

**ROOF  
TOP**  
GRENNELLE

**Cocktails**  
Spring-Summer 2023



# L'Esplanade / 24-piece Cocktail Party

Assortment of 8 cold savoury pieces, 1 verrine (2)\*, 1 salad (2)\*, 2 hot pieces, 1 mini hot dish (3)\*, cheese platter (3)\*, 4 dessert pieces. (\* Equivalent to 2 or 3 pieces).

A magic moment with gourmet delights served to you guests in the form of hors d'œuvres, small seasonal salads, 1 hot casserol cheeses from our regions, and sweet bite-size pastries

## Cold Hors d'Oeuvres / 6 pieces

- Scallops in vegetable ravioli / horseradish / wakame
- Cristaline of pollack / watermelon / rhubarb
- Baby Ossau Iraty / piquillos
- Cushion of Brie with truffles
- Carrot garden blini Toasted pastrami square

## 1 Vegetable Skewer

- Candied tomatoes / artichokes / basil
- Courgettes / carrots / coriander

## 1 Minute Effect

- White tarama / prawns / lime zest / hazelnut

## 1 Salted Verrine

- Celery root / smoked turkey / granny apple
- Beetroot / chioggia / pickles / buckwheat

## 1 Bodega Salad

- Feta cheese / cherry tomatoes / strawberries / mint / basil
- Thai cucumber salad / ginger / lemongrass / soybeans

## Hot Hors D'Œuvres / 2 pieces

- Mini Chef bites
- Mini samosa

## 1 Cassolette

- Summer cod / creamy corn / olive / asparagus / tomatoes

## 1 Cheese Board

- Cheese from Ile de France

## Les Douceurs / 4 pieces

- Snickers-style chocolate shell
- Creamy Lemon Cushion
- Raspberry pistachio puffs
- Traditional strawberry tart



Photos non contractuelles



# St-Germain-Des-Près / Cocktail 24 pieces including 2 Animations

Assortment de 8 cold savoury pieces, 1 verrine (2)\*, 1 salad (2)\*, 2 hot pieces, 1 mini hot dish (3)\*, cheese platter (3)\*, 4 dessert pieces (\*Equivalent to 2 or 3 pieces)

A cocktail party composed of cold savoury pieces « on the spot » pieces (prepared at the last minute), verrines, cold and hot catering stations prepared by our cooks, and rich dessert pieces to conclude this explosion of flavours and colours.

## Cold / 6 pieces

- Citrus seabass set / Thai basil
- Corolla of yuzu lobster
- county roll
- Parmesan agate / rocket veil
- Dried fruit finger / cheese duo
- Poultry / ground pistachio

## 1 Vegetable Skewar

- Zucchini / carrots / coriander

## 1 “On-The-Spot”

- Carrot puree / scallop / mizuna

## 1 Salted Verrine

- Garden pea mousseline / prawns / hazelnuts
- Salmon tartare / cream cheese with herbs

## Hot Pieces / 3 pieces

- Truffle / celery ravioli cushion
- Beef / black garlic fondant
- Crab cake

## Cold Food Station

- Sea bream tartare / lime / bell peppers / green apple / chives

## Hot Food Station

- Beef rib / taramasalata / green beans

## Les Douceurs / 6 pieces

- Snickers-style chocolate shell
- Creamy Lemon Cushion
- Traditional strawberry pie
- Raspberry pistachio puffs
- Vanilla hazelnut & caramel
- Strawberry & coconut ball



Photos non contractuelles