



Our Wedding Brochure *2025/2026*

Your Caterer for an Unforgettable Wedding !

✦ ✦ **SCAN ME** ✦ ✦



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Dishes or Live Stations Certified "Cuisine Niçoise"

Caterer Introduction

La Passion des Mets :

The Excellence of Niçoise Cuisine for Your Events

We are Sophie and Nicolas, founders of La Passion des Mets and alumni of the Nice School of Hospitality and Tourism “Jeanne et Paul Augier”. Graduates in Culinary Arts with a specialization in Catering, earned in 1999, our passion for the culinary arts has guided us through a rich 19-year journey alongside renowned chefs and prestigious establishments on the French Riviera.

In 2018, we made our dream come true by opening our restaurant in Saint-Laurent-du-Var. Drawing on our experience and driven by a desire to share our love for traditional Niçoise cuisine, we made it our mission to offer authentic, entirely homemade dishes. Our commitment to excellence quickly won over our customers, who encouraged us to bring our expertise to their private and professional events.

This led us to launch our catering service in 2021. With a 145 m² professional kitchen dedicated to event production, we continue to uphold the same high standards of quality and authenticity that built our reputation. In 2024, our dedication was recognized with the Cuisine Niçoise label, making us the first caterer to receive this prestigious distinction, a symbol of our commitment to preserving Niçoise culinary traditions.

To make every event unique and unforgettable, we surround ourselves with the best professionals. In the kitchen, Charly, trained alongside us since the opening of our restaurant—carries on our culinary vision. In the dining area, Pauline and our team of freelance professionals, with whom we’ve worked for over three years, provide flawless service, attentive to every detail. They are fully dedicated to offering you an exceptional experience that meets your every expectation.

La Passion des Mets is much more than a catering service, it’s the promise of an event defined by authenticity, quality, and warmth.



Our "Désir" Menu

Based on 70 guests



Guest Welcome

Homemade Iced Tea and Lemonade Fountains

Welcome Aperitif

Punch, Aperol Spritz, Champagne Soup, Red or White Sangria

choose one option — served at 2 glasses per person

Soft Drinks : Coca-Cola, Coca-Cola Zero, Apple Juice, Orange Juice, Still and Sparkling Mineral Water

Savory Cocktail Bites : 8 pieces per person — selection available on page 6 of our brochure

To Start

Salmon Tartare seasoned in-house with spring onions, mango brunoise, light lemon mousse, and sesame breadsticks

Or

Our Plate of Niçoise Specialties: Farcis Niçois, Pissaladière, zucchini and eggplant fritters, saffron, spring onion and walnut mayonnaise, panisses, tapenade and croutons



Vegetarian Option : Green and coral lentil salad with sun-dried tomatoes, grilled tofu, and crunchy hazelnuts

Gourmet Desire

Free-range Chicken Supreme, wild mushroom sauce, mashed potatoes with Nice olive oil, seasonal vegetables

Or

Sea Bream Fillet with Parmesan Crumble, sauce vierge, and confit of seasonal vegetables

Or

Beef Daube with porcini mushrooms and Niçoise ravioli



Vegetarian Option : Baked Vegetable Parmigiana

Our Cheesemonger's Selection

Assorted cheeses selected by our cheesemonger, 2 varieties per person, served with mesclun, walnuts, and balsamic syrup



Sweet Desire

Traditional Pièce Montée, 3 choux per person

Or

Wedding Cake of Your Choice: Chocolate Royal, Strawberry Shortcake, or Raspberry Cake

Or

American-Style Pièce Montée (available with a custom quote)

Not to Forget

Coffee and Mignardises: 3 per person from our selection

Still and sparkling mineral water (glass bottles) served during your meal

Artisanal bread from our baker: 2 michettes per person

See Our Pricing on Page 10

and Discover Our Wine and Beverage Packages on Page 9.



Our "Passion" Menu

Based on 70 guests



Guest Welcome

Homemade Iced Tea and Lemonade Fountains

Welcome Aperitif

Punch, Aperol Spritz, Champagne Soup, or Red or White Fruit Sangria

Choose one option — served at 2 glasses per person

Soft Drinks: Coca-Cola, Coca-Cola Zero, Apple Juice, Orange Juice, Still and Sparkling Mineral Water

Savory Cocktail Bites: 10 pieces per person — selection available on page 6 of our brochure

+ 2 Live Cooking Stations to choose from on page 7 of our brochure

Amuse-Bouche

Vegetable gazpacho

or

Niçoise bruschetta

or

Tapenade with croutons



Gourmet Passion

Pan-seared veal loin with pine nuts and savory,
new potatoes mashed with olive oil, and candied vegetables

or

Grilled sea bass with seasonal vegetables tossed in tapenade oil, polenta cake,
Parmesan shortbread

or

Beef Daube with porcini mushrooms and Niçoise ravioli



Vegetarian Option : Baked vegetable parmigiana
or falafels with tzatziki sauce and homemade ratatouille

Our Cheesemonger's Selection

Assorted cheeses selected by our cheesemonger,
2 varieties per person, served with mesclun, walnuts, and balsamic syrup

Sweet Desir

Traditional Pièce Montée, 3 choux per person

Or

Wedding Cake of Your Choice: Chocolate Royal, Strawberry Shortcake,
Raspberry Cake

Or

American-Style Pièce Montée (available with a custom quote)



Not to Forget

Coffee and Mignardises: 3 per person from our selection

Still and sparkling mineral water (glass bottles) served during your meal

Artisanal bread from our baker: 2 michettes per person

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Our Savory Cocktail Bites

Nissart Selection



Pissaladière Square (Served Warm)

Mini Pan Bagnat

Niçoise Stuffed Vegetables — Seasonal (Served Warm)

Mini Ratatouille Tartine with Honeyed Goat Cheese Mousse 

Skewer of Secca d'Entrevaux, Peppers in Olive Oil, and Niçoise Olives (Melon in Season)

Canapé of Troughia with Pine Nuts 

Niçoise Salad Bodega

Chickpea Salad Bodega with Spring Onions and Anchovy Cream 

Secca and Parmesan Brioche

Country Quiche with Spinach and Pine Nuts (Served Warm) 



Land Selection

Crispy Chicken Wrap with Caesar Dressing

Tomato and Mozzarella Focaccia with Rocket Pesto 

Beef Roast Bun with Thinly Sliced Beef and Whole Grain Mustard

Mini Parisian Brioche with Ham, Butter, and Pickles

Zucchini Tartare Verrine, Fregola Sarda (Toasted Sardinian Small Round Pasta) and Fresh Ewe's Cheese

Grilled Zucchini and Serrano Ham Club Sandwich 

Colorful Tomato Tartare Bodega, Peas and Feta (Seasonal) 

Mini Skewer of Cherry Tomatoes, Mozzarella Balls, and Fresh Grapes 

Hummus Verrine Duo of Chickpeas, Carrots, and Corn Chips 

Smoked Duck Breast Tartlet with Confit Cherry Tomatoes

Foie Gras Macaron with Caramelized Apple Chutney

Nordic Bread with Curried Sliced Chicken

Mini White Ham Focaccia with Herbs and Tapenade

Parmesan Panna Cotta with Grilled Artichokes 

Vegetarian Quiche with Sun-Dried Vegetables 

Sea Selection

Mini Skewer of Prawns and Seasonal Fruits

Smoked Salmon Brioche with Chive Cream

Red Mullet Tartlet with Provençal Vegetable Confit

Smoked Salmon Wrap with Candied Zucchini, Arugula, and Cream Cheese

Octopus Tartine with Tomato, Olives, and Parmesan

Roasted Prawn Tartlet with Eggplant Caviar and Crispy Onions

Tuna Rillettes Brioche with Candied Peppers

Rizzoni Verrine with Shrimp, Grilled Vegetables, and Avocado Cream

Sea Bream Bruschetta with Tapenade and Zucchini Tartare



Our Savory Cooking Workshops to choose from for the "Passion Menu"*

*On your wedding day, our Chef will create a live culinary show
in front of your guests with the dish(es) you have selected,*

*Ham, Sausages, Figatelli Carving Station, Breadsticks, Tapenade, Tomato Spread
and sliced bread from our baker
(From 40 Guests)*

Olives Bar, Assorted Tapenades, Olive Oil from Nice, Breadsticks and Croutons



*Zucchini Flower or Eggplant and Zucchini Fritters Station (seasonal)
with saffron, spring onion and walnut mayonnaise
(2 pieces per person)*



*Seafood Skewers Station : Prawns with mild spices, Teriyaki marinated scallops
(1 piece per person)*

*Slow-Cooked Veal with Green Olives
(1 cup per person)*



*Risotto Station : with Porcini mushroom cream
or Truffle cream
or Tomato and Mozzarella
(2 cups per person)*

*Barbecue Party :
Beef, Chicken, and Duck Skewers
(1 piece of each per person)*



Additional options available upon request :

Foie Gras Carving Station, with French toast and assorted chutneys

*Pasta Party Station - Gnocchi or Penne,
Tomato-Basil sauce, Porcini cream, Pesto, or Truffle cream*

*Mini Burgers Station, with Duck Foie Gras or Niçoise Burger
(1 piece per person)*

*Marinated Salmon Carving Station, with assorted blinis and chive cream
(2 pieces per person)*

Our Sweet Culinary Workshops

A unique service to delight your guests with a gourmet snack before your cocktail or at the end of the evening !



Chocolate Fountain

Assortment of Candies

Fresh cut Fruits

Cakes and Waffles

Price per person: On request



Seasonal Fruit Bar Workshop

Freshly cut in front of your Guests

Price per person: On request

Waffles Party Workshop

Whipped cream

Chocolate sauce

Caramel sauce

Red berries

Price per person: On request



Crêpes Party Workshop

Strawberry coulis

Chocolate sauce

Caramel sauce

Price per person: On request

Our Beverage Packages

Soft Drinks Package*

**(For the late-night bar, if you are providing your own alcohol)*

€5.00 per person

Still and Sparkling Mineral Water, Coca-Cola, Coca-Cola Zero, Apple Juice, and Orange Juice
+ Ice Buckets and Ice

"Côtes de Provence" A.O.P Wine Package Selection by Our Wine Merchant

€7.00 per person

Red, Rosé, and White
1 bottle for every 3 Guests



"Collines Niçoises" Wine Package

€10.00 per person

Red, Rosé, and White
1 bottle for every 3 Guests



Premium Wine Package Selection by Our Wine Merchant

€14.00 per person

Red Bordeaux, Rosé Bandol, and White Burgundy
1 bottle for every 3 Guests

Champagne Package Selection by Our Wine Merchant

€14.00 per person

1 bottle for every 4 Guests
Champagne Flutes Included



"Late Night" Open Bar Package

€20.00 / hour / per person (based on 50 Guests)

All soft drinks

+ Spirits : Rum, Vodka, Whisky, Gin

+ Freshly made cocktails : Mojito, Daiquiri, London Mule, Moscow Mule, Cuba Libre, Gin Tonic

+ Ice cubes + Candy + fresh fruits for cocktails + Bartender service included

Our Pricing Conditions

Contact us for your free quote

Our "Désir" Menu (Page 4)

€118.00 per person based on 70 guests

For fewer than 70 guests, an additional charge will be applied to the base price per person, upon quotation.

Included in Your Menu

Full Tableware Service*: Plates, Cutlery, Glassware, White Fabric Napkins

**Tables, chairs, and tablecloths available at extra cost, upon quotation*

Dining room and kitchen service by our team of Head Waiters, Waitstaff, and Chefs
1 Waitstaff for every 30 guests (subject to adjustment depending on site complexity)

12-hour on-site package: Includes setup and breakdown -

Additional hours available upon quotation



Our "Passion" Menu (Page 5)

€136.00 per person based on 70 guests

For fewer than 70 guests, an additional charge will be applied to the base price per person, upon quotation.

Included in Your Menu

Full Tableware Service*: Plates, Cutlery, Glassware, White Fabric Napkins

**Tables, chairs, and tablecloths available at extra cost, upon quotation*

Dining room and kitchen service by our team of Head Waiters, Waitstaff, and Chefs
1 Waitstaff for every 30 guests (subject to adjustment depending on site complexity)

12-hour on-site package: Includes setup and breakdown -

Additional hours available upon quotation



Staff Meal

Starter, Main Course, Dessert, Soft Drinks, Basic Tableware : €45.00 per staff member

Children's Meal

Starter, Main Course, Dessert, Soft Drinks, Basic Tableware : €30.00 per child under 12 years old

TRAVEL FEES QUOTED ACCORDING TO THE EVENT LOCATION.

Some Testimonials from Our Clients

La Passion des Mets flawlessly catered our wedding!

Everything was perfect. From the aperitif to the dessert, all our guests thoroughly enjoyed the food. The service was also of top quality. Sophie and Nicolas are outstanding professionals, with the added bonus of incredible kindness and care for their clients. I recommend them 1000%!

France et Mathieu, July 2024

More than satisfied to have chosen La Passion des Mets for our wedding. Sophie and Nicolas took great care to make everything perfect. They showed availability, responsiveness, and initiative throughout the planning process and were absolutely flawless on the big day to make it unforgettable. Their team is not only highly professional but also incredibly kind. All our guests praised the cocktail, the dinner, and the service throughout the evening. It was a perfect experience, and I wholeheartedly recommend La Passion des Mets. A huge thank you.

Anaïs et Vincent, July 2024

It's a 10 out of 5! We hired Sophie and Nicolas for our wedding in May 2024, and everything was just perfect! From advice during the preparation, the professionalism of the entire team, exceptional human qualities, to absolutely delicious dishes! A huge thank you for making this moment unforgettable — we couldn't have dreamed of a better caterer.

Julie Roynette, May 2024

Sophie and Nicolas are lovely, caring, thoughtful — and so many other positive things that listing them all would be tedious! It was a first for them: surprising the bride and groom with the meal, in collaboration with our amazing wedding planner! One meeting, an instant connection, a slightly crazy idea — and off we went with them, eyes closed, without even tasting their food. So we discovered the delicious dishes they had prepared at the same time as our guests. The unanimous verdict: it was excellent! They're so kind and always smiling. And believe me — we've got some picky eaters in the family! A huge thank you to Sophie, Nicolas, their chef, and their server — they're all amazing!

I really hope we get the chance to see you again!

Fiona Fontas, April 2024

We hired them for our wedding — everything was perfect! No surprises, smooth communication and organization, attentive and professional staff! Everything was just as beautiful and delicious as during the tasting! If you enjoy their cuisine, don't hesitate! Sophie and Nicolas, thank you so much!

Erwan Matteucci, October 2023

We chose La Passion des Mets for our wedding dinner — everything was perfect! The dishes were delicious, the portions generous, and the service flawless. The entire team on-site was welcoming and adapted to the timing of our entertainment. Sophie and Nicolas supported us perfectly throughout the planning process. We were able to taste several recipes during the trial meal and select our dishes. I'm absolutely delighted with the service — and so were our guests, we only received positive feedback about the meal.

Bulles de vie, July 2023

La Passion des Mets took care of our wedding. Everything was perfect. Quality was present at every level: from the preliminary meetings and tastings to the culinary preparations and service. The owners and staff were very kind and attentive. I highly recommend them, especially for those who want local cuisine.

Thanks to La Passion des Mets for making our wedding unforgettable!

Héloïse Colmont, May 2023

Nous Contacter

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Nicolas : 06.24.86.14.06

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