



nomad

La table de Châteaufort

Cocktail Package III

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 7 pieces), The Served Hot (equivalent 3 pieces), 2 Small but Mighty Main (equivalent 5 pieces), 3 Sweet Variations (equivalent 5 pieces)
- ✓ 2 hours of service
- ✓ Drinks: red and white wine (1 bottle for 3), 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 pies

Boletus mushroom and snail caviar pie with oyster mushroom spread
Winter spinach, romanesco broccoli and Caviar d'Aquitaine pie

Gourmet platters

Gourmet foie gras platter: granola lollipop, parsnip millefeuille, spicy crisp
Gourmet mushroom platter: stuffed forest mushrooms, butternut boletus financier with a chestnut kick, slice of toast
Gourmet fish platter: lobster coralline lollipop, grilled scallops with mango in sea lettuce, apple and smoked eel wafer

The garnished cases

Krampouss dried beef and deviled egg
Small pita bread, octopus tartare, rocket, Kaffir lime and pomegranate pesto

Waffles on a stick

Chestnut, Leon ceccina, chestnut foam and smoked garlic waffle
Seaweed, smoked Baltic swordfish and seashell foam waffle

Vegetable hay baskets

Whole-cooked vegetable hay baskets with cabbage, leek and beetroot spread

THE SERVED HOT

Mini British chicken and stilton burger with whisky chutney
Mini lemongrass and trout burger

Crab cake
Dried tomato, mozzarella and rocket pesto truffle

THE SMALL BUT MIGHTY MAINS

Crumbled crab with a kimuchi no moto tang and yuzu twist
Greek-style baby artichoke, softened kumquat with shaved Pecorino Romano and poppy seed crisp

Beef and grilled rice salad
French sea bass surprise, venere rice and fish chowder
Turkey surprise, quinoa, red pepper and Aloe Vera sauce

THE SWEET VARIATIONS

All about chocolate

Black Forest, milk chocolate and hazelnut biscuit, chocolate millefeuille, Ginaduja tart

All about citrus

Lemon crunch, hazelnut and bitter orange biscuit, grapefruit and pistachio tart, mini cream puff calisson, uzu pebble

All the classics

Paris-Brest, coffee Caroline, pear tart, Mont Blanc, apple and spice tart