



CATERING AND FOOD DELIVERIES – IOT



AlpexpO²
l'oxygène de vos événements



Vos commandes / Orders : 04 76 21 23 23
service.livraison@lafinefourchette.fr

Order

Deadlines for ordering and cancellation of orders for all drinks (excluding coffee machine): day D up to 9AM

**Deadlines for ordering and cancellation of orders for all meal :
day D - 3 up to 12PM**

Order : www.lafinefourchette.fr

By phone: 04 76 21 23 23

By fax : 04 38 49 29 57

By email : service.livraison@lafinefourchette.fr

General Sales Terms

The cost of delivered meals are sales prices excluding tax (excluding delivery and home service) and are valid up to when our next selection is published.

Our delivered meals must be kept in a cool and dry area (2 to 4° C).

La Fine Fourchette may release itself from its obligations or suspend operations if it is unable to assume them due to unforeseen circumstances (riots, manifestations, strikes, exceptional weather conditions affecting the installations of our buildings). Ensure that the delivery address is correct and precise. La Fine Fourchette will not be held liable for delays or errors in deliveries if the information provided by the customer is lacking or incorrect.

Un déjeuner privé, un apéritif VIP, un cocktail de clôture...

Nous vous accompagnons tout au long du salon pour des prestations sur mesure

A private lunch , a VIP aperitif, a cocktail reception ...

We accompany you throughout the expo to provide you with customized services

N'hésitez pas à nous contacter

Do not hesitate to contact us !

04.76.21.23.23

Service.livraison@lafinefourchette.fr



LA PAUSE CAFÉ / WELCOME COFFEE AND PASTRIES

Le pack petit déjeuner / Breakfast Pack



Pour 6 personnes – 52,50 € HT

18 mini viennoiseries, 6 brochettes de fruits frais, 1 thermos de café, 1 thermos de thé, 1 jus d'orange, 1 Vittel, tasses, sucre et touillettes

6 People pack

18 Fresh pastries (croissant, chocolate bread...), 6 Fresh fruits skewers, 1 Coffee and 1 Tea vacuum flasks, Orange juice, water, cups, sugar and spoons ...)

Les mini viennoiseries / Pastries



Assortiment de 18 pièces – 18.00 € ht

Croissant, pain au chocolat, pain aux raisins, chausson aux pommes

18 pieces assortment

Croissants, chocolate bread, raisin bread, Apple turnover

LA PAUSE CAFÉ / WELCOME COFFEE AND PASTRIES

Plateau de Pancakes /



Plateau de pancakes et sirop d'érable – 19.00 € HT

Assortiment de 16 pieces

Pancakes and Maple syrup

16 Pieces assortment

Plateau de Brioches / French Buns



Assortiment de 18 pièces – 18.00 € ht

Brioches au sucre, Brioches aux pralines, brioches nature

French Buns “brioche” – 18 pieces assortment

Sugar buns, Praline crunch buns, Brioche

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

Les Pièces cocktail Cocktail Box



Assortiment de 60 pièces – 90.00 € ht

*Sablé fruit secs & sardine marinée, Blinis wasabi & cube de saumon fumé, Opéra foie gras mangue, Sablé noix & roquefort, Brochette tomate mozzarella, Emmental & coppa, Sablé langoustine asperge, Roulé de comté nature, Blinis de Fromage frais crevette wasabi, Pain suédois saumon tartare
& Serviettes, verres jetables, rince-doigts,*

60 pieces assortment

Dried fruit Shortbread & marinated sardines, Blinis wasabi and cube of smoked salmon, Foie-gras and Mango “opera cake”, Walnuts and Roquefort shortbread, mozzarella and tomato skewer, Emmental cheese and Coppa, Norway lobster and aspergus shortbread, « Comté cheese » rolls, cream cheese and wasabi prawns blinis, Swedish Bread with salmon tartar

Mini quiches et pizzas Quiches and pizza Box



& Paper napkins, glasses and moist towelettes

Assortiment de 48 pièces – 48.00 € ht

Quiche diot, quiche fromage, quiche saumon épinards, quiche tomate aux herbes, quiche st jacques persil, pizza olive confite

48 pieces assortment

The Quiches : Diot (french savoy sausage), cheese, salmon and spinash, tomatoes and fresh herbs, scallops and parsley

The pizza : Sundried tomato

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

Sandwichs lunch



Assortiment de 20 pièces – 45.00 € ht

Pain maïs saumon crème de raifort, Pain olives poire, bleu de Sassenage, Pain tomate mozzarella tomate pesto, Pain de campagne fois gras roquette vinaigre balsamique

20 pieces assortment lunch sandwiches

Corn bread with salmon and horseradish , Olive bread and Sassenage cheese (Blue cheese) , Tomato bread stuffed with mozzarella, tomatoes and pesto, Farmhouse bread, Foie gras, arugula and balsamic vinegar

coffret wraps Wraps Box



Assortiment de 18 pièces – 36.00 € HT

Wraps chèvre frais tomates confites noix ciboulette , Wraps poulet grillé roquette crème au bacon, Wraps saumon fumé coleslaw fumé

18 pieces assortment wraps

Soft goat cheese with sundried tomatoes, walnut & chive wraps, Roast chicken, arugula and bacon cream wraps, smoked salmon and coleslaw wrap

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

La boîte à sandwichs

Sandwich Box



Assortiment de 60 pièces – 74.00 € ht

Jambon gribiche, volaille moutarde de Meaux, saumon à l'ail des ours, tartare de légumes

60 pieces sandwichs assortment

Ham and gribiche sauce, chicken and Meaux mustard, Salmon and garlic, Vegetables tartar

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

**Le coffret viandes
froides et ses 3 sauces /
Meat selection box**

Assortiment 500 grs pour 6 Personnes – 55.00 € HT

Filet de dinde, rôti de bœuf, rôti de veau et sauces (moutarde, béarnaise, mayonnaise)

6 people cold meat selection (500 grams)

Turkey tenderloin, roast beef, roast veal and sauces (Mustard, bearnaise sauce & mayonnaise)

**Le coffret charcuteries
assorties et condiments
/ Delicatessen Selection**

Assortiment 500 grs pour 6 personnes – 30.00 € HT

Savoyard, Italien Espagnol



500 grams assortment selection of delicatessen – For 6 people

Savoyard, Italian and spanish delicatessen selection with condiments

**Le Coffret de
Fromages régionaux
/ Regional cheese
selection**

Assortiment 500 grs pour 8 personnes – 35.00 € HT

Brique du Vercors, Reblochon, Saint-Marcellin

500 grams assortment selection of cheeses – For 6 people

Brique du Vercors, Reblochon, Saint-Marcellin

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

Buffet Grenoblois

Buffet Grenoblois – Pour 6 personnes – 99,00 € HT

Salade Grenobloise, Salade de Ravioles, Terrine de polenta et salpicon de légumes de saison, Salade César, Caillette

Plateau de charcuterie de Savoie (500 gr) : Diot, Jambon de pays, Saucisson sec aux myrtilles

Plateau de fromages d'Isère (500 gr)

9 Tartes aux noix, 9 Tartes pralines

1 Pain de Campagne tranché,

Serviettes, couverts, verres jetables, assiettes, rince doigts



Grenoble made Buffet – 6 people assortment

Grenoble Style salad, Ravioli salad, polenta and seasonal vegetables terrine , Caesar salad, Chicken liver terrine

Tray of Savoy charcuterie (500 gr): Diot, Cured ham, Dried sausage in blueberries

Cheese Tray from Isère (500 gr)

9 walnuts tarts , 9 Praline crunch Tarts

1 sliced Farmhouse bread,

Delivered with paper napkins, plastic cutlery and glasses, plates and moist towelettes

Les suppléments / Extras

Pain bâtard bio tranché - La pièce de 400gr – 4.70 € HT

Sliced Farmhouse bread, organic label (400 grams piece)

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

Les mini tartes / Mini tartlets



Plateau de mini tartes 36 pièces – 45.00 € HT

Chocolat, noix et praline

Mini tartlets – 36 pieces assortment

Chocolate, walnuts and praline crunch – 36 pieces assortment

Plateau tartes praline et noix / Regional tartlets



Plateau de mini tartes praline et noix - 18 pièces – 32.00 € HT

Regional tartlets - 18 pieces Assortment

Walnut and pink praline crunch flavours

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

Plateaux de 50 Réduits sucrés / Candy Box



Assortiment de 50 pièces – 78.00 € HT

Citron Meringué, Chocolat amer, Mont blanc, Macarons assortis, Opéra mousse chocolat

50 pieces candy box selection : *Lemon tartlets, bitter chocolate cake, « MontBlanc » (meringue, whipped cream, and chestnut puree), macaroons selection, Chocolate and cappuccino mousse cake*

Plateaux assortiments de 48 bouchons / Assorted sweet cakes



Assortiment de 48 pièces – 43.00 € HT

*Noisette mousse chocolat, tarte Citron meringué, Caramel crème pralinée
Café moka Chantilly*

48 « candied corks » pieces box selection

Walnut and chocolate mousse, lemon pie with meringue, toffee and crunched cream, moka and whipped cream cake

COCKTAIL ET BUFFET – COCKTAIL AND BUFFET

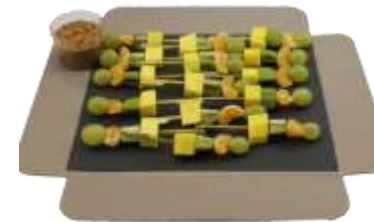
**Plateau de tartes citron
/ Lemon tartlets**

Assortiment de 18 pièces – 32.00€ HT
Tartelettes au citron meringuée
Lemon tartlets – 18 pieces assortment



**Brochettes de fruits
/ Fruit skewer**

Assortiment de 15 pièces – 24.00 € HT
Brochettes de fruits et crème de marron
Fresh fruits skewer and chestnuts purée - 15 pieces assortment



**Plateau de tartes chocolat
/ chocolate tartlets**

Assortiment de 18 pièces – 32.00€ HT
Tartelettes au chocolat
chocolate tartlets – 18 pieces assortment

LES PLATEAUX REPAS – LUNCH BOX

Un emballage en carton recyclable fabriqué à Froges . Des assiettes en carton recyclable - Un verre jetable - Des couverts en PLA (acide résultant de la fermentation de l'amidon - 100% biodégradable et compostable) - Une serviette en papier recyclable - Sel et poivre – Pain

Recycled cardboard packaging produced in Froges (France)- Recyclable cardboard plates - Disposable glassware - Biodegradable, compostable PLA cutlery (polylactic acid) - Recyclable napkin - Salt and pepper - Bread

Plateau suggestion de la semaine “Viande” – Weekly suggestion with meat Tray

Plateau à 19.00 € ht

Entrée, plat, fromage, dessert, pain

Starter, main dish (with meat), cheese and desert & Bread –

Week selection by our chef

Plateau suggestion de la semaine “poisson” – Weekly suggestion with fish Tray

Plateau à 19.00 € ht

Entrée, plat, fromage, dessert, pain

(Starter, main dish (with fish), cheese and desert & Bread – Week selection by our chef)

Plateau suggestion du mois / Monthly suggestion Tray

Plateau à 19.00 € ht

Entrée, plat, fromage, dessert, pain

(Starter, main dish, cheese and desert & Bread – Month selection by our chef)

LES PLATEAUX REPAS – LUNCH BOX

**Plateau “pavé de hoki”
Hoki Fillet Tray
19.00 € HT**

Mélange de légumes de saison, Pavé de Hoki, Semoule aux herbes, Camembert au lait cru, Tarte aux Pralines, Pain individuel

Raw seasonal vegetables, Hoki, Fresh herbs semolina, Camembert cheese, Pink pralins crunch tartlet, individual bread

**Plateau “Filet de poulet”
Chicken Fillet Tray
19.00 € HT**

Salade Dauphinoise à notre façon, Filet de poulet, ratafroide de légumes, Reblochon, Tarte chocolat, Pain individuel

“Dauphinoise way salad, Chicken fillet, cold ratatouille, reblochon cheese, chocolate tartlet, individual bread

**Plateau Végétarien avec
fromage
Vegan with cheese Tray -
19.00 € HT**

Terrine de polenta et salpicon de légumes de saison, crème aux herbes, Mélange de blé aux fruits secs Et vinaigrette balsamique, Tomme de Savoie, Crème de citron façon tiramisu, Pain individuel

Polenta and seasonal vegetables legumes, fresh herbs salted cream, Dried fruits and blasamic flavoured wheat, Tome cheese from Savoy, Lemon tiramisu, individual Bread

**Plateau “sans gluten”
Gluten free Tray - 19.00 € HT**

Salade de quinoa comme un taboulé, Filet de volaille, Duo de carotte crème dubarry au vieux persil, Fondant chocolat sans farine

Quinoa salad Tabouleh, Chicken fillet, Duet of carrots and Dubarry cream (cauliflower soup cream), Chocolate cake flour free

LES PLATEAUX REPAS – LUNCH BOX

Plateau pavé de rumsteack Rumsteak fillet Tray

24.00 € HT



*Chèvre à la ciboulette et tomates confites, pesto, Pavé de rumsteack, sauce béarnaise Rattes du Touquet sautées Demi Saint Marcellin
Le finger double chocolat , Pain individuel*

Cheese goat flavoured with chives and sundried tomatoes, rumsteak fillet, “Bearnaise” sauce, little potatoes “rattes” from Touquet , Half a “Saint Marcellin” cheese, Chocolate duet finger frame cake , individual bread

Plateau Filet Saumon grillé Grilled Salmon tray

24.00 € HT



Salade de ravioles aux herbes et parmesan, Saumon grillé, crème à l’aneth Poelée de légumes du soleil Au vinaigre balsamique, Bleu de Sassenage, Fondant châtaigne, crème fouettée, Pain individuel

Little ravioli salad with fresh herbs and grated parmesan, Grilled salmon fillet with dill, fried vegetables from southern France balsamic flavoured, Blue cheese from “Sassenage”, Chestnut melted cake with whipped cream, individual bread

Plateau Filet de boeuf Beef tenderloin Tray

29.00 € HT



Saint Jacques, sauce acidulée, Fricassée de légumes oubliés, Filet de bœuf au poivre de Kampo Fondue de jeunes poireaux à la badiane Et mélange forestier, Brillat Savarin , Baba aux fruits, Pain individuel

Scallops in an delicately acidulous sauce, fried Old times vegetables, beef tenderloin with Kampo pepper, fresh leeks cooked in butter with delicate badian flavour and fried mushrooms , fruits “baba”, individual bread

LA CAVE – DRINKS

Les Champagnes

Champagne Brut Fournaise - 28.00 € HT

Les vins Blancs

Cotes du Lubéron blanc Marrenon Classic- 9.00 € HT

White Wines

AOC Bordeaux, Château Barrail – 13.00 € HT

Les vins Rouges

Côtes du Rhône – Les Méridiens“ – 9.00 € HT

Red Wines

Côtes du rhone – Cuvée Alexandre – 11.00 € HT

Les jus de fruits

Orange, pamplemousse (orange or Grapefruit) - 1L - 4.50€ HT

et Sodas

Assortiment de jus de fruits régionaux 1L (Regional Fruits juice assortment - 6.50 € HT

Juice and sodas

Coca Cola - 1,5L – 5.50 € HT

Limonade Artisanale / Traditionnal home made Lemonade 75 CL - 6 .50 € HT

Les Eaux

Vittel – 0,5L - 1.80 € HT

Waters

Vittel – 1,5L - 2.40 € HT

Les boissons chaudes

Thermos de café pour 10 pers - Gobelets en carton , sucre, mélangeurs en bois - 12.00 € HT

Hot Drinks

Pure ethiopian Coffee vacuum flask - 10 people flask provided with paper cups, sugar and

Wood spoons

Thermos de Thé pour 8 pers - Gobelets en carton, sucre, mélangeurs bois – 12.00 € HT

Darjeeling dammann tea vacuum flask - 10 people flask flask provided with paper cups, sugar and

Wood spoons

«L'abus d'alcool est dangereux pour la santé»

LA VAISSELLE JETABLE - DISPOSABLE DISHES

Serviettes ouatose 20x20 siglées – le pack de 50 – 2.50€ HT

Paper napkins - 50 units

Nappe en papier – rouleau 10 mètres – 4,00 € HT

Paper tablecloth – 10 meters

Gobelets en carton grand modèle siglé – le pack de 8 – 1.50€ HT

Paper cups – 8 units

Flûte à champagne jetable – le pack de 8 – 3.00€ HT

Disposable Champagne glass – 8 units

Verre à vin jetable – le pack de 8 – 1.50€ HT

Disposable wine glass - 8 units

Fourchettes - le pack de 8 – 3.00€ HT

Bamboo fork – 8 units

Couteaux– le pack de 8 – 3.00€ HT

Bamboo knife – 8 units

Cuillères – le pack de 8 – 3.00€ HT

Bamboo spoons – 8 units

Assiettes pulpe 17cm – le pack de 8 – 1.50€ HT

Sugar pulp plates – 8 units

Sacs poubelle – les 10 – 2,00€ HT

Trash bags – 10 units



LES CONDITIONS DE COMMANDE – ORDERS

Les délais de commande et d'annulation

-Pour tous les produits de la carte : la veille avant 18h00

-plateau semaine ou mois le jour même avant 9h30

Order

Deadlines for ordering drinks and weekly or monthly suggestion Lunch Boxes : day D up to 9:30AM

Deadlines for ordering and cancellation of orders for all meal : day D - 1 up to 6 PM

Order : www.lafinefourchette.fr

By phone: 04 76 21 23 23

By fax : 04 38 49 29 57

By email : service.livraison@lafinefourchette.fr

Commandez : Remplissez le bon de commande joint et retournez le / please fill in the form below and send it.

fax : 04 38 49 29 57

E-mail : service.livraison@lafinefourchette.fr

Un acompte de 50% vous sera demandé pour toute commande

For any reservation, an instalment of 50% will be required.