GLOBAL CATERING COLLECTION

French

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Gougeres

Savory cheese choux puffs

Mini quiche Lorraine

Bacon and custard pastry tarts

Mushroom tartlets

Mushrooms and herbs in pastry

Pissaladiere squares

Onion, olive and anchovy flatbread

MAIN DISHES

Chicken chasseur

Chicken with mushroom-tomato sauce

Boeuf bourguignon

Beef braised with wine and mushrooms

Salmon with beurre blanc

Baked salmon with butter sauce

Vegetable pithivier

Vegetables in puff pastry

SIDES & ACCOMPANIMENTS

Gratin dauphinois

Potatoes baked with cream

Haricots verts

Green beans with shallots

Ratatouille

Stewed eggplant, zucchini and tomatoes

Rice pilaf

Butter rice with aromatics

DESSERTS

Chocolate mousse cups

Whipped chocolate dessert

Mini fruit tartlets

Pastry cream and seasonal fruit

Madeleines

Small butter sponge cakes

Creme caramel

Caramel-topped custard

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $28 / guest

Chicken chasseur + Gratin dauphinois + Haricots verts

Signature — $40 / guest

Gougeres + Chicken chasseur + Boeuf bourguignon + Gratin dauphinois + Haricots verts + Chocolate mousse cups

Celebration — $56 / guest

Mini quiche Lorraine + Boeuf bourguignon + Salmon with beurre blanc + Haricots verts + Ratatouille + Mini fruit tartlets

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$700	$1,400	$2,800
Signature	$1,000	$2,000	$4,000
Celebration	$1,400	$2,800	$5,600

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.