



# GÉNÉRAL MOUTARDE

Private event



**Fast service**  
80 people  
in 20 min

**Food**  
healthy  
and local

**Organization**  
operational  
up to 250 guests

**Two authentic**  
HY food trucks



## CHEF'S FORMULA

*Your guests will be able to choose from three courses and help themselves to as much as they like.*

**Cuttlefish in parsley sauce**  
served with seasonal wok vegetables  
and Camargue rice.

**Grilled Aveyronnaise sausages**  
with seasonal wok vegetables  
and confit potatoes.

**Pan-fried seasonal vegetables**  
grilled potatoes and roasted almonds.

*\*Our other dishes on page 6.*

from **22 €**  
HT /person

*Moving  
not included*



## WEDDING FORMULA

*Your guests will be able to choose from three courses and help themselves to as much as they like.*

**Aubrac-Limousine prime rib of beef**  
served with seasonal wok vegetables  
and confit potatoes.

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**Salmon gravlax**  
served with seasonal wok vegetables  
and Camargue rice.

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**Pan-fried seasonal vegetables**  
potatoes and roasted almonds.

*\*Our other dishes on page 6.*

from **46 €**  
HT /person

*Moving  
not included*



## BREAKFAST FORMULA

### Buffet assortments:

- Chocolate breads and pure butter croissants
- Country-style breads
- Jam / Spread / Maple syrup
- Seasonal fruit
- Tray of aveyronnais hams
- Cheese platter

### Live entertainment by our chef :

- Parsley potatoes
- Grilled Aveyron sausages
- Scrambled eggs from the chef
- Italian bacon
- Pan-fried vegetables
- Minute pancakes

**Beverages :** Tea, coffee and local fruit juices.

from **30 €**  
HT /person

*Moving  
not included*



*For more gourmet delights, you can modify your chef's formula  
with the following suggestions.*

*Customized quotation*

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Cuttlefish rouille / Cuttlefish in parsley sauce

Gardianne de taureau / Home-made kefta

Veal chops / Beef chops

Honey-marinated pork

Salmon, chicken or vegetarian bagel

Aveyron burger

Beef bourguignon

Poultry with mushrooms / Turkey tagine

Aligot sausage / merguez

*Where our food comes from:*



# WINE RECEPTION

## **Aperitif from 9€ HT/person**

Prices vary according to selection

- Homemade tapenade
- Homemade eggplant caviar
- Homemade crackers (herbes de provence, pimento)
- Melon on a stick and seasonal fruit
- Charcuterie board
- Raw vegetable platter with two homemade sauces
- Fougasse / Pissaladière
- Mini canapés, mini cheese rolls, mini tomato bites
- Homemade gazpacho / Fresh velouté

## **Soft drinks from 3€ HT/person**

Still water, sparkling water, soda, detox water.

## **Alcoholic beverages from 5€ HT/person**

Local white, red or rosé wine, house cocktail, beer



# THE OPTIONS

- Cheese from 8€ HT/person
- Desserts from 4.5€ HT/person  
Chocolate/lemon mousse, pana cota, tiramisu,...
- Donut wall from 2€ HT/person
- Popcorn machine from 3€ HT/person
- Candy bar from 2€ HT/person
- Tea and infusion bar from 2€ HT/person
- Smoothie and juice bar  
from 3€ HT/person



Riz de Camargue  
Wok de légumes  
\* Poke bowl végétarien  
ou toute gravla.  
\* Wok végétarien



# CONTACT US

Located in Montpellier, Général Moutarde is a vintage food truck traveling for private events.

Conquered by the taste of good things, combining greed and healthy eating, we also make every effort to be ecologically responsible.

We want to suit everyone, so please don't hesitate to contact us. If you have a special request not listed on this flyer, we'll do our best to meet it.

**06 51 08 66 33**

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More information  
on our website





**GÉNÉRAL  
MOUTARDE**