

CROZY



The menu

Made the same morning,
delivered ready to serve.

Corporate catering in Paris and Île-de-France, large events across France

BREAKFAST • COFFEE BREAKS • MEAL TRAYS • BUFFETS • COCKTAIL RECEPTIONS • SEMINAR DAYS • SERVICES

Catering for companies, from breakfast to convention

Crozy prepares and delivers food for companies: breakfasts, breaks, meal trays, buffets, cocktail receptions and seminar days. We deliver across Paris and Île-de-France, and cater large events anywhere in France, from a committee of ten to a convention of five thousand.



01 Made the same morning

Every menu is prepared on the day of delivery, from fresh, seasonal produce.

02 Delivered ready to serve

Platters ready to place, disposable tableware included: your guests help themselves. On-site buffet set-up is available as an option.

03 Île-de-France and all of France

Free delivery in Paris and Île-de-France (€90 in Seine-et-Marne). Large events across mainland France, within 48 hours in nearby cities, 72 hours elsewhere.

04 Clear prices, fast answers

Order online at the listed price, with no quote or call, or receive a tailored proposal within 2 hours during the day.

24 hours

notice for most menus

10 to 5,000

guests, from committee to convention

2 hours

for a tailored proposal, during the day

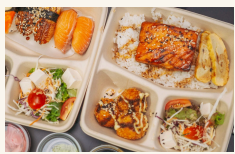
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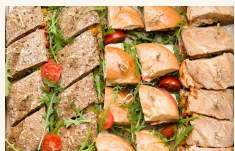
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Prices per person unless stated otherwise, VAT not applicable. Every menu can be ordered online at the listed price; for a bespoke event, ask for a proposal.

Version française : crozytraiteur.fr/carte



01 MORNING WELCOME

Breakfast

For a committee that starts early, a seminar or a welcome for a thousand participants: all-butter pastries, freshly pressed orange juice, unlimited coffee and seasonal fruit, prepared the same morning.

Add-ons

Freshly pressed fruit juices	€2.50
Per person, 25 cl	

Unlimited coffee and tea	€2.20
Per person, in flasks	

XXL fresh fruit basket	€2.90
Per person	

Soft drinks	€3.00
Per person: sodas, iced teas	

Matured cheese platter	€3.20
Per person	

Sweet petits fours	€4.90
Per person, 3 pieces	

The menus

PER PERSON, VAT NOT APPLICABLE

01

Balanced Breakfast

1 granola and yoghurt verrine per person Vegetarian Pork-free

Granola and yoghurt verrines, fresh fruit salad made the same morning, multigrain breads: a light breakfast that still feels like a treat.

€11.90

per person
Menu for 20 people
€238 in total

02

Continental Breakfast

2 mini pastries per person Vegetarian

All-butter mini pastries, freshly pressed fruit juice, unlimited coffee, tea and herbal teas, fresh seasonal fruit: the classic breakfast.

€11.90

per person
Menu for 20 people
€238 in total

Menu for 10 people:
€11.90 per person

03

Large-Format Breakfast

1.5 pastries per person Vegetarian Pork-free

All-butter pastries, breads, butter and jams, seasonal fruit, freshly pressed orange juice and unlimited coffee, sized for large-scale welcome receptions.

from €10.90

per person
Price falls as
headcount rises

	100	200	500	1,000	2,000	5,000
GUESTS	€11.30	€11.30	€11.30	€10.90	€10.90	€10.90

04

Large-Format Networking Breakfast

1.5 pastries per person Pork-free

A sweet and savoury networking welcome: pastries, mini sandwiches, verrines, cut fruit and petits fours, pressed juice, soft drinks and coffee.

from €18.30

per person
Price falls as
headcount rises

	100	200	500	1,000	2,000	5,000
GUESTS	€18.90	€18.90	€18.90	€18.90	€18.30	€18.30

05

Signature Executive Breakfast

2 pastries per person Pork-free

Smoked salmon and warm blinis, scrambled eggs, all-butter pastries, juices pressed to order: the full breakfast for executive committees.

€25.60

per person
Menu for 20 people
€512 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



02 BETWEEN SESSIONS

Coffee breaks

The break that gets everyone refocused, fruity, sweet or savoury: enough to carry a morning of training or an afternoon plenary, delivered ready to place.

Add-ons

Freshly pressed fruit juices	€2.50
Per person, 25 cl	

Unlimited coffee and tea	€2.20
Per person, in flasks	

XXL fresh fruit basket	€2.90
Per person	

Soft drinks	€3.00
Per person: sodas, iced teas	

Matured cheese platter	€3.20
Per person	

Sweet petits fours	€4.90
Per person, 3 pieces	

01

Detox and Vitality Break

25 cl of cold-pressed juice per person

Vegetarian

Vegan

Gluten-free

Pork-free

Cold-pressed fruit and vegetable juices, energy balls, cut fresh fruit and chia pots: a vegan, gluten-free break.

€7.10

per person

Menu for 20 people
€142 in total

02

Gourmet Coffee Break

2 sweet petits fours per person

Vegetarian

Financiers, cookies and madeleines, a basket of fresh fruit, unlimited coffee, tea and herbal teas: the break that sets the pace of a working morning.

€8.70

per person

Menu for 20 people
€174 in total

03

Seasonal Fresh Fruit Break

Vegetarian

Vegan

Gluten-free

Pork-free

Baskets, skewers and salads of seasonal fruit, pressed juices, coffee and teas: the fresh break for conferences and large headcounts.

from **€7.70**

per person

Price falls as headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€8.20	€8.10	€8.00	€7.90	€7.80	€7.70

04

Sweet Petits Fours Break

Vegetarian

Pork-free

Mini éclairs, macarons, fruit tartlets, cannelés and financiers, with coffee, teas and herbal teas: the sweet break for seminar afternoons.

€10.20

per person

Menu for 50 people
€510 in total

05

Savoury Aperitif Break

3 mini club sandwiches per person

Pork-free

Mini clubs, savoury loaf cakes, hummus and guacamole verrines, mini quiches: the savoury break that carries the morning through to lunch.

€16.90

per person

Menu for 20 people
€338 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



03 WORKING LUNCH

Meal trays

Starter, main course, cheese and dessert on an individual tray, cutlery and napkin included: everyone has lunch without leaving the meeting. Single trays or group menus, meat, fish or vegetarian.

Add-ons

Freshly pressed fruit juices €2.50
Per person, 25 cl

Unlimited coffee and tea €2.20
Per person, in flasks

XXL fresh fruit basket €2.90
Per person

Soft drinks €3.00
Per person: sodas, iced teas

Matured cheese platter €3.20
Per person

Sweet petits fours €4.90
Per person, 3 pieces

01

Vegetarian Meal Tray

Vegetarian
Pork-free

Falafel and hummus, spelt risotto with mushrooms, lentil salad, goat's cheese with honey and vanilla cheesecake: hearty and meat-free.

€27.40

per tray
Ordered individually

02

Gastronomic Meal Tray

Vegetarian option
Pork-free

A starter, a main course of meat, fish or vegetarian, a portion of cheese and a pastry dessert: the full menu for working meetings.

€36.30

per tray
Ordered individually

03

Parisian Bistro Meal Tray

Vegetarian option
Pork-free

Eggs mimosa, then chicken with forest mushrooms, pollack with sorrel or vegetable gratin with comté, mature cheese, chocolate mousse or thin apple tart.

from €31.30

per person
Price falls as headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€33.90	€33.30	€32.90	€32.30	€31.90	€31.30

04

Tradition Meal Tray

Pork-free

Chicken ballotine, pulled beef bourguignon-style with crushed potatoes, mature cheese and walnut bread, chocolate fondant.

€35.90

per tray
Ordered individually

05

Grand Table Meal Tray

Vegetarian option
Pork-free

Semi-cooked foie gras with fig chutney, duck breast with honey, turbot or vegetable tatin, three mature cheeses, chocolate dessert: for important meetings.

€48.90

per person
Menu for 10 people
€489 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



04 LUNCH TO SHARE

Buffets

Starters, mains, cheeses and desserts delivered ready to place, with a vegetarian alternative: the format that feeds a whole team or a plenary, up to five thousand guests.

Add-ons

Glass of champagne	€8.90
Per person, not with breakfast or halal menus	

Matured cheese platter	€3.20
Per person	

Cooling package	€69
Per 50 people: ice, buckets and insulated boxes	

White and red wine, soft drinks	€8.90
Per person, available in a tailored proposal, not with breakfast or halal menus	

Sweet petits fours	€4.90
Per person, 3 pieces	

On-site buffet set-up	from €90
€90 up to 30 guests, €190 up to 100, €390 up to 300, beyond that depending on headcount	

01 Seminar Buffet

Vegetarian option

Pork-free

Starters and crudités, mini quiches, roast turkey with mushroom sauce or vegetarian lasagne, salads, cheeses and desserts: a complete lunch with no waiting.

from **€27.30**

per person

Price falls as headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€29.90	€29.30	€28.90	€28.30	€27.90	€27.30

02 Vegetarian Buffet

Vegetarian

Pork-free

Vegetable curry with coconut milk, aubergine gratin with mozzarella, lentil and quinoa salads, fruit crumble: colourful and filling.

€25.80

per person

Menu for 20 people
€516 in total

03 French Classics Buffet

Vegetarian option

Pâté en croûte, eggs mimosa, beef bourguignon, piémontaise potato salad, French cheeses, tarte Tatin and éclairs: the classics everyone enjoys.

from **€29.30**

per person

Price falls as headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€31.90	€31.30	€30.90	€30.30	€29.90	€29.30

04 Signature Lunch Buffet

Vegetarian option

Pork-free

Three starters, two hot dishes and a vegetarian alternative, salads, four mature cheeses and three desserts: around 450 g per guest.

€33.90

per person

Menu for 20 people
€678 in total

05 Gastronomic Buffet

Vegetarian option

Pork-free

Semi-cooked foie gras, smoked salmon and scallop tartare, beef fillet with Périgueux sauce or truffle risotto, mature cheeses, layered desserts: our most complete buffet.

€45.90

per person

Menu for 20 people
€918 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



05 COCKTAILS AND CANAPÉS

Cocktail receptions

From 11 to 18 savoury and sweet pieces per person, cold and hot, presented on platters ready to place: after-work drinks, launch, opening or client evening.

Add-ons

Glass of champagne	€8.90
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Per person, not with breakfast or halal menus

Sweet petits fours	€4.90
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Per person, 3 pieces

On-site buffet set-up	from €90
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€90 up to 30 guests, €190 up to 100, €390 up to 300, beyond that depending on headcount

White and red wine, soft drinks	€8.90
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Per person, available in a tailored proposal, not with breakfast or halal menus

Cooling package	€69
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Per 50 people: ice, buckets and insulated boxes

Standing table with cover	€29
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Each, above 100 guests

01

Lunchtime Cocktail Reception

7 savoury and 4 sweet pieces per person Pork-free

Club sandwiches, salmon wraps, bruschetta, seasonal verrines, warm mini quiches and samosas, then mini éclairs and tartlets: eleven well-balanced pieces.

€20.30

per person

Menu for 20 people
€406 in total

02

Mediterranean Cocktail Reception

9 savoury and 4 sweet pieces per person Vegetarian Pork-free

Mezze in verrines, stuffed vine leaves, marinated feta, mini olive fougasses and falafel, baklava: thirteen Mediterranean bites, all vegetarian.

€25.90

per person

Menu for 20 people
€518 in total

03

Large-Format Cocktail Reception, 18 Pieces

10 cold, 5 hot and 3 sweet pieces per person

Vegetarian option Pork-free

Mini burgers, gyoza, yakitori, pan-fried king prawns, smoked salmon blinis, cheese boards and macarons: eighteen pieces for large evening events.

from

€31.30

per person

Price falls as headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€33.90	€33.30	€32.90	€32.30	€31.90	€31.30

04

Signature Evening Cocktail Reception

10 cold, 4 hot and 3 sweet pieces per person

Mini burgers, gyoza and king prawn bites served hot, salmon blinis, mature cheeses and macarons: seventeen pieces, enough for a standing dinner.

€32.90

per person

Menu for 30 people
€987 in total

05

Surf and Turf Cocktail Reception

10 cold, 4 hot and 2 sweet pieces per person

Vegetarian option Pork-free

From the sea: smoked salmon, sea bream tartare, king prawns and pan-fried scallops; from the land: pulled beef, chicken and mini burgers. Sixteen pieces.

€46.90

per person

Menu for 50 people
€2,345 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



06 ALL DAY LONG

Seminar days

Welcome coffee, morning break, lunch, afternoon break and closing cocktail reception: the whole day in a single order, prepared the same morning.

Add-ons

Glass of champagne €8.90
Per person, not with breakfast or halal menus

Cooling package €69
Per 50 people: ice, buckets and insulated boxes

Standing table with cover €29
Each, above 100 guests

White and red wine, soft drinks €8.90
Per person, available in a tailored proposal, not with breakfast or halal menus

On-site buffet set-up from €90
€90 up to 30 guests, €190 up to 100, €390 up to 300, beyond that depending on headcount

Clothed buffet table €49
Each, above 100 guests

The menus

PER PERSON, VAT NOT APPLICABLE

01

Full-Day Seminar Essentials

Vegetarian option

Pork-free

Pastries and pressed juice on arrival, mini savoury cakes, a buffet of salads and dishes of the day, petits fours, then eight cocktail pieces.

€72.20
per person
Menu for 20 people
€1,444 in total

02

Full-Day Seminar Mediterranean

Vegetarian option

Pork-free

Mint tea and citrus cakes, a buffet of tabbouleh, chicken skewers, fish a la plancha and falafel, baklava, then a mezze cocktail reception.

€79.90
per person
Menu for 50 people
€3,995 in total

03

Full-Day Seminar Large Format

Vegetarian option

Welcome, break, a buffet with two hot dishes and a vegetarian dish, sweet break, then ten cocktail pieces: the turnkey convention day.

from

€77.30
per person
Price falls as
headcount rises

GUESTS	100	200	500	1,000	2,000	5,000
	€79.90	€79.30	€78.90	€78.30	€77.90	€77.30

04

Full-Day Seminar Hot Buffet

Vegetarian option

Pork-free

Smoothies and financiers in the morning, a hot buffet of chicken, braised beef and risotto, mature cheeses, éclairs, then an eleven-piece evening cocktail.

€82.30
per person
Menu for 20 people
€1,646 in total

05

Full-Day Seminar Executive Committee

Vegetarian option

Pork-free

Filled brioches and macarons, beef fillet, salmon gravlax, roast chicken and truffle risotto at lunch, éclairs, then fifteen evening cocktail pieces.

€111.30
per person
Menu for 10 people
€1,113 in total

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.



07 OVER TIME AND AT SCALE

Services

A trade show over several days, a film shoot, team lunches every week, a convention of five thousand or a halal table: formats designed for the long run or for volume.

Trade show catering, film production catering, recurring office catering and large-scale event catering: services 01 to 04, page 17.

05 Halal catering

Halal

Pork-free

Alcohol-free

Entirely halal breakfast, meal tray, buffet or cocktail reception: halal meats, no pork, no alcohol, sealed trays kept apart. **48 hours' notice, 24 hours for cocktail receptions.**

Halal Breakfast **€18.90**
Per person, menu for 20 people (€378)

Halal Lunch Buffet **€39.90**
Per person, menu for 30 people (€1,197)

Generous Halal Cocktail Reception **€30.90**
16 pieces, per person, menu for 50 people (€1,545)

Halal Meal Tray **€30.30**
Choice of 2 menus, ordered individually

01 Trade show catering

from **€52.90** per person per day

DURATION	1-4 days	5-14 days	15+ days
	€58.90	€55.90	€52.90

The stand team fed and the VIP lounge topped up at peak times, delivered before the doors open, for the whole length of the show.

- Stand team: morning welcome, individual or shared lunch, hot and cold drinks throughout
- VIP lounge: cold savoury and sweet cocktail pieces on scheduled top-ups, from €36 to €58 per visitor per day depending on the number of pieces
- Staggered deliveries: nothing sits at room temperature all day
- Porte de Versailles, Paris Nord Villepinte, Palais des Congrès, Le Bourget

03 Recurring office catering

up to **15%** off menu prices

DISCOUNT	Months 1-2	Months 3-6	Month 7+
	-5%	-10%	-15%

The same delivery, on the same day, at the same time, with no order to repeat: your team lunches every week, with a discount that grows over time.

- 12-month commitment, one invoice per month
- Declared headcount, adjustable each month before the 20th
- Menus that change from one week to the next
- Dietary requirements recorded once and for all, public holidays taken out of the calendar
- Payment on the 25th for the following month, by card

02 Film production catering

from **€52.90** per person per day

DURATION	1-4 days	5-14 days	15+ days
	€58.90	€55.90	€52.90

Breakfast before the first call, lunch delivered separately so it arrives fresh, a snack table kept stocked all day: no kitchen, no power needed.

- Morning: breads and pastries, fresh fruit, yoghurts, pressed juices, coffee in flasks
- Midday, second delivery included: sandwiches, mixed salads, cheeses, fruit or sweet pieces
- All day: dried fruit and nuts, cereal bars, fresh fruit, hot drinks and juices
- Headcount adjustable every week, until Friday for the following week
- Quotes, terms and invoices in English

04 Large-scale event catering

200 to 5,000 guests

Lower rate at each tier

Conventions, plenaries, launches and evenings for 200 to 5,000 guests: several identical serving points rather than one queue, with tiered pricing.

- Welcome breakfasts, breaks, meal trays, buffets, cocktail receptions and full days
- Tiers at 200, 500, 1,000, 2,000 and 5,000 guests, up to 9% less per person than at 100 guests
- Lead times: 48 hours up to 200 guests, 3 days at 500, 4 days at 1,000, 5 days at 2,000, 7 days beyond
- Serving points spread across the venue, staggered deliveries and top-ups
- Logistics included in Paris and Île-de-France, Seine-et-Marne with a €90 supplement



OPTIONS

Add-ons

Drinks, treats and logistics are added to the order, depending on the menu and the headcount. Disposable tableware is included in every menu.

Drinks and treats

Freshly pressed fruit juices **€2.50**

Per person, 25 cl

Unlimited coffee and tea **€2.20**

Per person, in flasks

White and red wine, soft drinks **€8.90**

Per person, available in a tailored proposal, not with breakfast or halal menus

XXL fresh fruit basket **€2.90**

Per person

Soft drinks **€3.00**

Per person: sodas, iced teas

Glass of champagne **€8.90**

Per person, not with breakfast or halal menus

Matured cheese platter **€3.20**

Per person

Sweet petits fours **€4.90**

Per person, 3 pieces

Logistics and on site

Cooling package **€69**

Per 50 people: ice, buckets and insulated boxes

Standing table with cover **€29**

Each, above 100 guests

Floral decoration **on request**

Depending on the event

On-site buffet set-up **from €90**

€90 up to 30 guests, €190 up to 100, €390 up to 300, beyond that depending on headcount

Clothed buffet table **€49**

Each, above 100 guests

Practical information

01 Ordering

Online, at the listed price, with no quote or call. For a bespoke event, a proposal within 2 hours during the day (9am to 6pm, Paris time), or before noon for a request sent in the evening or overnight.

02 Lead times

From 24 hours for most menus; 48 hours from 100 guests, then longer depending on headcount, up to 7 days for 5,000. The exact lead time is shown on each menu page of the website.

03 Delivery

Free in Paris and Île-de-France, in the agreed time slot (€90 in Seine-et-Marne); outside Île-de-France, logistics priced on the actual distance.

04 Minimum order

€300 per delivery.

05 Payment

In full when ordering, by secure card payment; for large company orders, bank transfer against a signed purchase order.

06 Allergens and diets

Allergens listed on each menu page of the website. Vegetarian option always available; pork-free, gluten-free, vegan and halal to be specified when ordering.

07 Tableware

Disposable and included: plates, cups, cutlery and napkins.

08 On site

Everything arrives ready to serve. On-site buffet set-up is available as an option, from €90.

Prices in euros. VAT not applicable (art. 293 B, French Tax Code).

ACROSS FRANCE

Large events across France

Conventions, trade shows, client evenings, sports hospitality, festivals: we cater your large events across mainland France, from one hundred to several thousand guests. Within 48 hours in nearby cities such as Orléans, Rouen, Tours or Deauville; within 72 hours everywhere else, such as Lyon, Marseille, Bordeaux or Lille. A single proposal for several days, meals and delivery points, logistics priced separately on the actual distance, and payment when ordering, by card or, for large orders, by bank transfer against a signed purchase order.





A menu for every moment of company life

Welcome breakfast, break, meal tray, buffet, cocktail reception or seminar day: every menu is prepared the same morning from fresh produce and delivered ready to serve, from a committee of ten to a convention of five thousand. Clear prices, online ordering in a few minutes, or a tailored proposal within 2 hours during the day.

ORDERING

ONLINE

crozytraiteur.fr/en

At the listed price, no quote.

BESPOKE

crozytraiteur.fr/en/quote

Proposal within 2 hours during the day (9am to 6pm, Paris time).

PHONE

+33 9 70 70 55 10

Monday to Friday, 10am-12pm and 2pm-5pm, Paris time.

E-MAIL

contact@crozytraiteur.fr

Or send us a message on [WhatsApp](#).

CROZY

Paid in full when ordering, by secure card payment; for large company orders, bank transfer against a signed purchase order.

Prices in euros. VAT not applicable (art. 293 B, French Tax Code).