

**BUFFET PANTAGRUEL € 65.00 (BASE OF 50 PEOPLE MINIMUM)**

(Cold Buffet, cheese, dessert, 2 wines, mineral water, coffee)

(Appetizers & Wine Included)

Dinner, Dining Room included until 03:00

Punch Planteur and Accompaniments

Soda, fruit juices, mineral water.

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Prepared salads

(Tabbouleh with seafood, mushrooms à la Grecque, Jelly Eggs, Avocados with Shrimp

Assorted Vegetables

(Carrot Salad with Citrus, Salade Niçoise, Green Asparagus Mimosa, Chicken Liver Salad & Raspberry Vinegar,  
Gizzards Confit Salad and Smoked Duck Breast, Mini Brochettes of Tomato & Mozzarella)

Seafood salad with parsley

Master deli tray

(Raw Ham, Rosette de Lyon, Duck Rillettes, Pancetta)

Assortment of terrines

Poached Salmon in Aspic

Roasted Chicken Thighs

Roast Beef and Pork Jelly

Farandole of Cheeses

White Country Cheese

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Pièce Montée shaped in Cone or Heart or Entremet des mariés, Fresh Fruit Salad

(To select from our pastries)

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Wines :

Vin de Pays Rosé & Saumur Champigny

(1 bottle for 3 people of each) - Castalie Water Plain and Sparkling - Coffee