



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

## *Seated Event*

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### Soup

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#### 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

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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 Provencal 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

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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

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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

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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

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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

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#### 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