



1DAY1EVENT

COCKTAILS & GASTRONOMIE

Finger Food Buffet:

Below, different bites, that our chefs can realize for you.

Salted pieces:

The little Sandwiches - start from 1,90€

Our club sandwiches - 2,20€

Smoked duck breast fillet with zucchini caviar club sandwich
Eggplant with fresh cheese club sandwich
Sardine rillettes and seaweed club sandwich
Smoked ham and candied pepper club sandwich
Chicken, tomato and curry club sandwich

Our littles burgers - 2,50€

Smoked salmon and fresh goat cheese burger
Foie gras and fig burger
The real « Pan Bagnat » of Nice city
The vegan « Pan Bagnat » (goat cheese and tapenade)

Our littles « navettes » - 1,90€

Ham and butter « navette »
Country terrine « navette »
Tuna « navette »

Our others sandwiches

Sardine (or tuna) rillettes with apple toast - 1,90€
Dry ham, peppers and fresh cheese toast - 1,90€
Sun vegetables focaccia - 2,20€
Cup cake of smoked salmon and cheese mousse - 2,5€
Cup cake of smoked duck breast fillet and roquefort cheese mousse - 2,5€
Smoked salmon and cucumber cream with dill opera cake - 2,5€
Fresh salmon with truffle cream opera cake - 2,80€

The Verrines - 2,5€

Our tartares

Provençal style beef tartare
Saffron scallops tartare and chuka wakamé salad
Salmon, strawberry and aloe vera tartare
Salmon with apple and poppy tartare
Tuna with caper tartare
Smoked haddock with leek mousse tartare
Saffron salmon with sun vegetables tartare
Tuna « ceviche »

Our scrambled eggs

Chorizo scrambled eggs
Truffle scents scrambled eggs
Mushrooms scrambled eggs
Provençal style scramble eggs
Lobster scrambled eggs

Our panna cotta

Parmesan cheese and provençal style candied
Peas and bacon, onions candied panna cotta
Smoked salmon panna cotta

Our salads

Pasta salad (feta, tomato et basil)
Vegetables salad like a « ratatouille »
Gizzards and walnuts salad
Pork with sweet and sour pineapple salad
Lobster with apple and potatoes salad
Prawns with mango and basil salad
Potatoes with mustard and tarragon salad

Our others verrines

Guacamole and prawns ceviche (or crab)
Salmon eggs and cucumber cream with dill
Hummus and sauteed poultry with lemon
Zucchini caviar and poultry rillettes
Eggplant caviar and foie gras mousse
Edible crab and quinoa salad
Lobster rillettes with quinoa
Carrot candied with cumin and orange duck rillettes
Season tabbouleh
Foie gras and truffle « crème brûlée »
Beetroot and roquefort cheese « crème brûlée »

Our prices are VAT include, but the service is not included



Our Stuffed - start from 2,20€

Our puff pastries - 2,20€

Chorizo puff pastry
 Blood sausage with apple puff pastry
 Roquefort cheese with walnut shard puff pastry

Our « farcis » - 3,5€

The real vegetables stuffed from Nice
 Little pepper with tuna
 Little zucchini with fresh cheese and aromatic herbs
 Libanese style little cucumber (tabbouleh, mint et parsley)

Our « médaillons » - 3,5€

Poultry with yellow wine and morels « médaillon »
 Poultry with tapenade « médaillon »
 Rabbit with prunes « médaillon »
 Rabbit with lavender « médaillon »

Our spring rolls - 3,5€

Lobster with raspberry and mint spring roll
 Foie gras with mango and mint spring roll



The Skewers - start from 1,90€

Possibility to realize them in live cooking for the 4 last proposals

Prunes and bacon with comté cheese kebab - 1,90€
 Tomato and mozzarella cheese kebab - 1,90€
 Terryaki chicken and sesame kebab - 2,5€
 Coconut marinated gambas kebab - 2,5€
 Ricard marinated gambas kebab - 2,5€
 Scallops with chorizo kebab - 2,5€



The innovative mouthfuls - start from 2,20€

Our finds - 3,50€

Coliflower cream with truffle
 Parsley style cucumber
 Blood sausage, bacon, zucchini and fresh cheese crumble
 Poultry crumble, parmesan cheese like provençale style
 Sardine fillet like provençale style
 Cereal gluttony
 Saffron scallops and chuka wakame salad
 Tomato and mozzarella « di bufala », basil vinaigrette
 Lobster and raspberry and celery remoulade
 Foie gras like a cappuccino and eggplant caviar

Our carpaccios - 3,50€

Beef carpaccio like sushi with penny bun
 Salmon carpaccio marinated with puppy

Our polentas - 3,50€

Penny bun polenta
 Tapenade polenta

Our tortillas - 3,50€

Spanish tortilla with chorizo
 Spanish tortilla with truffle scents

Our gaspachos - 2,20€

Cucumber and mint gaspacho
 Melon and port wine gaspacho
 Tomato gaspacho

Salted pieces glutenfree - 3€

Smoked salmon panna cotta
 Parmesan cheese and provençale style candied
 Fresh goat cheese, tapenade and peppers candied verrine
 Hummus and sauteed poultry with lemon
 Saffron scallops tartare and chuka wakamé salad
 Foie Gras with zucchini caviar verrine
 Salmon rillettes with eggplant caviar

Live cooking - 7€

1 chef present to animate your event

Blaze gambas with Ricard
 Gambas marinated with coconut
 Peking duck with caramel
 Snacked scallops with fennel
 Scallops with chorizo
 Stir fry Foie Gras et gingerbread
 Mushroom risotto
 Poultry wok, with vegetables, teriyaki sauce and sesame

Sweet pieces:



The Verrines - 2,50€

Our mousses

Chocolate mousse
White chocolate mousse, coconut and exotic coulis
Chocolate and raspberry mousse
Peach and chocolate
Pear and chocolate mousse
Passion fruit and chocolate mousse

Our panna cotta

Red fruits panna cotta
Chocolate panna cotta
Toffee panna cotta
Exotic fruits panna cotta

Our « crèmes brûlées »

Orange blossom « crème brûlée »
Lavender « crème brûlée »
Mint « crème brûlée »
Coffee « crème brûlée »

Our « tiramisus »

Coffee and speculoos « tiramisu »
Red fruits and gingerbread « tiramisu »

Our classics

Lemon cream and speculoos
Fruits salad
Strawberries with pepper gaspacho



The desserts - 2,50€

Our « financiers »

Walnut « financier »
Raspberry « financier »

Our crispy puff pastries

Orange and nuts crispy puff pastry
Toffee and walnut crispy puff pastry

Our « Amandines »

Pear « amandine »
Raspberry « amandine »
Blackberry « amandine »

Our savoury cakes

Chocolate and banana savoury cake
Vanilla and pineapple savoury cake
Blueberry savoury cake
The Cup cake
Chocolate and toffee brownie

Our classics

The « Cannelé » from bordelais
The little « tropézienne »
Chocolate truffle, limoncello coated with
spéculoos
Pancake with « Grand Marnier » caramel



This logo indicates that all our bites are "homemade"

The entire team of 1Day1Event remains at your disposal for any special request or questions

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