



. CUISINE NISSARDE .

La passion DES METS CATERER



**YOUR COMMITTED
RESPONSIBLE CATERER**

OUR CATERING SERVICES MENU

**COCKTAIL RECEPTIONS (LUNCH OR DINNER), RECEPTIONS, SEMINARS,
CHRISTENINGS, BIRTHDAYS, HOUSEWARMINGS, CORPORATE MEALS,
MEAL TRAYS, BREAKFAST CATERING, AND MANY MORE,**

We are at your service to bring your events to life, offering a wide range of options, from the simplest to the most refined, according to

YOUR WISHES, YOUR BUDGET, AND SEASONAL PRODUCTS.

With a touch of Nice, our culinary identity.

OUR GOLDEN RULE :

**Fresh, seasonal products,
carefully selected from our local producers.**



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FROM THE LAND

*Discover our different packages on page 13,
You may mix and match items from our Nissart (Niçois), Land, and Sea selections*

Crispy Chicken Caesar Wrap

Tomato & Mozzarella Focaccia with Arugula Pistou 

Mini Bun with Roast Beef & Wholegrain Mustard **NEW!**

Parisian Mini Brioche with Ham, Butter & Gherkins **NEW!**

Zucchini Tartare Verrine with Fregola Sarda & Basil Ricotta 

Duck Breast Tartlet with Confit Cherry Tomatoes

Heirloom Tomato, Pea & Feta Cup (Seasonal) 

Grilled Zucchini & Serrano Ham Club Sandwich

Duo Chickpea Hummus Verrine with Carrots & Corn Chips 

Cherry Tomato, Mozzarella Pearl & Fresh Grape Skewer 

Parmesan Panna Cotta with Grilled Artichokes  **NEW!**

Duck Foie Gras Macaron with Caramelized Apple Chutney

Nordic Bread with Curried Chicken

Mini Focaccia with Herb Ham, Fresh Cheese & Tapenade

Vegetarian Quiche with Sun-Ripened Vegetables  **NEW!**





FROM THE SEA

*Discover our different packages on page 13,
You may mix and match items from our Nissart (Niçois), Land, and Sea selections*

Prawn Skewer with Seasonal Fruit

Smoked Salmon Mini Brioche with Chive Cream

Red Mullet Tartlet with Provençal Vegetable Confit

NEW!

Smoked Salmon Wrap with Confit Zucchini, Arugula & Cream Cheese

Octopus Toast with Tomato Relish, Olives & Parmesan **NEW!**

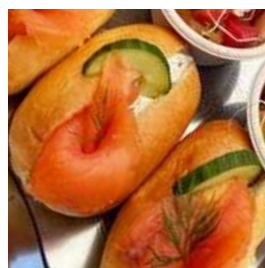
Roasted Prawn Tartlet with Eggplant Caviar & Crispy

Tuna Rilletes Mini Brioche with Confit Peppers **NEW!**

NEW!

Risoni, Shrimp & Grilled Vegetable Verrine with Avocado Cream

Sea Bream Bruschetta with Tapenade & Zucchini Tartare **NEW!**



SAVORY COCKTAIL BITES



FROM NICE - "NISSART" SELECTION

*Discover our different packages on page 13,
You may mix and match items from our Nissart (Niçois), Land, and Sea selections*

Pissaladière Squares

Mini Pan Bagnat

Stuffed Niçois Vegetables (Seasonal)

Mini Ratatouille Toast with Lavender Honey Goat Cheese Mousse 

Secca d'Entrevaux Skewer with Olive Oil Peppers
& Niçois Olives (Melon in Season)

Trouchia Canapé (Niçois Swiss Chard & Pine Nut Omelette) 

Chickpea Salad with Spring Onions & Anchovy Cream 

Niçoise Salad Cup

Secca & Parmesan Mini Brioche **NEW!**

Spinach & Pine Nut Mini Quiche 



Vegetarian cocktail bites



SAVORY COCKTAIL BITES



HOT COCKTAIL BITES **NEW!**

€3,10 PER PIECE

Barbajuan (Niçois Fried Ravioli)



Country Ham & Comté Croissant

Mini Rossini Burger with Duck Foie Gras

Pulled Duck Parmentier with Mashed Sweet Potatoes

Truffled Country Croque-Monsieur

Mini Quiche Lorraine

Cod Accras with Aioli (2 per person)

OUR NEW PACKAGE :

4 Hot Savory Cocktail Bites + 6 Cold Savory Cocktail Bites*

*(*mix & match from our Nissart selection, land-based creations and seafood specialties)*

+ 4 Sweet Cocktail Bites*

*(*to be chosen from our treats – page 7)*

= €31.00 incl. VAT per person

Let us help you impress your guests with our delicious culinary creations.



SWEET COCKTAIL BITES



OUR SWEET DELIGHTS

Discover our different packages on page 13

Chocolate Tart

Swiss Chard Sweet Pie (seasonal Niçois specialty)



Assorted Macarons

Seasonal Fruit Tartlet

Tiramisu Verrine (coffee or seasonal fruit)

Chocolate Mousse Verrine

Deconstructed Lemon Tart Verrine

Seasonal Fruit Skewer

Mini Praline Paris-Brest **NEW!**

Mini Donuts Assortment **NEW!**

Crunchy Royal Chocolate Cake **NEW!**

Lemon Meringue Tartlet

Mini Tropézienne

Chocolate Brookie **NEW!**

Double Chocolate Brownie



SALAD BAR

MINIMUM 10 GUESTS



Our Selection of Salads and Sides

Potato Salad "Piémontaise Style" with Baby Gem Hearts

Heirloom Tomatoes & Buffalo Mozzarella

Crispy Chicken Caesar Salad

Niçoise Salad (seasonal)



Greek-Style Feta Salad

Niçois Ratatouille (seasonal)



Crudités Basket with Anchovy Dip, Eggplant Caviar & Tapenade

200g per person - Served in Sharing Bowls

Price per person upon request, based on the number of guests

Get in touch for a free quote!



LIVE COOKING STATIONS

MINIMUM 20 GUESTS - PRICING UPON REQUEST



On the day of your event, our Head Chef will prepare a live culinary show in front of your guests, featuring the dishes you have selected, served as a tasting experience or a full meal (to be decided together).

Cured Ham Carving Station (French or Italian)

(minimum 40 guests)

Zucchini Flower Fritters (seasonal)

(2 pieces per person)



House-Marinated Salmon Carving with Blinis & Lemon Cream

(2 pieces per person)

Calamari & Chorizo Niçois-Style Stew

(Available without chorizo)

(1 cup per person)

Veal Stew with Green Olives **NEW!**

(1 cup per person)

Porcini or Truffle Risotto

(2 cup per person)

Mini "Nissart" Burgers

(1 piece per person)



Barbecue Party (Beef, Chicken & Duck Skewers)

(1 piece of each per person)

French Toast with Duck Foie Gras & Chutneys **NEW!**

(1 piece per person)

Price per person available upon request, depending on the number of guests.

Contact us for a free quote!



SWEET LIVE STATIONS



CHOCOLATE FOUNTAIN

Candies
Fresh Fruit
Cakes and Waffles

Price per person : Upon request



CRÊPES PARTY

Strawberry Coulis
Chocolate Sauce
Caramel Sauce

Price per person : Upon request



WAFFLES PARTY

Whipped Cream
Chocolate Sauce
Caramel Sauce
Red Fruits

Price per person : Upon request



SEASONAL FRUIT BAR

Cut Live in Front of Guests

Price per person : Upon request

DESSERT CAKES



OUR PASTRY CHEF OFFERS HOMEMADE CREATIONS :

Birthday Cakes & Celebration Cakes :
Strawberry Cake, Raspberry Cake, Opera, Black Forest,
Tiramisu, Apple Tart, Lemon Meringue Tart, Fruit Tarts ...

From 6,50€ per person (quote required)

Croquembouche : Wedding, Baptism, Communion ...

From 8,50€ per person

Number Cakes & Wedding Cakes

Upon Request

We are happy to accommodate all your requests



SHARING PLATTERS*

MINIMUM 10 GUESTS



NISSART PLATTER

(10 Guests)

10 Mini Pan-Bagnats, 10 Pissaladière Squares, 10 Stuffed Vegetables & 10 Troughia (Niçoise Omelette with Swiss Chard and Pine Nuts) - **75,00€**



COLD MEAT PLATTERS

(10 Guests)

French Roast Beef
(150g per person) - **90,00€**

Lemon Thyme Chicken
(150g per person) - **72,00€**

Selected Charcuterie
(100 gr per person) - **65,00€**

SALMON PLATTERS

(10 Guests)

Bellevue-Style Salmon Tournedos
(140g per person) - **139,00€**

Smoked Salmon with Bread & Butter
(100g per person) - **80,00€**

MINI PAN BAGNAT PLATTER

1 platter for 10 guests at **€21,00** or **€2.10** each



STUFFED VEGETABLES PLATTER, NIÇOISE STYLE

1 platter for 10 guests
40 stuffed vegetables : 4 per person (Seasonal Vegetables) **70,00€**



PISSALADIÈRE PLATTER

30 squares - Lunch Size - **32,00€**



QUEEN PIZZA PLATTER

30 squares - Lunch Size - **38,00€**

MARGHERITA PIZZA PLATTER

30 squares - Lunch Size - **35,00€**

CHEESE PLATTER (10 GUESTS)

3 Varieties per person - **69,00€**

*Please note that our prices may vary depending on market conditions and seasonality

FORMULAS & MENUS

COCKTAIL FORMULA - €21,00 PER PERSON

Minimum 20 guests

**7 savory items of your choice + 3 sweet treats
of your choice from our sweet delights**

-The same pieces per person-

All items from the Land, Sea, and Niçoise selections can be mixed.

COCKTAIL FORMULA - €23,00 PER PERSON

Minimum 20 guests

10 savory items of your choice

-The same pieces per person-

All items from the Land, Sea, and Niçoise selections can be mixed.

COCKTAIL FORMULA - 27,00€ PER PERSON

Minimum 20 guests

**10 savory items of your choice + 3 sweet treats
of your choice from our sweet delights + Softs Drinks**

(3 sodas, 3 juices, 3 still waters et 3 sparkling waters)

-The same pieces per person-

All items from the Land, Sea, and Niçoise selections can be mixed.

NEW FORMULA - €31,00 PER PERSON

Minimum 20 guests

4 hot savory items (to be chosen from page 6) +

6 cold savory items (to be chosen from pages 3, 4 & 5)

+ 4 sweet treats to be chosen from our sweet delights on page 7

All items from the Land, Sea, and Niçoise selections can be mixed.

OUR COMPLETE NISSART MENU - €52.00 PER PERSON

DISCOVER IT ON PAGE 14

Minimum 20 guests required

OUR ALL-INCLUSIVE SEMINAR MENU - 90,00€ PER PERSON

DISCOVER IT ON PAGE 15

Minimum 70 guests required

CORPORATE CLIENTS :

**WE CAN PROVIDE A PERSONALIZED OFFER FOR YOUR CORPORATE GROUP MEALS,
BREAKFAST RECEPTIONS, AND MEAL TRAYS**

CONTACT US FOR A FREE QUOTE !

"NISSART" BUFFET



Minimum 20 guests required,
Buffet delivered to your home* or workplace, without service or tableware.
Service and tableware rental available at your event venue: quote upon request.

*Within a 20 km radius from our kitchen.

Beyond this, delivery is available for an additional fee (quote upon request)

€52,00 PER PERSON, INCLUDING :

APERITIF

Mini Pan Bagnat



Pissaladière



Stuffed Vegetables



Tapenade & Crostini



Tomato Focaccia



MAIN COURSE AND ACCOMPANIMENTS

SERVED WITH SLICED BREAD FROM OUR BAKERY



Cold French Roast Beef with Sauces

Gratin Dauphinois or

Niçois Potato Salad

(to be chosen according to your preferences)

Homemade Ratatouille or Zucchini Tian

(to be chosen according to your preferences)



CHEESE PLATTER

2 varieties per person

Goat Cheese Brick, Cow's Tomme



SWEET SELECTION

Blettes Pie  or Fruit Tart,

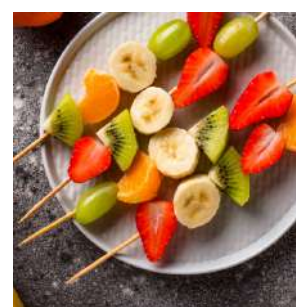
Opera Cake

Macarons

Fruit Skewers



Discover Our Drink Packages and Tableware on page 16



OUR SEMINAR MENU



Our seminar menu at €90.00 per person

STARTERS

NIÇOIS PROVENÇAL STUFFED VEGETABLES,
TOMATO CONCASSÉ AND MESCLUN BOUQUET



OR

FRESH SALMON TARTARE WITH YOUNG SPRING ONIONS, SILKY LEMON
ESPUMA,
SESAME GRISSINI, AND A WILD HERB & APPLE VINAIGRETTE

VEGETARIAN OPTION:

GREEN AND CORAL LENTIL MEDLEY WITH CONFIT TOMATOES,
CHARRED TOFU AND TOASTED HAZELNUT CRUMBLE

MAIN COURSES

ROYAL SEA BREAM FILLET WITH A PARMESAN CRUST,
"AQUI"-STYLE VIRGIN DRESSING AND SEASONAL RATATOUILLE

OR

FREE-RANGE CHICKEN SUPREME, WILD FOREST MUSHROOM SAUCE,
CREAMY OLIVE OIL MASHED POTATOES

VEGETARIAN OPTION:

OVEN-BAKED VEGETABLE PARMIGIANA GRATIN

DESSERTS – SELECTION

LEMON MERINGUE TARTLET

OR

GOURMET TARTE TATIN

OR

DARK CHOCOLATE CRISPY DELIGHT

INCLUDED

STILL AND SPARKLING MINERAL WATER (GLASS BOTTLES)

COFFEE

ARTISANAL BREAD FROM OUR BAKER (2 SMALL ROLLS PER PERSON)

COMPLETE TABLEWARE (EXCLUDING TABLES AND CHAIRS)

PROFESSIONAL DINING ROOM AND KITCHEN SERVICE

OUR CATERING RATES

SOFT DRINK PACKAGE — €5.50 PER PERSON (VAT INCLUDED)

Coca-Cola, Coca-Cola Zero, Apple Juice, Orange Juice,
Still and Sparkling Mineral Water, Recyclable Paper Cups, Ice

OUR PROVENCE WINE PACKAGE A.O.P : €7.00 PER PERSON (VAT INCLUDED)

Available in Red, Rosé, and White
1 bottle for 3 people
Includes: Wine Glass, Wine Bucket, Ice Cubes

OUR SOFT DRINKS + WINE PACKAGE: €12.00 PER PERSON (VAT INCLUDED)

For a minimum of 8 people, including :
Soft Drinks: Coca-Cola, Coca-Cola Zero, Apple Juice, Orange Juice,
Still and Sparkling Mineral Water, Recyclable Paper Cups
Wine: Côtes de Provence A.O.P
Choose 2 types (Red & Rosé, Rosé & White, or Red & White)
1 bottle for 3 people
Included: Soft Drink Glass, Wine Glass, Wine Bucket, Ice Cubes

OUR TABLEWARE PACKAGE: €16.00 PER PERSON (VAT INCLUDED)

Complete tableware rental including :
Glassware : 3 pieces per person
(Water Glass, Wine Glass, Champagne Flute)
Cutlery : 3 pieces per person
Plates : 4 pieces per person
Cloth Napkins
Complete Coffee Service, Bread Baskets, Wine/Champagne Bucket...

- Custom quotes available upon request -
For additional services: Tablecloths, Tables, Chairs, or Marquee Tents
Contact us for a free quote.

OUR WAITER & CHEF PACKAGE

At your home, workplace, or event venue
We recommend : 2 servers for 20-30 guests (Seated Meal)
or 2 servers for 30-40 guests (Cocktail or Standing Buffet)
**Depending on the complexity of the site,
an additional staff member may be required**

3-hour service package (setup and cleanup included) :
€120.00 incl. VAT per staff member

5-hour service package (setup and cleanup included) :
€200.00 incl. VAT per staff member

-Hourly rate according to your needs : €40.00 per hour

Any additional hours will be charged at €45.00 per hour,
per staff member, and will be included in the final invoice.

- Custom quotes available according to your needs -
For example, if you require 4, 6, or 7 hours, etc.

OUR DELIVERY PACKAGE

Paid delivery for fewer than 40 guests :
€50 incl. VAT within a 15 km radius / + €3 per additional km

Free delivery for 40 guests or more within a 15 km
radius of our kitchen: 29 Avenue des Filagnes.

Beyond 15 km, even for 40+ guests: €50 incl. VAT + €3 per additional km

INFORMATION

CALL US

Le Traiteur : 04.93.14.34.91

Sophie : 06.16.17.32.56

Nicolas : 06.24.86.14.06



FIND US

29 Avenue de Filagnes
06700 Saint Laurent du Var



WRITE TO US

contact@lapassiondesmets.fr

FOLLOW US ON :



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https://www.instagram.com/la_passion_des_mets_traiteur/

<https://bit.ly/3TKYrbK>

OUR AWARDS



Label "Cuhina Nissarda"
Certified Niçois Cuisine

CUSTOMER REVIEWS

"For the third consecutive time, I called on La Passion des Mets for professional events. The feedback has been unanimous: a true delight for the taste buds and the pleasure of working with a smiling and very friendly team despite the technical constraints of the venues. We will definitely call on La Passion des Mets again as soon as the opportunity arises! Thank you for your professionalism."

Maéva, February 2025



"We had the pleasure of working with La Passion des Mets for the organization of a buffet during our event in support of the Border Police, and we can only warmly recommend them. All the guests were unanimous: the quality of the buffet was exceptional. The variety of dishes offered, their freshness, and their elegant presentation greatly contributed to the success of the event. Each dish reflected genuine expertise and particular attention to detail. Beyond the cuisine itself, we were delighted by the professionalism and kindness of the team, who were always attentive and eager to meet our expectations. Thank you to the entire team for this impeccable service that delighted our guests. We will not hesitate to call on them again for future events."

Stéphanie, March 2025



"A huge thank you to Sophie and Nicolas, who with kindness, care, and efficiency met all my expectations for my future daughter-in-law's birthday celebration. Everything was perfect: the quality of the products and the presentation. A real treat for everyone."

A special mention for the much-appreciated personalized card that was added to our order. I recommend them to everyone without hesitation. See you very soon for another family event. A thousand thanks for your professionalism and your genuine warmth."

Laurence, June 2025



"We hired La Passion des Mets for our daughter's 18th birthday and we were absolutely delighted. We would like to highlight the outstanding quality of the products (fresh and delicious – a real treat for the guests), the efficient and pleasant communication during the planning, as well as the punctual delivery carried out by a very courteous and friendly person, which added a warm touch to this important occasion. A perfectly executed service that truly reflects great professionalism! We recommend La Passion des Mets without hesitation."

Véronique, August 2025



"There are moments when you are happy to meet true professionals, and La Passion des Mets is a perfect example. Both Sophie and Nicolas are attentive to the needs and wishes of the situation, with a genuine desire to delight us and make the event even more successful. Thank you both for your professionalism and, beyond that, for your always thoughtful and considerate approach."

Philippe, October 2025



"I called on La Passion des Mets for my birthday to organize a cocktail dinner for about forty guests at my home. Everything was perfect! The preparation of the evening in advance with Sophie was very easy; she was attentive and prepared a service that fully met my expectations, even exceeding them! Everything was delicious, the staff was extremely professional, and the evening was a complete success. Thank you again! I will not hesitate to call on them again."

Sophie, November 2025