



A · Y · S
AT YOUR SERVICE
FINE FOOD & CATERING

Seated Event

Soup



Hot

Roasted Tomato and Fennel Bisque, Garlic Sourdough Croutons, Basil Oil
Celery and Celery Root Velouté with Goat Cheese Ravioli, Cumin Oil
Pumpkin and Parsnip Velouté with Emmental Cheese
Roasted Butternut Squash Soup with Garlic Chips
Black Mussel Saffron Velouté, Parisian of Cucumber and Squash & *Pernod Essence*
Authentic Fish Soup, Rouille Sauce with Garlic Rosemary Toast
Roasted Pumpkin and Lobster Bisque with Apple Condiment & Toasted Pistachio
Potato and Leeks Velouté with Rosemary Croutons & Shallots Chips
Roasted Chicken Barley Soup with Root Vegetables & Coriander Leaves
Fava Beans and Sweet Peas Soup with Ricotta Cheese Ravioli, Cumin Oil
Oyster and Artichoke Soup with Hazelnut Oil
Velouté of White Coco Beans with Garlic Chips & Serrano Ham
Caramelized French Onion Soup Gratiné with Swiss Cheese & Baguette Toast
French Lentil and Italian Sausage Soup with Root Vegetable and Cilantro

Cold

Yellow Tomato Gazpacho with Spring Onion, Basil Coulis, Baguette Crostini
Tomato Consommé with Spring Vegetable and Tomato Sorbet
Tomato and Watermelon Gazpacho with Basil
Cold Broccoli Soup with Tomato, Almond and Goat Cheese
Cold Melon Soup with Pepper Mint
Cold Peas Soup with Pecorino Cheese and Swiss Chard
Green Gazpacho with Buffalo Mozzarella
Guacamole Soup with Corn Bread
Cucumber Yogurt Gazpacho with Mint, Pita Bread
Potato and Leek Vichyssoise, Cumin Oil



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Appetizers

Grilled Brochette of Prawns over Marinated Buffalo Mozzarella
Yellow Tomato Salad, Roasted Peppers and Serrano Ham & Basil Oil

Chilled Asparagus and Baby Leeks, Tomato Stuffed with Crab Salad
Roasted Red Pepper Vinaigrette

Seared Foie Gras with Wilted Spinach, Orange and Red Onion Compote
Port Wine Essence and Toasted Hazelnut

Warm Tartlet of Ratatouille and Tomato Confit Fresh Mozzarella, Basil Coulis Parmentier

Olivewood Smoked Duck Breast with Petite Mache Salad, Mango Chutney
Hazelnut Oil and Xérès Vinaigrette

Seared Maine Scallops with Black Truffle
Black Eyes Beans and Fava Beans Salad, Pancetta Chips & White Truffle Vinaigrette

Crispy Yukon Gold Potato Tartlet with Smoked Salmon, Crème Fraiche and Oscietra Caviar

Wild Mushroom Ravioli with Provençal Herbs, Roasted Chestnut Velouté
Toasted Pine Nuts, White Truffle Oil

Foie Gras Terrine with Grilled Levain Bread, Pear Confit & Mache Salad

Artichoke Carpaccio with Ahi Tuna Tartar & Ginger Lime Emulsion

Mascarpone Mousse Scented with Curry
Brochette of Black Mussels and Granny Smith Apples

Seared Langoustine with Mini Polenta Cake, Red Tomato Coulis
Tomato Confit and Yellow Tomato Sorbet



Spany Lobster Salad with Tomato Confit, Leek, Asparagus and Mache Salad
Walnut Champagne Vinaigrette



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Salads

Field Greens Salad with Plum Tomato, Orange, Avocado and Toasted Almond
Blood Orange Mint Vinaigrette

Baby Arugula and Roasted Potatoes with Serrano Ham, Parmigiano & Toasted Pine Nuts
Extra Virgin Olive Oil and Fig Balsamic Emulsion

Seasonal Green Salad with Roasted Beets, Pear Condiment, Goat Cheese Ricotta
Aged Balsamic Reduction

Romaine Heart Salad with Shaved Parmigiano, Rosemary Croutons, Leeks Condiment Dressing

Baby Spinach Salad with Smoked Gouda, Sweet Onion and Anjou Pear
Lavender Honey Vinaigrette

Frisée Salad with White Asparagus, Crispy Pancetta
& Balsamic Shallots Vinaigrette

Spicy Herbs and Belgium Endive Salad with Enoki Mushroom & Candied
Pecans, Dry Sherry Port Wine Vinaigrette

California Endive Salad with White Peach, Emmental Cheese
Dry Raisin, Walnut & Hazelnut Orange Vinaigrette

Mache Salad with Crayfish, Pomegranate & Walnuts, Champagne Vinaigrette

Watercress Salad with Artichoke, Mushroom, Heart of Palm and Bacon
Lemon Olive Vinaigrette

Mixed Green Salad with Pear Tomato, Candied Walnut, Roasted Peppers and Roquefort Cheese
Walnut Champagne Vinaigrette

Butter Lettuce and Mache Salad with Baby Cucumber, Beets, Raisin, Almond, Walnuts
Apple and Feta Cheese, Citrus Vinaigrette

Shopped Salad with Spring Vegetable, Crunchy Citrus Vinaigrette





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Fish & Seafood Main Course



Oven Roasted Wild Salmon with Pesto Risotto, Glazed Green Asparagus
Braised Figs Reduction

Seared Ahi Tuna, Seasonal Vegetable and Soft Polenta
Tomato, Orange and Saffron Reduction

Seared Sea Scallops, Lime and Lemon Grass Risotto
Glazed Cucumbers and Squash
Rosewater Tangerine Emulsion

Seared Swordfish with Organic Tomatoes and Basil
Olive Oil Yukon Gold Potato Purée

Herbs and Pine Nuts Crusted Chilean Sea Bass Braised in Chablis
Glazed Green Asparagus, Seared Polenta Cake
Roasted Red Bell Pepper Coulis

Crispy Sautéed Arctic Charr, Pine Nuts and Chive Couscous
Sun Dried Raisin Port Wine Reduction

Wild Fennel and Salt Crusted Baked Striped Bass
Roasted Fingerling Potato, Garlic Thyme Flower Bandol Sauce

Fricassée of Spiny Lobster “Gratiné”
Celery Root Purée, Lobster Bisque

Baked Sea Cod with Gremolata Crust
Chickpeas and Fondue of Red Bell Pepper, Basil Extra Virgin Olive Oil

Seared Langoustine and Calamari with White Coco Beans, Parsley Condiment

Seared Prawns with Creamy Squash Risotto and Black Truffle

Seared Loup de Mer with Young Carrots, Glazed Green Asparagus
Yam Purée, Sauce Vierge



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Meat & Poultry Main Course



Grilled and Roasted California Rack of Lamb, White Bean Casserole

Stuffed Provencal Vegetables, Roasted Garlic Jus

Duck Confit with Wilted Spinach, Roasted Baby New Potatoes
Pear and Raisin Chutney, Black Currant Sauce

Seared and Roasted Pheasant Breast
Porcini Mushroom Casserole, Celery Root Purée &
Madeira Wine Reduction

Stuffed Quail with Foie Gras and Truffle Mousse
Braised Salsifis and Fingerling Potatoes & Truffle Jus

Roasted Lamb Loin, Goat Cheese Ricotta Polenta, Braised Figs, Lamb Jus

Braised Pork Loin, Celery Root Mousseline and Eggplant Caviar, Balsamic Essence and Basil Oil

Crispy Free-Range Chicken Breast
Baked with Olives, Artichokes, Tomato and Herbs
Pan Juice Balsamic Reduction

Seared Rib Eye of Beef, Wild Forest Mushroom Ragout,
Crispy Potato Ravioli, Merlot Sauce



Roasted Duck Magret, Chestnut, Walnut and Braised Fennel Casserole
Caramelized Spring Onion, Madeira Wine Jus

Soft Polenta, Braised Young Vegetables in Truffles Consommé, Parmigiano Reggiano

Braised Prime Beef Short Ribs with Root Vegetable, Brussels Sprouts
Sautéed Veal Marrow

Beef Tenderloin with Seared Foie Gras, Parsnip Purée, Asparagus Soufflé
Potato Chips, Veal Jus



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Cheese Course

Whipped Brie de Meaux with Baguette Crostini
Glazed Figs Balsamic, Petite Mache Salad

Ashed Chevreux with Slow-Roasted Beets
Red Beet Vinaigrette, Spicy Greens

Reblochon de Savoie Cheese with Spiced Carrot Salad,
Golden Raisin Purée

Pecorino Toscano with Roasted Sweet Peppers,
Arugula Coulis

Roquefort Trifle with Pear and Walnut Relish,
Glaze Port Wine

Perail de Bribes with Petite Frisée aux Lardons
Shallots Vinaigrette

Parmigiano-Reggiano Custards with Baby Romaine Heart
Parmesan Crisps, Shallots Balsamic Vinaigrette

Rocchetta Cheese with Leeks Vinaigrette, Warm Sherry Dressing

Flowers of Petit Basque Cheese, Quince Jelly
Watercress Salad with Lemon Olive Oil

Beaufort and Comté Cheese Soufflé with Baguette Crostini, Sauce Mornay

Epoisse Cheese with Pear and Walnut Relish
Glaze Port Wine

Selection of refined French Cheeses Platter with Assorted Breads
Mixed Nuts, Fresh and Dry Fruits





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Dessert

Chocolate Lover

- Valrhona Manjari Flourless Warm Chocolate Cake
- Pistachio Ice Cream
- Caraibe Chocolate Mousse with Orange Tuile
- Tangerine Grand Marnier Granité
- Caraibes Chocolate Tart with Caramelized Bananas
- Coconut Ice Cream



Fruit Lover

- Raspberry Sorbet Shortcakes with Crème Mousseline, Raspberry Coulis
- Warm Pink Lady Apple Tart Tatin, Vanilla Ice Cream, Almond Tuile and Caramel Sauce
- Soup of Melon and Muscat Beaumes de Venise, Strawberry Sorbet



Soufflé Lover

- Valrhona Chocolate and Orange Soufflé
- Grand Marnier Crème Anglaise
- Lemon and Vodka Soufflé with Raspberry Marmalade
- Crème Chantilly

Custards

- Rose Water and Orange Crème Brulée, Orange Crisps
- Citrus Mascarpone with Orange Sablé and Orange Sorbet
- Jasmine Pot de Crème

Also available Mini Dessert Trio