

PLEASE



HAVE A

SEAT

Choose your
catering formula

PLEASE, HAVE A SEAT

in collaboration with Barra Events



BARRA
EVENTS
SERVICE - FOOD - DRINKS

Choose 4 & pick 1 dessert

- Tartare of raw and smoked salmon / raspberry dressing / fresh garnishing
- Shrimp / avocado / burrata / coloured tomato
- Pearl couscous / sundried tomato / feta / grilled sweet potato
- Beef carpaccio / truffle oil / shimeji mushroom / chive / parmigiana
- Raw salmon / raspberry vinaigrette / fresh garnishing
- Pata negra / green asparagus / balsamic vinaigrette / pine nuts
- Vitello tonnato / veal / tuna sauce / capers / tomato / dried olive / spring onion
- Caesar salad / grilled chicken / runner beans / iceberg lettuce / mini tomatoes / bacon / egg / cocktail sauce
- Salade niçoise / tuna / iceberg lettuce / tomato / egg / olive
- Brownie / chocolate mousse / poached pear / caramel
- Panna cotta / coulis / fresh fruit
- Crème brûlée
- Chocolate mousse / crispy garnishing
- Tiramisu

Food: **€ 35/pp (excl. VAT)**

Laurent-Perrier champagne reception: **€ 25/hour/pp (excl. VAT)**

Reception without champagne (soft drinks and wines): **€ 18/hour/pp (excl. VAT)**



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WALKING DINNER



AMUSES RECEPTION



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Choose your formula

- Peas / smoked eel / marinated cauliflower
- Goose liver / chutney of pumpkin and apricot / pistachio
- Raw salmon / raspberry vinaigrette / avruga / leek shoots
- Vitello tonnato / veal / tuna sauce / capers / tomato / dried olive / chive
- Wrap / pata negra / rucola / sundried tomato / parmigiana / pesto
- Beef carpaccio / truffle oil / spring onion / parmigiana
- Pearl couscous / shrimp / sweet potato
- Tartare of raw and smoked salmon / fresh garnishing
- Scampi skewer / curry mayonnaise (warm)
- Shrimp croquette / fresh tartare sauce (warm)
- Scampi skewer / curry dressing (warm)
- Croque / mortadella / tomato spread / iceberg salad (warm)
- Potato mousseline / shrimp / beurre noisette
- Mini cakes
- Crème brûlée
- Chocolate mousse / crispy garnishing
- Panna cotta / coulis / fresh fruit

Reception of 1 hr: choice of 3 amuses and 1 dessert or 4 amuses without dessert: **€ 15/pp (excl. VAT)**

Reception of 2 hrs: choice of 6 amuses and 1 dessert or 7 amuses without dessert: **€ 21.85/pp (excl. VAT)**

Reception of 3 hrs: choice of 9 amuses and 1 dessert or 10 amuses without dessert: **€ 28.75/pp (excl. VAT)**

Laurent-Perrier champagne reception: **€ 25/hour/pp (excl. VAT)**

Reception without champagne (soft drinks and wines): **€ 18/hour/pp (excl. VAT)**

