

# GÉNÉRAL MOUTARDE

Private Events



Le good truck que vous attendiez



# PRESENTATION OF OUR CONCEPT

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- **Varied Options:** For each service, we offer a selection of three dishes, including meat, fish, and vegetarian options. Your guests will have choices, and the most enthusiastic can come back for more.
- **Simplified Service:** All our dishes are prepared with quality regional products. We guarantee fast and efficient service, capable of organizing for up to 750 guests.
- **Multiple Food Trucks Present:** To meet all your needs, we deploy several food trucks at the event.



**69 €** instead of ~~**79 €**~~

HT / person

travel not included.



# BESTSELLER 2024

Our best-selling package of the year 2024

THE COMPLETE MENU FROM APERITIF TO DESSERT.



## WELCOME DRINK

10 Pieces / Person

- Homemade tapenade and eggplant caviar
- Fresh seasonal fruits
- Selection of cold cuts
- Crunchy vegetables with homemade dips
- Mini canapés, cheese rolls, tomato bites
- Homemade spreads: hummus, tzatziki, pepper spread
- Mini burgers

## WEDDING PACKAGE

**Aubrac-Limousine Beef Ribs**

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

**Gravlax Salmon**

Served with seasonal stir-fried vegetables and Camargue rice.

**Stir-fried Seasonal Vegetables**

Grilled baby potatoes and toasted almonds

## DRINKS

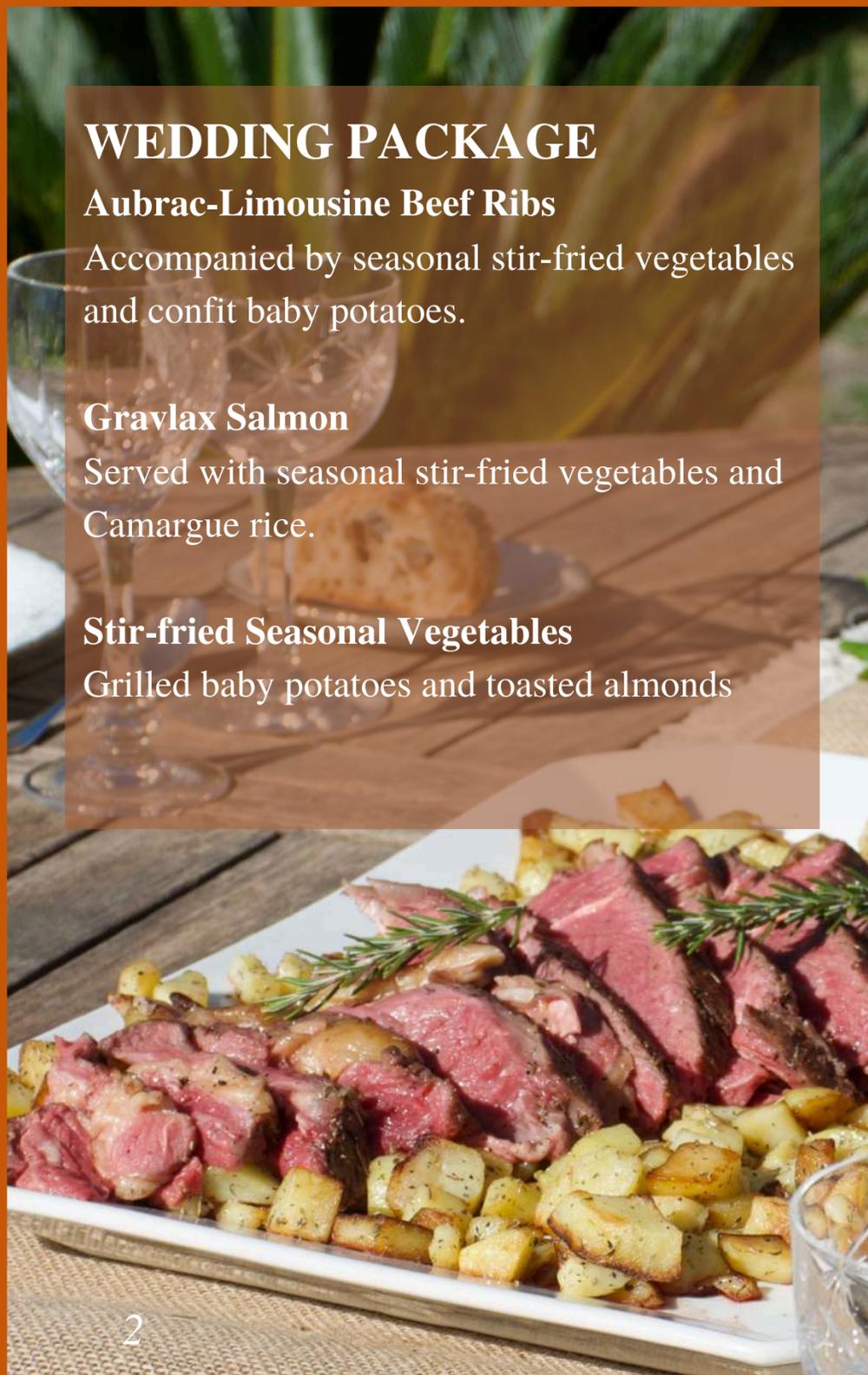
Soft drinks including still water, sparkling water, sodas, detox water.

**Mojitos** available in jars for self-service.

## DESSERT

**Artisanal ice creams**

10 available flavors





## CHEF'S PACKAGE

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### **Stir-fried Squid in Parsley Sauce**

Accompanied by seasonal stir-fried vegetables and Camargue rice.

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### **Grilled Aveyron Sausages**

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

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### **Stir-fried Seasonal Vegetables**

Grilled baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **23 €**  
HT /person

*Travel  
not included*





## WEDDING PACKAGE

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### **Aubrac-Limousine Beef Ribs**

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

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### **Gravlax Salmon**

Served with seasonal stir-fried vegetables and Camargue rice.

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### **Stir-fried Seasonal Vegetables**

Cooked on the plancha, with baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **50 €**  
HT /person

*Travel  
not included*



# **THE BRUNCH PACKAGE**

## **Buffet Assortments:**

- Chocolate croissants and pure butter croissants
- Country bread
- Jam / Spread / Maple syrup
- Seasonal fruits
- Aveyron ham platter
- Cheese platter

## **Live Animation by Our Chef:**

- Parsley baby potatoes
- Grilled Aveyron sausages
- Scrambled eggs by the chef
- Stir-fried vegetables
- Instant pancakes

**Drinks:** Tea, coffee, and local fruit juices.

starting from. **30 €**  
HT /person

*Travel  
not included*





## BRUNCH DELIVERY

### Gourmet Assortment:

- Chocolate croissants and brioche
- Country bread
- Homemade pancakes
- Jam, Nutella, maple syrup
- Cheese platter
- Fresh seasonal fruits
- Bagels (salmon, chicken, or vegetarian)
- Charcuterie platter: ham, pâté, Aveyron sausage

### Drinks:

- Tea, coffee, and fruit juices.

starting from. **24 €**  
HT /person

*Travel  
not included*





## OCCITAN PACKAGE

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### **Bull Gardiane**

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

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### **Squid Rouille**

Served with seasonal stir-fried vegetables and Camargue rice.

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### **Stir-fried Seasonal Vegetables**

Cooked on the plancha, with baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **32 €**  
HT /person

*Travel  
not included*





## **B & B PACKAGE**

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### **Aveyronnais Burger**

Accompanied by garlic and parsley baby potatoes.

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### **Salmon Bagel**

Served with seasonal stir-fried vegetables and Camargue rice.

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### **Stir-fried Seasonal Vegetables**

Cooked on the plancha, with baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **31 €**  
HT /person

*Travel  
not included*





## HONEYED PACKAGE

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### Honey-marinated Pork

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

### Parsley Squid

Served with seasonal stir-fried vegetables and Camargue rice.

### Stir-fried Seasonal Vegetables

Cooked on the plancha, with baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **29 €**  
HT /person

*Travel  
not included*





## GOURMET PACKAGE

*Your guests will choose from three dishes, and the most enthusiastic can help themselves.*

### **Chicken with Mushroom Cream**

Accompanied by seasonal stir-fried vegetables and confit baby potatoes.

### **Parsley Squid**

Served with seasonal stir-fried vegetables and Camargue rice.

### **Stir-fried Seasonal Vegetables**

Cooked on the plancha, with baby potatoes and toasted almonds.

*Our other dishes on page 13.*

*Our options such as beer and cheese on page 14.*

starting from. **36 €**  
HT /person

*Travel  
not included*



starting from. **12€** HT /person

*Travel not included*



## RECEPTION DRINK



You have the option to add specific choices for the welcome drink to customize your aperitif according to your preferences.

### WELCOME DRINK

10 Pieces / Person

- **Homemade tapenade** and eggplant caviar
- **Fresh seasonal fruits**
- **Selection** of cold cuts
- **Crunchy vegetables** with homemade dips
- **Mini canapés**, cheese rolls, tomato bites
- **Homemade spreads**: hummus, tzatziki, pepper spread
- **Mini burgers**

### GOURMET OPTION

Our Animations:

- **Mini burgers** starting from €3 HT / person
- **Mini salmon blinis** starting from €3.5 HT / person
- **Mini wraps** starting from €3 HT / person
- **Charcuterie carving** starting from €5 HT / person
- **Half bagels** starting from €5 HT / person
- **Tielle** starting from €3 HT / person
- **Plancha animation** starting from €5 HT / person (mini skewers, squid, pan-fried foie gras...)

### DRINK OPTIONS

- **Cocktail in jars** for self-service starting from €6 HT / person (Strawberry Mojito, Passion, Mint, Punch)
- **Bottle of organic wine from Petit Roubier**, starting from €7 HT per person, including two glasses per guest.
- **Beer tap** starting from €5 HT / person, including two glasses per guest.

# CUSTOMIZABLE PACKAGE

Choice of two dishes from the menu



Squid Rouille or  
Parsley Squid



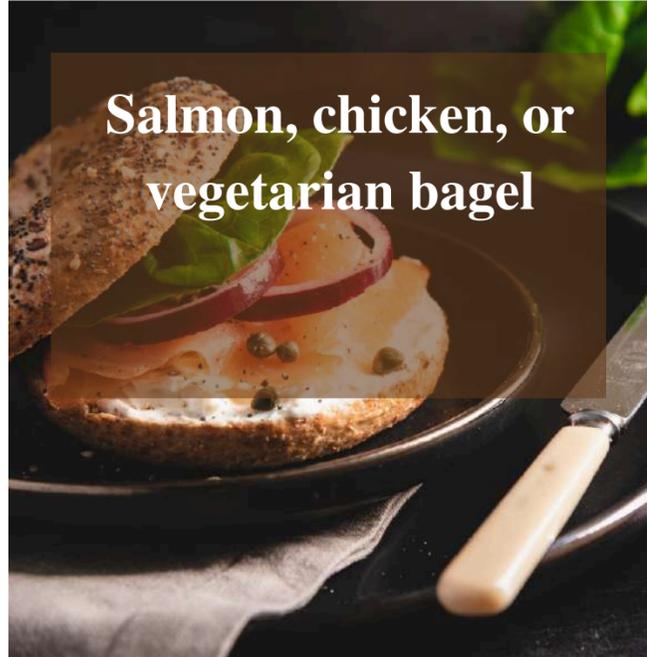
Gravlax Salmon



Aubrac-Limousine  
Beef Rib



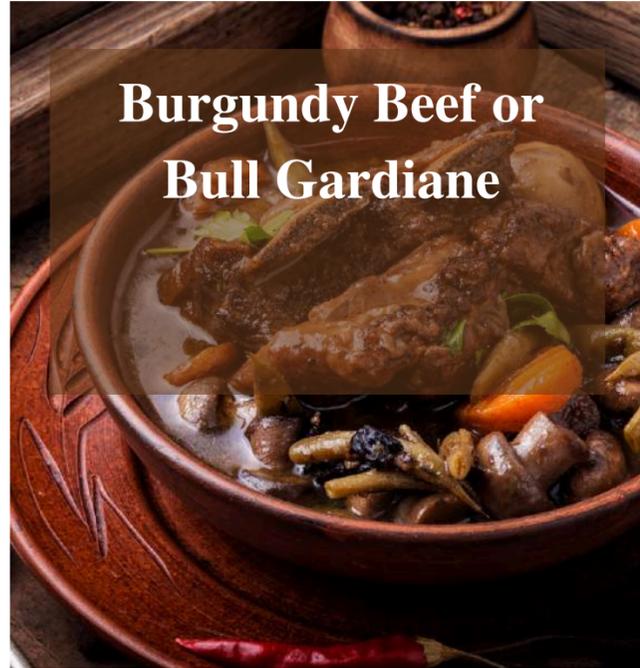
Honey-marinated  
Pork



Salmon, chicken, or  
vegetarian bagel



Aveyronnais Burger



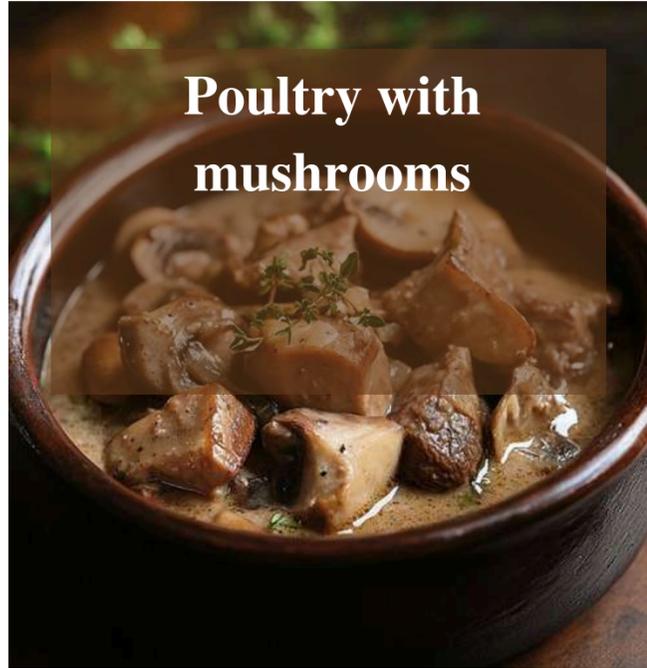
Burgundy Beef or  
Bull Gardiane



Homemade turkey  
tagine or kofta



Aligot sausage or  
merguez



Poultry with  
mushrooms

*La provenance de nos aliments :*





# LES OPTIONS



**Oysters**  
starting from  
**€5.50 HT / person**



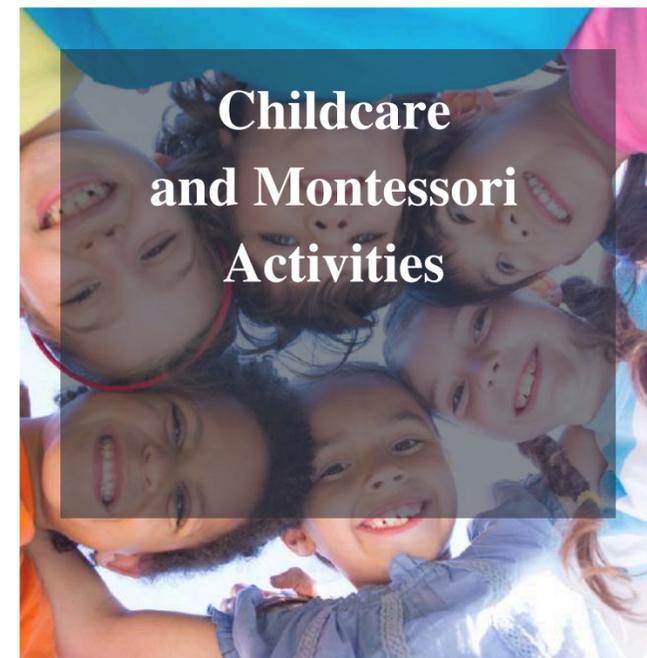
**Artisanal Ice Cream**  
starting from  
**€5.50 HT / person**



**Popcorn Machine**  
starting from  
**€2 HT / person**



**Smoothie Bar**  
starting from  
**€4.50 HT / person**



**Childcare  
and Montessori  
Activities**



**Cheese Platter**  
starting from  
**€6.50 HT / person**



**Candy Bar**  
starting from  
**€4 HT / person**



**Homemade Desserts**  
starting from  
**€4.50 HT / person**  
Chocolate mousse / lemon,  
panna cotta, tiramisu...

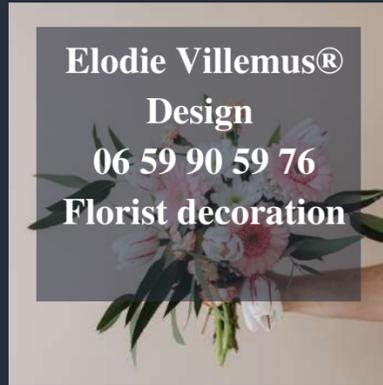


**Donut Wall**  
starting from  
**€4 HT / person**



**Beer or Wine Tap**  
starting from  
**€6 HT / person**  
Local white, red, or rosé  
wine.

# 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  
Dishware rental

Located in Montpellier, **General Moutarde** is a vintage food truck available for **private events**.

Driven by a passion for delicious food that combines indulgence and **healthy eating**, we also strive to be **eco-friendly**.

Feel free to **contact us** if you have a specific request that is not listed on this flyer; we will do our best to accommodate it.

06 51 08 66 33  
[gnl.commercial@gmail.com](mailto:gnl.commercial@gmail.com)

More information  
on our website



## OUR OTHER ACTIVITIES :

### Sale of Gift Baskets

Treat yourself to a gourmet assortment of our artisanal products: pâtés, foie gras, local juices, and more.

### Sale of Artisanal Products

Explore our range of homemade products, including pâtés, foie gras, and other regional delights.

### In-Home Chef Service

Enjoy a unique culinary experience with our chef who prepares a customized meal right in your home.

## YOUR GOOGLE REVIEWS

4,9  220 avis Google

 Pierre Dissaux 

General Moutarde **served 160 meals** during an **inter-company event** we organized in June 2023. The team is **very efficient and friendly**. Three menus were offered, which satisfied all participants.





**GÉNÉRAL  
MOUTARDE**