



MAISON CHAMPAGNE CATERING

Discover our wide range of fresh, seasonal delights, all in one bite...

Petits fours, canapés & appetizers

Grissini

Sausages in a crust

Parmesan sticks with poppy seeds

Mini croissant with mountain cheese and pear

Mini croissant with vegetable filling

Mini smoked salmon croissant

Mini croissant with ham and herbs

Canapé with beef tartar and truffle

Canapé with salmon, horseradish and dill mousse

Canapé with tuna mousse

Parmesan and ricotta canapé

Canapé with tuna carpaccio and wasabi

Canapé with Waldorf-style celery

Canapé with avocado mousse and red pepper on cucumber

Canapé with goat's cheese mousse on cucumber

Curried egg canapé on cucumber

Mini jacket potatoes with fine cheese filling

Mini jacket potatoes with caviar and crème fraiche

Tortilla with courgettes, mint and feta cheese

Tortilla with potatoes, onions and chorizo

Soups

Green gazpacho with crayfish tails

Cold avocado and cucumber soup with dill

Cold mango and cucumber soup with chili

Pumpkin soup

Tomato soup with eggplants and fresh oregano

Woodland mushroom soup with crème fraiche

Potato and leek soup with truffle oil

Sweet potato soup with spinach mousse and pepper of paradise

Pea soup with mint and croutons

Mini muffins and mini vol-au-vent

Rosemary muffins stuffed with jalapeños and chorizo

Rosemary muffins stuffed with goat cheese and caramelized red onions

Vol-au-vent with lobster, tarragon and Dijon sauce (served hot)

Vol-au-vent stuffed with wild mushroom ragout and thyme (served hot)

Brochettes

Goat's cheese balls with honey and sesame seeds

Tomato and mozzarella skewer

Cheese and chorizo omelet skewer

Skewer of Serrano ham with figs and melon

Lamb meatballs with mint sauce

Foie gras burger with onion jelly on the spit

Skewer of scallops marinated in lemongrass and chili

Skewer of beef with ginger and orange

Spit-roasted marinated lamb kebab with tahini dip

Satay chicken kebab

Pizza, quiches and tarts

Mini pizza with Parma ham and Mozzarella di Bufala

Mini pizzas with goat's cheese

Mini aubergine pizzas

Mini feta and herb quiche

Mini tarte flambée

Mini quiche lorraine

Salmon and spinach tartlet

Chorizo tartlet

Bruschettas, blinis and sandwiches

Tomato and garlic bruchetta

Bruchetta with grilled eggplant mousse

Bruchetta with avocado and goat's cheese

Spinach and gorgonzola blinis

Blinis with caviar and crème fraiche

Blinis with olive tapenade

Mini club sandwich

Mini Lobster brioche

Mini hamburger

Toast with foie gras and fig chutney

Mini pita with hummus

Risotti & Pasta

(in small bowls, served hot)

Risotto with tomatoes and mozzarella di Bufala

Risotto with porcini mushrooms

Penne al pesto with pine nuts

Tagliatelle with truffle oil

Homemade ravioli stuffed with pumpkin and ricotta in sage butter

Homemade ravioli with oxtail ragout and light truffle sauce

Meat

(on a spoon, served hot)

Beef tartare with quail egg (served cold)

Cube of beef fillet Café de Paris

Cube of beef fillet with roasted peanuts and lemongrass

Diced lamb on mint pesto with rosemary potatoes

Cube of chicken on tabbouleh salad

Fisch

(on a spoon, served hot)

Cube of salmon with teriyaki and black sesame sauce

Scallops on lemon risotto

Jumbo prawns with tomatoes and feta cheese

Quinoa tabbouleh with prawns and cucumber

Mini rösti

Stuffed with smoked salmon, dill and crème fraîche

Stuffed with vegetable ratatouille and quail egg

Mini bagel

Filled with smoked marlin fish and homemade fromage frais

Stuffed with homemade fromage frais and caramelized onions

Variety of sushi, sashimi and steamed ravioli

Desserts

Mini croissant with apple and cinnamon filling

Cinnamon panna cotta with redcurrant coulis

Chocolate mousse with pistachios

Red berry mousse

Macaroons for all tastes

Fruit and marshmallow tartlet

Apple, cranberry and cinnamon tartlet

Citrus and ginger mousse tartlet

Mini seasonal fruit salad

Mini pâtisseries

Country of origin

Chicken	Swiss
Beef	Swiss
Lamb	Ireland
Salmon	Ireland
Parma ham	Italy
Chorizo, Serrano	Spain
Fish	EU/Atlantic

All the ingredients on our menu are fresh and hand-prepared for your event.

Like us, our selected partners work to the highest culinary standards to serve you quality delights.

Our choice of dishes is the result of our cultures, experiences and travels. The quality of our dishes is the result of our passion and joy for cooking.

We create unforgettable events with unforgettable aromas, flavors and colors... for you.

Whether it's a business event, a wedding, a birthday, a private dinner, a cocktail party or a flying dinner, Maison Champagne will bring your event to life with enthusiasm and commitment.

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