



Reception Menus at

Château de Vallery

by Le Point Gourmand

17 rue de l'église 89340 Villeneuve la Guyard 03.86.66.42.30
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Breakfast €12 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 guests (Extra hour €25)

Drinks:

Coffee, Tea, Chocolate milk Fresh orange juice

Sweet treats:

Mini-pastries

Whole-grain bread

Brioche, Crêpes

Baguettes

Breakfast cereal:

Chocolate cereal

Honey cereal



Spreads:

Jams: apricot, strawberry

Nutella

Brunch €35 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 people 100€ excl. tax 4h holiday (additional hour 25€)

Drinks:

Fruit juice

Flat or fizzy water

Hot drinks:

Coffee, Tea, Hot chocolate

Savoury treats:

Poached or boiled eggs

A selection of salads

A variety of cured meats and cold cuts

Sweet treats:

Breakfast cereal, fresh fruit salad

Pastries

Toast and rusks, butter, jam and spreads

Bread, baguette

Dairy:

Milk, plain yogurt, fruit and chocolate



Cold Buffet €35 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 people 150€ excl. tax 6h holiday (additional hour 25€)

Drinks:

Fruit juice, sodas

Flat and fizzy water



Buffet selection:

Cured meats

Fish mousse

Thinly sliced slab of beef marinated in soy caramel Tender grilled poultry marinated in

Cajun seasoning

Roasted salmon fillet in “Apicius” salt (salt with herbs and spices), basil pesto verde

A selection of salads

Cheese, Mesclun

Praline and chocolate “Trianon” cake with crème anglaise

Coffee, Mint tea

Barbecue €35 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 people 150€ excl. tax 6h holiday (additional hour 25€)

Drinks:

Fruit juice, sodas

Flat and fizzy water

Barbecue selection:

Pasta salad with pesto verde and balsamic vinaigrette

Potato salad with fresh herbs

Carrot salad with orange

Tomato salad with mozzarella and basil

5 meats:

Chipolata and merguez sausages, Cajun chicken leg, Poultry kebab in an oriental marinade, Beef flank

Cheese, Mesclun

Apple tarte tatin with crème fraîche Coffee, Mint tea



Méchoui €38 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 people 150€ excl. tax 6h holiday (additional hour 25€)

Drinks:

Fruit juice, sodas

Flat and fizzy water

Sides:

Oriental vegetable salad Jacket potato

Mix of seasonal vegetables

Meat:

Whole lamb rump or Suckling pig

or Roast ham

Cheese, Mesclun

Lemon meringue tart

Coffee, Mint tea



Tagine €38 (Excluding VAT)

(Tableware included, excluding wine)

1 waiter for 40 people 150€ excl. tax 6h holiday (additional hour 25€)

Drinks:

Fruit juice, sodas, flat and fizzy water

Lamb with Prunes. Ingredients:

*Lamb, honey, onions, garlic, coriander, powdered ginger, cinnamon,
Ras el hanout spices, almonds*

Veal with lemon. Ingredients:

*Veal, honey, onions, garlic, saffron, cumin, 5 berry pepper mix,
Ras el hanout spices, candied lemons*

Chicken with apricots. Ingredients:

Chicken, onions, saffron, Ras el hanout spices, almonds, dried apricots, coriander

Cheese, Mesclun

Oriental pastries and orange blossom fruit salad

Coffee, Mint tea



Wedding Special Menus

(Tableware included, excluding wine)

1 waiter for 30 people 150€ excl. tax 6h holiday (additional hour 25€)

Fruit juice, sodas, flat and fizzy water

Menu: €72/pers. *(Excluding VAT)*

8 reception dishes per pers. / Entrée / Main / Cheese / Wedding cake / Coffee

8 reception dishes:

Caramelised cherry tomato

Bead of foie gras on gingerbread with exotic fruit chutney

Toasted Parma ham and mozzarella with pesto verde

Selection of 4 flavoured “navette” biscuits (tartare, salmon, crab, foie gras)

Selection of 4 wraps (provençale, shell-fish, salmon, duck magret)

Poultry kebab with seasoning of Asian inspiration and sesame seeds,

Barrel-shaped daikon radish with salmon egg mousse,

Roast king-prawn spring rolls served with julienned vegetables in a small casserole dish



Cold Entrées:

Crab patty with fresh coriander, tomato brunoise and white balsamic jelly

Lobster bisque cream with raviolis served in a giant papaya

Foie gras and artichoke stem mille-feuille, sour-cherry jam and smoked duck magret

Roasted tuna carpaccio with Szechuan pepper, mixed fresh herbs in hazelnut oil

King-prawn salad, foie gras shavings and a marinated salmon rose

Hot Entrées:

Roasted bass filet served on its skin, potato purée flavoured with truffle oil

Crunchy tuna pastilla, tomato, olive and mozzarella concasse, sauce vierge and fennel carpaccio

Scallop tartlet on a leek fondue, warm cucumber and rosemary caramel mousse

Meat:

Roasted rack of lamb and lamb shank confit in vin jaune,

potato purée flavoured with truffle oil

Two variations of duck, thin risotto tart with chanterelles and ceps

Beef filet in an almond and truffle crust, shallot confit and Ratte potato with bacon

Veal filet mignon with morels, potato and leek hash-browns



Cheese:

Assortment of Brie (Meaux/Melun/Nangis)

Assortment of AOC cheese (Saint Maure/Brie/Comté)

Hot cheese (Croustillant de Chaource pastry with apple and herbs)

Dessert:

Choux croquembouche + choice of 2 cream desserts

Wedding cake + choice of 2 cream desserts

Macaroon croquembouche + choice of 2 cream desserts Cascade of flavoured cream desserts

Coffee

Pyramid of champagne glasses (champagne not included in the price)



Wedding Special Menus

(Tableware included, excluding wine)

1 serveur pour 30 pers 150€ HT vacation Jusqu'à minuit (Heure suppl.25€)

Fruit juice, sodas, flat and fizzy water

Menu 2: €83/pers. (Excluding VAT)

8 reception dishes /pers. with live cooking / Entrée / Main / Cheese / Wedding cake / Coffee*

8 reception dishes:

Caramelised cherry tomato

Bead of foie gras on gingerbread with exotic fruit chutney Toasted Parma ham and mozzarella with pesto verde

Selection of 4 flavoured “navette” biscuits (tartare, salmon, crab, foie gras)

Selection of 4 wraps (provençale, shell-fish, salmon, duck magret)

Poultry kebab with seasoning of Asian inspiration and sesame seeds,

Barrel-shaped daikon radish with salmon egg mousse,

Roast king-prawn spring rolls served with julienned vegetables in a small casserole dish

**** Live cooking:** Flambéed king-prawn with risotto + Salmon and scallop carpaccio + foie gras duck terrine*



Cold Entrées:

Crab patty with fresh coriander, tomato brunoise and white balsamic jelly

Lobster bisque cream with raviolis served in a giant papaya

Foie gras and artichoke stem mille-feuille, sour-cherry jam and smoked duck magret

Roasted tuna carpaccio with Szechuan pepper, mixed fresh herbs in hazelnut oil

King-prawn salad, foie gras shavings and a marinated salmon rose

Hot Entrées:

Roasted bass filet served on its skin, potato purée flavoured with truffle oil

Crunchy tuna pastilla, tomato, olive and mozzarella concasse, sauce vierge and fennel carpaccio

Scallop tartlet on a leek fondue, warm cucumber and rosemary caramel mousse

Meat:

Roasted rack of lamb and lamb shank confit in vin jaune, potato purée flavoured with truffle oil

Two variations of duck, thin risotto tart with chanterelles and ceps

Beef filet in an almond and truffle crust, shallot confit and Ratte potato with bacon

Veal filet mignon with morels, potato and leek hash-browns



Cheese:

Assortment of Brie (Meaux/Melun/Nangis)

Assortment of AOC cheese (Saint Maure/Brie/Comté)

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Wedding cake + choice of 2 cream desserts

Macaroon croquembouche + choice of 2 cream desserts Cascade of flavoured cream desserts

Coffee

Pyramid of champagne glasses (champagne not included in the price)

