



CATERING MENU

2027

Eco friendly caterer
in Perigord



MENUS

All our packages include service, table setting, tableware, tablecloth, bread and coffee.



BASTIDE

88 €

- ♥ Appetizers (12 pp)
- ♥ Main course
- ♥ Cheese
- ♥ Dessert
- ♥ Coffee



CASTEL

95 €

- ♥ Appetizers (6 pp)
- ♥ Starter
- ♥ Main course
- ♥ Cheese
- ♥ Dessert
- ♥ Coffee



COCKTAIL DINER

**A partir de
70 €/**

25 savory & sweet
bites



STAFF
INCLUDED



CROCKERY
INCLUDED



LINENS
INCLUDED



BREAD
INCLUDED



COFFEE, TEA
INCLUDED

AMUSE BOUCHES



BOUCHEES

- Bresaola 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)



MINI GLASS

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

AMUSE BOUCHES



NAVETTES

- 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 STALLS

ANIMATIONS

MINIS BURGERS

Classic (beef, cheese)
& veggie option (2 pp)
: 5 € /pers

PLANCHA

Marinated meats & fish
cooked on site (option)
(3 pp) : 9,50 € /pers

FOIE GRAS

Seared pan foie gras
bites & mi cuit foie gras
chutneys and breads (3
pp) : 10 € /pers

BAR A

MOZZARELLA

Buffala, Burrata, fresh
tomato, sun dried
tomati, melon , pestos
(3 pp) : 9€ /pers

GRAZING TABLE

(8 pp) : 15€ /pers



LA CARTE

STARTERS

Foie gras mi cuit,
country bread
fig chutney



Duo of Salmon:

Fresh salmon tartare with citrus
splach , 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 carotts

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)+ *4,50 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 saesoanl
fruits



Croque en bouche

(upon request)

CHILDREN

special menu (15 euros)

ADDITIONAL SERVICES



BRUNCH savory & sweet

from 30€/ pers self
service



PLANCHA

from 30€/ pers self
service



SANDWICH BAR & SALADS

àfrom 25€/ pers self
service



COCKTAILS

Punch, Mojito, Spritz,
Soupe de champagne ...
9 €/ pers



FLAVORED WATER..

2.50 €/ pers



OUR COMMITMENTS



100 %
HOMEMADE



LOCAL
PRODUCTS



TAILOR-MADE
EVENTS



NO
CORKAGE FEE



RESPECT
FOR SEASONS



ZERO FOOD
WASTE



ECO-FRIENDLY
APPROACH

CONTACT



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