

ABOUT US

We are a full-service catering company which provides professional catering, event planning and design services.

Our cuisine selections of American, French, Italian, Caribbean, and Latin delights will tempt you and your guests beyond compare. From exotic passed appetizers, full buffet settings to elegant sit-down dinners, we can provide catering services to meet your budget

Our flexible staff can meet your catering needs in New York and the following areas: New Jersey, Connecticut, Massachusetts, Washington BC, and Maryland.

CONTACT

NADEGE FLEURIMOND
PRINCIPAL

T: 646-489-4120

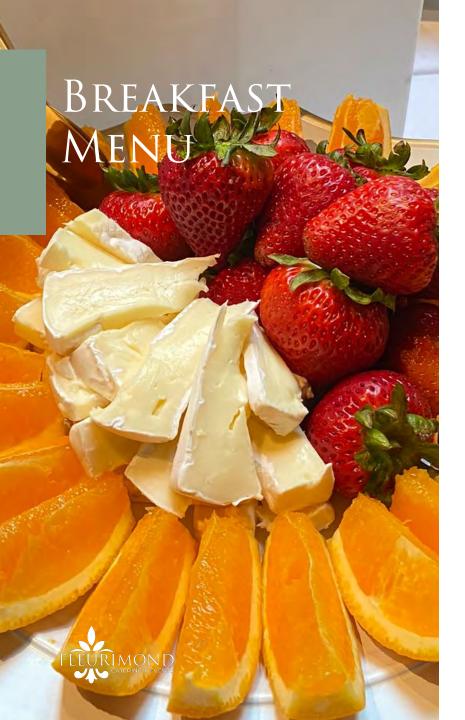
FLEURIMONDEVENTS@GMAIL.COM





WE OFFER A VARIETY OF MENUS FOR ALL OCCASIONS

Throwing a party can get very hectic, which is why sometimes one may opt to keep it simple. With our colorful array of menus, you will see that simple doesn't have to be boring. Our menu items are fun, creative and delicious. They allow for easy flow of your event. We are flexible and will tailor the perfect menu to fit your needs. PLEASE CHECK OUT OUR SAMPLE MENU BELOW NOTE: Menus may be customized for your specific event.



CONTINENTAL BREAKFAST

Assortment of Bagels, Muffins and Scones Served with Preserves, Cream Cheese and Butter

Fresh Fruit Platter

Orange Juice

Coffee and Tea Service

FULL HOT BREAKFAST

Scrambled Eggs, Bacon, French Toast and Home Fries

Assorted Bagels, Croissants and Spreads

Orange Juice

Coffee and Tea Service



SANDWICH PLATTERS

Make your own or pre-made assorted sandwiches and wraps.

Basket of Assorted Breads (Club Rolls, and Sliced Bread)

Platter of All-Natural Ham and Oven Roasted Turkey and Roasted veggies

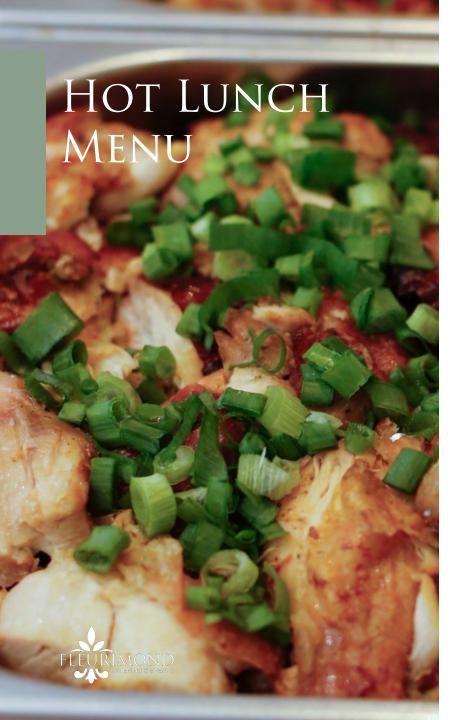
Assorted Cheese Platter: Provolone, Swiss, and Cheddar Sliced Tomatoes, Lettuce, Mayonnaise, Spicy Brown Mustard

Arugula Salad

Chips

Desserts (Brownies, Cookies)

Juices/Soda/Sparkling Water



HOT LUNCH I(5 ITEMS AND BEVERAGES)

Baked Chicken

Pepper Steak with Onions

Wild Rice with cranberries

Rigatoni with Garlic Cream Sauce

Garden Salad

Juices/soda

HOT LUNCH II (5 ITEMS AND BEVERAGES)

Orange ginger Chicken

Teriyaki Salmon

Quinoa & brown rice medley

Roasted Mixed Vegetable

Garden Salad

Juices/Soda



ANTIPASTO PLATTERS

Cheese Platter

Fruit Platter

Pita and Hummus Platter

SNACK BREAK (2 HOURS)

Granola/protein bars

Assorted Cookies

Fresh Fruits

Assorted Nuts

Juice/Water/Coffee service

COCKTAIL RECEPTION MENU

(POPULAR COCKTAIL RECEPTION ITEMS)

Popular Cocktail Reception Items

Shrimp and Avocado Salad Served with Plantain Chips in Mini Martini Glass

Mini Baby Lamb Lollipops with Garlic Mashed Potatoes

Mini Beef & turkey Sliders with Caramelized Onions

Mini Butternut Squash Soup Shots

Mini Chicken and Waffles with Sriracha Syrup

Polenta Squares with Grilled Scallops

Salmon Mousse with Potato Crisp

Fleurimond Specialty Puff Pastries Filled with Choices of Chicken, Spinach, Beef, or Guava

Baked Mini macaroni au Gratin cups

Codfish Cakes with a Mango Spicy sauce

Mini Caprese Salad Skewer With Balsamic Glaze

Scallops Wrapped in Bacon

Petite Vegetarian Quiches

Skewered Chicken Satay (Peanut Sauce or Pineapple Ranch)

Shrimp & Grits Served in Miniature Chinese Spoon

Jumbo Cajun Shrimp Cocktail

Sautéed Mushroom and Mixed Peppers Canapés

Chicken & 3 Cheese Ouesadillas

Asian Meatballs

Crab Cakes with Wasabi or Chipotle Mayo

Potatoes stuffed with Chicken Salad

Jerk Chicken or Shrimp Skewers



Pricing includes nice disposable serving ware. If client wishes to add real plates, cutlery and glassware pricing is \$10 per-person additional.

POPULAR MENU ADD-ON

(ADDITIONAL POPULAR LUNCH/DINNER ITEMS)

Teriyaki Salmon

Red Snapper Fillet with Sautéed Leeks

Caribbean Fried Rice

Scalloped Potatoes

Cognac Braised Short Ribs

Shrimp and Avocado Salad

Garlic Herbed Mashed Potatoes

Roasted Veggies

Lasagna





WINE & CHAMPAGNE ONLY

Sparkling water, Champagne & wine package

SILVER PACKAGE

2 Signature Drinks

White, Red and Sparkling Wine

House: Vodka, Gin, Rum, Tequila, Whiskey

Soft Drinks: Soda, Juice and Water

GOLD PACKAGE

2 Signature Drinks

White, Red and Sparkling

Vodka, Gin, Rum, Tequila, Whiskey (Options-Amsterdam, Absolut, Seagram's, Don Q, Havana Club, Jose Cuervo, Jim Bean, Dewars)

Soft Drinks: Soda, juice and water



PLATINUM PACKAGE

2 Signature Drinks

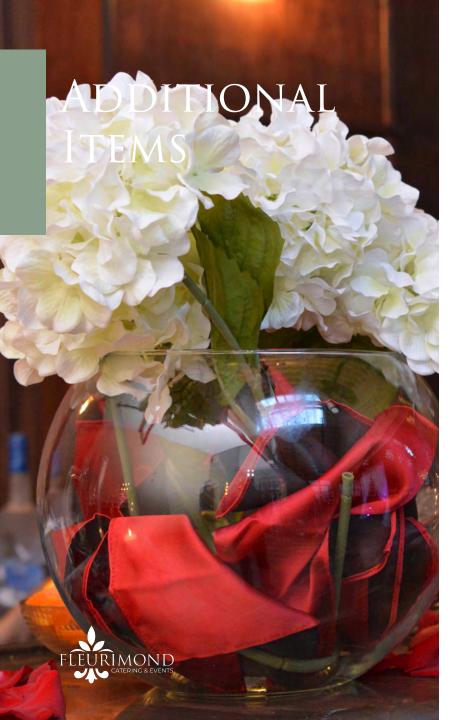
White, Red and Sparkling Wine

Top shelf: Vodka, Gin, Rum, Tequila, Whiskey (Options- Ketel One, Greg Goose, Titos, Tanqueray, Patron, Casamigos, Bacardi, Johnny Walker, Woodford Reserve, Makers Mark, Jack Daniels, Jameson)

Soft Drinks: Soda, Juice and Water

➤ BAR PACKAGES

3 hours of service. Bartender. Beverages, Napkins, Straws. Nice Disposable Drinkware. (Glassware for bar service \$5pp additional cost.)



<u>Pricing</u>

Chairs

(Folded white or Black)

Tables (round or rectangular):

Highboys

Linens

Staffing

Serving/bussing staff

Client may request additional items (furniture, decor and various services as Fleurimond Events is a full-service catering and events company).

TERMS & CONDITIONS

- A Service charge of 18% will be added to final bill. This in no way constitute a gratuity/tip.
- > 50% is required to reserve. Remaining balance is due no later than 2 weeks before the event. All deposits and payments are non-refundable.
- Once agreed, date cannot be changed unless due to force majeur / natural disasters
- ➤ If client cancels event, less than 30 days before the event date, full payment will be due. If cancelled prior to 30 days, deposit amount will be forfeited by client.
- > All payments/deposits once made are non-refundable.
- Payment may be made with debit, credit card or wire transfer.
- Check payments must be received at least 2 weeks prior to the event date.



