



WEDDINGS 2027

emilycuisinepourvous.com
06.17.30.85.60

MENUS



BASTIDE

Cocktail CANAPES
(12 pièces / pers)
Food ateliers - option



Main course, side dishes



Cheese boards or Cheese*
wedding cake



Dessert

80 EUROS

staff , crockery & linens
included



CASTEL

Cocktail CANAPES
(6 pièces / pers)
Food ateliers - option



Starter



Main course, side dishes



Cheese boards or Cheese*
wedding cake



Dessert

85 EUROS

staff , crockery & linens
included

coffee, bread included

*additional cost

COCKTAIL CANAPES



suitable for vegetarian

BOUCHÉES

- Bresaula roll with cream cheese and pesto
- Apricot & roasted magret
- Foie gras, fig chutney on toast
- Marinated prawn with citrus
- Salmon & avocado maki
-  • Fresh fig, goat cheese & honey
-  • Oeuf mimosa (devil's egg)

VERRINES

-  • Candied vegetables, chesse & cumin
- Smoked salmon & cucumber façon tzaziki
-  • Pepper cream & chorizo
- Salmon tartare with citrus splash
-  • Gaspacho
-  • Cold soup melon, porto wine & peach

MINI SANDWICHES & TOASTS

-  • Tomato, mozzarella, smoked ham & pesto
-  • Toast brie, seared apple
-  • Toast fig chutney & sheep cheese

MINI SKEWERS

-  • Cherry tomato, mozza & pesto
- Apricot-smoked ham -comté
- Magret-melon, swiss cheese

TO SHARE

-  • Local veggie basket & dips
-  • Spreads (pepper-houmous-olive & tomato...) & toasts baguette

FOOD ATELIERS

MINIS BURGERS

Classic (beef, cheese) & veggie option (2 pp) : 4,50 € /pers

PLANCHA

Marinated meats & fish cooked on site (option) (3 pp) : 8 € /pers

FOIE GRAS

Seared pan foie gras bites & mi cuit foie gras, chutneys and breads (3 pp) : 8 € /pers

MOZZARELLA bar

Buffala, Burrata, fresh tomato, sun dried tomato, melon, pestos (3 pp) : 6€ /pers

GRAZING TABLE

(8 pp) : 12€ /pers

LA CARTE

STARTERS

Foie gras mi cuit,
country bread
fig chutney

Duo of Salmon: Fresh salmon
tartare with citrus splash , Rolls
of smoked salmon with cream
cheese ,mesclun

 **Salade folle** : local strawberries
from Périgord, tomato, feta or
goat cheese, apricots, spinach,
mesclun

 **Grazing table**
(to share)
classic or veggie

MAINS

Duck Magret with peppercorn sauce
roasted potatoes and baby carrots

Stuffed chicken breast rolls with pesto, sun
dried tomato, parmesan and white wine
creamy sauce

Fish Cocotte with salmon, sea scallops
& prawn in a light saffron sauce

Local Slow cooked roasted lamb with honey &
rosemary (to share)+ *3 euros / pers

 **Vegetable Tajine** , feta cheese ,
quinoa and roasted carrots

 Green asparagus **Risotto** & parmesan
crust (other veggie options upon
request)

Side dishes : grenailles potatoes sautéed,
roasted vegetables, quinoa with chopped
veggies

DESSERTS

TRIO
of minis desserts (ex :
fondant chocolat,
macarons, tiramisu,
pannacotta ...)

Pavlova with saesonl fruits

Croque en bouche (upon
request)

CHILDREN

special menu (15 euros)

AND...

SANDWICH & SALAD bar

from 18 € / pers

BRUNCH Sweet & savory

(Ex : mini crêpes, cakes ,
charcuteries boards, salads,
fromage blanc, granola, fruit salad
juices , tea & coffee

*from 22€/ pers (waiting staff not
included)*

PLANCHA BBQ

Marinated meats and fish , salads,
cheese platters, fruit tarts

*from 25€/ pers (waiting staff not
included)*

COCKTAILS

Punch, Mojito, soupe de
champagne, Spritz

7 €/pers (25 cl)

FLAVORED WATER

Mint and raspberry lemonade,

Melon & basil,

strawberry & watermelon

2,50€/pers (25 cl)

travel fees

2,5€/km

CONTACT & QUOTE

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