



Event Catering: Wedding Edition 2021

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Banquet Menu

Signature Cocktails

*Ravifruit Fruit Purees, Fever Tree Soda Mixers (Infused tonics, Ginger Ale, Assorted Sodas),
Amifruit French Cold-pressed Nectars & Juices, Cocktail Mixers, Bitters & Syrups.
Garnishes: Amifruit Cherries, Blooming Hibiscus and Olives*

Cocktail Hors d'oeuvres & Stations

*Moda Savory, Unsweetened Tart Shells and Cones, Blue Epicure Smoked Salmon, Foie Gras Mousse
& Foie Gras Macarons, Charcuterie, Cheeses, Flat Bread Pizza, Vol-au-vents,
Tarte Flambee, Amifruit Dried Fruits, Nutley Farms Nuts and Honey
Antipasto Specialties*

Main Course

*Assorted Bon Patissier Breads (Baguettes, Dinner Rolls . . .), Beurremont Butters: Sea Salt, Unsalted
& Black Truffle Roulades, Tierra de Espana Olive Oils*

Main Course -Center of the Plate

*SV Cuisine Sous Vide Rack of Lamb with Portobello Mushroom & Red Wine Sauce, 72 Hour Short Ribs,
Sliced Seared Sirloin Steak, Seared Half Chicken with Thyme, Chicken with Herbs de Provence
and Veal Osso Buco. Frozen: Octopus, Shrimp and Salmon . . .*

Main Course - Sides

*Haricot Verte, Porcini, Morels, Mushroom Medley, Artrichokes, Pommes Souffle, Piquillo Roasted Peppers, Polenta,
Couscous, Ravioles, Rices and Flageolets and More (Pilar Spices, Currys, Blends & Saffron, Sea Salts
and Gold & Silver Leaf)*

Dessert

*Cacao Noel Chocolate for the Fountain, Moda Sweet Tart Shells, Mini Wafer Cones, Profiterole,
Eclair and Cannolis, Pastry 1 Assorted Chocolate Dessert Cups, Creme Brulee Mix,
Creme Patissier Mix, Genoise Mix and Cacao Noel Chocolate Mousse Mixes. BonBon Noel,
and Bon Patissier Macarons. Assorted Pastry 1 Decorations (Chocolate Twigs, Pearls, fans...),
Gelatech Gelato & Pastry Ingredients, Cake Fillings, Buttercream, Fondant and more...*

Coffee & Tea

*Malongo French Coffee (Espresso - Ground - Whole Beans) & Teas, Tea Forte Hot & Ice Teas,
Cacao Noel French Hot Chocolate*

