



Les Jardins du Marais

PARIS
★★★★

All our buffets are served seated and from 30 people upwards

Cold Buffet 1 (+10€)

STARTERS

Cretan salad
Dips of vegetables and sauces
Salmon and vegetables with herbs wraps
Pasta, parmesan and cherry tomato salad
Peas houmous and its toasts
Californian salad (grapefruit, poultry, tomato, pepper, cucumber, celery stick, cocktail sauce)

1 MEAT AND 1 FISH (TO CHOOSE)

Chickenbreast with thyme
Or
Roast beef Bearnaise sauce
Or
Braised veal roast

Saithe fillet with basil
Or
Salmon steak, cooked and raw vegetables
Or
Seabream and sesame seed on artichoke salad

DESSERTS

Strawberries tartlet and mousse of mascarpone
Watermelon and pineapple tartar
Mini coffee and chocolate éclairs
Madeleines with lime

WINES Petit Chablis - Château Charron

**Extra cheese : 3.50 €/person*

L I F E S T Y L E™

Preferred

HOTELS & RESORTS



Les Jardins du Marais

PARIS
★★★★

All our buffets are served seated and from 30 people upwards

COLD BUFFET 3 (+10€)

STARTERS

Quinoa and small vegetables with coriander
Courgettes caviar and garlic bread dips
Niçoise rice salad
Mini bruchetta with red mullet and tapenade
Vegetable cake and basil pesto
Tomato mozzarella and rocket with balsamic vinegar

1 MEAT AND 1 FISH (TO CHOOSE)

Chickenbreast with thyme
Or
Roast beef Bearnaise sauce
Or
Braised veal roast

Saithe fillet with basil
Or
Salmon steak, cooked and raw vegetables
Or
Seabream and sesame seed on artichoke salad

DESSERTS

Seasonal fruits salad
Panacotta with red berries and almond crumble
Coconut financier
Tartlet with lemon cream
Mini opera cake

WINES Petit Chablis - Château Charron

**Extra cheese : 3.50 €/person*

L I F E S T Y L E™

Preferred

HOTELS & RESORTS



Les Jardins du Marais

PARIS
★★★★

All our buffets are served seated and from 30 people upwards

Cold Buffet 2 (+10€)

STARTERS

Caesar salad
Deviled egg and mixed vegetables
Caponata of vegetables
Bayonne Ham, melon and rocket
Mini navette stuffed with Tuna rillettes
Tabbouleh with fresh mint

1 MEAT AND 1 FISH (TO CHOOSE)

Chickenbreast with thyme
Or
Roast beef Bearnaise sauce
Or
Braised veal roast

Saithe fillet with basil
Or
Salmon steak, cooked and raw vegetables
Or
Seabream and sesame seed on artichoke salad

DESSERTS

Strawberries with sugar
Pistachio financier
Chocolate macaroons
Rice pudding with apricot coulis
Canelés from Bordeaux

WINES Petit Chablis - Château Charron

**Extra cheese : 3.50 €/person*

L I F E S T Y L E™

Preferred

HOTELS & RESORTS