



GÉNÉRAL MOUTARDE

Private Events



OUR CONCEPT

- **Varied Options:** For each event, we offer a selection of three dishes, including meat, fish and vegetarian options. **Your guests can choose their preferred dish**, and those with a bigger appetite are welcome to come back for seconds.
- **Simple & Efficient Service:** All our dishes are prepared using high-quality regional products. We guarantee a fast and efficient service, with smooth organisation **for events of up to 750 guests**.
- **Several Food Trucks Available:** To meet all your needs, we can deploy several food trucks during your event.



79 € instead of ~~**89 €**~~
excl. VAT / person
Travel costs not included



COMPLETE PACKAGE

Our best-selling package of 2026

THE COMPLETE MENU, FROM APERITIF TO DESSERT



WELCOME RECEPTION

12 Pieces / Person

- Homemade dips: hummus, tzatziki and aubergine caviar
- Fresh seasonal fruit
- Charcuterie platter
- Crunchy raw vegetables with homemade dips
- Artisan pissaladières
- Mini vegetable coca pastries
- Chorizo & pepper tartlets
- Homemade Tielle

RIB OF BEEF PACKAGE

Aubrac-Limousin rib of beef

Served with seasonal wok-fried vegetables and confit baby potatoes.

Gravlax salmon

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables, Served with baby potatoes and toasted almonds.

DRINKS

Soft drinks, including infused detox water.
Self-service mojito jars.

DESSERT

Artisan ice cream
10 flavours available



CHEF'S MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Cuttlefish with parsley and garlic

Served with seasonal wok-fried vegetables and Camargue rice.

Grilled Aveyron sausages

Served with seasonal wok-fried vegetables and confit baby potatoes.

Plancha-grilled seasonal vegetables

Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **24 €**
excl. VAT / person

*Travel costs
not included*





RIB OF BEEF MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Aubrac-Limousin rib of beef

Served with seasonal wok-fried vegetables and confit baby potatoes.

Gravlax salmon

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables, Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **58 €**
excl. VAT / person

*Travel costs
not included*





BRUNCH MENU

Buffet selection:

- Pain au chocolat and all-butter croissants
- Country-style bread
- Jam / chocolate spread / maple syrup
- Seasonal fruit
- Aveyron ham platter
- Cheese platter

Live cooking by our chef:

- Baby potatoes with parsley
- Grilled Aveyron sausages
- Chef's scrambled eggs
- Sautéed vegetables
- Freshly made pancakes

Drinks: Tea, coffee and regional fruit juices.

From **32 €**
excl. VAT / person

*Travel costs
not included*





BRUNCH DELIVERY

Gourmet selection:

- Pain au chocolat and croissants
- Brioche and country-style bread
- Homemade pancakes
- Jam and Nutella
- Cheese platter
- Fresh seasonal fruit
- Bagels: salmon, chicken or vegetarian
- Charcuterie platter: ham, pâté and Aveyron sausage

Drinks:

- Fruit juices and water.

From **26 €**
excl. VAT / person

*Travel costs
not included*





OCCITAN MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Camargue bull stew

Served with seasonal wok-fried vegetables and confit baby potatoes.

Cuttlefish rouille

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables,

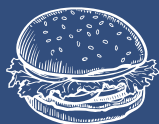
Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **32 €**
excl. VAT / person

*Travel costs
not included*





B & B MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Aveyron burger

Served with baby potatoes, garlic and parsley.

Salmon bagel

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables,

Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **31 €**
excl. VAT / person

*Travel costs
not included*





HONEY MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Honey-marinated pork

Served with seasonal wok-fried vegetables and confit baby potatoes.

Cuttlefish with parsley and garlic

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables,

Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **29 €**
excl. VAT / person

*Travel costs
not included*





GOURMET MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Chicken with mushroom cream sauce

Served with seasonal wok-fried vegetables and confit baby potatoes.

Cuttlefish with parsley and garlic

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables,

Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **32 €**
excl. VAT / person

*Travel costs
not included*





DUCK BREAST MENU

Your guests can choose from three dishes, and those with a bigger appetite are welcome to come back for seconds.

Duck breast

Served with seasonal wok-fried vegetables and confit baby potatoes.

Cuttlefish rouille

Served with seasonal wok-fried vegetables and Camargue rice.

Plancha-grilled seasonal vegetables,

Served with baby potatoes and toasted almonds.

** Options such as beer and cheese are available on page 13.*

From **38 €**
excl. VAT / person

*Travel costs
not included*





WELCOME RECEPTION



You can add specific options to your welcome reception to personalise your aperitif according to your preferences.

12 Pieces / Person

- Homemade dips: hummus, tzatziki and aubergine caviar
- Fresh seasonal fruit
- Charcuterie platter
- Crunchy raw vegetables with homemade dips
- Artisan pissaladières
- Mini vegetable coca pastries
- Chorizo & pepper tartlets
- Homemade tielle

From **16 €**
excl. VAT / person



AVAILABLE OPTIONS

12

Mini burgers from €3 excl. VAT / person

Mini salmon blinis from €3.50 excl. VAT / person

Serrano ham carving station from €6 excl. VAT / person

Half bagels from €5 excl. VAT / person

Live plancha station from €6 excl. VAT / person
(duck breast, kefta, grilled meats, pork spider steak, etc.)

Savoury ice cream from €5 excl. VAT / person

Oyster bar from €6 excl. VAT / person

Self-service cocktail jars from €6 excl. VAT / person
(Strawberry Mojito, Passion Fruit, Mint, Punch)

Beer tap from €6 excl. VAT / person



OPTIONS



Oysters
€6 excl. VAT /
person



Artisan ice cream
€6 excl. VAT /
person



Homemade pancakes
€6 excl. VAT / person



Smoothie bar
€6 excl. VAT /
person



**Childcare &
Montessori activities**



Cheese tower
€6 excl. VAT /
person



Candy bar
€6 excl. VAT /
person



Homemade desserts
€6 excl. VAT / person
Chocolate mousse /
lemon mousse, panna
cotta, tiramisu...



Donut wall
€6 excl. VAT / person



Beer tap
€6 excl. VAT /
person

FAQ

What are your service times?

Lunch (12:30 pm) or evening (7:30 pm, or 6:00 pm if there is a cocktail reception), with flexible timings to suit your needs. Our teams always arrive 2 hours before service to set up.

What do you need to set up the food truck?

A standard 220 V power outlet, a water point (15 L), and a photo/video of the location so we can confirm access.

What are the dimensions of your food trucks?

Blue HY model: 5 m x 2.30 m (H: 3 m) | Wooden model: 4.10 m x 2.20 m (H: 2.70 m).

Can the number of guests be changed after the quote has been signed?

Yes. The final number of guests must be confirmed 1 month before the event.

What have you planned for the menu and portion sizes?

A choice of 3 dishes made with fresh, local and seasonal ingredients. Portions are generous, and guests are welcome to come back to the food truck for a second serving, subject to availability.

How does the service work?

Our concept adapts to your event: table service, cocktail-style dining, or a standing format with pre-cut dishes that are easy to enjoy with just a fork. Thanks to these 3 formats, we cater for events of over 1,000 guests every year, serving everyone in under an hour.



OUR PARTNERS

Elodie Villemus®
Design
06 59 90 59 76
Florist &
decoration

Tomdzvideo®
06 60 14 63 06
Videographer

Louise &
Juliette®
06 62 23 34 34
Tableware rental

Général Moutarde is a vintage **food truck** based in Montpellier, available for **private events**.

Passionate about great food, we combine indulgence with healthy eating while also doing everything we can to operate in an eco-friendly way.

If you have a specific request that is not listed in this brochure, please feel free to contact us. We will do our best to accommodate it.

06 51 08 66 33
gnl.commercial@gmail.com

More information
on our website



OUR OTHER SERVICES :

GIFT BOXES



Treat someone to a gourmet selection of our artisan products: pâtés, foie gras, local juices and much more.

ARTISAN PRODUCTS



Discover our range of homemade products, including pâtés, foie gras and other regional specialities.

PRIVATE CHEF SERVICE



Enjoy a unique culinary experience with our chef, who prepares a tailor-made meal directly in your home.

YOUR GOOGLE REVIEWS

4,9 ★★★★★ 330 Google reviews



Pierre Dissaux ★★★★★

Général Moutarde served 160 meals at a corporate event we organised in June 2025. The team was very efficient and friendly. Three menu options were available, making it possible to satisfy all the guests.



