



**FUNCTIONS CATERING**  
HÔTEL L'ÉLYSÉE VAL D'EUROPE



*Are you ...?*

# 1 Classic

A sit-down meal or buffet...Your table is set!  
THREE-COURSE MENU – PAGE 3  
CLASSIC BUFFET – PAGE 4



# 2 A fine diner

Discover the Gala menu!  
PAGE 10

# 4 Festive

Let the party begin!

COCKTAILS AND FINGER FOOD  
PAGE 8 to 9

Food & Wine Workshop  
PAGE 11



# 3 Daring

TRAVEL, WELLBEING  
OR GOURMET PLEASURE

Our themed buffets are for you!  
PAGE 5 to 7



# Three-Course Menu

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## 1 Starter

Quinoa with condiments, ash-coated goat's cheese  
Salmon marinated in aromatics, lemon cream Chicken  
Caesar salad

## 1 Dish of the day (meat or fish) + garnish

Fillet of sea bream with seasonal herbs  
Roasted chicken supreme with thyme and coarsely-ground pepper  
Crushed potatoes with virgin olive oil, fricassee of root vegetables

## 1 Dessert

Seasonal fruit tart  
Dark chocolate fondant (70% cocoa content) Pineapple  
carpaccio with fresh mint and brown sugar

Dishes shown as examples.

Chef's selection may vary according to seasonal and market availability.

Common menu for all participants.

Please notify the hotel of any food intolerances in advance of your meal.



# €35/person \*

MINIMUM OF 8 PEOPLE.

\* Priced separately or as part of the Day Delegate Rate.



# Classic Buffet

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Starters

Selection of crudités

Smoked ham, country terrine with pepper, duck rillettes, condiments Perigord salad, green beans, walnut kernels, smoked duck breast, gizzards

Salad of traditional tomato varieties and mozzarella

Red lentil, tomato, chorizo and prawn salad

## Hot meals

Chicken fricassee with new potatoes

Salmon loin, lemon butter and seasonal vegetables

## Desserts

Apple tart

Panna cotta

Molten chocolate cake Yoghurt

Fruit basket

Menu indicated as an example.

Chef's selection may vary according to seasonal and market availability.



# €35/person \*

MINIMUM OF 30 PEOPLE.

\* Priced separately or as part of the Day Delegate Rate.

Buffet

# Lightness & Wellbeing

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Starters

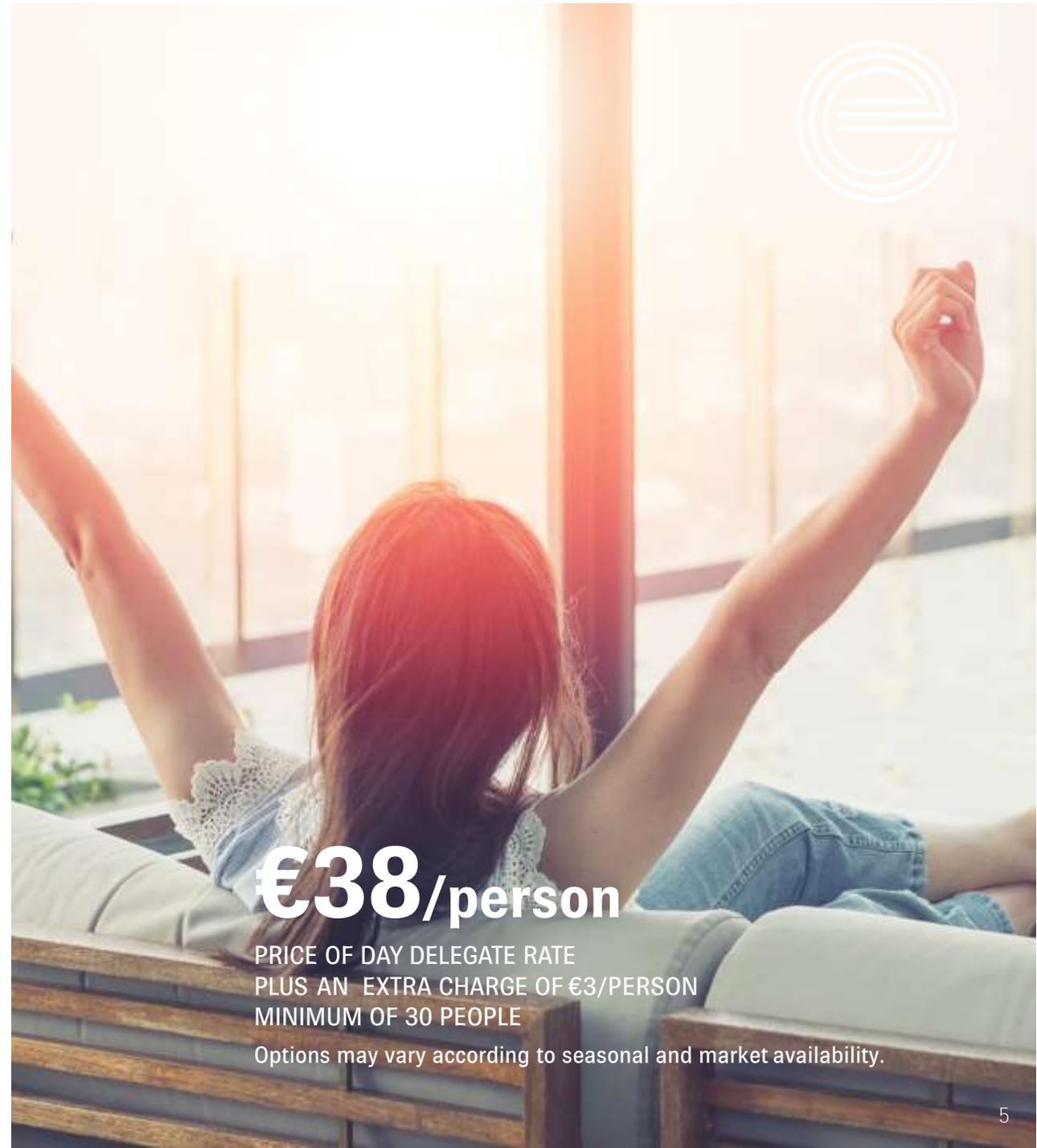
- Crunchy vegetables with canut dip cream
- Marinated salmon and crunchy vegetables with coriander
- Swedish flatbread club sandwich with chicken, celery and green apple
- Zucchini salad with pine nuts and mint
- Carrot and citrus salad with chives
- Kale smoothie

## Hot dishes

- Chicken supreme with lemon and tarragon, tagliatelle with olives
- Roast tuna steak with fleur de sel, green vegetables with seaweed

## Desserts

- Fromage blanc and red berry coulis
- Fruit salad
- Lemon tart
- Chocolate Cake
- Tropical fruit Dessert



**€38/person**

PRICE OF DAY DELEGATE RATE  
PLUS AN EXTRA CHARGE OF €3/PERSON  
MINIMUM OF 30 PEOPLE

Options may vary according to seasonal and market availability.

Buffet

# STREET FOOD

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Starters

Vegetable wraps with avocado and prawns  
Chicken club sandwich  
Market garden soup (hot or cold)  
Cheeseburger  
Crispy spring rolls with sweet and sour sauce  
Salmon bagel with chive cream

## Hot dishes

Barbecue ribs  
Fish and chips  
Vegetable stir-fry with noodles

## Desserts

Churros with choice of sauce  
Cheesecake  
Fresh fruits skewer  
Smoothies  
Fruit basket



**€38/person**

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MINIMUM OF 30 PEOPLE

Options may vary according to seasonal and market availability.

Buffet

# Tradition & Delicacies

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Starters

Foie gras pâté en croûte  
Potato, crayfish and coriander salad  
Aromatic lentil salad  
Le George house onion gratin  
Whole salmon 'Bellevue'  
Aioli Provençal  
Warm tart

## Hot dishes

Roast veal in a full-bodied jus with herbed roast potatoes  
Poached skate with caper butter and crosscut leeks

## Desserts

Warm crêpes with your choice of sauce Tarte tatin and whipped cream  
Rice pudding  
Slate platter of Brie de Meaux Fruit basket



**€38/person**

PRICE OF DAY DELEGATE RATE  
PLUS AN EXTRA CHARGE OF €3/PERSON  
MINIMUM OF 30 PEOPLE

Options may vary according to seasonal and market availability.

# Finger Buffet 20 items

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Cold items

- Smoked salmon club sandwich
- Caesar salad verrine
- Sainte Maure de Touraine cheese mini baps
- Fish ceviche with fruit
- Veal with Meaux mustard
- Tapenade crispbread with garden herbs
- Foie gras pâté en croûte
- Vegetarian wrap with seeds

## Hot items

- Salmon with Thai vegetables Le
- George house bites
- Quinoa with vegetables and coriander
- Sweet potato fries

## Desserts

- Cheese sliced by request Fresh
- fruit 'minestrone' Panna cotta
- with fruit coulis Chocolate cake
- Seasonal mini tart
- Selection of macarons
- Fromage blanc with caramel
- Vanilla crème brûlée



# €45/ person

PRICE OF DAY DELEGATE RATE  
PLUS AN EXTRA CHARGE OF €10/PERSON

Options may vary according to seasonal and market availability.



# Aperitif Bar

## Canapés

### Individual canapés:

Price per item: **€2**  
2 canapés/guest: **€3.75**  
5 canapés/guest: **€9.00**  
8 canapés/guest: **€14.00**  
15 canapés/guest: **€23.00**

Chef's specials may vary according to seasonal and market availability

### Examples

Foie gras toast and gingerbread  
Smoked salmon and herb cream mini blini  
Mini vegetarian wrap with linseeds  
Mini chicken club sandwich  
Mini Swedish sandwich with salmon and spices  
Sea bream tartare with citrus fruit and fresh herbs  
Mini quiche, croque-monsieur, mini cannelé,  
Mini Eclair, Mini Macaroon, Mini Choux bun and  
Mini seasonal tart.

## Aperitifs by glass

1 white wine kir  
or fruit juice from our selection  
**€4.60/person** incl. tax

1 glass of prosecco  
or fruit juice from our selection  
**€6.60/person** incl. tax

1 glass of house punch  
or fruit juice from our selection  
**€6.60/person** incl. tax

1 glass of champagne  
or fruit juice from our selection  
**€9.60/person** incl. tax

All our aperitifs are served with a savoury snack.

## Drinks tokens

1 token = 1 drink

Token price **€4/person** incl. tax  
Beer or soft drink from our selection.

Token price **€7/person** incl. tax  
Spirits, wine, beer or soft drinks from our selection.

Token price **€9/person** incl. tax  
Champagne, spirits, wine, beer or soft drinks from our selection.



# Gala Menu

Includes a ¼ bottle of wine from our selection, still and sparkling water and coffee.

## Starters

Tartare of sea bass with citrus, pomegranate and tangy cream, olive oil toast Avocado guacamole, seasonal aromatic vegetables and glazed crayfish Salmon Gravlax with herbs, gourmet open sandwich of tapenade and capers  
Organic chicken and artichoke barigoule, crunchy vegetables with aromas of Nice Duck foie gras mi-cuit, dried fruit toast, pear jam with Szechuan pepper  
Aromatic bulgur wheat with Meaux condiments, shredded crunchy vegetables with herbs

## Hot dishes

Duck breast, tangy fruit sauce, celery gratin and fondant carrots with honey  
Veal topside steak with rosemary and tomatoes, polenta with olives and courgette with pepper  
Fillet of sea bass, fennel and capers, vegetable millefeuille, stuffed roast potatoes Salmon steak with sauce vierge, fondant chicory and rice with lemongrass  
Corn-fed, organic chicken supreme with tarragon, quinoa with seasonal vegetables Cod studded with almonds, seaweed butter, potato galette and fondant leek

## Desserts

Brie de Meaux platter, apple compote, mesclun salad with grilled pumpkin seeds  
[supplement of €4.50 in addition to dessert]

Apple and gingerbread tart with salted buttercaramel Panna cotta with fruit coulis

Lemon and white chocolate shortbread, citrus coulis and chocolate mendiants Molten chocolate cake with seasonal fruit and cane sugar marmalade Roasted pineapple with grilled almonds, passion fruit coulis and fresh mint Opera cake with roasted coffee cream and cocoa nibs

Raspberry macaroon, red berry coulis and pistachio

All guests choose from the same menu.



OPTION

## Birthday Cake

Gluten-free caramel cheesecake for 14 people  
Wild strawberry dessert  
Chocolate/speculoos dessert  
Caramelised apple dessert

€8 /per slice à la carte  
OR €4 PER PERSON IN PLACE OF DESSERT

# €53/person

PRICE OF DAY DELEGATE RATE  
PLUS AN EXTRA CHARGE OF €18/PERSON

Options may vary according to seasonal and market availability.

# Food & Wine Workshop

Option to organise a culinary workshop  
for up to 20 people.

Price by quotation and subject to availability.



€27/person



# HÔTEL L'ELYSÉE VAL D'EUROPE

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