



# YOUR EVENT, OUR FLAVORS!

The festive season is just around the corner, and we'd love to help you celebrate in delicious style!

A Little Taste of France offers authentic French catering

Perfect for office Christmas parties, staff lunches or end-of-year gatherings.



ALITTLE TASTE OF FRANCE

## Stress Free Event

We take care of everything: we arrive, cook, serve and clean, so you can simply relax and enjoy your event.

## catering menu attached

we can tailor it to your team's tastes, dietary needs, and budget.



BOOK YOUR CATERING TODAY!

MAIL

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# A LITTLE TASTE OF FRANCE

## CATERING MENU

### (ENTRÉE)



#### OEUF MIMOSA

Classic French devilled eggs with creamy Dijon filling

#### CROQUE MONSIEUR (MINI)

Classic ham & cheese béchamel toastie



#### COLD CANAPÉS



#### SMOKED SALMON BLINIS

With crème fraîche & dill

#### VEGETABLE QUICHE

Vegetarian quiche



#### CHEESE PLATTER

Selection of French cheese, grapes & crackers

#### QUICHE LORRAINE

Bacon, cheese & egg



### SALADS (ENTRÉE)



#### POTATO SALAD

Baby potatoes, olive oil, herbs, mustard

#### RATATOUILLE SALAD

Mediterranean vegetable mix





## MAINS



### MUSTARD PORK

Tender pork fillet in Dijon sauce



### RUSTIC CHICKEN

Chicken braised, mushrooms, onions & bacon cream



### VEGETARIAN GRATIN

Layered cauliflower, potatoes, carrot, broccoli & béchamel



### STUFFED TOMATOES

Baked stuffed tomatoes with pork mince, herbed



### TARTIFLETTE

Experience the soul of the French Alps, silky layers of waxy potatoes, smoky lardons, and sweet, golden onions, all baked to perfection beneath a blanket of authentic Reblochon style cheese



### BLANQUETTE DE VEAU (VEAL STEW)

Tender veal simmered slowly in a fragrant white stock, enriched with a velvety cream and egg yolk liaison.



### BEEF BOURGUIGNON

Bœuf Bourguignon is slow-cooked to perfection in a rich red wine sauce infused with fresh herbs, garlic, and aromatic vegetables. Tender pieces of beef melt in your mouth, complemented by onions, carrots, and mushrooms

## ACCOMPANIMENTS TO PICK WITH MAIN



### GRATIN DAUPHINOIS

Creamy layered potatoes



### FRENCH BAGUETTE & BUTTER

Bread Slices & butter



### GREEN BEAN AMANDINE

Green beans with butter & almonds



## DESSERTS



### APPLE TURNOVER

Flaky pastry filled with spiced apple compote, baked to golden perfection.



### CHOCOLATE FONDANT

Rich, indulgent chocolate cake with a molten centre for a decadent treat.



### PETITS-FOURS ST GERMAIN

Rich, indulgent chocolate cake with a molten centre for a decadent treat.



### CUSTARD DANISH

Rich, indulgent chocolate cake with a molten centre for a decadent treat.

### VANILLA OR CHOCOLATE ÉCLAIR

Classic French pastry filled with smooth vanilla cream and topped with a light glaze



### CHOUX A LA CREME

Light, airy choux pastry filled with luscious vanilla cream, a classic French indulgence.



### CHEESECAKE

Light, airy choux pastry filled with luscious vanilla cream, a classic French indulgence.



### SNAIL DANISH

Light, airy choux pastry filled with luscious vanilla cream, a classic French indulgence.





### 1 COURSE

1 ENTRÉE OR 1 MAIN

#### PRICING PER

PERSON

ENTREE MAIN GROUP SIZE

ENTREE MAIN

10-15	\$40PP	\$42PP	51-75	\$36PP	\$38PP
16-	\$38PP	\$40PP	76-100	\$35PP	\$37PP
30	\$36PP	\$39PP			

### 2 COURSE

ENTRÉE + MAIN OR MAIN + DESSERT

#### PRICING PER

PERSON

ENTREE MAIN GROUP SIZE

ENTREE MAIN

10-15	\$56PP		51-75	\$50PP	
16-30	\$54PP		76-100	\$48PP	
31-50	\$52PP				

### 3 COURSE

ENTRÉE + MAIN + DESSERT

#### PRICING PER

PERSON

GROUP SIZE

10-15	\$66PP	51-75	\$60PP
16-30	\$64PP	76-100	\$58PP
31-50	\$62PP		

### ENHANCED 1 COURSE

2 ENTRÉES OR 2 MAINS

#### PRICING PER

PERSON

ENTREE MAIN GROUP SIZE

ENTREE MAIN

10-15	\$46PP	\$48PP	51-75	\$40PP	\$44PP
16-	\$44PP	\$46PP	76-100	\$41PP	\$43PP
30	\$43PP	\$45PP			

### ENHANCED 2 COURSE

2 ENTRÉES + 2 MAIN OR 2 MAINS + 2 DESSERTS

#### PRICING PER

PERSON

GROUP SIZE

10-15	\$64PP	51-75	\$58PP
16-30	\$63PP	76-100	\$57PP
31-50	\$60PP		

### ENHANCED 3 COURSE

2 ENTRÉES + MAIN + DESSERT

#### PRICING PER

PERSON

GROUP SIZE

10-15	\$78PP	51-75	\$72PP
16-30	\$76PP	76-100	\$71PP
31-50	\$74PP		

