



FAQ GRAZING TABLE
BTC & BTB

CHEF(FE) D'OEUVRE

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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**.



CHEFFE D'OEUVRE NEW REFERENCE FOR CATERING EVENTS

Professional or private, we offer to make your buffet a truly unique tailor-made creation.

We believe that it is in the details and the quality of the food that we see the difference, so do not hesitate to be as picky as you want and allow us to make your buffet a true masterpiece.

ORDER A BUFFET DRESSED LIKE A FLORAL ARRANGEMENT

In addition to a platter dressing service, we offer a buffet dressing service at home for your events.

Call on us for your buffets from Brunch to dinner, we will assist you in organizing your private receptions, your professional events, or for a more intimate moment such as a family meal or an aperitif with friends.

Attentive to details, do not hesitate to be as picky as you wish.

Our chef has acquired this experience during her 22 years of activity and more precisely with her husband during the last 10 years with the opening of their 3 establishments in France. She and her partner have acquired this knowledge to pass it on to their team and thus share it with you.

This famous know-how, to make your buffet a true masterpiece. We will, from the rental of dishes to floral decoration, as well as the butler and cleaning service. We will satisfy your every desire and thus live up to your expectations.



FAQ BTC GRAZING TABLE

How to make an elegant catering buffet ?

We take pride in sourcing our produce locally and sustainably , ensuring that every items is made with only the freshest , premium ingredients available for create your private event Our original buffets are prepared from an assortment of quality products worked by the chef through different cultures and dishes. A mix of flavors from around the world, seasonal fruits and vegetables, homemade fruits and pastries will satisfy your every desire.

The art of table grazing has become one of the chef's passions

Cheffe Marion and her team will know how to put together a generous, gourmet and elegant buffet to satisfy you and your guests. Attentive to your needs, Please give us more information if you've any request and allergies about our ingredients,. At cheffe d'oeuvre , we're dedicated to providing our guests with the highest quality ingredients .So Each platter and buffet is a unique creation, which is likely to be modified according to arrival and a seasonal. Please contact us by what app or send your mail to obtain your quotation

How to organize a catering buffet for 20 people ?

The cold buffet is very successful because it is easier to organize and is an ideal alternative to hot buffets. For a birthday, a baptism, a communion, or for a wedding for example, this type of buffet adapts to all occasions and has many advantages with regard to the weather. Whether your receptions take place outdoors or indoors, you will not be bothered by the weather. All the fresh and seasonal products that we have selected in our catering buffet offer are perfectly prepared for cold or hot buffets.

FAQ BTC GRAZING TABLE

Which Quantity for a minimum of 12 peoples ?

We offer you a cold buffet from a minimum of 12 people for your sit-down meals, your family meals, as well as for your business meals. We specialize in creating culinary meal trays for a cocktail dinner or your family lunches. You can therefore call on us for a buffet service at home in the form of an original aperitif tray if you want a meal precisely adapted to the number of guests. Contact us at least 3 days in advance to prepare the organization of the cold or hot catering buffet of your dreams.

Cheffe d'Oeuvre catering buffets

Le Cheffe d'Oeuvre, Le Brunch, Le Green Love, Le Travel. Our grazing tables are unique and the composition is specific to each one. Whether you are an individual or a professional, we travel to bring a gourmet touch of creativity and originality to your events.

What makes our buffets so special?

Apart from a choice of exceptional fresh products, the floral decoration is simply what makes all the difference. You have the choice between having carte blanche to create the decoration of your dream catering buffet, and letting yourself be surprised by trusting us by choosing the theme.

What we are looking for above all is the Amazing effect, which will amaze you and your guests. All buffets are accompanied by a pretty floral decoration, but you can choose our Prestige service to obtain this long-awaited "wow effect".

FAQ BTB GRAZING TABLE

Catering for BTB & BTC

We believe that it is in the details and the quality of the dishes that we see the difference, so feel free to be as picky as you want and allow us to make your buffet a true masterpiece like a Cheffe d'Oeuvre.

Discover our unique and original culinary creations, designed like masterpieces. Catering for BTB & BTC , like Private receptions, Business events, Yacht Trip with friends or meal in family. Our ultimate goal is to make your buffet a true masterpiece like a cheffe d oeuvre and is to give you what you've always wanted We provide all the services what you'll expect from a caterer: crockery, drapery, service, floral arrangements. Most important things the service and our listening about what you expect about us. Wow effect, our ultimate. Fresh produce, a garden where all you have to do is pick the ripe fruit.

The art of the grazing table is a passion of Cheffe Marion , and our team knows all the secrets of gastronomy. We'll know, how to stage a colorful, gourmet and generous buffet for you and your guests. Our catering service adapts to all your dietary. We provide a full service package from the creation of the buffet, floral creation, project management service to the cleaning service. One and the same contact, waste of time going through too many service providers. We will be there for you, to provide a premium service, in your image.

QUESTIONNAIRE FOR EVENT SERVICE



LET'S TALK ABOUT YOUR EVENT

Get in touch with our team for your next project. Please allow us up to 48 hours to get back to you

Please note that we are able to give you high-level conceptual ideas in the first instance & once a deposit is secured, we can offer a detailed breakdown of design & contents.

CONTACT US

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To receive our « BROCHURE GRAZING TABLE »



www.cheffedoeuvre.com