

CATERING OFFER

Alongside Master Chef Jacques Chrétien, head chefs Kevin & Esteban have created a menu that puts a twist on traditional French cuisine and delivers subtle, exquisite flavours.

Our Head Sommelière is happy to help pair wine with your selected menu. Kindly note we also offer water, and any other beverage.

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately. Please note that the menu in this brochure is subject to seasonal changes.



CONTACT:

Faye Gastronomie Caraïbes Ltd
Vieux Fort - St Lucia - West Indies

+1(758) 720 1734 - 730 2200

Events@fayegastronomie.fr

Sales@fayegastronomie.fr



All prices are quoted in \$USD, Subject to 10%VAT & 15% service charge

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WWW.FAYEGASTRONOMIECARAIBES.COM



My French Service Ltd for Faye Gastronomie Caraïbes Ltd
Haute-Couture Event & Catering Services
Vieux Fort - St Lucia - West Indies
events@fayegastronomie.fr - +1 (758) 720 17 34

CHEER AT HOME

CATERING OFFER

OUR SET MENU

3 COURSES - 105.00USD* PER PERSON

4 COURSES - 145.00USD* PER PERSON *2 courses from main course section*

5 COURSES - 185.00USD* PER PERSON *2 courses from main course section
+ Cheese selection*

Our Menus always includes Canapés to Start & Petits Fours to end, are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately.

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Price exclusive of any additional food and/or beverage & Catering services.
All courses are single plated served.

APPETIZER

- Confit Truffled Duck Foie Gras, Toasted Brioche, Chutney
- Shredded Brown Crab, Seasonal Fresh Mango, Hass Avocado, Soca/Mango Dressing
- Scampi Ravioli, Green Cabbage Confit, Truffle Julienne, Foie Gras Emulsion
- Teppanyaki Octopus, Avocado, Fingerling Potatoes, Heirloom Tomatoes, Chipotle Sauce

MAIN COURSE

- Sautéed Line Caught Sea Bass Fillet, Samphire, Oyster & Fingerling Mashed Ecrasée, Clams Baby Leek Confit, Oyster & Butter Emulsion
- Pan Seared Sea Scallops, Wild Mushroom Fricassée, Yellow wine & Foie Gras Emulsion
- Roasted Wild Caught Scottish Salmon Fillet, Fondant Potatoes, Daikon, Black Curry & Lemongrass Emulsion
- Roasted New Zealand Grass Fed Rack of lamb, Crispy Potatoes Napoleon, Portobello Fricassée, Thyme & Rosemary Jus
- Sautéed Black Angus Tenderloin Rossini Styled, Foie Gras Médaille, Eryngi Mushroom, Truffled Mashed Potatoes, Périgueux Sauce

DESSERT

- Cheese Selection from Faye Gastronomie Caraïbes, Chutney, Grapes, Dried Fruits
- Rum Baba, Vanilla Whipped Cream, Fresh Lime Zest, Admiral Rodney Rum
- Granny Smith Tart Tatin, Caramelized apple tart, Sablé, Vanilla Ice Cream
- Chocolate Millefeuille, Caramelized Puff Pastry, Guanaja Dark Chocolate, Cream Praline
- Pavlova, Soft Meringue, Madagascar Vanilla Whipped Cream, Fresh Red Berries Selection

CHEEF AT HOME



CATERING OFFER

OUR SET MENU

BASIC MENU - 105.00USD* PER PERSON

STANDARD MENU - 145.00USD* PER PERSON

LUXURY MENU - 185.00USD* PER PERSON

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CATERING RATES

Does Not Include Custom Setups

DESCRIPTION	USD++
CHEF PRESTATION	350.00
WAITER SERVICE	250.00
MENU PRINTS	3.00
TRANSPORTATION FEE	100.00
LEASE TABLEWARE REGULAR Rate per 2 to 4 people basis	80.00
LEASE TABLEWARE LUXE Rate per 2 to 4 people basis	100.00

Deposit of 50% from the total amount including VAT the latest, 8 (eight) days prior event. The remaining and all added consumptions on site, must be paid before, or on the date of event.

Cancellation policy: your booking can be cancelled 8 days prior to your event with no charges. If cancellation is received after 8 days, your deposit will be non-refundable. Any amendments to the reservation, including the number of guests, will not be taken into account 72 hours prior to your event, or could result in the charge of the selected menu.

All Deposits are non refundable, but can be use as credit into our establishments.

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CHEF AT HOME

