



BOOK PLATTER

CHEF(FE) D'OEUVRE

ABOUT US



Chef(fe) d'Oeuvre, led by **Marion** and her husband, **Xavier**, who serve as co-founders, is primarily a high-end catering and takeaway.

Marion is the driving force behind the company, embodying the vision and **leadership** of Cheffe d'Oeuvre, while her husband plays a key role in managing the teams. Marion boasts a impressive **22-year professional** background in the culinary industry.

They have contributed to the **success** of three previous ventures in south in **France** , Bottega Da Verri , including catering shop, pasta manufacturing and pizza restaurants.

One of these establishments, specializing in Mediterranean cuisine, continues to thrive in France as a restaurant and **catering service**.

Before having opened her private catering company, she has worked for a Rikas Group, she was the **head cheffe** of the Blue Box cafe, Tiffany & Co in the Dubai Mall.

Primary **motivation** for Marion and Xavier is to export their culinary expertise to **Dubai**, where they intend to establish their business. Their entrepreneurial ambition extends beyond this initial step. They aspire to expand their presence to other Gulf countries, sharing their **passion for cuisine** with an international audience.

Chef(fe) d'Oeuvre has emerged from their shared desire to create an **exceptional culinary** experience in Dubai, drawing on their professional backgrounds, commitment to quality, and **love for food**.

They aim to become a prominent player in the region's culinary scene, satisfying the discerning tastes of their customers.



CHEF(FE) D'OEUVRE



At Cheffe d'Œuvre, we've redefined the conventional “**dark kitchen**” concept.

Marion envisioned a place that breaks away from the anonymous, hidden spaces often associated with catering and ghost kitchens. Instead, she crafted an atelier that is not only visually **captivating** but **inviting**—an inspiring setting that welcomes clients and engages them in the heart of our **culinary vision**.

This beautiful space serves as both a backdrop for our photoshoots and a welcoming environment where clients can experience **Marion's passion** firsthand. Here, we invite guests as we would into our own home, fostering a warm, personal connection. As we discuss their upcoming events, they'll feel the essence of Marion's approach to cooking—an art that celebrates aesthetics and an intense **dedication to detail**. Our atelier is more than a workspace; it's a place where culinary dreams are shaped, experiences are shared, and our **clients feel truly valued**.



MISSION

Chef(fe) d'Oeuvre is committed to delivering an exceptional gastronomic experience by showcasing the art of cuisine. The company's mission is to tantalize the taste buds of its customers by offering authentic and innovative dishes, crafted with passion and dedication.

VISION

Chef(fe) d'Oeuvre's vision is to become a prominent player in Dubai's culinary scene and the wider Gulf region. The company aspires to be the benchmark for quality, originality, and authenticity in the field of gastronomy.

VALUE

Chef(fe) d'Oeuvre is guided by fundamental values that drive the company's daily operations:

Culinary Excellence : The company aims for excellence in every dish it serves.

Passion : for cuisine is at the heart of everything Cheffe d'Oeuvres does.

Quality : The company is committed to using the finest ingredients and maintaining high-quality standards.

« Grazing is not only an art, it's also an opportunity to share moments of happiness with friends and family.

Discover our unique and original culinary creations, designed like masterpieces. It's up to you to make them your own. »



CORPORATE SERVICE



**For your professional corporate events.
Our boxes are available in an individual or shared format.**

LUNCH BOX for meeting & individual:

Box individual: Creation of individual box (see the options in the listing platters if you need in individual format)

- Breakfast meeting box :each months, we create a news box
- Business lunch box : each months, we create a new box

For sharing during your meeting: 12 or 24 verrines per box customization of the trays

Meeting box salt:

- Selection of cold meats and cheeses: Mix of cold meats and cheeses, fresh and dried fruit of the moment, crackers.
- Green : Dips of your choice (1. Cream of peas with roasted pine nut pesto , olive, parmesan 2. Hummus with coriander, olive oil, roasted almonds 3. Hummus with beetroot, beetroot, white sesame & Chai orange zest) with an assortment of seasonal raw vegetables.

Meeting box sweet:

- Seasonal Fruit salad , Edible flowers, Crunchy chocolate.
- Classic tiramisu & Tiramisu creation.
- Selection of sweets: Cannelé, Macaron, Madeleine, Chocolate, coconut saffron balls, seasonal fruits & edible flowers.

Personnal BRANDING BOXES:

For a unique event, Studio Team Marketing will create and personalize all your projects, by creating a tailor-made platform, completely redesigned to reflect the identity of your brand.

Master Classe:

- Creation of a platter with a choice of salty or sweet
- Creation of floral arrangements with the shades of your choice
- Cake design workshop
- We will adapt to all diets & allergy

1. GRAZING PLATTER: AFTERNOON TEA



A gourmet and elegant break, where the delicacy of pastries, the finesse of sandwiches, and the refinement of Ilizi chocolates, creating a timeless moment of relaxation and conviviality.

PLATTER FOR:

Platter XL: 4 people for a meal, 6-8 people sharing : 32 fingers sandwich
Box dimensions 38 x 28 x 6 cm (length x width x height)

Platter M: 2 people for a meal and 2-4 people sharing: 16 fingers sandwich
Box dimensions 38 X 14 X 6 cm (length x width x height)

Possibly Vegetarian option (24 hours in advance)
Please notify us of any allergy or dietary requests at checkout.

**Each platter is a unique creation, which is likely to be modified according to arrival*

Platter LE ELEONOR

Brioche sandwich bread with various flavors and colors (finger sandwich)

1. Cucumber, Labné Zaatar, Mint, lime zest, mizuna leaves
2. Beetroot Pickles, Avocado Guacamole lemon Yuzu Cream Cheese, Basil
3. Smoke Salmon, Dill Cream, Tajin Powder, Mizuna Leaves
4. Slice Chicken Smoke, Conte Cheese, Truffle Cream
5. Seasonal Vegetables, (grapfruits, fig, blueberries)
Edible Flowers and Dried Fruits

Allergies: Nuts, Dairies, fish, Gluten

1. GRAZING PLATTER: AFTERNOON TEA



PLATTER FOR:

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Platter LE JAMES

Bread loaf roll brioche toaster (see lobster roll)

1. Mimosa egg, homemade mayonnaise, fresh herbs, caviar
 2. Coleslaw, cocktail mayonnaise, lobster
 3. King crab, homemade mayonnaise, tajin powder, lime zest
 4. Beef Bresaola, old-fashioned mustard mayonnaise, mizuna leaves.
 5. Seasonal vegetables, edible flowers and dried fruits
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Allergies : Nuts, Dairies, shelfish, Gluten

1. GRAZING PLATTER: AFTERNOON TEA



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Platter LE ELISABETH

1. Mini raspberry jam / apricot jam, waffles, clotted cream
2. Assorted macaroons
3. Mini Madeleines and Glazed Pistache Madeleines
4. Mini cannelés
5. Almond and vanilla financiers cakes
6. Slice of brownie chocolate cake, pecan nuts
7. Fresh seasonal fruit with chocolate dipping
8. Assortments of chocolate, rocher chocolate

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: AFTER SCHOOL



A gourmet and refined snack that evokes childhood memories, where each bite recalls the magic of shared moments, between authentic sweets and expertly prepared delicacies, for a taste journey filled with nostalgia and pleasure.

PLATTER FOR:

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Platter LE GABRIEL

1. Apple Dumpling
2. Apple stuffed with Dark chocolate Mendiante
3. Chocolate guimauves
4. Mini Vanille cupcakes
5. Dried Homemade biscuits
6. Red fruits jams stuffed crepes
7. Mini chocolate cookies
8. Assortment of red fruits and Hazelnut dipping

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: BRUNCH



Dive into a sumptuous brunch platter with golden pastries, juicy fresh fruits, cured meats and mature cheeses. Savor delicate homemade pastries, each bite is an invitation to conviviality and pleasure.

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Platter LE ROSE

1. Lemon pavot cake
 2. Mini pancake banana
 3. Creek yogurt, homemade granola
 4. Chocolate-glazed madeleine
 5. Assortment of French pastries (mini croissants & pain chocolat) and Bread basket on a side
 6. Raspberry jams and honey & Chocolate Spread , unsalted farm butter
 7. American rolls croissant filled with Hazelnut
 8. Assortment of fresh seasonal fruits and edible flowers
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Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: BRUNCH



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Platter LE ANASTASIA

1. Scottish smoked salmon & blinis, lemon
 2. Seasonal vegetables (Celery, cucumber, dill, chioggia, endives, Japanese radishes, sprouts)
 3. Crackers & Dill cream capers, lime
 4. Fresh goat cheese dry flowers
 5. Comte AOP 12 months
 6. Beef Bresaola
 7. Fresh fruit Fig, mandarin , honey, dried fruits, Edible flowers, nuts, Rustic brach bread
 8. Macaron exotique, Dry orange chocolate
-

Allergies : Nuts, Dairies, Fish

1. GRAZING PLATTER: APPETIZERS



Discover our chef d'oeuvre Appetizers platter, an exquisite selection of a mix of different culinary cultures. Designed to enhance your moments of sharing. All of this platters combines elegance and flavors for a refined and memorable appetizer.

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Platter LE MARIUS

1. Pea cream with pesto Parmesan, roasted pine nuts, olives
 2. Traditional hummus, olive oil, roasted almonds
 3. Beetroot hummus, white & black sesame Orange zest
 4. Seasonal raw vegetables: Peas, Cucumber, Carrots, rainbow, cauliflowers, Chioggia beetroot, Celery, fennel
 5. Mountain Tomme cheese
 6. Goat cheese long Cendré
 7. Chips chickpea, Crackers & Oliver leaf
 8. Fresh seasonal fruits and edible flowers
-

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: APPETIZERS



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Platter LE CERISE

1. Bourbon vanilla whipped cream
 2. Ganache white chocolate, pistachio and rose
 3. Dark chocolate sauce
 4. Assortment of seasonal fruits: strawberries, raspberries, pineapple, mango, kiwi, cherry, figs, peaches, blackberries, blueberries, red currant, citrus fruits, kumquat, melon yellow & white
 5. Edible flowers
 6. Assortiments of french pastry & dried fruits
-

Allergies : Nuts, Dairies

1. GRAZING PLATTER : APPETIZERS



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Platter LE CHEFFE D'OEUVRE

1. Mini Brie Savarin with truffles
 2. Gouda truffe
 3. Straciatella with hazelnut and smoke olive oil
 4. Olive taggiasche
 5. Beef Bresaola
 6. Speck Cured Beef Slightly Smoked
 7. Tomme cheese with 7 flowers
 8. Crackers & Bread basket on a side
 9. Dried fruits & Fresh fruits fig, apple, grapefruits
 10. Assortment of chocolate & Cheffe d'Oeuvre macaroons
 11. White truffle Honey 100g & butter unsalted
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Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: AFTERNOON TEA



PLATTER FOR:

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Platter LE LEONARDO

1. Mix Italien Antipasti : Cerignola olive, Sun dried tomatoes, eggplant, grilled candied artichokes
2. Parmesan Reggiano
3. Stracciatella green pesto
4. Pecorino Romano
5. Speck Cured Beef & Beef spicy Spianata
6. Fresh Fruits : Grapes, kumquat, blackberries, blueberries and edible flowers
7. Dried Homemade Italien biscuits: Cantucci, Baci di dama
8. Crackers and mix of Frollini

Allergies: Nuts, Dairies, fish, Gluten

1. GRAZING PLATTER: APPETIZERS



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Platter LE THEODORA

1. Greek Yogurt Tzatziki
 2. Grilled Octopus Salad
 3. Feta Honey Sesame
 4. Wine Leaf dolmadaki vegetarian
 5. Kalamata Olive
 6. Grilled Greek Bread / Crackers
 7. Dried Fruits
 8. Cucumber, celery, red onions, tomato and mint
 9. Grilled Mini Peppers, eggplant grilled
 10. Fresh seasonal fruits and edible flowers
-

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER : APPETIZERS



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Platter LE ISSAM

1. Hummus with roasted hazelnuts, olive oil, pomegranate
2. Caviar Eggplant baba Ganoush
3. Olives herbs and spices
4. Falafel , kebbeh
5. Date Goat Cheese & mix of labneh ball
6. Crackers and libanese bread
7. Seasonal raw vegetables (peas, cucumber, rainbow carrots, cauliflowers, chioggia beetroot, celery, fennel
8. Fresh fruits and arabic sweet , dried fruits, edible flowers

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: APPETIZERS



PLATTER FOR:

Platter XL: 4 people for a meal, 6-8 people sharing :
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Platter LE MULLER

1. Beaufort
 2. Beef bresaola
 3. AppenZeller Extra black AOP
 4. Fribourgeois Vacherin
 5. Veal Prosciutto
 6. Large gherkins and candied onions
 7. Crackers and white baguette.
 8. Fig jam with espelette pepper
 9. Fresh fruit, dried fruit & edible flowers
-

Allergies : Nuts, Dairies, Gluten

1. GRAZING PLATTER: AFTERNOON TEA



Adopt a healthy, high-performance lifestyle with our healthy box, and reach your sporting goals with a balanced, tasty diet.

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Platter LE HARPER

1. Chicken smoke chiffonade
2. Papaye slice, peanuts butter
3. Avocado waffle
4. Cold mimosa eggs
5. Roasted sweet potatoes, pumpkin seeds
6. Roasted broccolini, pomegranate, sesame Dressing
7. Assortment of raw vegetables, almonds, walnuts
8. Fresh fruits : raspberry, blueberries & edible flowers
9. Greek Yaourt 0% & homemade Muesli
10. Assortment of dark chocolate

Allergies : Nuts, Dairies, Eggs

1. GRAZING PLATTER: CHRISTMAS COLLECTION



PLATTER FOR:

Platter XL: 4 people for a meal, 6-8 people sharing :
Box dimensions 38 x 28 x 6 cm (length x width x height)

Platter M: 2 people for a meal and 2-4 people sharing:
Box dimensions 38 X 14 X 6 cm (length x width x height)

Possibly Vegetarian option (24 hours in advance)

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Platter: Christmas edition

1. Finger sandwich pain d'épice & homemade foie gras
 2. Homemade truffle cheese
 3. Smoked salmon with blinis + dipping
 4. Bresaola Beef & crackers
 5. Assortment of Christmas Biscuits
 6. Chocolates truffle and hazelnuts, Candied chestnut in syrup, Orange confite chocolate
 7. Fresh fruits (lychee, grapes, mandarin)
 8. Classic pandoro
 9. Dipping chocolate and caramel fir branch
-

Allergies : Nuts, Dairies, Gluten



Chef(fe) d'Oeuvre also offers event customization through exquisite flavors and stunning visual presentations.

We can create personalized boxes that incorporate your unique color schemes and branding elements, adding a tailored touch that reflects the essence of your event.





CHEF(FE) D'OEUVRE