



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,

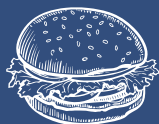
Served with baby potatoes and toasted almonds.

** 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

To help you plan your event with complete peace of mind, we have gathered the questions we are asked most often. Here you will find the essential information at a glance. If you still have any questions, our team will be happy to help.

WHAT ARE YOUR SERVICE TIMES?

Lunch service at 12:30 p.m. or evening service at 7:30 p.m., or from 6:00 p.m. if you have a welcome reception. These times can be adjusted to suit your needs. Our team always arrives 2 hours before service to set up.

WHAT DO YOU NEED TO SET UP THE FOOD TRUCK?

A standard 220 V power socket, access to a water point (15 L), and a photo or video of the location so we can check access beforehand.

WHAT ARE THE DIMENSIONS OF YOUR FOOD TRUCKS?

Blue HY model: 5 m × 2.30 m - height: 3 m Wooden model: 4.10 m × 2.20 m - height: 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 one month before the event.

WHAT DO YOU PROVIDE IN TERMS OF MENU AND QUANTITIES?

Guests can choose from 3 dishes prepared with fresh, local and seasonal ingredients. Portions are generous, and guests are welcome to return to the food truck for seconds, subject to availability.

HOW DOES THE SERVICE WORK?

Our concept can be fully adapted to your event: table service, cocktail-style dining, or standing reception format, with pre-cut dishes that are easy to enjoy with just a fork.

Thanks to our experience, every year we cater for events of more than 1,000 guests, serving everyone in under an hour using these three service formats.



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.



