

MAISON

THE CATERERS

Outside catering facility for home & businesses



- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

Thank you for your interests in our outside catering facilities; we cater for any bespoke event from pop up restaurants to small family reunion at home.

This Pack is a step-by-step guide designed to help you, and us, make this event very special, but each occasion is different and a “bespoke” approach is essential to a successful organisation, we therefore always recommend that we meet on site or in one of our restaurants so that we can appreciate clearly the spirit of the party. This will help us make it an event you can be proud of and designed so that your guests will remember it dearly.

Our team is dedicated to make the whole preparation easy and will accompany you from the planning to the actual event.

NAME		CONTACTS	
DATE OF EVENT		NUMBER OF GUESTS	
ADDRESS AND ACCESS SPECIFICS		TIME SCHEDULE	GAZETTE ARRIVAL: GUESTS ARRIVAL: SEAT DOWN: ENDS:



FOOD

MINI-SOUPS

£1.8

MAC SOUP

Potato soup, smoked mackerel & rosemary cream

MARRON

Chestnut soup, rosemary cream

CONSOMMÉ

Cold tomato & basil consommé

CHOUX FLEUR

Warm cauliflower cream & smoked salmon

CANAPÉS

£1.8

BEEF TARTARE

Beef tartare, spices & condiments on toast

CANARD RÉMOULADE

Home smoked breast of duck, celeriac "répoulade"

VOL AU VENT

Hot Chicken pastry with mushroom

CAMPAGNE

« Country » terrine, onion marmalade on toast

SAUMON BLINIS

Smoked salmon, warm blinis & chive cream

PALMITO

Anchovy & puff pastry cake

PISSALADIÈRE

Southern confied onion crispy tart with olives & anchovies

CROTTIN CHAUD

Goat's cheese "crottin" gratine, honey, peppers & courgettes, baby leaves

CERISE

Cherry tomato filled with goat cheese & fresh herbs

TARTE TOMATE

Tomato & mustard tart, basil dressing

TOMATARTARE

Tomato tartar, mustard & red onion on toast

AUBERGINE

Aubergine caviar on maxi crisps

CROUSTI

Vegetable croustillant & mustard cream



CANAPÉS +

£2.3

CRABE

Crab & avocado club

TARTARE

Tuna tartare with fresh herbs & strong mustard on crostini

CROQUETTE

Fish cake, tartare sauce

CARPACCIO

Beef carpaccio with parmesan & balsamic on toast

FOIE GRAS

Foie gras terrine & onion jam

CAILLE

Quail skewers, rosemary & raisins

BOEUF BÉARNAISE

Beef skewers béarnaise

MACARON

Beetroot macaroon & creamed cheese

POIREAUX

Leek "vinaigrette, mimosa dip

TOUT VERT

Avocado & asparagus pot, rosemary crostini

FORK CANAPÉS

£3.5

[ON PLATE OR BOWL PLATE WITH FORK]

PRAWNS

Tiger prawns sautéed with ginger & garlic, sauce "Curcuma", confit leek

PRAWNS

Haché of prawns, herb & black sesame seeds, wasabi cracker

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

RISOTTO

Calamari risotto "à la provençale"

MAC

£5

Lobster macaroni & bisque

HOMARD

£9

Lobster tail & artichoks skewer

NIÇOISE

Fresh tuna salad « à la Niçoise »

LA LOTTE

Monkfish tail, olive tapenade & spring vegetables

MERLU

Roasted hake “persillade”, pea “brandade

CANARD

Duck Breast roasted with honey & spices, braised baby gem with lime

DUCK BROCHETTE

Duck hearts & Breasts, Garlic & Ginger

CEPES + BONE

Bone marrow & wild mushrooms

AGNEAU

Lamb cutlets with roasted aubergine, tomato & herbs

POULET

Roast chicken « au jus », pommes purée

MORTEAU

Smoked Morteau sausage & potato salad

BOEUF

Ribeye steak & frites with “béarnaise” sauce

RISOTTO

Wild mushrooms risotto, parmesan crisp

CHÈVRE CHAUD

Warm goats cheese salad & tomato

MINI BUDDHA

Broccoli, avocado & sweet potato, spicy chickpeas, confit pepper dressing, sesame

FORK CANAPÉS “deluxe”

[ON PLATE OR BOWL PLATE WITH FORK]

UZU SCALLOPS

Scallops Mille-feuilles, yuzu black lemon & sesame dressing £7

CEVICHE

Salmon ceviche, lime coriander & pomegranate £4

HOMARTICHAUT

Lobster & artichoke salad, anchoïade & wild rocket £7

ROUGET

Red mullet, cauliflower salad with old cheddar & cashews nuts £4

OCTOPUS

Grilled octopus, spicy houmous Harissa dressing £5

DUCK ORANGE

Duck heart & breast brochettes, peas purée, orange & carrot sauce £7

CREVETTE
Grilled big prawn, pineapples & mango £7

PETIT FILLET
Lamb pencil fillet must mustard & fried onion salad £9

VEAU
Grilled veal chop mash potatoes & ceps £9

PLATTERS

[LARGE BOARDS TO SHARE BUFFET STYLE]

PLATEAU GAZETTE £22
Selection of charcuteries, rillettes, homemade terrines & condiments

PLATEAU LÉGUMES £14
Plateau of raw vegetables & fresh dips (Light mustard, tomato compote, creamy herbs)

PLATEAU CONDIMENTS £16
Plateau of condiments, mushrooms Greek style, grated carrot, celeriac, beetroot, leeks & crispy toast

PLATEAU MER £30
Selection of smoked salmon, potted crab, haddock salad with blinis & lemon cream with herbs.

PLATEAU ASPERGES £48
Selection of white & green asparagus, mousseline sauce

BIG BOWL

POIREAU £26
Leek vinaigrette, "cooked egg" vinaigrette

CROQUANT £22
Green beans & shallots salad

CHICORY £20
Chicory salad, apple, walnuts & Roquefort

FORGOTTEN SALAD £30
Heritage tomatoes, rare carrots, candy beetroot, baby leeks, spring onion

GREEN TABOULET £25
Couscous, cucumber and herbs

QUINOA £20
Quinoa, grapefruit, cashew nuts, chives, cherry tomato

GROSSE LAITUE £16
French lettuce & mustard dressing

CARVING BUFFET

[Carvings from the buffet]

CHATEAUBRIAND £55/piece
Beef fillet & Bearnaise

COTE DE BŒUF £62/piece
Rib of beef, truffle jus

VEAU	£28/piece
Veal Rib "Limousin"	
BLACK BURGER	£15/piece
Crispy cod, aioli and confit peppers	
Large gratin Dauphinois	£12

BUFFET ENFANT

PLATEAU LÉGUMES	£14
Plateau of raw vegetables & fresh dips (Light mustard, tomato compote, creamy herbs)	
MINI-CLUBS PLATTER	£35
Selection of white bread sandwiches:	
<ul style="list-style-type: none"> • Ham & cheese • Chicken & Mayo 	
BURGERS	£6.5
Ham & cheese burgers	

SWEET CANAPÉS & MINI-DESSERT

SWEET CANAPÉS

TARTE TOUT-ROUGE	
Mini seasonal Berries tart	£2.3

LA MADELEINE GAZETTE	£2
Large Madeleine with chocolate sauce	

CHOUX	
Choux pastry with vanilla cream	£1.8

CITRON	
Tarte Citron-meringue	£1.8

TARTE TOUT-CHOCO	
Mini Chocolate tart	£1.8

MINI-DESSERT

PAIN PERDU	£2.5
French toast, roasted apple with cinnamon, vanilla ice cream	

CRÈME MANGUE	£2.5
Mango cream and chocolate mousse, coconut biscuit and passion fruit "coulis"	

T-BREIZH	£2.5
Fromage frais", pears with salted butter caramel, sablé & chantilly	

CHOCOLAT LIÉGEOIS £2.5
Chocolate ice cream, Chantilly cream & chocolate sauce

RASPBERRY DELIGHT £2.5
Muddled Raspberries, raspberry sorbet, Chantilly cream

FONDUE
Chocolate fondue & fresh fruit skewers £2.5

ROUGE ET NOIR
Raspberry sorbet & tout chocolat £3

ABRICOT CHAUD
Grilled apricot brochette almond sauce £3

FRAISE SOUPE
Strawberry consommé £3

CHEESE BOARD

Our selection of cheese is exclusively French and naturally follows each season. Our selection is served on a large board for everyone to share. Accompaniments include grapes, walnuts & honey, baguette & salted butter.

Quantity depends on the size of the party.



BIRTHDAY CAKE

£5 / pers.

Our cakes are prepared "in house" and bespoke to your requirements. Should you have a specific cake request, our chefs will be delighted to try and make it feasible. Our cakes also include the embarrassing song!!!.

DACQUOISE

Chocolate "Dacquoise" with praline crust

A biscuit base made of praline and hazelnuts topped with chocolate mousse and covered in dark chocolate

MILLEFEUILLE

Red fruit millefeuille

Slightly caramelised puff pastry layers with "mouseline" cream and seasonal red fruits.

CROQU'EN BOUCHE

Choux pastry filled with crème pâtissière covered in caramel

Traditional French "wedding style" cake

- Please indicate here any specific wording to appear on the cake:

- Please indicate how many candles and what colour.

- Would you like to organise a glass of Sparkling wine or Champagne to be served with the cake?



DRINKS

WINE

We are able to offer you wines and drinks at near cost price with a guarantee to take back with us the stock you don't use.

Ask for our full wine list.

MOJITO BAR

We offer a MOJITO BAR facility where we literally set up a Bar area in your own homes making MOJITOS on demand from a selection of fresh fruits.



FINAL TOUCHES

PERSONNEL

Please indicate if you require any staff, Chef and waiter(ress). Any cooked item will require a chef.

EQUIPMENT

Note that we are able to provide you with glasses, cutlery and equipment.

FLOWERS

We are able to organise large flower decoration or table centrepiece.

QUOTATION

(Indicative only)

Once we have sufficient information we can provide you with an estimate based on an average consumption and your menu choices. This ensures that there are no surprises at the end of the event and eventually help you manage your budget in advance.

NAME OF THE PARTY		COMMENTS		
canapes 2.3	£2.3	0	£0	
MENU	£34.0	0	£0	
CHAMPAGNE	£47	0	£0	
WHITE WINE	£18	0	£0	
RED WINE	£18	0	£0	
BEER	£4	0	£0	
SUB TOTAL			£0	
SERVICE CHARGE	12.50%		£0	
TOTAL			£0	
	PER PERSON		£0	

Note that our pricing exclude VAT

DEPOSIT

A deposit may be required before the event