



Catering Proposal



Foie Gras with
Raspberry Coulis &
Mango Chutney
法式树莓鹅肝



Savory Profiterole
with Avocado
Mousse and crushed
Pistachios
鳄梨开心果泡芙



Scallop & Mango
Salsa in crispy
basket
芒果扇贝萨萨



Parma Ham with
Melon topped with
Raspberry
Vinaigrette
帕玛火腿哈密瓜



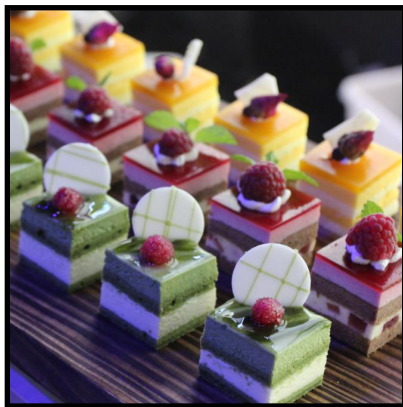
Cold Savory Canapés



Vanilla Profiterole
with Robust Berries
莓果香草泡芙



Mini Opera Cake
歌劇蛋糕



Assortment of Mousse Cake:
Orange Mango, Raspberry
& Matcha
精选蛋糕：芒果橘子，莓
果，抹茶



Mixed Berry in
Chocolate cup 莓果
巧克力杯



Sweet Canapés



Simple yet Elegant Setup

We'll help custom-create a one-of-a-kind menu & setup whether you're hosting a hundred people or a thousand. Our fine-tuned Central Catering Kitchen keeps us to the highest quality standard, no matter where (or when, or who) you have in mind. Our commitment to bring out the elegance is the basis of what we do. When everything is of the best possible quality, the colors and the flavors speak for themselves. We just enhance them.





Extravaganza

Menu 350 RMB

Option 1

First course

第一道菜

JASMINE SALMON GLAVLAX INFUSION | 腌制茉莉花三文鱼
salmon, scallop, avocado puree & garden vegetables with **wasabi & curry mayo**
三文鱼，扇贝，鳄梨慕斯，田园时蔬，青芥末和咖喱奶油

Second Course

第二道菜

CREAMY TRUFFLE MUSHROOM SOUP | 奶油黑松露蘑菇汤
Forest mushroom, black truffle, croutons
菌类，黑松露，面包丁

Third course

第三道菜

SEARED AUSTRALIAN BEEF TENDERLOIN | 香煎澳洲牛里脊
truffle mash potatoes, seared foie gras, garden vegetable & truffle jus
松露土豆泥，煎鹅肝，田园时蔬，松露汁

Desserts

甜点

DRAGON NEST | 火龙巢
Dragon fruit, mixed berries, coconut milk, oats, longan, bird nest
火龙果，莓果，椰奶，燕麦，龙眼，燕窝

Chocolate Madness

chocolate fondant, kahlua
infused ice cream &
chocolate truffles



Fusion Menu

Menu 450 RMB

Option 2

First course

第一道菜

FOIE GRAS INFUSION | 中华山楂佐法式鹅肝
foie gras terrine, fig chutney, mango puree, hawthorne jelly
鹅肝批, 无花果酱, 芒果酱, 山楂果冻

Second Course

第二道菜

MARSEILLE SEAFOOD FOOD | 马赛海鲜汤
Vegetable pearls, oyster, mussels, shrimps
蔬菜球, 生蚝, 海虹, 虾仁

Third course

第三道菜

SEARED NORWEGIAN SALMON FILLET | 香煎挪威三文鱼
sautéed garden vegetables, ratatouille, lemon butter sauce
田园蔬菜, 烩蔬菜, 柠檬黄油奶油汁

Fourth course

第四道菜

SEARED AUSTRALIAN BEEF TENDERLOIN | 香煎澳洲牛里脊
Herbed potato cubes, seared foie gras, garden vegetable & red wine
sauce
香草土豆颗, 煎鹅肝, 田园时蔬, 红酒汁

Desserts

甜点

RASPBERRY ELEGANCE | 覆盆子之雅
raspberry coulis, berries, crushed peanuts, raspberry, white chocolate
opera cake, baileys Sablé
覆盆子、草莓、坚果碎、白巧克力剧院蛋糕, 百利慕斯



Elegance

Menu 600 RMB

Option 3

First course

第一道菜

SEAFOOD CONCOCTION | 海洋盛宴

Salmon gravlax, Alaskan Scallop, langostine, salmon roe, mango coulis, beetroot, avocado mousse,
腌制三文鱼, 阿拉斯加扇贝, 新西兰小龙虾, 三文鱼子, 芒果酱, 红菜头, 鳄梨慕斯

Second Course

第二道菜

LOBSTER BISQUE | 香浓龙虾汤

Vegetable pearls, lobster medallion, parsley
蔬菜球, 龙虾肉, 茴香

Third course

第三道菜

SEARED ALASKAN COD FISH | 香煎阿拉斯加鳕鱼

sautéed garden vegetables, mashed peas, white wine clam sauce
蔬菜, 青豆泥, 茅台酒蛤蜊汁

Fourth course

第四道菜

SEARED AUSTRALIAN BEEF TENDERLOIN | 香煎澳洲牛里脊

truffle mash potatoes, seared foie gras, garden vegetable & truffle jus
松露土豆泥, 煎鹅肝, 田园时蔬, 松露汁

Desserts

甜点

TRIO OF FANTASY | 三部曲

Opera cake, blueberry crème brulee, matcha macaroon sphere with matcha mousse, mixed berries
剧院蛋糕, 蓝莓焦糖布丁, 抹茶特色马卡龙, 莓果

Pan Seared Seabass

Parma Ham, Garden
Vegetables, Forest
Mushrooms & Morel Jus

Gala Dinner Menu (Reference Picture)

SALMON GLAVLAX INFUSION | 腌制茱莉花三文鱼

salmon, scallop, avocado puree &
garden vegetables with mango balsamic
三文鱼，扇贝，鳄梨慕斯，田园时蔬，
芒果黑醋



SEARED AUSTRALIAN BEEF TENDERLOIN | 香煎澳洲牛里脊

truffle mash potatoes, seared foie gras,
garden vegetable & truffle jus
松露土豆泥，煎鹅肝，田园时蔬，松露
汁

RASPBERRY ELEGANCE | 覆盆子之雅

raspberry coulis, berries, crushed peanuts,
white chocolate opera cake, baileys Sablé
覆盆子、草莓、坚果碎、白巧克力剧院
蛋糕，百利慕斯



Gala Dinner Menu (Reference Picture)



FOIE GRAS INFUSION | 中华山楂佐法式鹅肝

foie gras terrine, fig chutney, mango puree,
hawthorne jelly
鹅肝批，无花果酱，芒果酱，山楂果冻

LOBSTER BISQUE | 香浓龙虾汤
Vegetable pearls, lobster medallion,
parsley
蔬菜球，龙虾肉，茴香



CITRUS EVOLUTION | 梦幻香橘
lemon tart, orange macaroon, citrus fruits,
berries & citrus concentrate
柠檬挞，橘子马卡龙，橘子，莓果



Our Portfolio

Auto

Continental

JiaXing— Dealership
Conference

Sit Down Dinner | 1400
pax

马牌轮胎1400人正餐
活动





Our Portfolio

Auto

AMG

Beijing

Tea Break, Dinner

Buffet, After Party |

350 pax

奔驰AMG晚宴350人
活动





Our Portfolio

KOHLER

Shanghai

Tea Break, Sit down

Dinner, After Party |

350 pax

科勒350人正餐活动





Our Portfolio

Fashion

RADO

Beijing— Product
Launch Gala Dinner
Sit Down Dinner | 200
pax

雷达手表200人正餐
活动





**Standard
Service
Utensils**

Upmost Quality

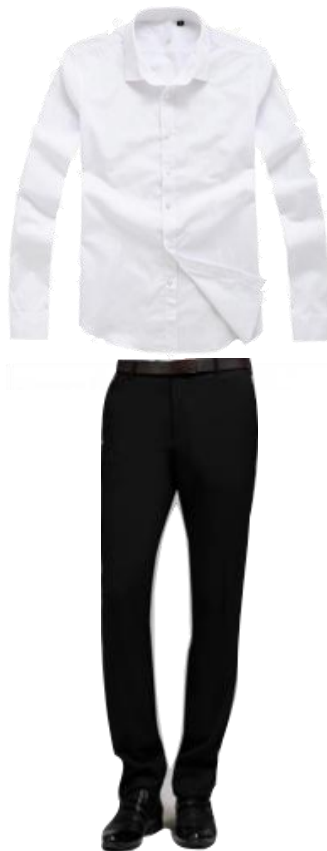
In FIG, we work with the top notch food equipment providers to ensure the perfect presentation and guarantee the safety of the appliances according to the national policies.



Standard Grooming & Uniform

Simple yet Elegant

All of our wait staffs are carefully selected and with a well trained background. With the simple yet stylish uniform, we are here to impress!



White T-Shirt, Black
Pants & Leather
Shoes



Black T-Shirt, Black
Pants & Leather
Shoes



Tuxedo Suit, Black Tie, Black Apron or Black
Bowl Tie (Various colors are available upon
requests)



Diamond rock



Old Fashion



High ball



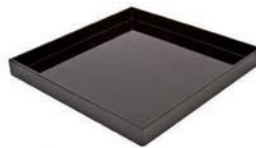
Martini glass



Wine glass



Champagne flute



Round Beverage Trays &
Square Canapés Tray
(Available in Black or
White)

Standard Service Utensils

Upmost Quality

We work with the top notch food equipment providers to ensure the perfect presentation and guarantee the safety of the appliances according to the national policies.

Thank you!

**Contact us for
more
Information**

