



CATERING FOR YOUR BOOTH

SPRING-SUMMER 2019

Trays & Kits

Rm

RAYNIER
MARCHETTI

The presented meals may contain the following allergens: gluten, eggs, shellfish, fish, peanuts, soya, milk, nuts, celery, mustard, sesame seeds, lupin, molluscs, sulphur dioxide, sulphites.

The « Homemade » dishes were elaborated on set from raw products

YOUR CONTACTS

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BREAKFAST

To Start the Day the right way...



BREAKFAST KIT (20 PEOPLE)

176.00€ EXCL VAT

2 Coffee Thermos flask & 2 hot Water Thermos flask
Damman breakfast Tea, Sugar & Cream
2 Vittel still mineral water (1L)
2 Fresh brewed Orange Juice (1L)
40 Mini danish Pastries
Disposable equipment

MINI DANISH PASTRIES (20 PIECES)

32,00€ EXCL VAT

Croissant, Pain au Chocolat, Raisin bun, Apple purse



HOT BEVERAGES

Espresso Coffee (50 doses)

45.00€ EXCL VAT

Ceylan Tea (box of 100 teabags)

09.00€ EXCL VAT

Darjeeling Dammann tea (24 units)

12.00€ EXCL VAT

Oriental Dammann green Tea (24 units)

12.00€ EXCL VAT

Hot coffee Thermos (1L for 10 people)

13.00€ EXCL VAT

Hot tea Thermos (1L for 10 people)

12.00€ EXCL VAT

Wrapped sugar (20 units)

1.00€ EXCL VAT

Sweetener (10 units)

0.75€ EXCL VAT

Coffee cream doses (20 units)

11.50€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SAVORY COLLECTION

Refined Canapés to Astonish your Guests !

Price per tray



GOURMET GARDEN (46 PIECES) *Vegetarian

78,00€ EXCL VAT

Mushroom, Romanesco cabbage and patty pan skewer with pickled lemon
Sweet potato topped with cream cheese and crunchy veggies, green apple
Green pea cannelloni with fresh mint
Mimolette cheese and dried beef roll topped with fresh melon



BUCOLIC (50 PIECES)

91,00€ EXCL VAT

Beef and parmesan candy
Mozzarella, mange-tout and fresh mint skewer
Tourteau crab and green apple
Red tuna, mascarpone cheese pastry puff, olive and zucchini



ARLEQUIN (50 PIECES)

88,00€ EXCL VAT

Savory calisson with potato and haddock cream
South vegetable cube and king prawn with Espelette pepper
Roasted quail, crunchy zucchini and fresh mint skewer
Dried beef and Comté cheese mille-feuille, date

MEDITERRANEAN (54 PIECES)

94,00€ EXCL VAT

Smoked salmon skewer, , Snow pea, Seaweed mustard
Carrots, Zucchini, Horseradish cream
Chicken crystallized lemon, Hazelnut, black radish
Green Asparagus Mikado, comté, Swiss dried beef

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SAVORY COLLECTION

Refined Canapés to Astonish your Guests !

Price per tray



ESTIVAL COCKTAIL (48 PIECES)

Smoked duck filet, snow peas and yellow pepper
Watermelon skewer, feta and mint
Melon skewer and Swiss dried beef
Veal rillettes, zucchini and Tarragon mustard

75,00 € EXCL VAT



PARISIAN COCKTAIL (48 PIECES)

Chicken, Red pepper and vegetables skewer
Beef skewer and Summer vegetables
Conchiglie Pasta, Sainte Maure de touraine, AOP crystallized lemon, Almond
Gingerbread Millefeuille, Saffron butter, mimolette

75,00 € EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SAVORY COLLECTION

Lunch size Canapés and Small Sandwiches Served on a Tray
For a Friendly Buffet !
Price for 1 tray



CEREAL BREADS (12PIECES)

Cereal bread, chicken, egg, radish
Cereal bread, smoked salmon, vegetables

57,00€ EXCL VAT



WRAPS (44 PIECES)

Salmon, light cream, glasswort and grapefruit
Roasted chicken, avocado, piquillos and arugula
Cream cheese, sweet red onion, salad and honey

82,00€ EXCL VAT



MINI-FOCCACIAS (36 PIECES)

Ricotta cheese, zucchini and olive
Smoked salmon, capers and lemon
Beef Cecina, eggplant caviar

58,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SAVORY COLLECTION

Lunch size Canapés and Small Sandwiches Served on a Tray

For a Friendly Buffet !

Price for 1 tray



BABY BRIOCHES (24 PIECES)

Salmon, cucumber and zucchini

Crab, spinach leaves

Sainte-maure-de-Touraine cheese, zucchini, tomato spread

Avocado, Confit tomatoes

46,00 € EXCL VAT



BAGELS FROM NEW YORK (8 PIECES CUT IN 2)

Goat cheese, honey and rosemary

Pastrami, eggplant caviar and pecorino cheese

Tuna, sheep's cheese and olives

46,00 € EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SWEET COLLECTION

Gourmet Sweet Pieces Served on a Tray

Price for 1 tray



THE SOFT CAKE (32 PIECES)

Traditional almond financier
Lavender & apricot soft cake
Black currant fondant
Pistachio financier

46,00€ EXCL VAT



MACARON (28 PIECES)

Assortment of seasonal macarons
Salted caramel, chocolate, lemon & verbena, vanilla,
Almond, Raspberry, orange blossom

47,00€ EXCL VAT



THE FRUITY SKEWERS (27 PIECES)

Pineapple and strawberry
Muskmelon and Galia melon
Raspberry and strawberry

55,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SWEET COLLECTION

Gourmet Sweet Pieces Served on a Tray

Price for 1 tray



TARTLETS (36 PIECES)

Strawberry and kalamansi
Pistachio and raspberry
Exotic Fruits
White chocolate and Madagascar vanilla
Chocolate and Tonka bean

62,00€ EXCL VAT



FRENCH PÂTISSERIE CLASSICS (35 PIECES)

Vanilla cream puff pastry
Almond blackcurrant
Cheesecake
Paris-Brest (gianduja cream)
Lemon tartlet

73,00€ EXCL VAT

PASTRY PUFF (35 PIECES)

Lemon citron
Vanila
Gianduja chocolate
Salted butter Caramel

65,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery),

SWEET COLLECTION

Gourmet Sweet Pieces Served on a Tray

Price for 1 tray



CHOCOLATE SPECIALTIES (40 PIECES)

Milk chocolate and passion fruit

White chocolate, mango heart and yuzu caramel

Chocolate and blackcurrant delight

Haselnut

78,00€ EXCL VAT



SWEET TEMPTATION (32 PIECES)

Vanilla pastry puff

Chocolate mini eclair

Coffee pastry puff

Apricot soft cake

60,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

SWEETS IN A JAR

Sweet Pieces Delivered in Glass Candy Jar with a Lid
Rates for 1 jar



CRUSTY COOKIES (30 PIECES)

Chocolate chips

40,00€ EXCL VAT

MINI MADELEINE (56 PIECES)

Plain, chocolate,
Pistachio, raspberry

46,00€ EXCL VAT

THE FRENCH FINANCIERS (30 PIECES)

Red berries & almond
Chocolate & pecan nut
Pistachio & pink praline

47,00€ EXCL VAT



THE BROWNIES (30 PIECES)

Decadent chocolate brownies

34,00€ EXCL VAT

COCONUT SOFT BISCUIT (35 PIECES)

33,00€ EXCL VAT

PASTRY PUFF (35 PIECES)

34,00€ EXCL VAT

MINI CAKES (30 PIECES)

44,00€ EXCL VAT

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

THE FONDAMENTALS

NIBBLES (PER KG)

Appetizers biscuit and pretzels

15,50€ EXCL VAT

GOURMET ASSORTMENT (PER KG)

Salted nut assortment

29,00€ EXCL VAT

BASKET OF CRUDITES (2,5KG)

Assortment of seasonal raw vegetables

Curry and herbs sauces

74,00€ EXCL VAT

HAPPY HOUR (KILO)

Potato crisps (500gr)

06,00€ EXCL VAT

CHEESE TAPAS (750GR)

Dices of Gouda cheese with cumin, Savoy Tomme, Comté cheese

Assortment of dried fruit : prunes, figs, apricots

Fruit chutneys, tomato bread, croutons

49,00€ EXCL VAT

ITALIAN COLD CUTS (750GR)

Italian cold cuts assortment (750 g)

Farmhouse bread (37 pieces)

Vegetables assortment

92,00€ EXCL VAT

FRESH FRUITS (3KG)

Corbeille de fruits de saison (3kg)

Nous vous fournirons des petites coupelles en verre pour disposer ces grignotages

103,00€ EXCL VAT



The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery)

OUR LUNCH OFFER

Different options to fit your needs!



Lunch Bags

Our ready to eat and user friendly meal

*Starting at 18.00 € EXCL VAT**



The Classical cold tray meal

A generous and balanced meal

*Starting at 21.00 € EXCL VAT**

We can establish a custom quote according to your event's characteristics (number of people, etc.).
Our menus are developed using seasonal products, don't hesitate to contact us if you would like to know the composition of our menus.

**Delivery fees not included*

The compositions can be change according to the seasonality.
Delivery fee 30,00 € EXCL VAT (for each delivery),

SAVORY COOKING DEMONSTRATION

In order to impress your guest, Raynier Marchetti suggests different cooking demonstration, where our talented chefs can interact with your customers
These rates include food, equipment and presence of the chef for 6 hours.

Option : 1 buffet with tablecloth of 2m/ for an extra + 150.00€ EXCL VAT

▪ IT'S ALL ABOUT THE FOIE GRAS : 810,00€ EXCL VAT

Based on 50 guests

Discover the difference between the gourmet Foie gras Home made by our talented Chefs.

Half cooked, Roasted with spices, and as a truffled parfait
Accompanied by a slice of ginger bread, brioche bread or simply traditional baguette crisp.

Discover the magic paring of the Foie Gras with a fruit chutney or event a Port caramel



▪ IT'S ALL ABOUT SALMON : 875.00€ EXCL VAT

Based on 100 guests

Our Chef will delight your guest with different variety of salmon
Norwegian salmon, Gravlax salmon or wild smoked salmon

Each bite will be topped by a vodka whipped cream, white toast point or a blini, unsalted organic butter and a touch of lemon



SAVORY COOKING DEMONSTRATION

We suggest you a selection of sweet gastronomic animations prepared by our cook.

Those rates include food, equipment and presence of the chef for 6 hours

Option : 1 buffet with tablecloth of 2m/ + 150.00€ EXCL VAT

- **YOGHURT MOUSSE AND FRESH FRUITS :**

- **1 010,00€ EXCL VAT**

Based on **50 guests**

Greek yoghurt mousse served with a fruit compote of your choice :

Mango or wood strawberries topped with coconut crumble or caramelized hazelnuts

- **"SWEETY POT" : 855,00€ EXCL VAT**

Based on **100 guests**

In a small, pot you will discover a garden to be eaten.

Wild strawberry cream and lemon cake, strawberry compote topped with chocolate crumble to give the illusion of earth and fresh strawberry and basil leave to finalize the pot. Be ready to be surprised...



THE ALL INCLUSIVE KITS



EXPRESSO KIT

225,00€ EXCL VAT

- 1 espresso machine & 1 hot water kettle (throughout the duration of the Congress)
- 100 espresso pods
- 30 light cream doses
- 500 sugar doses
- 100 kraft cups & 100 wood stirrers
- 12 bottles of spring water (to fill the machine)
- 1 box of Ceylan tea offered

BEVERAGE STATION KIT

61,00€ EXCL VAT

- 1 Plexiglas tray
- 1 tablespoon for ice cubes
- 1 plexiglass champagne bucket
- 1 plastic container
- 1 bag of ice (20 kg)

Kit delivered the first day of the conference on your booth (ice bag offered for the first day)



WATER FOUNTAIN KIT

200,00€ EXCL VAT

- 1 water fountain
- 2 gallons of water (19L each)
- 400 plastic glasses
- Extra water gallon : 35.00€ EXCL VAT

Note : it is recommended to have an electrical socket, to keep the water refreshed

SMALL SUPPLY KIT

43,00€ EXCL VAT

- 100 plastic cups
- 50 plastic champagne flutes
- 300 paper cocktail napkins
- 5 trash bags

Delivery fee 30,00 € EXCL VAT (for each delivery)

BEVERAGE LIST

MINERAL WATER

6 Spring water

9,00€ EXCL VAT

STILL WATERS

6 Vittel (100cl)

18,00€ EXCL VAT

12 Spring water (50cl)

14,00€ EXCL VAT

12 Vittel (33cl)

16,00€ EXCL VAT

SPARKLING WATER

5 Sparkling water (100 cl)

18,00€ EXCL VAT

FRUIT JUICES

6 Orange Juice (100cl)

35,00€ EXCL VAT

6 Grapefruit Juice (100cl)

35,00€ EXCL VAT

6 Apple Juice (100cl)

35,00€ EXCL VAT

6 Passion fruit (100cl)

50,00€ EXCL VAT

FRESH FRUIT JUICES

1 Fresh-squeezed Orange juice (100cl)

10,00€ EXCL VAT

1 Fresh-squeezed Grapefruit juice (100cl)

12,00€ EXCL VAT

SODAS

6 Coke (150cl)

34,00€ EXCL VAT

6 Diet Coke(150cl)

36,00€ EXCL VAT

12 Coke (33cl)

30,00€ EXCL VAT

12 Diet Coke (33cl)

31,00€ EXCL VAT

BEERS (6 BOTTLES OF 25CL)

Heineken

14,00€ EXCL VAT



BUBBLES & WINE

CHAMPAGNE

Charles Lafitte
Charles Heidsieck

33,00€ EXCL VAT

44,00€ EXCL VAT

CRÉMANT

Chevalier Blanc de Blanc

13,00€ EXCL VAT

WHITE WINES

Muscadet, Cour de Rohan
Pays d'oc IGP Chardonnay Domaine de Fournas
Saint – Véran, les Chardonnnes AOP Domaine Lucien Thomas

11,00€ EXCL VAT

13,00€ EXCL VAT

19,00€ EXCL VAT

RED WINES

Château les Petits Ardouins- Côte de Blaye
Cheverny Rouge - Domaine Maison- Touraine
Château Haut Bana - Médoc

13,00€ EXCL VAT

17,00€ EXCL VAT

19,00€ EXCL VAT

ROSÉ WINES

Perle de Rosé Château Réal Martin

14,00€ EXCL VAT

Note : we suggest the use of a refrigerator on your booth to cool your drinks.
To service at the best temperature.
We recommend the use of our BEVERAGE STATION KIT.

Delivery fee 30,00 € EXCL VAT (for each delivery)





SUPPLY

To Taste...

DISPOSABLE HARDWARE

Refreshing Ice (20kg)	15,00€ EXCL VAT
Kraft Cups (25 units)	05,00€ EXCL VAT
Plastic crystal cups 20cl (50 units)	05,00€ EXCL VAT
Wine glasses (10 units)	03,00€ EXCL VAT
Champagne flutes (10 units)	06,00€ EXCL VAT
Wood stirrers (1000 units)	12,00€ EXCL VAT
Cocktail Napkins (70 units)	02,00€ EXCL VAT
Trash Bags (5 units)	02,00€ EXCL VAT
Bottle Opener (1 unit)	07,00€ EXCL VAT

HARDWARE & TABLEWARE

We can, upon request, provide specific table ware; glassware and accessories.

This service is subject to the presence of one of our waiter to settle the requested items. The waiter will ensure the proper management of the hardware on your stand.

Delivery fee 30,00 € EXCL VAT (for each delivery)

STAFF

VACATION RATES (06H00 MINIMUM)

Waiter	300.00€ EXCL VAT
Chef	300.00€ EXCL VAT
Extra hour	60.00€ EXCL VAT

La direction se réserve le droit de revoir les compositions selon la saisonnalité.
Frais de livraison : 30,00 € EXCL VAT (à multiplier selon le nombre de livraisons souhaitées).



GENERAL SALES CONDITIONS

The given prices are excluding VAT.
Any order or order change is subject to a written confirmation by the customer.

PAYMENT TERMS

A deposit of 100% of the order is due the day of signing the purchase confirmation.

The balance of the order is due upon receipt of invoice.

Orders can be paid by check, bank transfer or credit card*

*Additional bank charges : 3% of the total amount excluding VAT if the payment is made through Amex.



RAYNIER MARCHETTI
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