



**nomad**

La table de Châteauform'

## Cocktail Package I

A generous, gourmet cocktail full of flavour and imagination to be shared!

### The offer includes:

- ✓ 1 20-piece cocktail reception comprising: The Savoury Bites (equivalent 5 pieces), The "Yours and Mine" (equivalent 2 pieces), 1 Small but Mighty Main (equivalent 3 pieces), The Garden Fresh (100g – equivalent 3 pieces), The Sandwiches to be shared...or not! (60g – equivalent 2 pieces), The Sweet Variations (equivalent 5 pieces)
- ✓ 2 hours of service
- ✓ Cold drinks: fruit juices, mineral water (still and sparkling), soft drinks
- ✓ Hot drinks: coffee, tea
- ✓ Furniture, equipment and table furnishings as required
- ✓ Table hosts and kitchen staff
- ✓ Delivery included

### THE SAVOURY BITES

#### The wafers

Cacao wafer, shredded crab and crushed avocado with lime  
Butternut wafer, pear and smoked onion

#### From land to shore

Tataki veal fillet, tataki sauce  
Citrus marinated trout, vanilla, finger lime, Vene cress,  
and trout caviar

#### The spreadables

Brioche crown with tarragon-smoked salmon rillettes to be shared  
Brioche crown with sweet potato-beetroot spread to be shared

#### The panettones

Curry, pastrami panettone with mango chutney  
Scarmoza, broccoli and tomato panettone

#### The pies

Gâtinais chicken pie, lettuce heart, parmesan, Cesar sauce  
and split pea spread  
Scallop pie with pomegranate molasses and avocado spread

### THE YOURS AND MINE

XXL Croq' Monsieur  
Platter of French cheese with organic bread

### THE SMALL BUT MIGHTY MAINS

Braised beef with red and yellow carrots, green meat radishes stir-fry  
Hake crumble with hazelnuts, spinach, mushroom and quinoa stir-fry  
Swiss chard and winter squash millefeuille with dates and pumpkin seeds

### THE GARDEN FRESH

Russian heritage root vegetable salad: butternut pumpkin,  
sweet potato, beetroot, yellow carrot and kohlrabi

Italian trofie and smoked salmon salad  
Marinated beef, Thai cucumber and ginger salad

### THE SANDWICHES TO BE SHARED...OR NOT!

Nordlander bread with smoked halibut and herbs cheese  
Traditional bread, tataki beef, tartar sauce

Coconut socca bread, mango, spiced sweet potato  
Lebanese pita bread, octopus tartare, Kaffir lime and pomegranate

### THE SWEET VARIATIONS

Cheesecake  
Apple pie to share  
Paris-Brest

Chocolate éclair  
Pineapple Carpaccio in lime