

GUSTO Catering

CATERER · FRENCH RIVIERA

THE MENU

The menu

Cocktail bites, verrines, platters and buffets prepared with fresh seasonal produce. Every menu is tailor-made: pick your pieces and we adapt quantities and presentation to your event.

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gusto-catering.fr

Scan to view the menu online (in French)

CONTENTS

Categories

01	Éclairs	9 items
02	Choux	6 items
03	Gourmet Bruschettas & Crostini	12 items
04	Canapés & bites	23 items
05	Verrines	3 items
06	Salads	7 items
07	Platters	8 items
08	Gourmet Selection Boxes	2 items
09	Menus per person	4 items
10	Options & services	2 items

Minimum order: 10 people

Allergen information available on request.

01 Éclairs

9 items



Smoked salmon, cucumber & mustard mini éclair

Minimum 10 people

Savoury éclair with herbed cream cheese, smoked salmon, a cucumber ribbon and wholegrain mustard.



Shrimp, cucumber & radish éclair

Minimum 10 people

Savoury éclair with herbed cream cheese, shrimp, cucumber and radish.



Grilled vegetable éclair

Minimum 10 people

Savoury éclair filled with cream cheese and grilled vegetables.



Cured ham, sun-dried tomato & parmesan éclair

Minimum 10 people

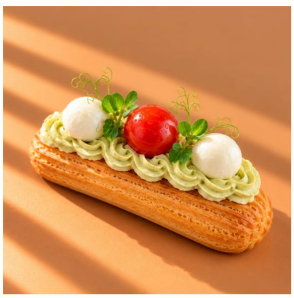
Savoury éclair with ricotta cream, cured ham, sun-dried tomatoes and parmesan shavings.



Salmon roe & lemon éclair

Minimum 10 people

Savoury éclair with whipped cream, salmon roe and lemon zest.



Caprese mini éclair

Minimum 10 people

Savoury éclair, basil mozzarella cream, cherry tomatoes and mozzarella pearls.



Brie & green apple éclair

Minimum 10 people

Éclair filled with cream, brie, green apple slices and dice, decorated with pansies.



Shrimp, pear & pistachio éclair

Minimum 10 people

Savoury éclair with cream, shrimp, fresh pear and crushed pistachio, finished with a rose petal.



Sesame-crusted tuna éclair

Minimum 10 people

Savoury éclair with cream and seared tuna in a sesame crust.

02 Choux

6 items



Cream, pear & cheese choux

Choux with whipped cream, pear ribbons, diced bloomy-rind cheese, crushed nuts and flowers.

Minimum 10 people



Liver mousse & fig choux

Choux filled with liver mousse, fresh fig, crushed pistachio and edible flowers.

Minimum 10 people



Craquelin choux, lemon cream & salmon roe

Crisp choux pastry, whipped lemon cream, salmon roe and gold leaf.

Minimum 10 people



Mushroom & hazelnut cream choux

Choux with mushroom cream, crushed hazelnuts and pea shoots.

Minimum 10 people



Shrimp & herb cream choux

Choux filled with herb cream and topped with a shrimp.

Minimum 10 people



Strawberry & Vanilla Cream Choux

Choux filled with smooth vanilla cream, fresh strawberries and edible flowers.

Minimum 10 people

03 Gourmet Bruschettas & Crostini

12 items



Caprese Bruschetta

Crispy bread topped with cherry tomatoes, mozzarella, fresh basil and a drizzle of olive oil.

Minimum 10 people



Salmon, cucumber toast

Toasted bread, cream cheese, salmon, cucumber ribbons, and sprouts.

Minimum 10 people



Roquefort, grape & edible flower bruschetta

Multigrain bread, Roquefort cream, grapes and fresh pansies.

Minimum 10 people



Blueberry Bruschetta

Toasted bread, herbed cream cheese, blueberries, basil and pansies.

Minimum 10 people



Brie, caramelised pear & walnut bruschetta

Toasted bread, brie, honey-caramelised pear, walnuts and fresh thyme.

Minimum 10 people



Mushroom & bacon bruschetta

Toasted bread, cream cheese, small marinated mushrooms, grilled bacon and pea shoots.

Minimum 10 people



Shrimp, mango & avocado bruschetta

Toasted bread, cream cheese, shrimp, diced mango and avocado, sesame and micro-greens.

Minimum 10 people



Shrimp, roasted pear & hazelnut toast

Country bread, cream cheese, shrimp, roasted pear, crushed hazelnuts and a pansy.

Minimum 10 people



Blue cheese & jam bruschetta

Toasted bread, blue cheese, fruit jam and fresh thyme.

Minimum 10 people



Cured ham, roasted pear & pistachio bruschetta

Multigrain bread, cream cheese, cured ham, roasted pear and crushed pistachio.

Minimum 10 people



Roast beef, pear & pistachio bruschetta

Toasted bread, cream cheese, poached pear, roast beef, crushed pistachio, a drizzle of honey and pea shoots.

Minimum 10 people



Salmon, fig & raspberry bruschetta

Toasted bread, herbed cream cheese, salmon, fig and raspberry, with dill, pistachio and pink peppercorns.

Minimum 10 people

04

Canapés & bites

23 items



Shrimp & lime

Minimum 10 people

Toast, light cream, roasted shrimp, black sesame and lime zest.



Crêpe, crème fraîche & salmon roe

Minimum 10 people

Crêpe, herbed crème fraîche, salmon roe and an edible flower.



Tropical Shrimp

Minimum 10 people

Shrimp, tofu and mango-chili sauce.



Beetroot cream, herring & rye bread

Minimum 10 people

Rye bread bite, marinated herring, beetroot cream and pea shoots.



Bresaola Delight

Minimum 10 people

Bresaola, Cream Cheese, Prune & Olive
A refined, creamy and slightly sweet bite.



Coppa & Mozzarella Skewer

Minimum 10 people

Coppa, mozzarella pearl and fresh cucumber ribbon, delicately presented on a skewer.



Brie, strawberry & raspberry bite

Minimum 10 people

A wedge of bloomy-rind brie coated in freeze-dried raspberry, with a strawberry slice and a mint leaf.



Feta, cucumber & olive bite

Minimum 10 people

A square of herb-crusted, feta with a cucumber ribbon, cherry tomato, green olive and rosemary.



Cheese, pistachio & strawberry bite

Minimum 10 people

Fresh cheese rolled in crushed pistachio, topped with half a strawberry on a bamboo pick.



Cheese, pistachio & grape bite

Minimum 10 people

Fresh cheese rolled in crushed pistachio, topped with a black grape on a bamboo pick.



Brie, fig & cranberry bite

Minimum 10 people

A wedge of brie with fresh fig and dried cranberries on a pick.



Shrimp Caesar skewer

Minimum 10 people

A crouton, shrimp with Caesar dressing and parmesan, cherry tomato and frisée on a pick.



Comté & grape skewer

Minimum 10 people

Rolled Comté shaving and a white grape on a bamboo pick.



Shrimp, pineapple & cheese skewer

Minimum 10 people

Seared shrimp, a pineapple cube and a cheese cube on a pick, with pea shoots.



Cured ham, mozzarella & peach

Cured ham, a mozzarella pearl and a fresh peach on a pick.

Minimum 10 people



Salami, mozzarella & cherry tomato skewer

Folded salami, a mozzarella pearl, cherry tomato and a salad leaf on a pick.

Minimum 10 people



Salami, mozzarella & sun-dried tomato cup

Salami, mozzarella, sun-dried tomato, young shoots, served in a small cup.

Minimum 10 people



Crispy shrimp skewer

Golden breaded shrimp on a cherry tomatoes and young shoots.

Minimum 10 people



Cream cheese, truffles, pistachio & blackberry cube

A cube of cream cheese coated in pistachio, truffles,- topped with a blackberry and edible flowers.

Minimum 10 people



Cream cheese stuffed dates

Minimum 10 people

Soft dates filled with cream cheese and peanut butter, topped with almonds, served in a tasting spoon and decorated with alyssum flowers.



Mini burger

Minimum 10 people

Mini brioche burger filled with meat, creamy fresh cheese, tomato and crisp lettuce, topped with sesame seeds.



Pear, gorgonzola & cured ham

Minimum 10 people

A pear wedge with gorgonzola, cured ham, pine nuts and fresh oregano.



Salami rose & cherry tomato

Minimum 10 people

Salami rolled into a rose on a salad leaf, with a cherry tomato on a pick.

05 Verrines

3 items



Tomato, mozzarella & pistou verrine

Basil pistou, mozzarella pearl and a cherry tomato on a pick.

Minimum 10 people



Fig, strawberry & pistachio cup

Brie, fresh fig and strawberry in a cup, with crushed pistachio and edible flowers.

Minimum 10 people



Salmon, cucumber & dill cream verrine

Diced cucumber, salmon, dill cream cheese and micro-greens.

Minimum 10 people

06 Salads

7 items



Caprese salad

Mozzarella pearls, cherry tomatoes, rocket, fresh basil and balsamic vinegar.

Minimum 10 people



Chicken Caesar salad

Minimum 10 people

Romaine, grilled chicken, croutons, parmesan shavings and Caesar dressing.



Shrimp Caesar salad

Minimum 10 people

Romaine, seared shrimp, croutons, parmesan shavings and Caesar dressing.



Octopus salad

Minimum 10 people

Octopus, sun-dried tomatoes, olives, rocket and parsley.



Greek salad

Minimum 10 people

Tomatoes, cucumber, pepper, red onion, black olives and feta with olive oil and oregano.



Cured ham, pear & walnut salad

Minimum 10 people

Rocket, cured ham, fresh and poached pear, crumbled cheese, walnuts and balsamic reduction.



Beef tongue, mushroom & egg salad

Minimum 10 people

Beef tongue, mushrooms, egg, gherkins, bound with homemade mayonnaise.

07 Platters

8 items



Charcuterie & Cheese Platter

Minimum 10 people

Generous selection of fine charcuterie and assorted cheeses, carefully arranged with delicious accompaniments. Perfect for an aperitif, cocktail reception or a convivial moment to share.



Cheese & Exotic Fruit Platter

Minimum 10 people

A refined combination of selected cheeses and fresh exotic fruits, offering the perfect balance of freshness, sweetness and indulgence. A colourful platter with an exotic touch.



Gourmet Platter

Minimum 10 people

A delicious assortment of cheeses and fresh fruits, beautifully arranged and enhanced with seasonal touches. Perfect for sharing a generous and convivial moment.



Floral Platter

Minimum 10 people

A delicate composition combining cheeses, fresh fruits and floral decoration in perfect harmony. A platter designed to delight both the eyes and the palate.



Elegance Platter – Cheese & Fruit

Minimum 10 people

A refined selection of cheeses accompanied by fresh fruits and gourmet touches, carefully arranged to bring elegance and freshness to your table.

Изысканный выбор сыров со свежими фруктами и деликатесными дополнениями. Элегантная подача станет прекрасным украшением вашего стола.



Prestige Platter – Charcuterie & Cheese

Minimum 10 people

A generous and elegant composition of fine charcuterie, selected cheeses and gourmet accompaniments. Perfect for receptions, cocktail parties and special occasions.



Charcuterie, Cheese & Fruit Platter

Minimum 10 people

A generous selection of fine cured meats, assorted cheeses, fresh and dried fruits, olives, nuts and crackers, delicately garnished with edible flowers and fresh herbs.



Charcuterie, cheese & fruit grazing table

Minimum 10 people

A generous spread of charcuterie, cheeses, fresh and dried fruit, set up on site for your reception.

08 Gourmet Selection Boxes

2 items



Salmon & Prawn Bites

A gourmet assortment of salmon and prawn bites, delicately garnished with cream cheese, cucumber, cherry tomatoes and microgreens. A fresh and refined selection, perfect for receptions and special events.

Minimum 10 people



Prestige Bites Box

A refined assortment of savoury bites topped with prawns, salmon roe and delicately prepared mussels. A gourmet selection of varied flavours, perfect for receptions and special events.

Minimum 10 people

09 Menus per person

4 items



Styled cocktail buffet

Savoury and sweet bites presented on columns with candles and flowers. Tailored to your theme.

Price on request

Minimum 10 people



Cocktail on board or at the villa

Menu built around your brief, delivered to the port or villa, plated and served on site.

Price on request

Minimum 10 people



Cocktail package — 6 - 8 bites

6-8 bites per guest from the menu: Ideal for a 120 - 180 minute reception.

Price on request

Minimum 10 people



Dinner cocktail package — 10 - 12 bites

10-12 bites per guest including verrines and hot bites: replaces a dinner.

Price on request

Minimum 10 people

10 Options & services

2 items

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Waiter (4 hours)

Floor service, set-up and clearing for 4 hours.

Price on request

Minimum 10 people

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Delivery & set-up

Nice and surroundings. Price by distance, platter set-up included.

Price on request

Minimum 10 people

A TAILOR-MADE MENU

Request a quote

Every event is different: quantities, presentation, service. Tell us what you like and we will get back to you within 24 h with a detailed quote.

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