LUNCH IN THE SKY

BON APPÉTIT!

ENJOY YOUR MEAL!

ПРИЯТНОГО АППЕТИТА!

بالهناء والشفاء

请慢用！

¡ BUÉN PROVECHO !

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DO YOU KNOW THAT LYON IS THE FRENCH CAPITAL OF GASTRONOMY ?

Come and discover our regional specialties!

Our world famous Lyon's chefs concoct exquisite, original dishes to delight your taste buds using the very best local produce.

Our exceptional catering aims to provide you with a unique gourmet meal experience.

Our services are a byword for excellence.

The EVENTYS team is there to serve you 24 hours a day, 7 days a week.

We are based at the 6 main airports in the Rhône Alps region..

- Lyon Bron LFLY
- Lyon Saint Exupéry LFLL
- St Etienne de Bouthéon LFMH
- Grenoble Saint Géoirs LFLS
- Chambéry le Bourget du Lac LFLB
- Clermont Ferrand LFLC

If your Flight is diverted to a different airport (due to bad weather for instance) we will deliver there with no extra charge.

Enjoy your meal and bon voyage!

HOT/COLD MEAL TRAYS*

Appetizer (canape, verrine etc.)

Starter

Hot or cold main course

Bread roll

Cheese

Dessert

*Ask for our full array of meal and breakfast trays ranging from €18 to €67.

VIP BREAKFAST

CONTINENTAL BREAKFAST

Small breakfast pastries
Bread Roll
Butter portion
Mini preserve and honey
Fresh fruits salad
Cheese and ham
Freshly squeezed orange juice

HOT ENGLISH BREAKFAST

Croissant
Butter portion
Mini preserve and honey
Bread Roll
Scramble eggs with ham and cheese
Fresh fruits salad
Fromage frais topped with red fruits coulis
Freshly squeezed orange juice

LIGHT BREAKFAST

Chef's Bircher muesli with Berries
Fresh sliced fruits
Toast with jam
Freshly squeezed orange juice

LIGHT BREAKFAST

MEALS ON THE GO

VIP CANAPES

Foie gras, salmon and lemon, cold cuts, prawn, tuna mayonnaise, Cherry tomato buffala, eggs quail with cherry tomatoes and asparagus, smoked duck.

MINI VIP SANDWICHES

Foie gras, salmon, cold cuts, pan-bagnat, crayfish with lemon, smoked duck, cherry tomatoes and buffalo.

BRUSCHETTA

Tomatoes and buffalo basil, dry tomatoes with ham and cheese, tapenade with ham and basile, radish, avocado with Philadelphia cream and rocket, truffle ham with olive oil .

WE CAN ALSO SUGGEST:

Triangular sandwiches , mini triangular sandwiches
Gourmet or deli sandwiches
Baguettes sandwiches

BRUSCHETTAS

HOT SNACKS

quiches, pizzas, tasty petit fours, open sandwiches, etc

COLD MEAT PLATTER

Beef, veal, pork, turkey, Chicken with gherkins, dry tomatoes and artichokes

COLD FISH PLATTER

Salmon, prawns, sea bass, scallops, rock lobster medaillon, sea bream, lobster and some assorted smoked fish etc

(fish according to the catch of the day)

CHEESE PLATTER

Truffles Saint-Marcellin, Picodon goat's cheese, Bleu des Causses, Gruyere, Brie, Savoy hard cheese etc

Sliced or whole cheeses (please specify).

STARTERS*

Foie Gras with fig chutney and melba toast

Lyon cold cuts: rosette sausage, raw ham, pork pie, cooked ham, butter, gherkins.

Prawn and avocado cocktail

Vegetable sticks with dips

Salmon avocado

*All our starters are attractively presented on a plate.

FOIE GRAS

CAPRESE SALAD

SALAD*

CAESAR SALAD:	grilled chicken or prawns
NIÇOISE SALAD:	tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives and anchovies
LENTIL SALAD:	cervelat or smoked salmon
GREEK SALAD:	Green salad, cucumber, onion, feta cheese, tomato
GOURMET SALAD:	foie gras, smoked duck breast, green salad
CAPRESE SALAD:	tomatoes, mozzarella balls, olives and basil
PRAWN SALAD:	Rocket, parmesan cheese, prawns and pine nuts
MIXED SALAD:	Radishes, cherry tomatoes, olives, marinated artichokes, avocados, red onions, lettuce (vegetables according to season arrival produces)

*Salad dressing on the side.

CHEF'S SPECIALS

Beef carpaccio with olive oil and parmesan cheese

Scallops carpaccio with lemon and balsamic vinegar

Salmon carpaccio with lemon and capers

Salmon tartare

Beef tartare

Scallops tartare with balsamic vinegar on a bed of salad leaves

Smoked salmon platter with blinis, fresh cream and lemon

Shellfish platter: oyster, crab, whelk, spider crab, prawn etc. *

*served on a polystyrene tray covered with ice.

SHELFISH PLATTER

© Fred Durantet

POULTRY WITH MOREL SAUCE

MEAT*

Roast rack of lamb with thyme gravy

Lamb Hazelnut with reduced juice and fine herbs

Chateaubriand beef filet in Rossini style

Beef Stroganoff

Waygus Rib Steack with full-bodied juice

Breast of duck with green pepper sauce

Large Duck with figs Kebab

Veal cuttlet grilled with a porcini sauce.

Poultry with morel sauce

Roasted Coquerel

Large chicken Mojito Kebab

*Sauces on the side.

FISH

Grilled salmon with herby lemon sauce

Grilled sea bass with champagne sauce

Dorado served in a lemon and butter sauce

Scallop with normand Sauce

Grilled half rock lobster tail with crayfish sauce

Grilled Dorado with porcini sauce.

GARNISH

RICE:	Plain, basmati, wild, saffron, fried
POTATOES:	Mashed, steamed, roasted, Dauphinois gratin, French fries, Duchess Potatoes
VEGETABLES:	Ratatouille, grilled or steamed
RISOTTO:	with Asparagus, Truffle, Morel or vegetables

CREAMY POLENTA WITH MUSHROOM

GRILLED HALF ROCK LOBSTER TAIL
WITH CRAYFISH SAUCE

SOUPS*

Minestrone.
Cream of asparagus
Pumpkin
Lentil
Bio Vegetables
Winter vegetables soup with truffle *(December to march)*

*48 hours' notice required. Minimum 4 serving.

Restaurant 33 Cité
Lyon - France
Home-Made Cooking
Fresh and Seasonal Products
33
cité
RESTAURANT

EGG MIMOSA

CHILD MENU

STARTERS

Eggs mimosa on a bed of salad leaves

Pasta salad with vegetables and ham

Small plate of cold cuts

Potatoes salad with eggs and tuna

MAIN COURSES

Chicken goujons, tenders or nuggets

Meat balls with tomato sauce

Cordon bleu: breaded chicken breast stuffed with ham and cheese

Fish Tenders

Gnocchi gratin with basil and tomato sauce

Macaroni and cheese

SIDE DISHES

French fries, mashed potatoes, vegetable puree, rice, vegetables...

DESSERTS

New-York cheesecake with berries

Crepe stuffed with Nutella or jam or fresh fruits

Cookie or brownies

Chocolate mousse

Chocolate or vanilla éclair

HEALTHY DRINKS (33cl)

Banana & mango smoothie

Strawberry and banana smoothie

Fresh juices

SPRING ROLLS

VEGAN MENU*

STARTERS

Plate of crudities with vegan sauce

Quinoa salad with cucumbers, tomatoes, olives, and 3 peppers

Sliced tomatoes and avocados and pesto sauce

Artichoke heart salad with avocados

Raspberries and beets Soup

Spring rolls served with satay sauce

DESSERTS

Panacotta passion or mango with coco-nut milk

Cheesecakes

*48hours notice required.

MAIN COURSES

Risotto with asparagus

Penne with truffle oil

Spaghetti with wild mushrooms

Noodles rice with wok vegetables

Veggie Burger served with Side dishes of the day: Quinoa salad or Lentils with season crudities

Buddha Bowl: seasonal vegetables

PIKE DUMPLING WITH MOREL

REGIONAL SPECIALITIES*

Pike dumpling with morel mushrooms and crayfish sauce

Frogs' legs

Hot sausage with truffle, boiled potatoes and butter (minimum 4 servings)

Calf's head

Brioche-style sausage with Green Salad

Pudding Sausage with apple caramelized

*48 hours' notice required.
Minimum 4 servings

building

COMING TOGETHER IS A BEGINNING
KEEPING TOGETHER IS PROGRESS
WORKING TOGETHER IS SUCCESS

1117, Route Nationale - 74120 MEGEVE - T. (+33) 450 211 299 - F. (+33) 450 587 095
www.build-ing.fr

COQ AU VIN

TRADITIONAL FAMILY DISHES*

Beef Bourguignon

Lamb stew

Coq au vin

Snails with garlic and parsley sauce.

*48 hours' notice required. Minimum 4 servings.

EXOTIC DISHES

Lebanese mezze

Dips: tzatziki, guacamole, green and black olive tapenade, hummus, Kitipi sauce

Chinese spring rolls

Vietnamese spring rolls (individual and bite-size): prawn, chicken, crab etc.

Home-made samosas

© Fred Durantet

ITALIAN DISHES

PIZZAS

RAVIOLI: Truffle, ricotta/basil or speck/fontina cheese

VEAL MILANESE

LASAGNA BOLOGNESE

SPAGHETTI: pasta bolognaise, arabiatta or carbonara

CANNELLONI with green olive and mushroom sauce.

ANTIPASTI: bresaola, parma ham, coppola, grilled vegetables, marinated olives, calamari, eggplant caviar and sun-dried tomatoes...

ITALIAN SALAD: mozzarella balls, melon balls, tomatoes *(spring/summer)*

JAPANESES DISHES

SUSHIS

Sashimis, Maki, California Rolls...
Tuna, salmon, prawns, sea bream, salmon roe etc...

OTHER DISHES

Miso soup
Spicy wakame
Edamame beans
Cabbage salad
Breaded prawns
Breaded chicken

GYOSA

MOSHI ICE CREAM

All our platters come with wasabi sauce, soy sauce and ginger.

PETROSSIAN

FONDÉ À PARIS EN 1920

PARIS – LYON – NICE - NEW YORK - LOS ANGELES - LAS VEGAS - BRUXELLES

www.petrossian.fr - www.petrossian.com

PASTRIES

SMALL PASTRIES OR BITESIZE

TRADITIONAL: Lémon tart mille-feuille, tiramisu, crème brûlée, chocolate cake, strawberry tart, raspberry tart, praline pie , Rum baba, panna cotta

EXOTIC MACARON: Light cream flavored with Lychee and Soho, fresh raspberries, lychees, between two shells of macaroon

SAINT DOMINGUE : Exotic fruit mousse, mango and pineapple, coconut biscuit

LE TENDANCE: Creamy mousse with tea and vanilla from Madagascar, blackcurrant coulis, biscuit dacauoise

ST HO!: Choux paste, shortcrust pastry, creamy caramel salted butter, custard pastry caramel, whipped cream with vanilla from Madagascar

LOUVRE: 73% Vietnam dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise biscuit

SINJITA: Madagascar vanilla cream, raspberry ruby, soft almond biscuit, fresh raspberries

GLOSS: Lemon soufflé on top of a shortbread biscuit, vanilla truffle, Morello cherries, raspberry coulis.

TOP COAT: Light apricot mousse, pistachio supreme and apricot jelly on top of a madeleine biscuit

MONT D'OR: Nutty dacquoise biscuit, praline puff pastry, thin milk chocolate leaves, milk chocolate ganache and mousse

(Birthday cakes available on request.)

GLUTEN FREE CAKES

CAROUSSEL: Dark chocolate mousse with caramel, chocolate biscuit, salted caramel

LE S DE SÈVE: Soft macaroon with almonds, chocolate mousse.

LE TENDANCE

LE ST HO!

LE CARROUSEL

LE SAINT DOMINGUE

FRUIT BASKET

FRUITS

Fresh sliced fruits platter

Mango or sliced pineapple platter *(according to availability)*

Fruits basket: Red fruits, Tropical fruits or seasonal fruits

Milk or Dark chocolate dipped strawberries *(from November to March)*

Fruits on a stick *(5 to 15 cm)*

Fresh-fruits salad

SÈVE
MAÎTRE
CHOCOLATIER

DELICATESSEN SPECIALITIES

SWEET

Home-made cookies.

Tea/Coffee/Herbal Tea

Jellied fruits

Box of chocolates

Macaroons

Haagen-Dazs ice-cream *(15 cl)*

Plain or fruit yoghurts

Pop Corn Sweet *(MICROWAVE)*

SALTED

Breadsticks

Crackers

Mozzarella di buffala

Petrossian caviar: Royal Beluga, Oscietra etc.

Caviar garnish: onions, capers, parsley, white and yolk eggs, blinis

Garnish pack: mint, basil, parsley, chives, rosemary, dill, coriander etc.

Pop Corn *(MICROWAVE)*

IN-FLIGHT SERVICES

Foreign and French newspapers and magazines

Printing services

Cabin accessories for the crew: box of tissues, kitchen roll, powdered latex chef's gloves, wet wipes, aluminium foil, freezer bags, table mats, toilet paper, Clingfilm etc.

Keep-cold bag

Aluminium container

Thermos flask

Linen

Oshiboris

Dry cleaning and laundry *(folded or on coat hangers)*

Washing up

Nespresso capsules

Flowers arrangements

Menu printing

Children's toys

Ice cubes or crushed ice

Purchase of video games or DVDs & Blu-rays

Children's comics

Pet food.

"Just ask us for whatever you want"

TERMS AND CONDITIONS OF SALE

Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu.
Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.
All orders must obligatorily be confirmed in writing (fax, e mail, sms) by EVENTYS.
EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.
Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts…. However EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

Prices:

Please contact us directly for a quote.
Prices do not include VAT (Value Added Tax).
All prices are without any taxes, all the prices are subject to an airport fee, which are not included in the prices.
Delivery charge: Depend the airport.

Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject

Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card. We accept bank transfer provided before the departure time.

Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to suspend, without further notice, all the current orders os any client in debt to the company.

Cancellation:

In case of total or partial cancellation of the order for whatever reason, a cancellation charge will be applied:
Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.
Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.
The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

Delivery delays – Claims:

EVENTYS will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc. Any claims or complaint relating to an invoice must be made in writing within eight days of the invoice date.

Force majeure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

Arbitration:

In the case of any objection, the "Commercial Court of Lyon" will be used for arbitration.

Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance
All food is prepared and stored in accordance with HACCP (French Hygiene and sanitation and regulations).

SPECIAL THANKS

Dear Team ,

I would like to thank the entire Team for the excellent job everyone is doing !

- Ahika Restaurant Japan
- Bahadourian: world Items
- Bakery Les Delices de Charlie
- Bakery Lambert
- Bouillet Pastry chocolate chef
- Ciao-Ciao Italian
- Engimono Restaurant Chinese
- Fleurs et sens Flowers
- Giraudet Soup
- Kyriad Lyon-Est Hotel
- L'Assiette Restaurant
- Le 33 cité Restaurant
- Maison Cellerier
- Maison Vessière
- My little factory (vegan)
- Maison Petrossian
- Malleval Delicatessen Shop
- NF Pressing
- Nikko japan
- Nicolas Wine shop
- Ô Divin Plaisir Italian
- Rolle Salmon Foie gras Shop
- Seve Pastry chocolate chef
- Shalimar Restaurant Indian

To order, please contact

eventys
CATERING

Tel : +33 (0) 426 03 05 50
E-mail : contact@eventys.fr

facebook.com/eventys-catering

www.eventys.fr

Permanent telephone number : 24/24h – 7/7

Catering order must be sent 24h before dispatch

We are present on following airports:

LYON SAINT EXUPERY - LYON BRON
GRENOBLE - CHAMBERY - SAINT ETIENNE
CLERMONT FERRAND