



DEBY'S DELICE

MAKER VAN UNIEKE TASTES

AFRO-EUROPEAN
CATERER

Corporate Events | Seminars | Conferences | Openings | Professional Receptions Business
Cocktails | Product Launches | Other Professional Events

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ABOUT US



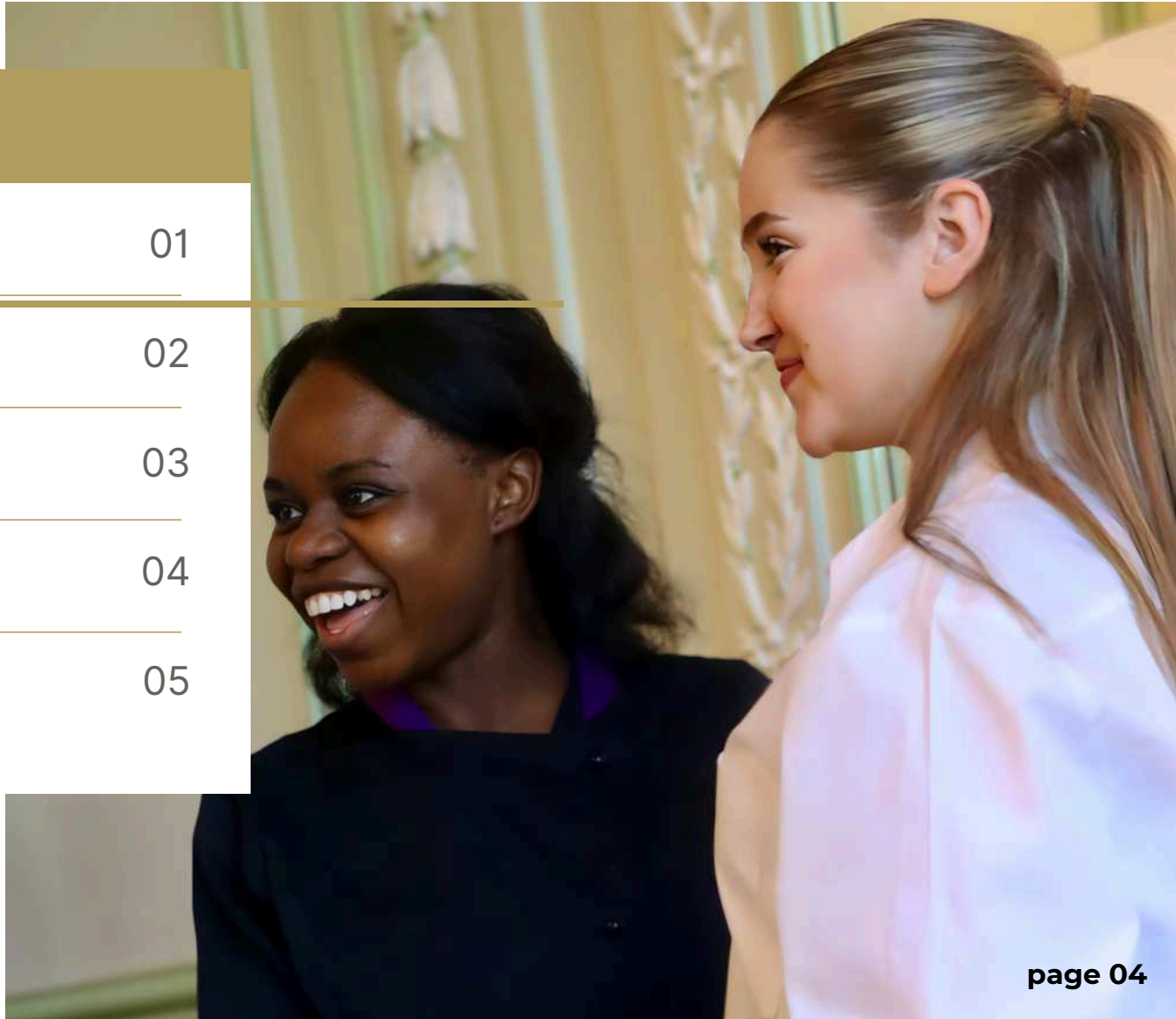
Welcome to DEBY'S DELICE, your exceptional culinary partner. We specialize in Afro-European gastronomy, combining tradition, creativity and refinement to meet the demands of high-end professional events. Each bite, each dish, and each service are designed to offer your guests a unique and memorable gastronomic experience.

At DEBY'S DELICE, we believe that cooking is more than an art: it's a way to create unforgettable moments where flavors and conviviality meet. Whether you're organizing a seminar, a reception or a product launch, our team is committed to exceeding your expectations and making your event a memorable experience.

OUR COMMITMENTS & VALUES

P.A.R.I.S

Personalization	01
Authenticity and Excellence	02
Respect and Responsibility	03
Intercultural	04
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At DEBY'S DELICE, our values are not just words, but the pillars that structure all our activities. They reflect our identity and guide our actions to offer high-end catering services, creating unforgettable experiences for our customers. To easily remember them, remember our keyword: PARIS.

OUR VALUES



PERSONALIZATION
(CUSTOMIZATION)

Tailor-made services for
each client



RESPECT & RESPONSIBILITY
ETHICS TOWARDS OUR
CUSTOMERS AND THE
ENVIRONMENT



INTERCULTURAL
A UNIQUE FUSION OF AFRICAN
AND EUROPEAN CULTURES



AUTHENTICITY & EXCELLENCE
FOR AUTHENTIC AND HIGH-
END CUISINE



SATISFACTION (QUALITY
COMMITMENT)
RIGOROUS ATTENTION TO
EVERY DETAIL

PARIS

YOUR TRUST, OUR GREAT REWARD!

WHAT SETS US APART

Afro-European Culinary Fusion

We boldly combine African traditions with European classics, for flavors that amaze



A sophisticated presentation

Each dish is a work of art, designed to delight the eyes before the taste buds.



A high-end service

From careful delivery to on-site installation with qualified personnel, we take care of every detail for a flawless organization.



Total flexibility

From intimate meetings to large galas, we imagine tailor-made solutions to enhance your events



Choosing DEBY'S DELICE means offering your guests much more than a meal. It means offering them an experience, an emotion, a memory.

OUR SERVICES

GOURMET PLATTERS

Individual platters: Fine charcuterie, mature cheeses, various appetizers
Personalized menus: Veggie, gluten-free or thematic options
A neat presentation and fast delivery.



THEMATIC BUFFETS

Afro-European Buffet: Unique Marriage of African and European Traditions
Mediterranean buffet: Fresh and sunny flavors.
Italian buffet: Lasagna, risottos and refined antipasti.
Vegetarian or gluten-free buffet: Suitable for all your guests

- Available in Standard, Premium or Luxury packages to suit your needs



COCKTAIL DINNERS

Finger food: Mini-skewers, canapés, verrines and sweet bites
On-site entertainment: Chefs and dedicated staff for premium service
Thematic decoration: For a breathtaking visual effect



DESSERT AND COCKTAIL BAR

Refined desserts: Pavlovas, macaroons, verrines and personalized cakes
Chocolate fountain: Accompanied by fresh fruits and sweets
Cocktail bar: Drinks with or without alcohol, prepared on site by professional bartenders.



PERSONALIZED MENUS

Vegetarian, vegan or gluten-free options
Gastronomic or standard menus, according to your preferences
All-in-one service with setup and qualified staff



TURNKEY SERVICE

Complete organization of your receptions: Seminars, business cocktails, product launches, walking dinners or gala evenings.
Management of logistics, personnel and decorations
Collaboration with renowned partners



BREAKFAST BUFFET

A complete and refined breakfast buffet, ideal for your morning seminars or team meetings



LIFE

1. For 10 people
2. **Viennese pastries:** Croissants, pain au chocolat (2 per person).
3. **Accompaniments:** Artisanal breads, fresh cheese, camembert.
4. **Drinks:** Standard juices, coffee, tea.
5. **Fast and careful delivery**

60€

Price: 6€/person/day



SAVANNA

1. For 10 people
2. **Viennese pastries:** Mini-Danish, apple turnovers (4 per person).
3. **Accompaniments:** Crackers, focaccia, mature cheeses
4. **Extras:** Fresh fruits, smoothies.
5. **Drinks:** Freshly squeezed juices, homemade smoothies.
6. **Carefully implemented by our team**
7. **Fast delivery and installation included**

120€

12€/person/day



ZENITH

1. For 10 people
2. **Viennese pastries:** Cannoli, miniature éclairs, thin tarts (5/pers)
3. **Accompaniments:** Sourdough bread, mini-batbouts garnished.
4. **Extras:** Pancakes/crepes on site, dedicated staff.
5. **Boissons :** Smoothies premium, champagne/prosecco.
6. **Full service**
7. **an exceptional service with our chef and tailor-made decoration**

200€

20€/person/day

Each event being unique, our packages, particularly LUXURY, can be personalized to meet your desires and needs.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BREAKFAST OPTIONS

MOYO/STANDARD

Viennese pastries and pastries
Mini plain and chocolate croissants
Mini raisin breads
Handmade Madeleines
Marbled or lemon cakes

2. Breads and Accompaniments
Sliced white and wholemeal bread
Plain breadsticks
Handmade baguettes
Vegetable chips

3. Dairy Products
Fresh cheese spread (garlic and herbs)
Mini portions of Camembert and Gouda
Small pots of plain or sweetened yogurts

4. Drinks
Standard fruit juice (orange, apple)
Still and sparkling water
Homemade Lemon Iced Tea

SAVANNA/ PREMIUM

Viennese pastries and pastries
1. All from the Standard Option

- Apple turnovers
- Mini Danish with red fruits
- Individual brioches (plain or praline)
- Assorted muffins (chocolate, blueberry, vanilla)

2. Breads and Accompaniments
All from the Standard Option

- Focaccia with herbs and olives
- Country bread with flavored butters (garlic, herbs)
- Rye crackers with seeds
- Blinis standard

3. Dairy Products
All from the Standard Option

- Brie cheese with fig jam
- Selection of matured cheeses (Comté, fresh goat's cheese, Reblochon)
- Mango or red fruit yogurt in a glass

4. Drinks
All from the Standard Option

- Assorted smoothies (mango, strawberry, banana)
- Mocktails (mojito, exotic fruit punch)
- Homemade Ginger Lemonade

ZENITH / LUXE

Viennese pastries and pastries
1. All Options standard + premium

- Individual Kouign-amann
- Cannoli filled with ricotta and pistachios
- Miniature éclairs (vanilla, coffee, chocolate)
- Thin fruit tartlets

2. Breads and Accompaniments
All Options standard + premium

- Walnut and raisin bread
- Provençal Fougasse (olives, dried tomatoes)
- Mini-batbouts garnished (chicken, tuna, veggie)
- Flavored croutons for gourmet spreads

3. Dairy Products
All Options standard + premium

- Premium cheese platter (Roquefort, Tomme de Savoie, truffled Brie)
- Burrata with marinated cherry tomatoes
- Verrines of fromage blanc with honey and walnut pieces

4. Drinks
All Options standard + premium

- Freshly squeezed juices (carrot-orange, pineapple-ginger, clementine, orange, etc.)
- Fruit flavored water (raspberry, mint)
- Selection of champagnes or prosecco

BUFFET BRUNCH

A gourmet and varied brunch, mixing sweet and savory for your professional morning events.



LIFE

- For 10 people
- **2 essential pastries** (croissants, pain au chocolat) per person
- Pancakes: nutella & jam
- Pancakes
- Scrambled eggs
- Cold cuts: turkey or chicken fillet / ham
- Fresh squeezed orange juice
- Fast and careful delivery

199€

20€/person/day



SAVANNA

- For 10 people
- **3 pastries** (croissants, pain au chocolat and butter cookies)
- Pancakes: Nutella & organic jam
- Pancakes + whipped cream and fresh fruit
- Assortment of mini baked breads
- Scrambled eggs + bacon
- Cold cuts: turkey fillet, chicken fillet, mild chorizo
- Fresh orange juice & smoothie
- Fast delivery and careful installation included

299€

29€/person/day



ZENITH

- For 10 people
- **Crepes** (nutella, jam..)
- Pancakes: maple syrup..
- French toast
- **3 pastries** of your choice
- Assortment of mini baked breads
- Scrambled eggs / omelettes
- Cold meats (turkey fillet, smoked salmon, bacon, etc.)
- Smoothie & freshly squeezed orange juice
- 1 tray of fresh cut fruit
- A thematic decoration
- Full service
- A chef on site for 2 hours

399€

39€/person/day

Each event being unique, our packages, particularly LUXURY, can be personalized to meet your desires and needs.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BUFFET BRUNCH

MOYO/STANDARD

1. Fresh salads: Rocket salad, cherry tomatoes and honey vinaigrette
2. Viennese pastries: Croissants, pain au chocolat, fresh bread
3. Hot dishes: Scrambled eggs, grilled bacon, mini chicken sausages
4. Accompaniments: Sweet potato fries, fresh berries
5. Drinks: Fresh fruit juice (orange, mango), coffee, tea



SAVANNA/ PREMIUM

1. All about the Moyo option
2. Fresh salads: Quinoa salad, avocado, beets, and balsamic vinaigrette
3. Viennese pastries and specialty breads: Assortment of croissants, pains au chocolat, country breads
4. Hot dishes: Omelette with fresh herbs, smoked salmon, grilled bacon, spicy mini chicken sausages
5. Side dishes: Potato gratin, plantain fries, roasted vegetables
6. Desserts: Chocolate mousse, macaroons, fresh fruit
7. Drinks: Fresh fruit juice, smoothie (mango and pineapple), coffee, tea, Cava

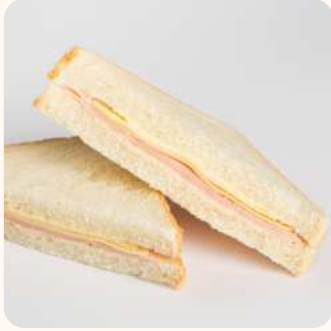


ZENITH / LUXE

1. All about the Savanna option
2. Fresh salads: Mix of arugula, avocado, grapefruit, hazelnuts, truffle oil vinaigrette
3. Viennese pastries and luxury breads: Butter croissants, chocolate breads, honey brioches, special artisan breads
4. Hot dishes: Eggs Benedict with smoked salmon, scrambled eggs with truffle, crispy bacon, spicy mini chicken sausages
5. Accompaniments: Steamed roast potatoes, gratin dauphinois, grilled vegetables
6. Desserts: Lemon meringue tart, madeleines, macaroons, fresh fruit
7. Drinks: Fresh fruit juice, tropical smoothie, specialty coffee, flavored tea, Cava, Brut Champagne

BUFFET LUNCH

A balanced and delicious lunch buffet, designed for your business meetings or professional lunches.



LIFE

- For 10 people
- **Assorted sandwiches** (chicken curry, salmon, veggie)
- Individual chips or pasta salad
- Light dessert (fruit or yogurt)
- Fast delivery only

100€

10€/ per person



SAVANNA

- For 10 people
- **Mixed platter:** mini wraps, various sandwiches, tapas
- a large gourmet salad
- a tray of mini gourmet desserts (fruit tarts)
- Carefully implemented by our team
- Fast delivery and installation included

150€

15€/ per person



ZENITH

- For 10 people
- **Customized hot dishes** (grilled salmon, etc.)
- a chef on site for 2 hours
- individual dessert buffet + premium mini desserts
- 1 matching wine
- Full service
- an exceptional service with our chef and tailor-made decoration

250€

25€/ per person

Each event being unique, our packages, particularly ZENITH, can be personalized to meet your desires and needs.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

LUNCH: GOURMET LUNCH

MOYO/STANDARD

35€ Per person

1. Standard sandwiches: Roast chicken, ham and cheese, tuna, vegetarian (with gluten-free options)
2. Salads: Fresh vegetable salad, quinoa, arugula with avocado
3. Cold starters:
Avocado/mango/shrimp verrines, cold meats, chickpeas
4. Sides: Sweet potato fries, vegetable chips, mini Greek salad
5. Dessert: Mini chocolate mousse, 1 platter of fresh cut fruit
6. *Fast delivery only*
1. *+20€/h for on-site service*

SAVANNA/ PREMIUM

45€ per person

1. Fine sandwiches: Grilled chicken, Parma ham, smoked salmon, beef, vegetarian
2. Creative salads: Quinoa, arugula, grilled vegetables
3. Cold starters: Beef carpaccio, salmon tartare, fine cheeses
4. Accompaniments: Pasta salad, mini frittata, vegetable chips
5. Dessert: Tiramisu, fresh fruit with chocolate sauce, fruit tartlet
6. *Careful implementation by our team included*
7. *Fast delivery*
1. *+20€/h for on-site service*

ZENITH / LUXE

60€ per person

1. High-end sandwiches: Lobster, duck breast, smoked salmon, vegetarian.
2. Elegant salads: Arugula, lobster, quinoa..
3. Luxury cold starters: Seafood, foie gras, veal carpaccio
4. Chic accompaniments:
Mushroom risotto, truffle chips, rocket salad
5. Dessert: Lemon tartlets, chocolate mousse, fresh fruit with whipped cream
6. *1 bottle of premium wine (red, white, rose), Cava or prosecco*
7. *Full service*
8. *an exceptional service with our chef and tailor-made decoration*
9. *Chef on site for 2 hours*

BUFFET FINGER-FOOD

A buffet of elegant and gourmet appetizers, easy to enjoy standing up



LIFE

- A varied and practical choice
- **6 pieces of appetizers per person**
- **2 mini gourmet desserts**
- **10 people**
- **Fast delivery only**

250€
25€/ per person



SAVANNA

- **7 bites per person**
- **an elegant set-up service, a service that combines elegance and flavors**
- **a platter of gourmet desserts (mini éclairs, fruit tarts, profiteroles) or 3 other choices**
- **Carefully implemented by our team**
- **for 10 people**
- **Fast delivery and installation included**

290€
29€/ per person



ZENITH

- **8 bites per person**
- **a chef on site for 4 hours**
- **1 staff to serve on site**
- **a neat presentation with a thematic decoration**
- **2 mini desserts + 1 individual dessert**
- **for 10 people**
- **Full service**
- **an exceptional service with our chef and tailor-made decoration**

320€
32€/ per person

Each event being unique, our packages, particularly LUXURY, can be personalized to meet your desires and needs.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

OUR FINGER-FOOD

MOYO/STANDARD

1. Mini skewers (capresse, antipasti, chicken yakitori)
2. Samosas (meat, chicken, veggie)
3. Puff pastries (beef, salmon, ham and cheese, mushrooms)
4. Mini wraps (tuna, chicken, salmon, vegetarian)
5. Mini pizzas (vegetarian, vegetarian)
6. Mini quiches (meat, veggie)
7. Mini croque-monsieur (ham, chicken, turkey)
8. Mini spring rolls (viande, veggie)
9. *Rolled: Tuna / Smoked salmon / Mortadella / Vegan*
10. *Plantiny (plantain and avocado)*
11. *Croquettes (sweet potato, plantain or cheese)*
12. *Cooked plantain canapé + meat + fresh tomato and coriander*
13. *Fried plantain skewers + meatballs*
14. *tomato and meatball skewers*
15. *Mini hot-dog*

SAVANNA/ PREMIUM

1. Shrimp, mango and coconut yogurt toasts
2. Mini burgers (bread/meat or veggie plantain)
3. Blinis (smoked salmon, goat/raw ham/prosciutto)
4. Mini vol-au-vent (chicken, seafood, veggie)
5. Mini stuffed batbouts (tuna, chicken, veggie)
6. Assorted dips (salmon, veggie)
7. *Stuffed mushroom (meat, poultry, shrimp or vegetarian).*
8. *Doucy (sweet potato, avocado & scampi).*
9. *Mini wraps (tuna, chicken, salmon or veggie)*
10. *Croqy (mini Croque-Monsieur or turkey fillets).*
11. *Planty (plantain, shrimp & guacamole).*
12. *Pesto Bruschetta & Mushroom Burrata Tartine.*
13. *Crevy (crispy shrimp)*
14. *Stuffed zucchini (smoked ham, veggie)*
15. *Chicken curry gratin breads*
16. *Plantain bites with shrimp*

ZENITH / LUXE

1. Caviary (smoked salmon blinis, caviar, crème fraîche)
2. Foie gras tasting (foie gras, caramelized mango, duck breast)
3. Scallops (leek or mango)
4. Mini plantain cups filled with tuna, chicken, and shrimp.
5. Avocado, mango, and shrimp verrines
6. Sweet potato tataki with a special sauce
7. Festive skewers (lamb and shrimp seasoned with African spices)
8. *crispy rice (meat, salmon, vegan)*
9. *Selection of mini paninis*
10. *Mini Lasagna Delights*
11. *Atlantic tulip biter*
12. *meat skewers with cassava*
13. *crispy rice sheets: salmon, tuna, chicken, beef, vegetable, vegan*

APERITIF BUFFET

A gourmet and varied aperitif buffet, perfect for starting your corporate evenings on a friendly and tasty note



LIFE

- 2 Standard Mini Sandwiches
- 1 appetizer (*samosas*)
- 2 aperitifs (*mini hot dogs & mini chicken skewers*)
- 1 standard glass
- Assortment of mini tartlets
- For 10 people
- **Fast delivery only**

260€

26€/ per person



SAVANNA

- 2 Minis sandwiches premium
- 1 petit four (Mini pizzas)
- 2 premium aperitifs of your choice
- Guacamole & plantain chips verrine
- Assortment of macarons
- Chocolate profiteroles
- For 10 people
- **Fast delivery and installation included**

320€

32€/ per person



ZENITH

- 2 Mini sandwiches of your choice
- 2 Petits fours of your choice
- 2 aperitifs of your choice
- 2 verrines of your choice
- Pavlova red fruit verrine
- Macaron assortments
- A chef on site for 4 hours
- An exceptional service with tailor-made decoration

450€

45€/ per person

Each event being unique, our packages, particularly LUXURY, can be personalized to meet your desires and needs.
Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BUFFET DIPS

A gourmet and varied aperitif buffet, perfect for starting your corporate evenings on a friendly and tasty note



LIFE

- 2 Standard Mini Sandwiches
- 1 appetizer (*samosas*)
- 2 aperitifs (*mini hot dogs & mini chicken skewers*)
- 1 standard glass
- Assortment of mini tartlets
- For 10 people
- **Fast delivery only**

260€

26€/ per person



SAVANNA

- 2 Minis sandwiches premium
- 1 petit four (Mini pizzas)
- 2 premium aperitifs of your choice
- Guacamole & plantain chips verrine
- Assortment of macarons
- Chocolate profiteroles
- For 10 people
- **Fast delivery and installation included**

320€

32€/ per person



ZENITH

- 2 Mini sandwiches of your choice
- 2 Petits fours of your choice
- 2 aperitifs of your choice
- 2 verrines of your choice
- Pavlova red fruit verrine
- Macaron assortments
- A chef on site for 4 hours
- An exceptional service with tailor-made decoration

450€

45€/ per person

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DIPS AND SPREADS

MOYO/STANDARD

1. Guacamole maison
2. Standard hummus
3. White cheese with garlic and herbs
4. Black olive tapenade

SAVANNA/ PREMIUM

1. Guacamole maison
2. Assortment of hummus (beetroot, etc.)
3. White cheese with garlic and herbs
4. Black or green olive tapenade
5. Oriental eggplant caviar
6. Salmon rilletes with herbs
7. Tzatziki with fresh mint.
8. Cream of roasted red peppers.
9. Red pesto.

ZENITH / LUXE

1. Guacamole maison
2. Assortment of hummus (beetroot, etc.)
3. White cheese with garlic and herbs
4. Black or green olive tapenade
5. Oriental eggplant caviar
6. Salmon rilletes with herbs
7. Tzatziki with fresh mint.
8. Cream of roasted red peppers.
9. Red pesto.
10. Smoked eggplant caviar.
11. Truffled foie gras mousse.
12. Homemade black truffle butter

BUFFET VERRINES

An explosion of flavors in miniature format, perfect for your refined events.



LIFE

- 2 Standard Mini Sandwiches
- 1 appetizer (*samosas*)
- 2 aperitifs (*mini hot dogs & mini chicken skewers*)
- 1 standard glass
- Assortment of mini tartlets
- For 10 people
- **Fast delivery only**

260€

26€/ per person



SAVANNA

- 2 Minis sandwiches premium
- 1 petit four (Mini pizzas)
- 2 premium aperitifs of your choice
- Guacamole & plantain chips verrine
- Assortment of macarons
- Chocolate profiteroles
- For 10 people
- **Fast delivery and installation included**

320€

32€/ per person



ZENITH

- 2 Mini sandwiches of your choice
- 2 Petits fours of your choice
- 2 aperitifs of your choice
- 2 verrines of your choice
- Pavlova red fruit verrine
- Macaron assortments
- A chef on site for 4 hours
- An exceptional service with tailor-made decoration

450€

45€/ per person

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OUR VERRINES

MOYO/STANDARD

1. Surimi & cucumber
2. Vegetable dips
3. Beetroot - fresh cheese
4. chips plantain & guacamole
5. Salmon & Avocado: Diced smoked salmon, avocado cream, touch of lime.
6. Vegetarian Tabbouleh: Quinoa, chickpeas, crunchy vegetables, fresh herbs.
7. Beetroot & Goat: Beetroot puree, goat cheese, crushed nuts
8. Vegetarian: Pumpkin velouté, Vegetable tian
9. Meat: Shredded chicken curry
10. Fish: Sea bream ceviche.

SAVANNA/ PREMIUM

1. Avocado, mango & shrimp
2. Avocado + spicy shrimp verrines
3. Tuna & fishing
4. Mango & Crab: Crab meat, diced mango, lightly spicy sauce.
5. Goat Cheese & Caramelized Pears: Fresh cheese, melted pears, honey and nuts.
6. Vegetable Tartare: Mixture of finely chopped vegetables, olive oil vinaigrette.
7. Crayfish & Grapefruit: Marinated crayfish, grapefruit segments, dill
8. Vegetarian: Zucchini parmesan truffle, Tian with pesto.
9. Meat: Duck rillettes, Thai chicken.
10. Fish: Tuna and avocado tartare, Grapefruit ceviche
11. Shrimp in chili sauce

ZENITH / LUXE

1. Salmon & Mango Artare: Fresh salmon, diced mango, light soy sauce.

Foie Gras & Figs: Foie gras mousse, fig confit, salty crumble.

Zucchini & Parmesan : Zucchini cream, parmesan flakes, truffle oil.

Gambas & Coconut: Pan-fried prawns, coconut milk emulsion, hint of curry.

Mediterranean Verrine: Grilled eggplant, dried tomatoes, basil ricotta.

Chocolate & Raspberry Mousse: Dark chocolate mousse, raspberry coulis, praline pieces

1. Vegetarian: Beetroot and goat cheese cream, Pumpkin and chestnut.

2. Meat: Foie gras with figs, Lamb with mild spices.

3. Fish: Salmon mango tartare, Prawns with coconut curry.

AFRO-CHIC CASSEROLE

Chic and tasty, showcasing our delicate casseroles.
An original fusion of Afro-European flavors, combining elegance and conviviality.



LIFE

- 2 Mini Stuffed Potatoes
 - 2 Plantain Trays
 - 1 Grilled Chicken & Vegetable Fusion Skewer
 - 2 Afro-European Toasts
- Mini chocolate cake or fruit tartlet
- For 20 people

540€

27€/ per person



SAVANNA

- 1 crispy scallop
- 2 Miniature African Wraps (Yassa Chicken)
- 1 Verrines of Jollof Rice with Shredded Beef
- 2 Mini Accras Revisited
- Crunchy Vegetable Salad with Ginger-Lemon Vinaigrette
- Verrine with white chocolate mousse, pistachio praline
- For 20 people
- Fast delivery and installation included

700€

35€/ per person



ZENITH

- 1 Mini Potatoes Garnished with Caviar
- 1 crispy or casserole of scallops with leeks
- Cassava canapé with fish tartare ceviche
- Mafé casserole with vegetables and lamb + fragrant white rice
- Pavlova red fruit verrine
- Assortment of exotic macarons
- A chef on site for 4 hours
- An exceptional service with tailor-made decoration

1000€

50€ per person

Each event being unique, our packages, particularly LUXURY, can be personalized to meet your desires and needs.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

COLD BUFFET

An elegant and refreshing cold buffet, ideal for your daytime events or lunch breaks



LIFE

- For 10 people
- **Classic cold cuts**
- **standard salad (pasta or quinoa)**
- **Cheese platter**
- **1 large tray of bread**
- **Fast delivery only**

120€

12€/ per person



SAVANNA

- For 10 people
- **Assortment of fine charcuterie**
- **mixed salads (quinoa, Caesar)**
- **Platter of matured cheeses**
- **dips and dips platter**
- **1 large tray of bread**
- **Fast delivery and careful installation included**

170€

17€/ per person



ZENITH

- For 10 people
- **Gourmet buffet**
- **Premium charcuterie (smoked duck breast, raw ham, etc.)**
- **individual dessert buffet + premium mini desserts**
- **Wine included**
- **Full service**
- **Our chef on site for 2 hours and a tailor-made decoration**

300€

30€/ per person

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COLD STARTERS

MOYO/STANDARD

1. Mixed raw vegetables with yogurt sauce
2. Individual Caesar salad
3. Mini avocado/mango/shrimp verrines
4. Assortment of cold meats (ham, salami)
5. Chickpea salad with grilled vegetables
6. Tomatoes, burrata, fresh basil, balsamic cream, olive oil and fleur de sel
7. Cold potatoes, tarragon mayonnaise, shallots
8. Tuna salad with mayonnaise, Granny Smith, red onions, lemon pepper
9. Mini chicory leaves stuffed with smoked salmon/tuna/vegan salad
10. Grated celery, light mayonnaise, Granny Smith, lemon pepper
11. Deviled eggs
12. Assortment of rolls + fleur de sel butter

SAVANNA/ PREMIUM

1. All from the Standard option
2. Beetroot and cream cheese carpaccio
3. SALMON TARTARE IN MINI VERRINES
4. MEDITERRANEAN SALAD (FETA, OLIVES, GRILLED VEGETABLES)
5. BEEF CARPACCIO WITH ROCKET AND PARMESAN
6. SALMON AND AVOCADO TARTAR
7. Assortment of fine cheeses with fresh fruit

ZENITH / LUXE

1. All of the Standard & Premium option
2. RED TUNA TARTARE WITH BLACK SESAME
3. SCALLOPS MARINATED WITH MANGO
4. FOIE GRAS ON GINGERBREAD WITH FIG CHUTNEY
5. VEAL CARPACCIO WITH CAPERS AND ROCKET
6. ASSORTMENT OF SEAFOOD (OYSTERS, SHRIMP, CRABS)
7. FOIE GRAS TERRINE WITH FRUIT CHUTNEY
8. STANDARD MEATLOAF
9. PROVENCAL MEATLOAF
10. CARAMELIZED PINEAPPLE WITH TANDOORI MASSALA SCAMPI.
11. SALAD OF GRAY SHRIMP, AVOCADO AND EXOTIC FRUITS.
12. SMOKED SALMON, FRESH MANGO & HONEY MUSTARD DRESSING
13. FRESH SALAD (PEPPERS, CORIANDER, CHORIZO, FETA).
14. Deviled eggs, Debys sauce

HOT BUFFET

A generous buffet of hot dishes, carefully prepared to provide a comforting culinary experience



LIFE

- For 10 people
- **1 hot dish + 1 side dish**
- **1 dessert standard**
- **Fast delivery only**

180€

18€/ per person



SAVANNA

- For 10 people
- **1 aperitif**
- **2 hot dishes (e.g. spicy lamb, grilled salmon) + 2 sides (rice, gratin)**
- **2 homemade desserts**
- **Carefully implemented by our team**
- **Fast delivery and installation included**

250€

25€/ per person



ZENITH

- For 10 people
- **2 appetizers of your choice**
- **2 personalized gourmet dishes (filet mignon, truffles) + 2 sides of your choice**
- **buffet dessert prestige**
- **1 matching wine**
- **Full service**
- **Our chef on site for 2 hours**
- **A tailor-made decoration**

350€

35€/ per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

HOT DISHES

MOYO/STANDARD

1. Mini pizzas (margherita, veggie)
2. Mini-quiches (Lorraine, vegetables)
3. Homemade Chicken Nuggets
4. Classic lasagna (bolognese, vegetarian).
5. Roast chicken with forest sauce.
6. Homemade ratatouille.
7. Coconut curry shrimp and olive oil toast
8. Stuffed tomatoes/peppers (meat/poultry/veggie)

SAVANNA/ PREMIUM

1. Mini pizzas (margherita, veggie)
2. Mini-quiches (Lorraine, vegetables)
3. Homemade Chicken Nuggets
4. Standard lasagna (bolognese, vegetarian).
5. Roast chicken with forest sauce.
6. Homemade ratatouille.
7. Mini vol-au-vent (chicken or seafood)
8. Cod fillet with shallots and pickle special sauce
9. Mini Yakitori Chicken Skewers
10. Ham and cheese or vegetable puff pastries
11. Salmon fillet in foil.
12. Coq au vin revisited.
13. Gratin dauphinois with AOP cheese
14. Free-range chicken drumsticks cooked in butter and spices
15. Mini stuffed pumpkins (meat/veggie)
16. Maple Caramelized Salmon Skewers

ZENITH / LUXE

1. Sautéed prawns with lemon butter
2. Lamb confit with oriental spices in mini-portions
3. Beef tataki with sesame and soy sauce
4. Duck breast with honey and spices.
5. Grilled lobster with lemon butter.
6. Veal filet mignon with morel sauce
7. Chicken balotine with carrots and pesto
8. Shallots stuffed with eggplant caviar
9. Turbot caviar with vanilla parsnip cream
10. Lacquered salmon with pasta/spaghetti

OUR EXTRA

MOYO/STANDARD

1. Sweet potato fries
2. Vegetable chips (beetroot, carrot)
3. Homemade vegetable chips (beetroot, carrot, zucchini)
4. Mini Greek salad (tomatoes, cucumber, feta, olives)
5. Herb-scented rice pilaf
6. Mini potato gratins
7. Crunchy vegetable sticks (carrots, celery) with yogurt dip

SAVANNA/ PREMIUM

1. Pasta salad with sun-dried tomatoes and pesto
2. Mini frittata with seasonal vegetables
3. Vegetable chips (beetroot, zucchini, carrot)
4. Potato gratin,
5. Plantain Fries
6. Cassava fries
7. Oven roasted vegetables (zucchini, peppers, eggplant)
8. Mashed sweet potatoes with brown butter
9. Herb flavored sweet potato chips

ZENITH / LUXE

1. Creamy mushroom & parmesan risotto
2. Homemade truffle chips
3. Mini Arugula and Parmesan Salad with Honey Vinaigrette
4. Steamed Roasted Potatoes
5. Gratin dauphinois
6. Grilled vegetables
7. Creamy Risotto with Mushrooms and Parmesan
8. Mini individual tartiflettes
9. Truffled Mashed Potatoes
10. Roasted vegetables with honey and thyme
11. Mediterranean vegetable gratin
12. Homemade Truffle Chips
13. Sweet potato pancakes with mild spices

HOT/COLD BUFFET

A buffet combining the best of hot and cold dishes, offering a balanced and diverse culinary experience



LIFE

- **Hot Dishes:**

*Roasted chicken with herbs
Gratin dauphinois Grilled
vegetables*

Cold Dishes:

*Pasta salad Goat cheese tartines
Mini vegetable quiches*

Accompagnement :

- *Standard green salad*

Minimum 10 people

- *Fast delivery included*

220€

22€/ per person



SAVANNA

- **Hot Dishes:**

*Beef fillet with mushroom sauce
Risotto with Paris mushrooms
Garlic scampi*

Cold Dishes:

- *Exotic quinoa salad Goat cheese
tartines Mini chicken wraps*

Accompagnement :

*Standard Green Salad Minis
Vegetable Tartlet*

- *Minimum 10 people*
- *Fast delivery and installation
included*

350€

35€/ per person



ZENITH

- **Hot Dishes:**

*Royal couscous with lamb Salmon
in a fresh herb crust*

Cold Dishes:

- *Lobster and avocado salad Mini
grilled vegetable skewers
Assortment of fine cold meats
and mature cheeses*

Accompagnement :

- *Rocket, cherry tomato and
parmesan salad*
- *Minimum 10 people*
- *Our chef on site for 2 hours*
- *A tailor-made decoration*

500€

50€/ per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

COCKTAIL DINNER BUFFET

A chic and varied cocktail dinner, combining gourmet bites and original flavors



LIFE

- 6 appetizers: mini-skewers, samosas, accras.
- For 10 people
- Fast delivery only

150€

15€/ per person



SAVANNA

- 6 premium bites
- 1 glass of your choice
- mini gourmet desserts
- for 10 people
- Fast delivery and installation included

200€

20€/ per person



ZENITH

- 7 premium bites to choose from
- 1 glass of your choice
- a complimentary tray of premium mini desserts
- For 10 people
- Full service
- Our chef on site for 2 hours
- Custom decoration

250€

25€/ per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BUFFET WALKING DINNER

A light and chic buffet, designed to enhance your events with a refined fusion of Afro-European flavors. Each formula is customizable according to your desires and needs.



LIFE

- 3 pieces of standard appetizers
- 2 mini-wraps standards
- 2 mini-quiches fusion
- 1 Dessert standard
- Minimum 10 people
- Fast delivery only

Themed decoration: +5€/pers

Addition of a cocktail: +6€/pers

300€
30€/ per person



SAVANNA

- 3 mini hot dishes
- 2 mini cold dishes
- 2 aperitifs
- Assorted desserts
- Careful installation by our on-site team
- Minimum 10 people
- Fast delivery and installation included
- Themed decoration: +5€/pers
- Addition of a cocktail: +6€/pers

400€
40€/ per person



ZENITH

- 3 mini hot gastro dishes (scallop casseroles, etc.)
- 2 mini cold dishes (fish tartare ceviche)
- 2 mixed verrines (avocado-caviar, etc.)
- 2 gastro aperitifs of your choice
- Gourmet desserts (macarons, pavlova, etc.)
- A chef on site for 4 hours
- 1 staff for the service
- a neat presentation with a thematic decoration
- Minimum 10 people

Adding a cocktail: +6€/pers

600€
60€/ per person

Specific dishes or noble ingredients (truffle, foie gras): on estimate.

Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

SANDWICH PLATTER

A buffet of fresh, colorful and refined fruits, composed of gourmet and exotic cuts for a touch of elegant freshness.



LIFE

Fresh seasonal fruits: pineapple, melon, watermelon, grapes, kiwi, oranges.

Standard presentation in well-stocked trays.

Accompagnement :

Red fruit coulis or dark chocolate optional.

- Fast delivery only
- Minimum 20 people

6€

Per person



SAVANNA

- Exotic fruits: mango, papaya, passion fruit, pineapple, raspberries, blueberries, strawberries, star fruit.
- Elegant fan-shaped or skewered cut
- Accompaniments: Homemade coulis (mango, red fruits), light whipped cream, grated coconut.
- Minimum 15 people
- Fast delivery and careful installation included

10€

Per person



ZENITH

- Premium fruits: Victoria pineapple, mango, fresh figs, lychees, rambutan, strawberries, blueberries, cherries, pomegranate, physalis
- Artistic presentation: fruit sculptures, assortments in verrines and mini-skewers
- Accompaniments:
- *Artisanal honey, premium dark chocolate sauce, tropical coulis, toppings (flaked almonds, pistachios).*
- *Chef on site for 1 hour*
- *Full service*
- *Minimum 10 people*

16€

Per person

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OUR SANDWICHS

MOYO/STANDARD

- 1.The Club (ham or turkey fillet, mixed salad)
- 2.Cluby: baguette, mayonnaise, cheese, ham or turkey fillet, tomatoes, cucumbers, mixed salad.
- 3.Tuna (tuna mayonnaise, salad, cucumbers).
- 4.Theo (mortadella / coppa bacon).
- 5.Roast chicken with avocado and old-fashioned mustard sauce
- 6.Ham and cheese with lettuce and mayonnaise
- 7.Tuna with tomatoes and green salad
- 8.Vegetarian sandwich with avocado, arugula and sun-dried tomatoes
- 9.Gluten-Free Hummus and Grilled Vegetable Sandwich
- 10.Generation: Baguette, hummus, sun-dried tomatoes, arugula (Veggie)

SAVANNA/ PREMIUM

- 1.Capricious (mozzarella, basil, tomatoes, chicken breast).
- 2.Pollo (crispy chicken, fried onions, tomato).
- 3.Wrappy (crispy chicken or tuna mayonnaise).
- 4.Bagely (chicken curry, cream cheese, rocket).
- 5.Sandwino: bagel bread, scrambled eggs, cheddar, bacon, tomato, arugula, avocado
- 6.Chicken: baguette, Andalusian sauce, crispy chicken, mozzarella, fried onions, mixed salad.
- 7.Grilled chicken with avocado and old-fashioned mustard sauce
- 8.Parma ham with buffalo mozzarella and rocket
- 9.Smoked salmon + fresh cheese and dill
- 10.Beef fillet + caramelized onions and blue cheese
- 11.Vegetarian sandwich with goat cheese, beetroot and rocket
- 12.Gluten-Free Sandwich with Turkey, Avocado and Grilled Vegetables
- 13.Bonita Lola: baguette, pesto, vegan burger, avocado, fried onions, tomatoes, mozzarella
- 14.Galily: baguette, tzatziki, tofu, cucumber, grilled carrot.

ZENITH / LUXE

- 1.Sandwino (scrambled eggs, bacon, avocado)
- 2.Mbísi: Bagel, special sauce, breaded fish, onions, tomatoes, arugula, gouda
- 3.Exotic Chicken: Wholemeal bread, spicy chicken, melted cheese, grilled vegetables, arugula
- 4.Pitaya (kebab style with breaded fish or salmon).
- 5.MBisi (breaded fish + potato pancake option).
- 6.Lobster with avocado, arugula and lemon mayonnaise
- 7.Duck breast with roasted figs and goat cheese
- 8.Duck fillet with onion confit and foie gras sauce
- 9.Smoked salmon with crème fraîche and capers
- 10.Vegetarian sandwich with tapenade, grilled eggplant and cream cheese
- 11.Gluten-free sandwich with roasted chicken, crunchy vegetables and yogurt sauce
- 12.Theophile: Focaccia, cream of courgettes/aubergines, tomatoes, basil, mozzarella, stracciatella, courgettes.
- 13.Vegetarian Pitaye: Pita bread filled with vegan falafel or vegan nuggets, grilled vegetables.

MINI SANDWICH TRAYS

assortments such as:

- Chicken curry
- Tuna & eggs
- ham and cheese
- Smoked salmon
- Foie gras & apples
- Brie-bacon-apple
- Parma ham, parmesan-rocket
- Fresh garlic cheese & fine webers - figs
- Salami Milan
- Ham or turkey fillet
- Emmental or mozzarella
- Coppa-county
- Chicken mayonnaise
- Brie / thon
- Tandoori Chicken & Kewpie Mayonnaise // Shrimp Gravlax
- Falafel, tofu ou burger vegetarian (veggie)
- Ktipiti (feta cream & grilled peppers) // Falafels & tzatziki (veggie)

for mini bagel sandwiches or pistols:

Box 20 pieces = 80€
Box 40 pieces = 150€

With the following different choices - €5.00:

- American: prepared American, pickles, salad or watercress, onions & mayonnaise
- Ham: Ham, pickles, salad, tomato & mustard mayonnaise
- The Ceaser: poultry, parmesan, hard-boiled eggs, fried onions, salad, tomato, chef's sauce
- The Italian: raw ham, rocket, tomato, pesto, parmesan & mozzarella
- Beef: roast beef, salad, tomato, onions, pickles & homemade pepper sauce
- Dago: slices of Belgian cheese, salad, ham, hard-boiled eggs, tomatoes, mayonnaise

**For a meal, we recommend a minimum of 2 pieces per person.
And you need a minimum of 20 pistols (10 guests) per order.**



*MINIS DELUXE
81€ / 25 PIECES*



*MINIS MOU
60€ / 25 PIECES*



*MINIS VEGGIE/VEGAN
80.99€ / 25 LUXURY PIECES
57.99€/25 PIECES SOFT*



FOCACCIA PLATTER

An assortment of authentic focaccias, combining simplicity and traditional Italian flavors.



LIFE

3 Varieties included:

1. **Nature Focaccia**
2. **Cherry tomato and basil focaccia**
3. **Focaccia with rosemary and sea salt.**

Accompagnement :

1. **Extra virgin olive oil for dipping**

- **Fast delivery only**

20€

Per person



SAVANNA

4 Varieties included:

- **Italian prosciutto and red pesto.**
- **Mozzarella and grilled vegetables.**
- **Spicy chicken and pepper cream.**
- **Dried tomatoes and ricotta.**

Accompagnement :

- **Pesto green**
 1. **Cream of artichokes.**

- **Fast delivery and careful installation included**

30€

Per person



ZENITH

6 Varieties included:

- **Nature Focaccia**
- **Black truffle and burrata.**
- **Melting porchetta and roasted potatoes.**
- **Gorgonzola, figs and honey.**
- **Marinated shrimp and grilled zucchini.**
- **Roquette, scamorza and swindler's oil**

Accompagnement :

1. **Italian dip platter**
2. **high-end decoration**

- **Chef on site for 1 hour**
- **Full service**

40€

Per person

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VEGAN FOCACCIA PLATTERS

Delicious vegan focaccias, prepared with fresh and fragrant ingredients for a gourmet experience



LIFE

3 Varieties included:

- Focaccia with rosemary and olive oil.
- Cherry tomato and fresh basil.
- Grilled eggplant and green pesto.

Accompagnement :

- extra virgin olive oil
- black olive tapenade.
- Fast delivery only

20€

Per person



SAVANNA

4 Varieties included:

- Grilled eggplant, sun-dried tomatoes and basil pesto.
- Grilled peppers, zucchini and black olives.
- Marinated mushrooms, arugula and balsamic vinegar.
- Focaccia with red pesto, roasted vegetables and smoked tofu.

Accompagnement :

- Hummus sauce / green pesto
- spicy avocado cream
- Fast delivery and careful installation included

30€

Per person



ZENITH

6 Varieties included:

- Nature Focaccia
- 1. Black truffle and zucchini cream.
- 2. Porcini (ceps) and rocket.
- 3. Vegan gorgonzola and fresh figs.
- 4. Marinated grilled tofu, red peppers and basil.
- 5. Sweet potato focaccia with cashew pesto.

Accompagnement :

- grilled vegetable dips,
- 1. green sauce
- mint sauce
- Chef on site for 1 hour
- Full service

40€

Per person

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VEGETARIAN FOCACCIA PLATTERS

Creative and tasty focaccias, garnished with fresh vegetables and refined cheeses



LIFE

3 Varieties included:

- Mozzarella and cherry tomato.
- Grilled eggplant, ricotta and basil.
- Focaccia with goat cheese and honey

Accompaniement :

- olive oil, balsamic and tapenade
- Fast delivery only

20€

Per person



SAVANNA

4 Varieties included:

- Burrata, rocket and dried tomatoes.
- Zucchini, parmesan pesto, green olives.
- Focaccia with mushrooms, fresh goat cheese and nuts.
- Mozzarella and rocket pesto.

Accompaniement :

- Hummus sauce / green pesto
- 1. Beetroot cream.
- Fast delivery and careful installation included

30€

Per person



ZENITH

5 Varieties included:

- Black truffle and zucchini cream
- 1. Creamy burrata, arugula and sun-dried tomatoes
- 2. Roasted vegetable tartlet, buffalo mozzarella and pistachio pesto
- 3. Paris mushrooms, fresh goat cheese and walnuts
- 4. Focaccia with grilled vegetables, goat cheese and honey

Accompaniement :

- Platter of refined dips: hummus, red pepper cream, green olive tapenade and spicy tomato salsa.
- Extra virgin olive oil and balsamic vinegar
- Chef on site for 1 hour
- Full service

45€

Per person

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FRUIT PLATTER

A buffet of fresh, colorful and refined fruits, composed of gourmet and exotic cuts for a touch of elegant freshness.



LIFE

Fresh seasonal fruits: pineapple, melon, watermelon, grapes, kiwi, oranges.

Standard presentation in well-stocked trays.

Accompagnement :

Red fruit coulis or dark chocolate optional.

- Fast delivery only
- Minimum 20 people

6€

Per person



SAVANNA

- Exotic fruits: mango, papaya, passion fruit, pineapple, raspberries, blueberries, strawberries, star fruit.
- Elegant fan-shaped or skewered cut
- Accompaniments: Homemade coulis (mango, red fruits), light whipped cream, grated coconut.
- Minimum 15 people
- Fast delivery and careful installation included

10€

Per person



ZENITH

- Premium fruits: Victoria pineapple, mango, fresh figs, lychees, rambutan, strawberries, blueberries, cherries, pomegranate, physalis
- Artistic presentation: fruit sculptures, assortments in verrines and mini-skewers
- Accompaniments:
- *Artisanal honey, premium dark chocolate sauce, tropical coulis, toppings (flaked almonds, pistachios).*
- *Chef on site for 1 hour*
- *Full service*
- *Minimum 10 people*

16€

Per person

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OTHER TRAYS



YOU WHISTLE AT THEM
85€ / 25 PIECES

VEGGIE | VEGAN
MEAT | POULTRY
TUNA | SEAFOOD



MEDIUM WRAPS
80€ / 25 PIECES



MINI FRESH FRUIT SALADS
46€/12 PIECES



HAM MORTADELLA
39€ / 30P



THON SAUMOM F
40€ / 30P



VEGAN ROLLS
28€ / 30P

The rolls



MINI SAVORY VERRINES
25€ / 10 PIECES



MINI SALADS
47€ / 12 PIECES



LUXURY MINI DESSERT ASSORTMENTS
32€ / 10 PIECES



MINI ASSORTMENTS
39€ / 16 PIECES



MEDIUM ASSORTMENTS
22.50€ / 6 PIECES



LARGE ASSORTMENTS
30€ / 6 PIECES

Cupcakes



CHEESES
LIFE: 55€
SAVANNA: 60€
ZENITH: 70€



CHARCUTERIE
LIFE: 48€
SAVANNA: 55€
ZENITH: 65€



MIXED
LIFE: 60€
SAVANNA: 69€
ZENITH: 75€



VEGGIE CANAPES
60€ / 50 PIECES



ORIGINAL
Medium 36€
• Large : 40€



SALMON
Medium 37€
• Large : 42€



VEGGIE
Medium 35€
• Large : 38€

The Dips

CHEESES & COLD MEATS

MOYO/STANDARD

1. Assortments of standard cheeses (Emmental, Gouda).
2. Dry sausage slices
3. White ham
4. smoked turkey
5. Crackers et pains standard
6. Small cubes of cheese with herbs

SAVANNA/ PREMIUM

1. Assortments of standard cheeses (Emmental, Gouda).
2. Dry sausage slices
3. White ham
4. smoked turkey
5. Crackers et pains standard
6. Small cubes of cheese with herbs
7. Truffled Brie in portions
8. Fresh goat cheese rolled with herbs
9. Rosette and mild chorizo
10. Raw ham with melon (in season)
11. Platter of mature cheeses (brie, comté, roquefort).
12. Dry sausage, mild chorizo.
13. Nuts, raisins, honey and more

ZENITH / LUXE

1. Platter of matured cheeses (Comté, Bleu d'Auvergne, Roquefort, etc.)
2. Rare cheeses (truffled goat cheese, Camembert with Calvados).
3. Mini mozzarella marinated with fresh herbs
4. Bresaola carpaccio rolled in parmesan
5. Selection of fine charcuterie: Iberian ham, prosciutto, speck.
6. Artisanal charcuterie (Iberian ham, bresaola).
7. Fig chutney and special breads (walnut bread, country bread).

OUR SALADS

MOYO/STANDARD

1. Fresh seasonal vegetable salad with homemade vinaigrette
2. Quinoa salad with grilled vegetables
3. Rocket, avocado and sun-dried tomato salad
4. Dole Bowl: Falafel, quinoa, red beet, avocado, cucumber, special sauce

SAVANNA/ PREMIUM

1. Quinoa salad with dried fruits and pomegranate vinaigrette
2. Rocket salad, sun-dried tomatoes and buffalo mozzarella
3. Grilled vegetable and goat cheese salad
4. Poulini: Breaded chicken, salad, parmesan, tomato, avocado, fried onions, cucumber, Caesar sauce, bread.
5. Gourmet: Quinoa, corn, red pepper, mango, avocado, red onions

ZENITH / LUXE

1. Arugula salad with parmesan and balsamic vinaigrette
2. Lobster, avocado and grapefruit salad
3. Quinoa salad with asparagus and avocado with herb dressing
4. Spring: Chickpeas, salad, ham, avocado, cucumber, tomatoes.
5. Tropical: Avocado, mango, shrimp, corn

BUFFET FOR A GALA



LIFE

- 2 standard appetizers
- 2 standard inputs
- 1 plat principal
- 2 accompaniments
- 2 desserts (1 large and 1 mini)
- Standard buffet decoration
- 2 hours of service
- 3 staff
- For 50 people

2250€

45€ per person



SAVANNA

- 2 premium appetizers
- 1 glass of your choice
- 2 premium entries of your choice
- 1 plat principal
- 3 accompaniments
- Signature green salad
- Veggie or gluten-free options
- 1 dessert individual premium
- Premium Mini Dessert Bar
- 3 large platters of fresh cut fruit
- Premium buffet or table service
- 3 staff for smooth service
- 3 hours of service and on-site management
- Glass water bottle
- For 50 people

2750€

55€ per person



ZENITH

- 2 gourmet appetizers
- 2 gourmet verrines
- 2 gourmet starters
- 1 dish of your choice
- 2 accompaniments
- Veggie or gluten-free options
- 1 dessert individual premium
- Premium Mini Dessert Bar
- Chocolate fountain with sweets (donuts, marshmallows, shortbread)
- 5 large platters of fresh cut fruit
- Premium buffet or table service
- 4 staff for optimal service
- 4 hours of service and on-site management
- Water + bissap & ginger juice
- For 50 people

3000€

60€ per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BUFFET ITALY

A culinary journey in Italy, with generous and refined dishes



LIFE

- Fresh pasta of your choice (tomato or basil sauce)
- Caprese salad
- Focaccia (vegan/vegan)
- Tiramisu Standard
- For 20 people
- Fast delivery only

500€

25€/ per person



SAVANNA

- Mushroom Risotto
- Fine charcuterie
- 1 tray L of rolls
- Assorted Bruschetta
- Panna cotta
- for 20 people
- Fast delivery and careful installation included

700€

35€/ per person



ZENITH

- Antipasti Skewers
- Fresh pasta of your choice
- Assorted Bruschetta
- Focaccia (vegan/vegan)
- Fine cold cuts + rolls
- Tiramisu revisited
- Minis desserts premium
- 1 staff to serve on site
- for 20 people
- an exceptional service with our chef and tailor-made decoration

900€

45€/ per person

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BUFFET ITALY

MOYO/STANDARD

25€ per person

Entries:

- 1. Assorted antipasti (dried tomatoes, marinated olives, grilled artichokes).
- Bruschetta with fresh basil and tomato.

Main dish :

- 1. Classic lasagna (beef or vegetarian).

Caprese salad with buffalo mozzarella.

Accompaniments:

- 1. Homemade plain focaccia

Dessert :

Classic Tiramisu

SAVANNA/ PREMIUM

45€ per person

Entries:

- High-end antipasti platter (Italian cold cuts, burrata, grilled vegetables).
- Crostini with various flavors (ricotta, figs, honey, pesto).

Main dish :

- Risotto with truffled mushrooms.
- Veal escalope alla Milanese.
- Rocket salad, parmesan and cherry tomatoes.

Accompaniments:

- Italian prosciutto focaccia, Grana Padano, red pesto and grilled zucchini.

Dessert :

- Panna cotta with red fruit coulis.

ZENITH / LUXE

55€ per person

Entries:

- Selection of Italian seafood (octopus carpaccio, marinated prawns).
- Burrata with truffle on a bed of crunchy salad.

Main dish:

- Sea bass fillet in herb crust with Mediterranean vegetables.
- Homemade lobster ravioli with saffron sauce.
- Black risotto with squid ink.

Accompaniments:

- Gourmet Focaccia with Porchetta, Baked Potatoes and Scamorza

Dessert :

- 1. Italian gourmet platter (tiramisu, cannoli, panna cotta).
- 2. Italian coffee or espresso.

MEDITERRANEAN BUFFET

A buffet inspired by the sunny flavors of the Mediterranean, combining freshness and authenticity



LIFE

- Vegetarian couscous
- Roasted vegetables
- Chicken skewers
- Chickpea salad
- A platter of fresh fruit
- For 20 people
- Fast delivery only

500€

25€/ per person



SAVANNA

- Chicken tagines + bread
- Assorted mezzes (hummus, tabbouleh)
- Mint tea
- Briwat with almond chicken
- *Oriental pastries*
- *for 20 people*
- *Fast delivery and careful installation included*

700€

35€/ per person



ZENITH

- Batbout stuffed with your choice (chicken, etc.)
- Briwat with almond chicken
- Chicken/seafood pastilla
- 1 Mediterranean dish of your choice
- 1 individual dessert
- 1 tray of mini desserts
- Chef on site for 2 hours
- 1 staff to assist
- Full service + decoration
- For 20 people

900€

45€/ per person

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TRADITIONAL AFRO BUFFET

Discover the authenticity of African cuisine with a tasty and high-end buffet



LIFE

- Jollof or curry rice
- Grilled chicken/fish in the oven
- Plantains
- Coleslaw
- Fresh exotic fruits
- 10 people
- Fast delivery only

290€

29€/ per person



SAVANNA

- Fragrant white rice
- Vegetable/meat mafe
- Grilled fish/beef skewers/vegan skewers
- Plantains
- African desserts (donuts, coconut cake)
- Carefully implemented by our team
- for 10 people
- Fast delivery and installation included

380€

38€/ per person



ZENITH

- Roast lamb with African spices/other dish of your choice
- Sautéed shrimp
- Side dishes (fried yams, sautéed vegetables, etc.)
- 1 exotic verrine
- afro/exotic cocktails
- Refined desserts
- 2h of presence of the chef
- 1 staff on site
- A thematic decoration
- for 10 people

450€

45€/ per person

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LOCATION AFRO

MOYO/STANDARD

1. Rice with fat (red rice with tomato)
2. African Braised Chicken
3. African vegetable stir-fry (okra, spinach, carrot)
4. Grilled Plantain

SAVANNA/ PREMIUM

1. Rice with fat (red rice with tomato)
- African Braised Chicken
- African vegetable stir-fry (okra, spinach, carrot)
- Grilled Plantain
1. Attiéké with grilled fish and spicy vegetables
2. Beef Peanut Sauce with White Rice
3. Suya meat skewers (African spices)
4. Homemade Sweet Potato Fries

ZENITH / LUXE

1. Rice with fat (red rice with tomato)
- African Braised Chicken
- African vegetable stir-fry (okra, spinach, carrot)
- Grilled Plantain
- Attiéké with grilled fish and spicy vegetables
- Beef Peanut Sauce with White Rice
- Suya meat skewers (African spices)
- Homemade Sweet Potato Fries
1. Lamb gumbos and tomato sauce served with rice
2. Senegalese lamb roast
3. Sautéed prawns with ginger and lime
4. Chicken moambe with cassava accompaniment

AFRO-EUROPEAN FUSION BUFFET

A unique culinary fusion between Africa and Europe, for an original and elegant gastronomic experience



LIFE

- Braised Chicken in the Oven
- Vegetable gratin
- A standard salad
- 1 tray of fresh cut fruit
- For 20 people
- Fast delivery only

500€

25€/ per person



SAVANNA

- 1 aperitif of your choice
- Spicy Meat Skewers
- Vegetable carpaccio
- 1 side dish of your choice
- *Coconut rice pudding or other fusion dessert*
- *for 20 people*
- *Fast delivery and careful installation included*

700€

35€/ per person



ZENITH

- 2 appetizers of your choice
- Grilled fish fillet
- Mashed sweet potatoes
- Candied vegetables
- Elegant desserts (revisited tiramisu...)
- 1 staff to serve on site
- for 20 people
- an exceptional service with our chef and tailor-made decoration

900€

45€/ per person

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AFRO-EUROPEAN DISHES

MOYO/STANDARD

1. Chicken Couscous (North African Style)
2. Chicken Yassa revisited with steamed potatoes
3. Spicy mini beef skewers with grilled vegetables
4. Savory tuna and spicy onion tart

SAVANNA/ PREMIUM

1. All from the Standard option
2. Grilled sea bream fillet with lemon sauce and African spices
3. Chicken mafé with sweet potato/potato gratin
4. Lasagna with sweet spices and African vegetables
5. Quinoa with coconut milk and grilled vegetables

ZENITH / LUXE

1. All from the Standard option
2. African marinated beef steak, truffle puree
3. Prawns in spicy coconut sauce, served with basmati rice
4. Sea bass fillet with mango/pepper sauce
5. Duck breast with African flavors and cassava puree

BUFFET VEGGIE

A perfect formula to delight all your guests with veggie and non-veggie options.



LIFE

- A varied and practical choice of 100% vegetarian dishes
- **6 pieces of appetizers per person**
- **1 vegan dessert (chocolate or exotic mousse)**
- **12 people**
- **Fast delivery only**

275€

22.92€/ per person



SAVANNA

- **6 bites per person**
- **an elegant set-up service, a service that combines elegance and flavors**
- **a platter of mini veggie desserts at your buffet**
- **Carefully implemented by our team**
- **for 12 people**
- **Fast delivery and installation included**

299€

24.95€/ per person



ZENITH

- **7 bites per person**
- **a chef on site for 4 hours**
- **1 staff to serve on site**
- **a neat presentation with a thematic decoration**
- **a complimentary premium vegan dessert platter**
- **for 12 people**
- **Full service**
- **an exceptional service with our chef and tailor-made decoration**

359€

30€/ per person

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VEGETARIAN / VEGAN

MOYO/STANDARD

25€ per person

1. Mini vegetarian wraps (hummus, grilled vegetables)
2. QUINOA SALAD WITH FRESH VEGETABLES
3. BEETROOT AND FRESH CHEESE VERRINES
4. CRUNCHY VEGETABLE STICKS WITH HUMMUS OR GUACAMOLE
5. SWEET POTATO OR CASSAVA FRIES
6. MUSHROOM AND SPICE PUFF PASTRIES

SAVANNA/ PREMIUM

40€ per person

1. Sweet potato tataki with special sauce
2. Green lentil salad with walnuts and roasted vegetables
3. Mini burgers veggie
4. Avocado/mango verrines with vegetable or plantain chips
5. Grilled vegetables with balsamic and fresh thyme
6. Rice pilaf with vegetables and nuts
7. Potato pancakes
8. Lentil Salad with Vegan Teriyaki Meatball Skewers

ZENITH / LUXE

60€ per person

1. Millefeuille of grilled vegetables and almond cream or Millefeuille of Mediterranean vegetables and vegan hazelnut mousse
2. Mini festive skewers of marinated tofu and vegetables
3. Vegan mushroom risotto with truffle oil
4. Sweet potato pancakes with coconut milk
5. Rocket, pomegranate, avocado and roasted hazelnut salad
6. Avocado/ginger verrines with mango sauce
7. Mini beetroot hummus and marinated vegetable carpaccio toasts



GLUTEN-FREE BUFFET

A 100% gluten-free buffet, made with fresh and tasty ingredients



LIFE

- A varied and practical choice of 100% gluten-free dishes
- A salad (quinoa, grilled vegetables, green salad, etc.)
- 1 Grilled meat (marinated chicken or turkey)
- A hot dish (sautéed vegetables or vegetable gratin)
- Light desserts (brownies or fresh fruit)
- 12 people
- Fast delivery only

360€

30€/ per person



SAVANNA

- A cold starter (verrines, vegetable carpaccio, hummus dips)
- Two options of grilled meat or fish (chicken and salmon)
- A hot dish (eg: risotto...)
- Gourmet dessert (Chocolate fondant or mousse, etc.)
- for 12 people
- Fast delivery and installation included

480€

40€/ per person



ZENITH

- 2 Appetizers (mini-skewers, etc.)
- 1 cold and 1 hot starter
- Three main course options (meat, fish, veggie option)
- Refined toppings (sweet potato puree)
- Desserts signature (pavlova...)
- for 12 people
- Our chef on site for 2 hours to guarantee full service
- 1 staff to serve on site
- A tailor-made decoration

600€

50€/ per person

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GLUTEN-FREE OPTIONS

MOYO/STANDARD

35€ per person

Cold starters:

- 1.Sweet potato tataki,
- 2.quinoa salad,
- 3.vegetable skewers

Hot dishes:

- 1.Chicken fillet with herbs
- 2.potato pancakes

Accompaniments:

- 1.Basmati rice with herbs
- 2.cassava fries

Desserts :

- 1.Exotic fruit salad
- 2.red fruit and coconut verrines

SAVANNA/ PREMIUM

50€ per person

Cold starters:

- 1.sweet potato tataki
- 2.quinoa salad
- 3.Avocado/mango/shrimp verrines
with zucchini carpaccio
4. vegetable skewers

Hot dishes:

- 1.Poultry fillet
- 2.steamed coconut-lemongrass fish
with mushroom risotto
- 3.sweet potato pancakes

Accompaniments:

- 1.Riz Basmati
- 2.cassava fries
- 3.roasted vegetables

Desserts :

- 1.Exotic fruit salad
2. red fruit verrines
- 3.chocolate mousse

ZENITH / LUXE

60€ per person

Cold starters:

- Sweet potato tataki,
- quinoa salad,
- avocado/mango/shrimp verrines
- Zucchini carpaccio
- vegetable skewers
- festive skewers

Hot dishes:

- Poultry fillet
- steamed coconut-lemongrass fish
- 1.Truffled risotto
- sweet potato pancakes
- Veal medallions with porcini mushrooms

Accompaniments:

Basmati rice with herbs,
cassava fries

- roasted vegetables
- vegetable chips
- truffle puree

Desserts :

- 1.Fresh fruit salad
- 2.red fruit verrines
- 3.chocolate mousse
- 4.tartlets

SALAD BAR

A colorful and delicious salad bar, made with fresh and varied ingredients



LIFE

- Custom salads:
- fresh vegetables Sauces Proteins
- For 20 people
- Fast delivery only

500€

25€/ per person



SAVANNA

- Gourmet salads:
 - grilled vegetables fresh avocado smoked salmon
- Various toppings (nuts, seeds)
- Soft drinks
 - for 20 people
 - Fast delivery and careful installation included

700€

35€/ per person



ZENITH

- Creative salads
- Interactive station with chef
- Shrimps, meats
- Cocktails maison
- 1 tray of mini desserts
- Chef on site for 2 hours
- 1 staff to assist
- Full service + decoration
- For 20 people

900€

45€/ per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

BUFFET DESSERTS

An exquisite selection of high quality desserts and pastries to enhance your events



LIFE

- Brownies
- Fruit tartlets
- Chocolate mousse
- 20 people
- Fast delivery only

499€

24.95€/ per person



SAVANNA

- Assortment of desserts (eclairs, macaroons, cheesecakes)
- Chocolate fountain + fruits
- Fresh fruit (cut or not)
- Carefully implemented by our team
- for 20 people
- Fast delivery and installation included

579€

28.95€/ per person



ZENITH

- High-end desserts (pavlova, mille-feuilles, creative desserts)
- Dessert bar
- Chocolate fountain + fruits
- A cocktail station
- for 20 people
- Full service
- an exceptional service with our chef for 2 hours and a tailor-made decoration

669€

34.95€/ per person

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OUR DESSERTS

MOYO/STANDARD

1. Brownies cut into squares
2. Plain and chocolate muffins
3. Fresh fruit salad
4. Mini éclairs (chocolate, coffee).
5. Fruit tartlet.
6. Mini fruit tarts
7. Caramel cream
8. Standard cakes (chocolate, vanilla)
9. Cupcakes standard
10. Macarons with traditional flavors
11. Biscuits standard
12. Standard pies (eg apple pie)
13. Apple pie chips / Apple Gosette
14. Rhubarb/strawberry tarts
15. Cookies (pistachio-raspberry, lemon, chocolate)
16. Mini-eclair
17. Apple/Pear Crumble

SAVANNA/ PREMIUM

1. Brownies cut into squares
2. Plain and chocolate muffins
3. Fresh fruit salad
4. Mini éclairs (chocolate, coffee)
5. Fruit tartlet (also in minis)
6. Caramel cream
7. Standard cakes (chocolate, vanilla)
8. Panna cotta red fruits/exotic
9. Tiramisu in a glass
10. Assorted macaroons (pistachio, vanilla)
11. Chocolate mousse in glasses
12. Mini chocolate fondants with a runny heart
13. Seasonal fruit tarts
14. Assorted cheesecakes
15. Fruit Pavlova
16. Fine chocolates / elaborate pastries
17. Cakes & pastries
18. Black Forest
19. Candied/Iced Square
20. Grand Macaron (Raspberry) - Elysée
21. Nougatina Trio au Choco
22. Brazilian Crust
23. Verrines (strawberries, speculoos, mixed)
24. Speculoos / raspberry cheesecake
25. Paris Brest

ZENITH / LUXE

1. Chocolate fondant
2. Chocolate and coffee opera
3. Mada Vanilla Crème Brûlée
4. Assortment of luxury macarons
5. Fruit mousse verrines
6. Individual desserts
7. Salted Butter Caramel Millefeuilles
8. Personalized cakes
9. Sophisticated verrines
10. High-end gifts
11. Options Vegan/Gluten
12. Special products for the end of year celebrations (e.g. Christmas log)
13. Delicatessen products (biscuits, etc.)
14. Carrottina
15. Wonderful
16. Mango-Passion Pavlova
17. Refined desserts
18. Strawberry/Raspberry Tartlet (large/small)
19. Chocolate Melting Heart
20. Cupcakes (Red velvet, Oreo, etc.)
21. Breads
22. Chocolate/coffee mousse

COCKTAIL BAR

A service of refined cocktails with or without alcohol, prepared on site for your professional events, with chic decoration options and personalized service



LIFE

- Cocktail 1 flavor among:
Classic Mojito (with/without alcohol)
Virgin Blue Lagoon (alcohol-free)
Piña Colada (with / without alcohol)
- **Standard bar decoration**
- **2 hours of service included**
- **Service by a qualified bartender, set up, and clean up**
- **Minimum 10 people**

(Possibility of adding additional hours at €20/hour)

4€

Price per cocktail & per person



SAVANNA

- Cocktail 2 flavors among:
- **Red Fruit Mojito (with/without alcohol)** **Tropical Margarita (with/without alcohol)** **Dragon Fruit Mojito (without alcohol)** Or other choice from the list...
- **Modern/premium bar decoration**
- **3 hours of service included**
- **Service by a qualified bartender, set up, and clean up**
- **Minimum 10 people**
- **Fast delivery and installation included**

(Possibility of adding additional hours at €25/hour)

5€

Price per cocktail & per person



ZENITH

- Cocktail 3 flavors to choose from:
- **Red Fruit Mojito (with/without alcohol)** **Tropical Margarita (with/without alcohol)** **Dragon Fruit Mojito (without alcohol)** **Virgin Passion Spritz** Or other choices from the list..
- **Prestigious bar decoration...**
- **4h of service included**
- **Service by a qualified bartender, set up, and clean up**
- **Minimum 10 people**

7€

Price per cocktail & per person

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SAVEURS COCKTAIL BAR

MOYO/STANDARD

Cocktail 1 flavor of your choice:

WITH ALCOHOL:

1. CLASSIC MOJITO
2. PINA COLADA
3. TROPICAL SUNRISE
4. FREE CUBA
5. TEQUILA SUNRISE

ALCOHOL-FREE:

1. CLASSIC MOJITO
2. VIRGIN BLUE LAGOON
3. STRAWBERRY DELIGHT
4. TROPICAL PASSION SPRITZ
5. CRANBERRY SPARKLE

SAVANNA/ PREMIUM

Cocktail 3 flavors to choose from:

WITH ALCOHOL:

1. RED FRUIT MOJITO
2. EXOTIC MARGARITA
3. CRANBERRY COSMO
4. STRAWBERRY DAIQUIRI
5. PASSION FRUIT MARTINI
6. WHISKY SOUR

ALCOHOL-FREE:

1. RED FRUIT MOJITO
2. PASSION FRUIT BLISS
3. EXOTIC BREEZE
4. VIRGIN MOJITO GINGER
5. LEMON BASIL COOLER
6. VIRGIN PIÑA COLADA

ZENITH / LUXE

Cocktail 5 flavors to choose from:

WITH ALCOHOL:

1. ROYAL BISSAP
2. RED FRUIT MOJITO
3. TROPICAL SUNRISE
4. CRANBERRY COSMO
5. FRENCH 75
6. MAI TAI
7. NEGRONI
8. ESPRESSO MARTINI
9. RUM PUNCH

ALCOHOL-FREE:

1. VIRGIN PASSION MOJITO
2. RED FRUIT MOJITO
3. EXOTIC BREEZE
4. TROPICAL SUNRISE
5. PASSION FRUIT BLISS
6. VIRGIN PIÑA COLADA
7. MANGO BASIL COOLER
8. HIBISCUS LEMONADE

FLAVORS COCKTAIL BAR

MOYO/STANDARD

Cocktail 1 flavor of your choice:

With alcohol:

1. Classic Mojito
2. Pina Colada
3. Tropical Sunrise
4. Free Cuba
5. Tequila Sunrise

Alcohol-free:

1. Classic Mojito
2. Virgin Blue Lagoon
3. Strawberry Delight
4. Tropical Passion Spritz
5. Cranberry Sparkle

SAVANNA/ PREMIUM

Cocktail 3 flavors to choose from:

With alcohol:

1. Red Fruit Mojito
2. Exotic Margarita
3. Cranberry Cosmo
4. Strawberry Daiquiri
5. Passion Fruit Martini
6. Whisky Sour

Alcohol-free:

1. Red Fruit Mojito
2. Passion Fruit Bliss
3. Exotic Breeze
4. Virgin Mojito Ginger
5. Lemon Basil Cooler
6. Virgin Piña Colada

ZENITH / LUXE

Cocktail 5 flavors to choose from:

With alcohol:

1. Royal Bissap
2. Red Fruit Mojito
3. Tropical Sunrise
4. Cranberry Cosmo
5. French 75
6. Mai Tai
7. Negroni
8. Espresso Martini
9. Rum Punch

Alcohol-free:

1. Virgin Passion Mojito
2. Red Fruit Mojito
3. Exotic Breeze
4. Tropical Sunrise
5. Passion Fruit Bliss
6. Virgin Piña Colada
7. Mango Basil Cooler
8. Hibiscus Lemonade

BAR DRINKS

A bespoke drinks bar offering a wide variety of fresh juices, mocktails, soft drinks and craft drinks



LIFE

- Bissap juice
- Ginger juice
- Mineral waters
- Fast delivery only

5€

Per person



SAVANNA

- Assorted fresh juices (clementine, apple)
- White wine
- Red wine
- Champagne
- Fast delivery and installation included

7€

Per person



ZENITH

- Cocktail bar of your choice
- Champagne (Cava premium)
- Premium wines (red and white)
- Soft drinks (water, juice of your choice)
- Dedicated bartender for service
- Custom decoration

15€

Per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

OUR DRINKS

MOYO/STANDARD

- 1.Sodas standard(coca, fanta..).
- 2.Standard fruit juices (orange, apple).
- 3.Still and sparkling water.

SAVANNA/ PREMIUM

- 1.Sodas standard(coca, fanta..).
- 2.Standard fruit juices (orange, apple).
- 3.Still and sparkling water.
- 4.Non-alcoholic cocktails (mojito..)
- 5.Freshly squeezed juices (pineapple, mango, etc.).
- 6.Fruit flavored water.

ZENITH / LUXE

- 1.Sodas standard(coca, fanta..).
- 2.Standard fruit juices (orange, apple).
- 3.Still and sparkling water.
- 4.Non-alcoholic cocktails (mojito..)
- 5.Freshly squeezed juices (pineapple, mango, etc.).
- 6.Fruit flavored water.
- 7.Brut champagne from a great house.
- 8.Premium wines (white, red, rosé).
- 9.Personalized cocktails (on request).

LOCATION FOOD-TRUCK

Modern and versatile for your events offering customizable menus and fast, professional service.



ROAD

- 2 hours of services
- Delivery and installation included
- Assortment of mini-samosas or spicy chicken skewers
- Chicken or beef burgers + fries
- Afro-European fusion wraps
- Drink: 1 drink of your choice (ginger juice, bissap, water or soda)
- Dessert option extra (€5/person).

30€

Price per person



GOURMET

- 3 hours of services
- Delivery, installation and careful decoration of the food truck
- Tasting plate (mini cod fritters, banana fritters, samosas)
- *Selection of 2 dishes:*
 1. *Beef mafe served with white rice*
 2. *Afro-chic burgers with toppings*
- *Revisited Taco Bar (fillings: chicken, fish, grilled vegetables)*
- 3. *Dessert: Mini tarts*
- *Drink: 2 drinks of your choice*

40€

Price per person



EVASION

- 4 hours of service
- Delivery, installation and careful decoration of the food truck + terrace
 - Starter: Prestige Selection (salmon tartare verrines...)
- Tasting plate of your choice
 - Bar with typical Afro-European dishes (revisited mafé, etc.)
 - Vegetarian or vegan option
 - Chic dessert buffet (macarons, etc.)
 - Signature non-alcoholic cocktails, waters and homemade iced tea.
 - Culinary entertainment included: Live Cooking

60€

Price per person

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Each service is carefully prepared by our passionate team, with fresh ingredients and unique Afro-European flavors.

DISH ADDITIONS

Elegance and refinement down to the smallest details



STANDARD

Disposable Tableware Pack 4€/person
High quality paper plates
Hard plastic cutlery
Premium paper towels
Stylish plastic glasses

Eco-friendly tableware pack €5/person
Biodegradable plates (palm or sugar cane)
Bamboo Cutlery
Recycled paper napkins
Compostable glasses

4€

Price per person



PREMIUM

Standard tableware pack 6€/person

- White porcelain plates
- Stainless steel cutlery
- Glass wine and water glasses
- Cloth napkins

Golden Tableware Pack 7€/person

- White porcelain plates with gold rim
- Gold stainless steel cutlery
- Crystal stemmed glasses
- Matching cloth napkins

Wine glasses – €1/person
Champagne flutes – €1.50/person

6€

Price per person



LUXE

Luxury Tableware Pack 9€/person

- Fine porcelain plates with silver or gold rim
- Premium stainless steel cutlery
- Crystal stemmed glasses
- Linen napkins
- Table setting with cotton tablecloths and table runners

Prestige Tableware Pack 12€/pers

- Fine porcelain plates + gold details
- Silver, Neo gold, stainless steel, copper cutlery.
- Luxury Crystal Glasses: Wine, Water and Flute
- Embroidered linen napkins
- Complete table setting with linen tablecloths and floral centerpiece

9€

Price per person

Extension of service or cleaning: Supplement on estimate
Availability: Reservations must be confirmed at least 15 days in advance.

FURNITURE ADDITIONS

A refined atmosphere to enhance your events



STANDARD

Table and Chairs Pack 6€/person

- Standard folding tables with fabric tablecloths (white or black)
- Comfortable folding chairs

Economic Lounge Furniture Pack

8€/person

- Faux leather sofas or ottomans (white or black)
- Modern coffee tables
- Mobile Bar – 150€/bar Dance Floor – 300€

8€

Price per person



PREMIUM

Chic Dinner Furniture Pack – €12/person

- Wooden or glass tables with elegant tablecloths (color of your choice)
- Designer chairs with matching cushions
- Standard table runners and floral decorations included

Lounge Furniture Pack 15€/person

- High-end fabric or velvet sofas
- Elegant coffee tables with decorations (vases or candles)
- Additional heaters included for outdoor events
- (if necessary)

Photobooth – €400 Tents or Marquees – from €500

12€

Price per person



LUXE

Dinner Furniture Pack – €20/person

- Round or rectangular tables in solid wood or high-end glass
- High-end chairs (gold, silver or velvet style)
- Linen tablecloths, table runners, and floral centerpieces
- Option: Personalized printed menus (on estimate)

Pack Lounge 25€/pers

- Designer lounge furniture (modular leather or fabric sofas, elegant poufs)
- Coffee tables in marble or fine wood
- High-end decorations (vases, candles, mood lamps)
- Outdoor heaters or parasols included

20€

Price per person

Assembly and disassembly included (excluding customization) + Personalization: Colors and themes on request (+ supplement according to needs).

Availability: Reservations must be confirmed at least 15 days in advance.

TASTING & FAQ

Discover our unique flavors and get all the answers to your questions!

Tasting: Test Our Expertise

During our tasting sessions, you will have the opportunity to:
Taste a selection of Afro-European dishes made with quality ingredients.
Discover flavors that combine tradition and modernity.
Receive personalized recommendations for your event.

FAQ: Everything You Need to Know About Our Services

We answer all your questions, including:
What are the booking deadlines?
Do you offer solutions for specific diets?
Do you offer customization options or on-site service?

Why Participate?

Make sure you choose: Taste before you book.
Tailor-made service: Benefit from advice tailored to your needs.
Peace of mind: Leave with all the information you need for a successful event.

Book your tasting now!

Contact us by phone or email to arrange an appointment.
DEBY'S DELICE – Afro-European gastronomy at the service of your event.

At Deby's Delice, every event is unique, and we do everything we can to make it unforgettable. Discover our exclusive offers that combine savings, loyalty and personalized services:

Loyalty Program

Collect points with each order and exchange them for discounts or services:

- 1 point for every €10 spent.
- 10 points = €10 off your next order.

First Order Offer

Enjoy 5% off your first order with us.

Conditions: Offer cannot be combined with other promotions.

Group and Business Offer

For groups or corporate events:

Free set-up service for events of more than 50 people.

15% discount for regular orders of 50 people or more.

Personalized Services à la Carte

Add a unique touch to your event with:

Culinary workshops: Learn how to prepare Afro-European dishes with our chef

Cocktail or smoothie bar: An original entertainment with exotic and fresh drinks

We are here to support you and make your celebrations a memorable success, while respecting your needs and your budget.

CONTACT US



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