



Traiteur *de* Paris

Made by Chefs for Chefs

2024 Summer *selection*



The reception season, a buzzing period for catering professionals



Yann Le Moal
Executive Chef and Cofounder
Traiteur de Paris

“ The fine weather is coming and with it festive events such as weddings, baptisms, cocktail parties and receptions.

These are important moments for guests and organisers, who will be all the more demanding.

For catering professionals, it's all about creativity and designing made-to-measure menus that will live long in the memory.

With a wide experience in the organisation of cocktails and events, we have selected for you a complete range of premium frozen products, with a creative touch and made in our French production facilities.

”



Controlled portion cost



- ✓ No loss of raw materials
- ✓ Individual portions so you can defrost just the right amount
- ✓ Optimised foodservice packaging

Time saving



- ✓ Ready-to-serve cocktails on elegant trays
- ✓ Overcomes staff shortages

Taste quality



- ✓ Recipes made with noble, natural ingredients, present in generous quantities

The need to personalise



- ✓ Desserts with hand-crafted finishing touches and customizable as required



Our Chefs suggest a selection of products from our ranges of:



Savoury canapés



Savoury accompaniments



Individual desserts



Sweet petits fours



006967 • Prestige Canapés

- Our most elaborate and refined tray of 54 canapés: 9 surf 'n' turf and vegetarian recipes
- Rigorously selected ingredients: foie gras, salmon, prawns, sea and vegetarian recipes, Comté PDO cheese, etc.

54 items

10 g

0.540 Kg



390×296×50 mm

C&C

- a. **6 Comté Lingots**, PDO Comté, walnuts and stewed red onion compote.
- b. **6 Navettes with peas**, peas, Emmental, almonds and cranberries.
- c. **6 Crumbles**, foie gras and mango jelly.
- d. **6 Nordic Bread Slices**, prawns and lemon and mandarin cream.
- e. **6 Mini Loaves**, olive, tomato and mozzarella.
- f. **6 Crab squares**, crab, avocado and pumpkin seeds.
- g. **6 Mini Buckwheat Loaves**, duck breast and shallot and chive cream.
- h. **6 Multigrain Club Sandwiches**, carrot, courgette and Parmesan cream.
- i. **6 Blinis**, smoked salmon with lemon, chive cream and soya bean.

3 hr
at +4°C

Keeps for 24 hr
at +4°C



“

*Our Signature platter
with refined finishes and
a wide variety of recipes.”*



Serving suggestion



000096 • Vegetarian Canapés

- Tray of 54 pieces and 6 vegetarian recipes with elaborate formats and combinations

54 items | 10 g | 0.540 Kg | 390×296×50 mm **C&C**

- a. **9 Burgers**, coriander-yuzu cream, soya bean, teriyaki sauce, golden sesame seeds.
- b. **9 Club Sandwiches with vegetables**, green sandwich bread, vegetable cream, multigrain sandwich bread.
- c. **9 Onion Loaves**, raspberry flavoured mascarpone mousse, walnuts and cranberries.
- d. **9 Tomato Financiers**, ricotta cream, mozzarella ball and marinated tomato.
- e. **9 Blinis**, spicy cream with sweet pepper, roasted and marinated sweet peppers.
- f. **9 Spinach Loaves**, mascarpone cream, edamame beans, squash seeds.

✂️ 3 hr | Keeps for 24 hr
+4°C | at +4°C



“

A festive and tasty platter to satisfy the expectations of your guests.”



Savoury accompaniments

Potato accompaniment



004353 • Potato Gratin with White Summer Truffles

- Gratin of potatoes (58%), cream, Emmental cheese, Tuber aestivum 1% and flavoured
- Homogeneous, artisanal finish: slices of firm potato from France

20 items | 100 g | 2.000 Kg | 70×50 mm



20 min
180°C



3 min 20 sec
750W

Keeps for 24 hr
at +4°C



“

*Our premium gratin
revisited with a festive
seasonal ingredient:
white summer truffles!”*

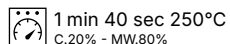
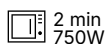




000470 • Asparagus & Parmesan Mousse

- Asparagus purée (21%), green asparagus (9%), pea purée and Parmesan
- Short ingredient list: just 9 ingredients (excluding salt and pepper seasoning)

20 items | 70 g | 1.400 Kg | 60×40 mm



Keeps for 24 hr
at +4°C



“


*A refined seasonal
pairing to accompany
a dish with delicacy.*






006607 • Premium Cheesecake

- Fromage frais and lemon on an all-butter crumble base lightly flavoured with cinnamon
- Baked for more than 30 minutes in an oven to guarantee its creaminess


20 items | 90 g | 1.800 Kg |  70×40 mm **C&C**


 4 hr
+4°C | Keeps for 3 days
at +4°C



004787 • Lemon Meringue Shortbread

- Tart lemon cream with semi-candied lemon zest on an all-butter crumble with ground almonds
- Premium dessert already hand-decorated with a dome of Italian meringue and slivered almonds

16 items | 90 g | 1.440 Kg |  70×40 mm **C&C**

 4 hr
+4°C | Keeps for 3 days
at +4°C



“


A selection of must-have desserts, made with natural ingredients and mounted on a crumble base, signature of Traiteur de Paris.”






005316 • Chocolate & Hazelnut Rocher

- A very rich dessert: over 35% chocolate and multi-textured (chocolate crisp and mousse, hazelnut cocoa sponge)
- The chocolate crisp makes this dessert ideal for takeaway

16 items | 65 g | 1.040 Kg |  110×25×25 mm

 3 hr
+4°C | Keeps for 3 days
at +4°C



“

The sophisticated gourmet dessert by excellence, ready to serve or to personalize.”





005571 • Haute Couture Petits Fours

- Our most elaborate and refined tray: 8 recipes inspired by the finest French desserts

48 items | 13 g | 0.650 Kg | 390×296×62 mm

- 6 new style Monts-Blancs**, hazelnut financier, chestnut cream, decorated with a tiny touch of mascarpone Chantilly cream.
- 6 Praline Choux**, decorated with praline cream and chopped hazelnut.
- 6 Hazelnut and Lemon Lingots**, hazelnut sponge, lemon cream, lemon zest jelly, decorated with meringue.
- 6 Opéras**, featuring an elegant coffee buttercream decoration.
- 6 Red Berry Domes**, decorated with whole pistachio nuts.
- 6 Tarte Tatin Style Cinnamon Financiers**, decorated with delicately piped Chantilly cream and sprinkled with cinnamon.
- 6 Chocolate Pyramids**, cocoa sponge, chocolate crisp, chocolate mousse, coated with chopped hazelnuts and milk chocolate.
- 6 Exotic Spirals**, crumble, mango compote, vanilla mousse.

2 hr | Keeps for 24 hr
+4°C | at +4°C



“

*Elegant, refined pieces,
preserved in a protective
cloche and ready to serve
on their platter.”*



Serving suggestion

**004182 • Tradition Petits Fours**

- Tray of well-known and popular petits fours (éclair, opéra, almondine, fraiser, etc.)
- Larger petits fours (14 g)

48 items

14 g

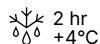
0.695 Kg



390×296×50 mm

C&C

- a. **6 Pistachio Financiers**, apricot jelly, pistachio.
- b. **6 Almond Sponge Biscuits**, vanilla mousse, strawberry compote.
- c. **6 Éclairs**, Chocolate Creme Patissiere, chocolate icing.
- d. **6 Almondines with lemon zest**, lemon cream, semi-candied lemon zest.
- e. **6 Opéras**, coffee-soaked sponge, coffee buttercream, chocolate ganache, chocolate icing.
- f. **6 Caramel Crumbles**, caramel cream, sprinkled with caramel crumble.
- g. **6 Raspberry Crumbles**, raspberry compote, decorated with white chocolate.
- h. **6 Chocolate Crumbles**, chocolate ganache, chocolate mousse.



2 hr

+4°C

Keeps for 24 hr
at +4°C

“


*Enjoy a miniature
version of the French
pastry classics.”*






005575 • Sweet Verrines Assortment

- Assortment of 4 popular gourmet recipes
- Hand-decorated, ready to serve

36 items | 30 g | 1.080 Kg |  390×296×62 mm

- 9 Vanilla and Raspberry Sweet Verrines:** all-butter crumble with ground almonds, light mousse made with fromage blanc and natural vanilla, raspberry jelly, whole raspberry and chopped pistachios.
- 9 Tiramisu Style Sweet Verrines:** coffee-soaked cocoa sponge, mascarpone mousse, Chantilly cream, cocoa powder.
- 9 Lemon Meringue Sweet Verrines:** all-butter crumble with ground almonds, lemon cream, Italian meringue, semi-candied lemon zest.
- 9 Chocolate Sweet Verrines:** milk chocolate mousse, chocolate sauce, dark chocolate mousse, cocoa crumble.


 5 hr
+4°C | Keeps for 24 hr
at +4°C






006909 • Verrines Pâtisseries Assortment

- Complementary assortment of 4 new recipes inspired by Pâtissier desserts
- Hand-decorated, ready to serve

36 items | 30 g | 1.080 Kg |  390×296×62 mm

- 9 Chocolate and Chantilly Cream Verrines:** dark chocolate and Chantilly whipped cream, sprinkled with cocoa powder.
- 9 Exotic Mango and Passion Fruit Verrines:** all-butter crumble, candied mango compote, coconut blancmange, passion fruit and coconut.
- 9 Black Fruit Panna Cotta Verrines:** Panna Cotta, red and red berry coulis.
- 9 Vanilla and Caramel Verrines:** salted butter caramel cream, all-butter crumble with a touch of caramel, vanilla cream and caramelised pecans.

 5 hr | Keeps for 24 hr
+4°C | at +4°C



“

*Ready to serve,
they're easy to integrate
into any setting thanks to
their transparent design,
which highlights their
different textures!”*



Product Code	Description	UBD (days)	Secondary UBD (days)	Pack Size	Net Weight / Case (Kg)	Nb of cases / layer	Nb of layers	Nb of cases / Pallet	Dietary Information		Page
<div><div>Savoury canapés</div><div><div><div><div><div></div><div></div></div></div><div><div>Signature canapés</div><div>006967 Prestige Canapés</div><div>3651540.540835280</div><div><div>×</div><div>×</div><div>4</div></div></div><div><div>Thematic tray</div><div>000096 Vegetarian Canapés</div><div>5471540.540835280</div><div><div>✓</div><div>×</div><div>5</div></div></div></div></div></div>											
<div><div>Accompaniments</div><div><div><div><div></div><div></div></div><div>Potato accompaniment</div><div>004353 Potato Gratin with White Summer Truffles</div><div>7301202.000825200</div><div><div>✓</div><div>×</div><div>6</div></div></div><div><div>Vegetable accompaniment</div><div>000470 Asparagus & Parmesan Mousse</div><div>7301201.400825200</div><div><div>×</div><div>×</div><div>7</div></div></div></div></div>											
<div><div>Individual desserts</div><div><div><div><div></div><div></div></div><div>Cheesecake</div><div>006607 Premium Cheesecake</div><div>7303201.8001420280</div><div><div>✓</div><div>×</div><div>8</div></div></div><div><div>Entremets</div><div>004787 Lemon Meringue Shortbread</div><div>7303161.440825200</div><div><div>×</div><div>×</div><div>8</div></div><div>005316 Chocolate & Hazelnut Rocher</div><div>7303161.040830240</div><div><div>✓</div><div>×</div><div>9</div></div></div></div></div>											
<div><div>Sweet petits fours</div><div><div><div><div></div><div></div></div><div>Signature petits fours</div><div>005571 Haute Couture Petits Fours</div><div>5471480.576824192</div><div><div>×</div><div>×</div><div>10</div></div></div><div><div>004182 Tradition Petits Fours</div><div>5471480.695835280</div><div><div>×</div><div>×</div><div>11</div></div></div><div><div>Reference petits fours</div><div>005575 Sweet Verrines Assortment</div><div>5471361.080824192</div><div><div>×</div><div>×</div><div>12</div></div><div>006909 Verrines Pâtisseries Assortment</div><div>5471361.080824192</div><div><div>×</div><div>×</div><div>13</div></div></div></div></div>											

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- Secondary UBD: number of days at +4°C
- Pack Size: number of unit per pack
- Cases: Number of serving or selling units
- SU: Sales Unit
- RU: Retail Unit (= pack)

SYMBOLS KEY

- N

 New
- Vegetarian

 Vegetarian
- Vegan

 Vegan

Close to you

Our local sales advisers are there to help

Our 10 offices in Europe, Asia and the United States are there for you to answer all your query.

A Customer Service Team Always at Your Side

Our team in Rennes is ready to answer all your questions and help you track your orders.

High Performance Logistics

We always hold permanent stocks of our products at a place near you, to ensure you get the best possible service.



Practical Products Designed Just For You

Canapé Selections

To enjoy our savory canapés at their best, make sure you follow the instructions set out below.



1. Open the pack

2. Cut the plastic film

3. Remove the plastic film

4. Leave to defrost at +4°C
2-3 hr, depending on product

Desserts

Our desserts are packed in compartmented trays to protect them during transport. Desserts: take out of tray and remove rhodoid ribbon prior to defrosting.



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