ EXCL VAT

#### Hardware & Tableware

We can, upon request, provide specific table ware; glassware and accessories.

This service is subject to the presence of one of our waiter to settle the requested items. The waiter will ensure the proper management of the hardware on your stand.





## Vacation Rates (06h00 minimum)

Waiter 338.00€ EXCL VAT

Chef 360.00€ EXCL VAT

Extra Hour 57.00€ EXCL VAT

#### GENERAL SALES CONDITIONS

The given prices are excluding VAT.

Any order or order change is subject to a written confirmation by the customer.

#### PAYMENT TERMS

A deposit of 80% of the order is due the day of signing the purchase confirmation.

The balance of the order is due upon receipt of invoice.

Orders can be paid by check, bank transfer or credit card. \*

\* Additional bank charges : 3% of the total amount excluding VAT if the payment is made through Amex.

RAYNIER MARCHETTI 308, Rue du Président Salvador Allende 92700 Colombes

