

# AZUR TRAITEUR EVENTS

## THE ART OF THE EVENT BUFFET

*Fresh, refined cuisine elevated  
by service that makes  
all the difference*

06 18 27 08 30

[www.azur-traiteur-events.com](http://www.azur-traiteur-events.com)

***Saint Tropez – Cannes – Nice - Monaco***



**Azur Traiteur Events** signs buffets and live cooking stations where **presentation, freshness** and **service** make all the difference.

Refined cuisine, assertive style, an unforgettable experience.

## OUR CONCEPT

*New generation catering, between elegance and conviviality*

We reinvent the buffet for your private and professional receptions.

Our products are **fresh, prepared with high standards**, tastefully presented and served with care.

Each service is designed as a **culinary staging** : generous, fluid and refined.

At **Azur Traiteur Events**, the pleasure is as much in the plate as in the eyes.



## AZUR TRUCK EVENTS

*The ephemeral kitchen that creates the "wow" effect*

Our **vintage food truck** transforms every place into a real gourmet scene.

On-site cooking, elegant presentation, friendly atmosphere: an original and mobile presentation that enhances your events.

The **food truck** spirit, the **caterer's** signature.



# OUR OFFERS

## OUR WORLDS

*Three ranges for all your desires*

### Essentiel Gourmet (page 4)

*Simple pleasure that brings together*

A generous and fluid formula, for **convivial moments** without compromising on quality.

### Grand Soir (page 15)

*The exception that becomes a memory*

A **top-of-the-range experience** for special occasions: attentive service, refined cuisine, elegant staging.

### Special Edition (page 29)

*Moments that change everything*

Brunches, cocktails and **atypical formats** to experience your buffets differently — original, fresh and full of charm.

## FOR WHOM?

**Individuals or professionals**, we create your highlights

Weddings, birthdays, private parties, seminars, inaugurations or corporate receptions...

We adapt our know-how to each event, each place and each atmosphere.

A **flexible, elegant and always warm catering service**.

***Azur Traiteur Events*** signs buffets and live cooking stations where **presentation, freshness and service** make all the difference.

*Meticulous cuisine, assertive style, an **unforgettable experience**.*

# The Formulas

## “Essentiel Gourmet”

### FORMULA A

**35€ incl. VAT / pers**

- 1** starter buffet
- 1** hot dish buffet  
or live cooking
- 1** dessert buffet
- + Seasonal cut fruit

### FORMULA B

**40€ incl. VAT / pers**

- 1** starter buffet
- 2** hot dishes buffet  
or live cooking
- 1** dessert buffet
- + Seasonal cut fruit

### FORMULA C

**45€ incl. VAT / pers**

- 1** starter buffet
- 2** hot dishes buffet  
or live cooking
- 1** dessert buffet
- + **1** Sweet Animation
- + Seasonal cut fruit

### SUPPLEMENTS

Aperitif (Country platters + gourmet bites): **+10€ incl. VAT / pers**

Cheese buffet: **+3€ incl. VAT / pers**

The fountains (lemonade and iced mint green tea): **+2€ incl. VAT / pers**

Service staff: Waiter = **30€ incl. tax/h (min 5h)**

Solid crockery: on request

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

### ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Recyclable disposable tableware  
Food and soft drinks (water, juices, sodas, coffee)  
The kitchen staff  
Service duration: 3 hours  
Installation and disassembly

### THEY DO NOT INCLUDE

The front of house staff (waiters)  
Solid crockery  
Reception furniture  
(tables, chairs, ...)

### MINIMUM BILLING

**FORMULA A AND B = 1200€ TTC**

**FORMULA C = 1500€ TTC**

# THE MENU

## “Essentiel Gourmet”

### STARTER BUFFETS

#### THE SALAD BAR

Served poke bowl style to compose  
2 Cereals: rice, bulgur, kinoa or pasta  
4 raw vegetables: tomatoes, cucumbers, carrots, red cabbage  
2 proteins: chicken cubes, cheese cubes, tuna or ham cubes

#### MIXED SALADS (2 to choose from)

##### **Mediterranean Energy**

*A salad full of sunshine and colour, crunchy and nutritious,  
ideal for a gourmet and healthy boost*

Quinoa, chickpeas, cucumber, cherry tomatoes, red pepper and arugula  
Olive oil and lemon seasoning

##### **Nordic Freshness**

*Light and refined, this salad combines the sweetness of potatoes  
and freshness of salmon for the perfect balance*

New potatoes, smoked salmon, radish, cucumber and fennel  
Seasoned with a lemony yogurt and dill vinaigrette

##### **Exotic Vitality**

*A refreshing taste journey: light quinoa, crunchy salad, delicate shrimp and  
colorful tropical fruits, spiced up with a lime mayonnaise. Freshness and  
balance in every bite!*

Quinoa, iceberg lettuce, peeled shrimp, mango, pineapple, chives with lime  
mayonnaise

##### **Farmhouse Gourmet**

*Authentic and generous, this rustic salad offers a real local pleasure, crunchy  
and tasty with every bite*

Bulgur, hard-boiled eggs, diced cooked ham, cherry tomatoes, radishes, peas  
and arugula, spiced up with an old-fashioned mustard vinaigrette  
and walnut oil

# THE MENU

## “Essentiel Gourmet”

### STARTER BUFFETS

#### COUNTRY GETAWAY

Assortment of hams, sausages and dried meats

Assortment of cheeses

Traditional quiche and salads

#### AZURE AND SEA

Smoked salmon on blinis and light lemon dill cream

Cocktail shrimp on salad

Mediterranean Marine Salad

*(Surimi, natural tuna, red and yellow pepper, cherry tomatoes  
cucumber, hard-boiled eggs, black olives, baby greens, lemon vinaigrette)*

#### THE FLAVOURS OF PROVENCE

Traditional Niçoise salad

*with crunchy vegetables, egg and natural tuna fillet*

Tomato gazpacho, spiced up with a touch of fresh basil

Petits farcis niçois, cooked in the oven with olive oil and aromatic herbs

Pissaladière with candied onions, anchovies and black olives

#### ITALIAN STOPOVER

*A sunny interlude inspired by the markets of Northern and Southern Italy*

Charcuteries fines (pancetta, bresaola, mortadella, ...)

Focaccia

Pickled vegetables, sundried tomatoes (antipasti)

Multicolored tomato salad & mozzarella.



# THE MENU

## “Essentiel Gourmet”

### LIVE COOKING STATIONS

#### HAMBURGERS

Fresh bread and meats, burger sauce, cheddar, with or without onions, bacon  
Vegetarian steak option on request

***Rossini option (foie gras), truffle or buratta  
on request at an additional cost***

#### HOT DOGS

***Rediscover the hot dog in a new light!***

Brioche bread, gourmet sausages, condiments and tasty toppings  
A culinary show that awakens the taste buds and creates the atmosphere!

***Lobster Rolls option on request at an additional cost***

#### PIZZA STATION

***A gourmet and ultra-friendly animation!***

Each guest customizes their pizza from a selection of  
generous and original toppings

Express cooking, an Italian atmosphere and lots of smiles

#### HOT SANDWICHES

***A friendly and refined animation where our chefs prepare tasty toasts  
or foccacia filled with gourmet fillings  
(choice of bruschetta or foccacia format)***

#### Rustic & Melting

Cured cured ham, melt-in-the-mouth brie, honey and fresh arugula

#### Mediterranean

Fresh goat cheese, candied tomatoes, basil pesto and herbs of Provence

#### Nordic & Cool

Smoked salmon, lemon ricotta, candied lemon zest and dill





# THE MENU

## “Essentiel Gourmet”

### LIVE COOKING STATIONS

#### THE PASTA BAR

*A warm and flavourful entertainment  
where our chefs prepare your pasta on the spot, before your eyes  
Choose your favorite combination from our signature pasta  
varieties and sauces*

**Two varieties of pasta to choose from:**

Farfalle • Penne rigate • Fusilli • Orecchiette

**Two gourmet sauces to select according to your atmosphere:**

Creamy Carbonara • Traditional Bolognese • Fresh Pistou with Basil •  
Spicy Arrabiata • 4 melted cheeses

**Premium option on request at an additional cost**

**Wheat pearls in the style of Risotto with Truffle**

#### THE FRYING STATION

*Crispy in a chic and sunny version  
An animation full of flavors and lightness where our chefs prepare  
live fried golden to perfection.*

*Cooked quickly, without eggs or milk, for light textures,  
crunchy and naturally tasty.*

*A stand as gourmet as it is olfactory that attracts  
and delights all the guests!*

**Tempura with sunny vegetables**

*Zucchini, eggplant, peppers, red onions...  
coated in a thin and crispy dough*

**Panisse fries**

Southern speciality based on chickpeas, golden and melting,  
served with gourmet sauces





# THE MENU

## “Essentiel Gourmet”

### LIVE COOKING STATIONS

#### THE GALETTES

*La Bretagne invites itself to your event*

*A friendly and authentic animation where our chefs prepare before your eyes delicious savoury pancakes, golden to the minute.*

A buckwheat flour dough  
topped with fresh, melt-in-your-mouth ingredients  
For a gourmet and warm moment that seduces all generations

**2 recipes to choose from**

**The Complete**

Ham, cheese and egg, the timeless recipe for Breton creperies

**The Mediterranean**

Candied tomatoes, mozzarella and fresh basil

**The Forester**

Sliced mushrooms, light cream and melting Emmental cheese

#### GRILLED MEATS ON A PLANCHA

*The pleasure of the grill in an event version*

*A friendly and flavourful event*

*where our chefs seize at the minute*

Fast cooking, bewitching aromas and a warm atmosphere  
which everyone agrees!

**Mini skewers / 2 varieties to choose from:**

**Meats**

Grilled sausage and merguez, Chicken fillet marinated in herbs, Beef  
marinated in whole-grain mustard

**Fish and seafood**

Marinated salmon, squid slices with parsley

**OR**

**Kebab-style chicken strips**

homemade white sauce and warm pita bread.



# THE MENU

## “Essentiel Gourmet”

### LIVE COOKING STATIONS

#### ATELIER TACOS GOURMANDS

*An explosion of Mexican flavors live!*

*A colorful workshop where our chefs prepare delicious hot and generous tacos before your eyes.*

Soft galettes, a melting filling and sunny spices: a friendly and good mood entertainment that awakens the taste buds! **Gourmet base**

Fluffy wheat patty topped with chicken marinated in sweet spices.

#### **Colorful vegetables and spicy chicken**

Melt-in-the-mouth peppers, tomatoes and caramelized onions.

#### **Melting Touch**

Grated cheese and creamy sauce,  
*Grilled a la plancha for a crispy result on the outside  
and melting inside*

#### **La Rôtisserie / The show of fire and flavours** *with supplement – on request*

A spectacular and friendly animation where our chefs roast slowly,  
Before your eyes, exceptional pieces on a vertical barbecue.

Slow and controlled cooking that reveals all the tenderness  
and the incomparable taste of meats.

A real culinary show that attracts attention and whets the appetite!

#### **Spit-roasted piglet**

Tender meat, crispy skin and juice flavored with herbs of Provence

**OR**

#### **Roasted suckling lamb**

Tender and tasty, seasoned with a homemade marinade.



# **THE MENU**

## **“Essentiel Gourmet”**

### **LIVE COOKING STATIONS**

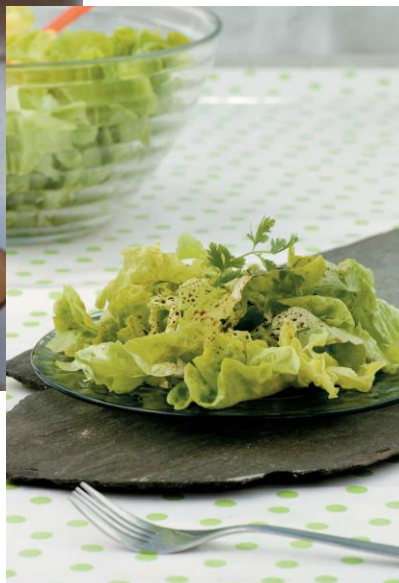
#### ***SIDES***

**HAMBURGERS / HOT DOG / PLANCHAS**  
**ROTISSERIE**

SEASONAL GRILLED VEGETABLES  
HASH BROWNS

**PIZZA / SANDWICHES / GAULETTES / FRIES /**  
**PASTA**

GREEN SALAD





# **THE MENU**

## **“Essentiel Gourmet”**

### **HOT DISHES**

More suitable for winter, indoor dining,  
sit-down meals,  
Here are our delicious prepared dishes

Presented as a buffet, they can also take the form of  
Large dishes to share on the table

#### **Italian Theme**

Polpette al sugo (beef meatballs with tomato sauce)

Lasagna

Cannelloni ricotta épinard

Turkey osso bucco

Accompaniments: Penne or mixed arugula salad

#### **Provençal Theme**

Provençal beef stew

Monkfish stew Provençal style

Lemon and thyme chicken

Accompaniments: potatoes + grilled vegetables

#### **Miscellaneous**

Auvergne-style lentil sausage

Cauliflower gratin with ham

Pumpkin soup with chestnuts and cinnamon

Chili sin carne + semolina or rice

Minced poultry with cream and mushrooms + tagliatelle



# THE MENU

## “Essentiel Gourmet”

### SWEET BUFFETS

#### American Sweets

Gourmand, regressive chic, very visual.

A sweet buffet with New York accents, where chocolate and melting textures are in the spotlight.

Generous, convivial and ultra-gourmet pastries, perfect for ending a meal on a warm and modern note.

#### Examples of products:

Dark Chocolate Nut Brownies

Soft cookies with sprinkles

Vanilla or chocolate muffins

#### Desserts & Creams

**Elegant**, fresh, refined.

A selection of desserts all in lightness and finesse, served in verrines or on a plate for an elegant and fluid tasting.

Airy textures, balanced flavours and careful presentation: dessert becomes a moment of sweetness and precision.

#### Examples of products:

Intense chocolate mousse

Vanilla panna cotta and fruit coulis

Traditional tiramisu

#### The Table of Pies

**Authentic**, colorful, comforting.

Seasonal fruit tarts, prepared with care and presented like a real gourmet stall.

A generous and elegant buffet, which combines freshness, simplicity and indulgence.

#### Examples of products:

Lemon meringue pie

Red Fruit Pie (Spring/Summer)

Apple pie

Chocolate tart

Pie of the moment according to season



# THE MENU

## “Essentiel Gourmet”

### SWEET LIVE COOKING STATIONS

*(1 included in form C or extra on request)*

#### Gourmet crêpes

Let yourself be tempted by our hot pancakes prepared before your eyes, to be filled according to your sweet or fruity desires!

#### Ice cream bar

A festival of flavours to compose yourself:  
Creamy ice cream served in a cone or jar  
with toppings as desired.

#### Fresh fruit cones

Freshness and colour in every bite: seasonal fruit to enjoy with a choice of gourmet toppings.

#### Chocolate Fountain (min 50 people)

Melting pleasure for your events:  
A cascade of chocolate to share, fruit skewers and marshmallow

#### Sweet Panini

Original and irresistible  
Our sweet, warm and melt-in-your-mouth paninis, filled with sweets  
that awaken the taste buds.





# The Formulas

## “Grand Soir”

### FORMULA A

**60€ incl. VAT / pers**

The 4-piece cocktail aperitif  
+ 1 animation

**1** starter buffet

**1** hot dish buffet  
or live cooking

**1** dessert buffet  
(pastries + wedding cake or  
birthday cake  
+Seasonal cut fruit

### FORMULA B

**80€ incl. VAT / pers**

Home Pretty Fountains and  
Sweets

The 4-piece cocktail aperitif  
+ 1 animation

**1** starter buffet

**2** hot dishes buffet  
or live cooking

**1** dessert buffet  
(Mignardises + wedding cake  
or birthday cake  
+Seasonal cut fruit

### SUPPLEMENTS

Cheese buffet: **+3€ incl. VAT / pers**

Overtime service staff = **30€ incl. tax/h**

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

### ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Tableware (white porcelain, stainless steel cutlery,  
glassware)  
Food and soft drinks (water, juices, sodas, coffee)  
Kitchen and service staff  
Duration of service: 6 hours for A and 8 hours for B  
Installation and disassembly

### THEY DO NOT INCLUDE

Reception furniture  
(tables, chairs, ...)  
Alcohol (packages on request)

### MINIMUM BILLING

**FORMULA A = 2500€ TTC**

**FORMULA B = 3500€ TTC**

# THE MENU

## “Grand Soir”

### THE WELCOME PRETTY FOUNTAINS (*Formula B*)

#### A Gourmet and Refreshing Moment

Give your guests a memorable first moment  
Before the wedding ceremony begins, for example

#### Refreshing Fountains

Fresh, deliciously tart and fragrant lemonade  
Iced mint green tea, subtle and thirst-quenching

#### Sweets

Dry, crunchy and tasty cookies  
Fine confectionery, for a soft and elegant touch

- ✦ A friendly and elegant setting, which welcomes your guests with freshness and greed
- ✦ The first gourmet smile of your wedding day, a moment to share and savor



# THE MENU

## “Grand Soir”

### YOUR APERITIF

#### 4 CANAPES/ PERS

A tasty mix of cold pieces, verrines and hot pieces to start your evening

+

#### 1 live cooking station to choose from

##### **Smoked salmon cutting**

Under the precise gesture of the chef, the salmon is adorned with delicate slices, accompanied by soft blinis and homemade sauces, for a gourmet and elegant moment

##### **Cutting country ham**

Accompanied by mini-spreads  
(pepper, artichauade, black and green tapenade)  
to awaken the senses and celebrate Mediterranean flavours.

##### **Wheat pearls in the style of truffle risotto**

Small, melting, fragrant pasta, a luxurious and surprising touch, which transforms the simple aperitif into a moment of refined delicacy

##### **Live wrap shaping**

An interactive and fun workshop  
Various garnishes: salmon, tuna rillettes, ham, cream...  
Freshness, elegance and refinement,  
for an aperitif that seduces all palates

A friendly and memorable animation, where the chef's gesture becomes a show and a shared pleasure

##### **Culinary workshop: pan-fried foie gras**

Pan-fried à la minute in front of your guests,  
The foie gras reveals all its finesse and melting.  
Served hot, accompanied by breads, delicate chutneys and  
sweet and savory notes, this workshop offers a moment of  
pure greed and refinement.

An exceptional entertainment for a chic and memorable aperitif

The luxury of the gesture, the magic of the moment



# THE MENU

## “Grand Soir”

### YOUR APERITIF





# THE MENU

## “Grand Soir”

### THE STARTERS

#### **The art of composing your plate**

An elegant and interactive buffet where every guest becomes the head of his creation.

A refined selection of crunchy vegetables, fresh herbs, delicate proteins and homemade dressings, carefully presented in a chic and contemporary setting.

Originality, colours and balance come together to transform your entrance into a unique visual and taste experience.



# THE MENU

## “Grand Soir”

### THE STARTERS

#### Our exceptional boards

##### The "wow effect" buffet

Discover our starter buffets reinvented in the style of gourmet boards, where each creation is a journey of flavors and colors.

Our boards combine refinement and generosity, mixing fine charcuterie, mature cheeses, crunchy vegetables and surprising little bites. A unique visual and taste experience that opens your gala dinner on a festive and refined note.

#### 1 theme to choose from

##### Ocean & Sea

A refined iodized breath to start your dinner.

*Delicate shrimp, thinly sliced smoked salmon, fish tartare, mini seafood skewers, crunchy avocado and cucumber, fresh herbs and light blinis.*

##### Garden & Freshness

Crunchy, colourful and full of vitamins, for a light and gourmet pleasure.

*Crunchy salads, seasonal vegetable sticks, cherry tomatoes, baby peppers, hummus or tapenade, fresh cheeses and artisan crackers, sprouts and aromatic herbs.*

##### Heritage & Tradition

Generosity and authenticity with the best products from our regions.

Cured ham and artisan cold cuts, aged cheeses, pickles and pickled vegetables, terrines and mini pâtés, country bread, nuts and dried fruit.

##### Vegetarian Foodie

A sweet and savory marriage that surprises and seduces all palates.

*Cheeses (Comté, Goat's cheese, Mozzarella), Hummus, eggplant caviar, Tzatziki, Hard-boiled eggs, assorted raw vegetables, dried and fresh fruit (figs, grapes, apricots), wholemeal bread, seed crackers, breadsticks*



# THE MENU

## “Grand Soir”

### THE STARTERS





# THE MENU

## “Grand Soir”

### LIVE COOKING STATIONS

#### PREMIUM HAMBURGERS

When the classic becomes a masterpiece.

Discover the art of reinventing the burger with elegance and boldness. Before your eyes, each bite becomes a gourmet journey to the heart of luxury, where know-how meets inventiveness

**Rossini-style foie gras**, for a melting and refined intensity  
or

**Truffle sauce**, subtle and fragrant, that transforms every flavor  
Carefully selected noble ingredients

More than just a dish, this workshop is an interactive and sensory ✨ experience A unique way to transform the burger into a symbol of creativity and exception

#### LOBSTER ROLL

**Marine luxury reinventing street food.**

Enjoy the experience of a classic with an elegant twist:  
the **Lobster Roll**

**This** mythical sandwich from the American East Coast becomes **an ode to greed and finesse.**

Before your eyes, each serving is carefully crafted:

**Melt-in-the-mouth crab and lobster meat**, subtly seasoned

**Delicately golden brioche bread**, soft as can be

**Homemade mayonnaise with fresh herbs**, sometimes spiced up with a touch of lemon or rare spices

The Lobster Roll transforms the **simple sandwich into an exceptional moment**, where the freshness and delicacy of the ingredients come together to offer

**a premium alternative to the hot dog**, both playful and refined.

✨ The promise of **an interactive and elegant taste experience**



# THE MENU

## “Grand Soir”

### LIVE COOKING STATIONS

#### THE PASTA BAR

*A warm and flavourful entertainment  
where our chefs prepare your pasta on the spot, before your eyes  
Choose your favorite combination from our signature pasta  
varieties and sauces*

**Two varieties of pasta to choose from:**

Farfalle • Penne rigate • Fusilli • Orecchiette

**Two gourmet sauces to select according to your atmosphere:**

Creamy Carbonara • Traditional Bolognese • Fresh Pistou with Basil •  
Spicy Arrabiata • 4 melted cheeses

+

**Wheat pearls in the style of Risotto with Truffle**

#### THE FRYING STATION

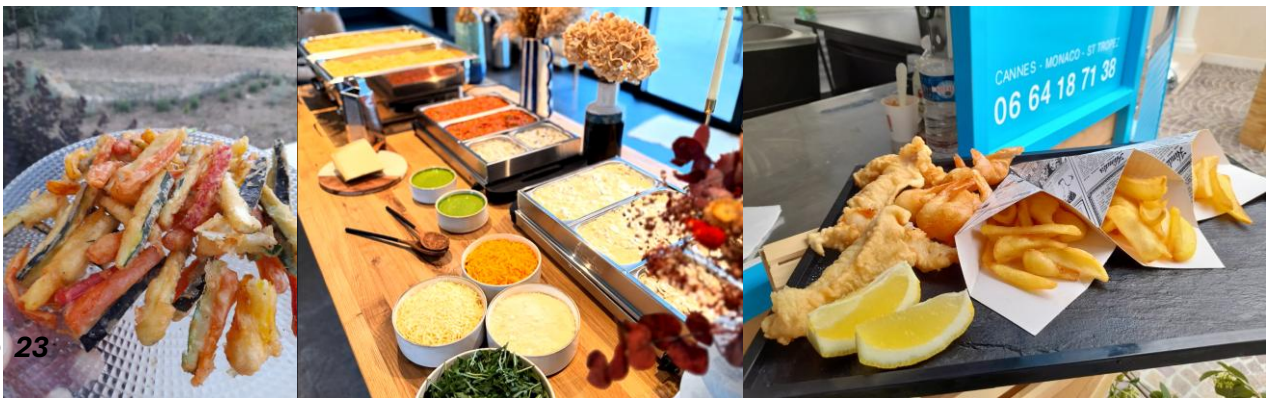
*Crispy in a chic and sunny version  
An animation full of flavors and lightness where our chefs prepare  
live fried golden to perfection.  
Cooked quickly, without eggs or milk, for light textures,  
crunchy and naturally tasty.  
A stand as gourmet as it is olfactory that attracts  
and delights all the guests!*

**Tempura with sunny vegetables**

*Zucchini, eggplant, peppers, red onions...  
coated in a thin and crispy dough*

**Panisse fries**

Southern speciality based on chickpeas, golden and melting,  
served with gourmet sauces





# THE MENU

## “Grand Soir”

### LIVE COOKING STATIONS

#### GRILLED MEATS ON A PLANCHA

*The pleasure of the grill in an event version*

*A friendly and flavourful event*

*where our chefs seize at the minute*

Fast cooking, bewitching aromas and a warm atmosphere  
which everyone agrees!

**Mini skewers / 2 varieties to choose from:**

#### **Meats**

Chicken fillet marinated in herbs, Beef marinated in whole-grain mustard,  
Lamb with herbs of Provence

#### **Fish and seafood**

Marinated salmon, Prawns marinated in ginger and lime, Squid slices with  
parsley

#### La Rôtisserie / The show of fire and flavours

*with supplement – on request*

A spectacular and friendly animation where our chefs roast slowly,  
Before your eyes, exceptional pieces on a vertical barbecue.

Slow and controlled cooking that reveals all the tenderness  
and the incomparable taste of meats.

A real culinary show that attracts attention and whets the appetite!

#### **Spit-roasted piglet**

Tender meat, crispy skin and juice flavored with herbs of Provence

**OR**

#### **Roasted suckling lamb**

Tender and tasty, seasoned with a homemade marinade.



# **THE MENU**

## **“Grand Soir”**

### **DIRECT COOKING WORKSHOPS**

#### ***THE SIDES***

**HAMBURGERS / LOBSTER ROLLS / PLANCHAS**  
**ROTISSERIE**

SEASONAL GRILLED VEGETABLES  
HASH BROWNS

**PASTA / FRIES**

GREEN SALAD



# **THE MENU**

## **“Grand Soir”**

### **HOT DISHES**

More suitable for winter, indoor dining,  
sit-down meals,  
Here are our delicious prepared dishes

Presented as a buffet, they can also take the form of  
Large dishes to share on the table

#### **Italian Theme**

Polpette al sugo (beef meatballs with tomato sauce)

Lasagna

Cannelloni ricotta épinard

Turkey osso bucco

Accompaniments: Penne or mixed arugula salad

#### **Provençal Theme**

Provençal beef stew

Monkfish stew Provençal style

Lemon and thyme chicken

Accompaniments: potatoes and grilled vegetables

#### **Miscellaneous**

Auvergne-style lentil sausage

Cauliflower gratin with ham

Pumpkin soup with chestnuts and cinnamon

Chili sin carne + semolina or rice

Minced poultry with cream and mushrooms + tagliatelle





# THE MENU

## “Grand Soir”

### THE DESSERT BUFFET

#### LA PIECE MONTEE / WEDDING CAKE OR BIRTHDAY CAKE

Strawberry, raspberry, red fruit delight, exotic delight, 3 chocolates,  
Choco-feuilletine

Personalized decoration on request

Includes anniversary or wedding plaque and sparkles



#### FORMULA A The Table of Pies

Seasonal fruit tarts, prepared with care and presented like a real gourmet stall.  
A generous and elegant buffet, which combines freshness, simplicity and indulgence.

##### Examples of products:

Lemon meringue pie

Red Fruit Pie (Spring/Summer)

Apple pie

Chocolate tart

Pie of the moment according to season



#### FORMULA B

#### Farandoles of gourmet sweets

In addition to the wedding cake or birthday cake, our mignardises offer a refined and elegant tasting. Delicate sweet bites, more sophisticated than a traditional pastry buffet, for a chic, light and gourmet end to the meal.



# THE MENU

## “Grand Soir”

### CULINARY ENTERTAINMENT SWEET

*(extra charge / price on request depending on number of people)*

#### Gourmet crêpes

Let yourself be tempted by our hot pancakes prepared before your eyes, to be filled according to your sweet or fruity desires!

#### Ice cream bar

A festival of flavours to compose yourself:  
Creamy ice cream served in a cone or jar  
with toppings as desired.

#### Fresh fruit cones

Freshness and colour in every bite: seasonal fruit to enjoy with a choice of gourmet toppings.

#### Chocolate Fountain (min 50 people)

Melting pleasure for your events:  
A cascade of chocolate to share, fruit skewers and marshmallow

#### Sweet Panini

Original and irresistible  
Our sweet, warm and melt-in-your-mouth paninis, filled with sweets  
that awaken the taste buds.



# Formulas

## “Hors Série”

### BRUNCH



**32€ TTC / pers**

- 1 sweet buffet
- 1 savory buffet
- Seasonal cut fruit

### COCKTAIL FORMULAS



**FROM 35€ ttc / pers**

- Aperitif
- Lunch
- Dinner
- Canapés and live cooking stations

### TAILOR-MADE



Gouters de Noel  
Children's birthday  
parties  
Themed menus

...

### **SUPPLEMENTS**

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**

White lycra covered standing table = **30€ TTC / piece**

### **ALL OUR PACKAGES INCLUDE**

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Food and soft drinks (water, juices, sodas, coffee)  
The staff  
Installation and disassembly

### **THEY DO NOT INCLUDE**

Reception furniture  
(tables, chairs, ...)  
Alcohol (packages on request)



# "BRUNCH"

## 32€ incl. VAT / pers

### THE BUFFET

- Mini Viennoiseries
- (pain au chocolat, croissant, ...)
- Bread (white and wholemeal), butter, jam and honey
- Cereals (muesli and corn flakes)
- Yoghurt
- Cheese platter
- Scrambled eggs
- Sausages and bacon
- White ham
- Raw vegetables and cut fruit

### THE BAR

Hot drinks

Coffee and teas

Cold drinks

Still and sparkling water

Fruit Juices: Orange, Apple

### INCLUDES

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Disposable tableware  
Food and drinks  
The kitchen staff  
Installation and disassembly, service life 3 hours

### SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ excl. VAT**  
White lycra cover standing table = **30€ excl. tax / piece**

**MINIMUM BILLING**  
**1200€ TTC**



# « COCKTAIL RECEPTION »

## Elegance in bite-sized pieces

Designed to combine conviviality and refinement, our cocktails consist of a selection of canapés carefully crafted.

**Cold and hot canapés** and **verrines** follow one another throughout the reception to offer a balance of flavors, textures and temperatures.

Elegant and gourmet bites, ideal for a chic and relaxed moment of sharing

## APERITIF FORMULA – 35€ excl. tax / pers

**8 PIECES (duration 2h)**

2 cold, 2 verrines, 2 hot, 2 sweet

## LUNCH OR DINNER FORMULA – 40€ excl. tax / pers

**10 PIECES (duration 3 hours)**

3 cold, 2 verrines, 3 hot, 2 sweet

## LUNCH OR DINNER FORMULA – 45€ excl. tax / pers

**14 PIECES (duration 3h)**

4 cold, 3 verrines, 4 hot, 3 sweet

### The Bar

Still and sparkling water

Sodas and Fruit Juices

### SUPPLEMENTS

Alcoholic beverages package Wine and Beer = **15€ excl. tax / pers**

Terrace Pack: 4 tables + 16 chairs = **150€ excl. VAT**

White lycra covered standing table = **30€ excl. tax / piece**

### ALL OUR PACKAGES INCLUDE

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Food and soft drinks (water, juices, sodas, coffee)  
Kitchen and service staff  
Installation and disassembly

### THEY DO NOT INCLUDE

Reception furniture  
(tables, chairs, ...)

### MINIMUM BILLING

**1500€ excl. tax**

**Tva = +10%**

# « COCKTAIL RECEPTION »

## LIVE COOKING STATIONS

**IN ADDITION: 8€ excl. tax/pers / station**  
(One station = 2 canapés)

### **Smoked salmon cutting**

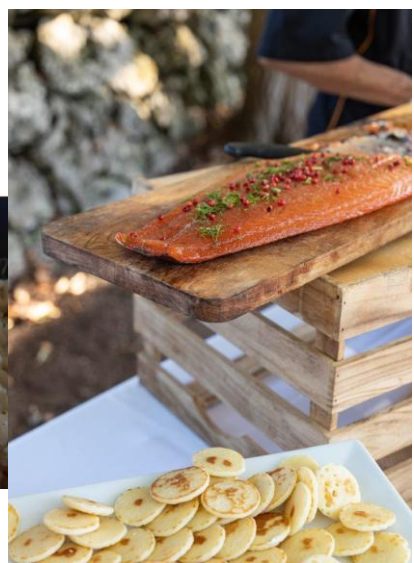
Under the precise gesture of the chef, the salmon is adorned with delicate slices, accompanied by soft blinis and homemade sauces, for a gourmet and elegant moment

### **Cutting country ham**

Accompanied by mini-spreads (pepper, artichauade, black and green tapenade) to awaken the senses and celebrate Mediterranean flavours.

### **Wheat pearls in the style of truffle risotto**

Small, melting, fragrant pasta, a luxurious and surprising touch, which transforms the simple aperitif into a moment of refined delicacy





# « COCKTAIL RECEPTION »

## LIVE COOKING STATION

**IN ADDITION: 8€ excl. tax/pers / workshop**  
**(One station = 2 canapés)**

### **Culinary workshop: pan-fried foie gras**

Pan-fried à la minute in front of your guests,

The foie gras reveals all its finesse and melting.

Served hot, accompanied by toasted bread, delicate chutneys and sweet and savory notes, this workshop offers a moment of pure greed and refinement.

An exceptional entertainment for a chic and memorable aperitif

The luxury of the gesture, the magic of the moment

### **Animation Raclette**

*Live convivial fun*

A must-have revisited in a cocktail version!

Melting cheese served à la minute, accompanied by gourmet garnishes, for a warm and interactive culinary animation. A moment of authentic sharing that seduces guests and creates a friendly and generous atmosphere

### **Boards Bar**

*The gourmet show*

A culinary event as beautiful as it is tasty

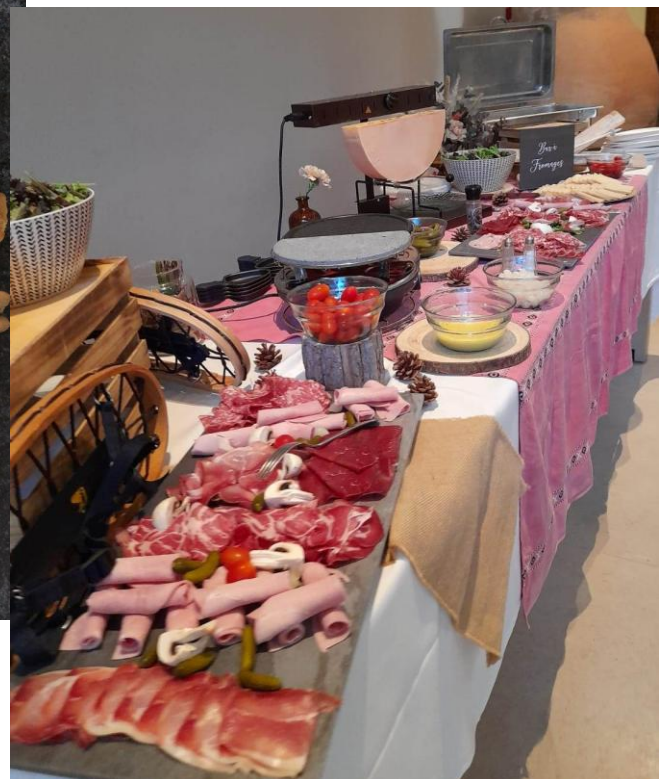
Inspired by the world of the grazing buffet, our boards bar offers a spectacular presentation where the products are staged with elegance and generosity. Available according to different themes – Italian, country, vegan and many others – these boards invite discovery, sharing and a tasting that is as friendly as it is refined.

# « COCKTAIL RECEPTION »





# « COCKTAIL RECEPTION »





# "THE CHILD'S BIRTHDAY"

**35€ incl. VAT / PERS**

## **SALTED**

Hot Dog  
Chicken Nuggets  
Sheet pizza and toast  
French Fries

## **SWEETS**

Pancakes / assorted fillings  
Pop Corn  
Ice cream in jars / 4 flavors  
Confiseries / Candy bar  
Fruit cut into cones

## **ON THE SIDE OF THE BAR**

Still and sparkling water  
Sodas : Coca Cola, Coca Zero, Sprite,  
Ice Tea  
Fruit Juices: Orange, Apple

## **INCLUDES**

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Disposable tableware  
Food and drinks  
The kitchen staff  
Installation and disassembly, service life 3 hours

## **SUPPLEMENTS**

Terrace Pack: 4 tables + 16 chairs =  
**150€ excl. VAT**  
White lycra cover standing table =  
**30€ excl. tax / piece**

**MINIMUM BILLING**  
**1200€ TTC**



# "THE CHRISTMAS SNACK"

## 18€ incl. VAT / PERS

### The buffet

Candy Bar  
Baskets of papillotes  
Clementine baskets  
Brownies  
Panettone  
Muffins

### Culinary entertainment

Mini pancakes with various fillings  
Cotton candy (+ 2€ incl. tax / pers)  
Chocolate Fountain (+ 5€ incl. VAT / pers)  
(Fruit skewers and marshmallows)

### Adult Cocktail Option

+ 10€ incl. VAT / adult

Smoked salmon on blinis  
Foie gras and fig jam navette  
Mini skewers of smoked duck breast and dried fig  
1 glass of Kir Pétillant

### INCLUDES

The Food Truck if access and time allow  
Delivery: included for 30km around Montauroux (83)  
Beyond that: supplement of €1.50 / km  
Service equipment and furniture (buffets)  
Disposable tableware  
Food and drinks  
The kitchen staff  
Installation and disassembly, service life 2h

### SUPPLEMENTS

Terrace Pack: 4 tables + 16 chairs = **150€ incl. VAT**  
White lycra cover standing table = **30€ incl. tax / piece**

### MINIMUM BILLING

**1000€ TTC**



# AZUR TRAITEUR EVENTS

## **"LOGISTICS"**



# "OPTIONS"

## SERVICE STAFF

To take care of your bar, the management of the room (clearing, service)

The waiter = **30€ incl. VAT / h** – min of 5h shift

For groups of more than 50 people, service is mandatory (on request)

## THE FURNITURE

High tables with lycra covers **30€ incl. VAT / piece**

Le Pack Terrace Azur Truck **150€ incl. VAT**

(includes 8 tables 55\*55 + 16 chairs)





# "OPTIONS"

## DECORATION

The pack of 6 lanterns (45cm)

**80€ incl. VAT**

The "bohemian chic" decoration pack

**540€ incl. VAT** for the basic pack

*Installed and taken over by a decorator*

*See pictures*

*Optional Centerpieces*

*Customization on quote*



# "LOGISTICS"

**The food truck is towed by a car**

The total length is 11m

## **Dimensions of the food truck**

Length 5.50m, Width: 2.50m, Height: 2.42m

## **Food truck access**

Min 3m wide path

## **Service Area**

minimum 5m x 6m

## **Constraints**

Our vehicle cannot go up a path that is too steep, unpaved

## **Power grid**

2 lines of 16 amps minimum, which can support 3000w each

*For health and safety reasons, no one other than our staff  
will be tolerated in our facilities.*

