



### **CATERING - STANDING COCKTAIL**

La Potinière Restaurant & Traiteur

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Specialised in the organisation of food and beverage service for catering events, cocktail parties, weddings and other functions. You make your choice amongst the different options, then come back to us and together we create a personalised offer according to your needs and budget.

#### **20 snacks per personne**

#### **25 snacks per personne**

#### **30 snacks per personne**

- Depending on your choices, we will rent the needed plates and glasses for you. Breakage, if any, will be claimed thereafter.
- Soft drinks provided by either by the client or by us and claimed upon consumption. ( Beer inclusive)
- Transport: Depends on the type of event, the chosen options, the number of guests and the venue

A list of our different stations - mainly presented in live cooking, which will add some peps and diversity to your cocktail...

#### **Cold buffet**

A selection of cold cuts, cheeses, smoked chicken served with crunchy veggie sticks, butter, mayonnaise, mustard, grapes, mixed pickles and a variety of bread.

#### **Optional - suggested for lunches**

- Duck foie gras / ginger bread / rock salt
- Tomato & mozzarella, pesto sauce
- Olive cake
- Chicken liver paté
- Beef carpaccio and parmesan
- Mushroom quiche
- Feta & caramelised onions quiche
- Bacon and cheese quiche
- Brie and sun-dried tomato quiche
- Smoked marlin in a puff pastry
- Blue cheese in a puff pastry

#### **Live cooking of Mauritian delicacies**

An assortment of chili cake, samosas, eggplant or chayote fritters, taro or cassava fritters cooked live by our chef.

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**RUE CHARLES LEES, CUREPIPE**



### **Sushis**

A variety of sushis, makis & sashimis  
- Japanese style served with pickled ginger, wasabi in small plates with chopsticks

### **Smokies**

Smoked marlin  
Smoked Salmon  
Prawns or duck  
Accompanied with crispy croutons  
Rye bread  
Lemon  
Butter

### **Seafood station**

Prawn pyramid  
St. Jacques scallops & Hollandaise sauce  
OR Lobster & vinaigrette  
Babonne carpaccio  
Calamari OR Octopus salad  
Smoked salmon  
Smoked Marlin mousse  
Oysters on ice ( depending on the season)  
Mussels

### **Carpaccio station ( 3 choices)**

Vegetables    Scallops  
Duck            Fish served  
Beef            with crispy bread  
Venison

### **Steamed homemade duck foie gras ( 25 pax minimum)**

Served with ginger bread, croutons, fruits jam or balsamic vinegar, caramelised fruits

### **Tacos ( 2 choices)**

Grilled chicken, lamb confit, pulled pork, Mexican style prawns, veg, served with guacamole, sour cream, lettuce and jalapenos

### **Peking duck buffet**

Mini sesame pancakes stuffed with Peking duck, prune sauce and vegetables

### **Mini pancakes**

Pancakes served with a choice of savoury fillings. ( Spinach & cheese, chicken & mushroom, seafood)  
Pancakes served with a choice of sweet fillings. ( coconut, pawpaw & pineapple jam, Chocolate sauce)



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### **Ti purri**

Indian style pancakes cooked live served with various vegetarian curries and chutneys.

### **Old Style raclette**

Old style raclette grill, quarter or half cheese served with baby potatoes, crunchy veggie stick and cold meat.

### **Fondue**

A live cooking station - one choice amongst the following:

Beef - Fish - Prawns - Calamari - Fish and Bacon - Venison - chicken fried in hot oil under the supervision of our chef and served with various sauces.

### **Trio fondue**

A live cooking station including a selection of 3 different ingredients to choose amongst beef, venison, chicken, prawns, fish & bacon, calamari fried in hot oil under the supervision of our chef and served with various sauces.

### **Skewers (3 p.p)**

An assortment of mini skewers in live cooking. Beef, Lamb, Venison, Mixed vegetables, Chicken, Seafood, Fish, Pork served with a variety of sauces.

### **A La Plancha**

Peri peri prawns  
Beef filet  
Chicken  
Seared tuna  
Marinated vegetables  
served with a variety of sauces

### **Wok live station/ Weber**

Cooked live by our chef and served in small plates.

Prawns & Vegetables  
Thai style lamb or beef  
Tournedos ( Beef & Bacon)  
Chicken with brocolis & Cashew nuts  
Honey infused pork sausages  
Lamb Cutlets  
Mussels in white wine  
Giant Prawns in garlic sauce  
Grilled Lobster in garlic sauce

### **Grilled Ribs - Weber**

Grilled live by our chef and served in small plates.

Standing rib eye with caramelised onion jam.

Spare ribs with special bbq marinade. Rack of lamb

### **Buffet Magret de canard**

Marinated in a Peking sauce, cooked live, sliced and served in small plates.



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### **Seared duck foie gras**

Cooked live by our chef served with fruits jam or seared fruits

### **Flambéed seafood**

St Jacques scallops  
Gambas

### **Salad Bar**

Palmheart salad

### **Tempura**

Mixed vegetables, prawns, chicken, served with a variety of sauces.

### **Raviolis or tortelinnis**

Prepared by our chef in front of your guests. Fresh raviolis or tortellini stuffed with ricotta and served with the sauce of your choice. ( Spinach, smoked marlin, diced bacon & mushroom)

### **Le Risotto**

Mushrooms or asparagus, sundried tomato, butternut

### **Mini gratin**

Served in small ramekins  
Palmheart & prawn soufflé, crab au gratin, asparagus and cured ham, spinach & mushrooms, three cheese soufflé

### **Late stations**

#### **Trio of cappuccino**

Gambas | Mushrooms | Fois gras and prune

#### **Soups**

Served in bowls or cups

Veg. Rasson

Crab Soup

Creole Bouillabaisse

Please contact us for the other options

#### **Pizza au Webber ( 2 variétés à définir)**

Cooked live in our Webber specially designed for pizzas.

You may choose 2 varieties from our selection.

**Hawaiin** - Ham, Pineapple, Green pepper, Cheese and Tomatoes

**Farm Style** - Chicken, Mushroom, Green pepper, Cheese and Tomatoes

**Vegetarian** - Grilled fresh vegetables, cheese and tomatoes

**Sea Style** - Prawns, Green pepper, corn kernel, Cheese and Tomatoes



### **Toasted quesadillas**

Smoked marlin  
Duck confit and duck gizzard  
Pork  
Apple/pear  
Goat cheese & butternut  
Artichoke  
Parmigiana  
Sundried tomatoes

### **Paninis sweet / savoury**

#### **Steamed**

A selection of Chinese dumplings

#### **Mini hamburgers**

Live cooking of beef or chicken burgers, served in a bun with an assortment of sauces. Addition of chips

### **Sweet corner**

#### **Confectionery**

An assortment of mini cakes

#### **Verrines**

An assortment of sweet verrines

#### **Waffles**

Waffles lollies served with chocolate, maple syrup, honey, icing sugar

#### **Confectionery and verrine station**

Mini cakes and verrines

#### **Chocolate fountain and fresh fruit skewers**

A selection of fresh fruit skewers and other goodies to dip in the chocolate cascade.

#### **Coffee bar on demand**

#### **Buffet Candy Bar**