

CATERING CATALOGUE 2023

GRAND PRIX DE FRANCE HISTORIQUE

Elaborated by the Chef David BRISSET and his team from Panoramic Club

Our teams are at your disposal for any special requests.

All menus are given as an indication and may change according to seasonality and supply.



GRAND PRIX DE FRANCE HISTORIQUE

FINAL ORDERS 15 DAYS BEFORE THE EVENT

POLE POSITION BUFFET



Example of a South American Menu

30.00€/pax

STARTERS

- Marinated chicken, chili sauce
- Mexican salad: sucrine, red beans, boiled egg, tomato, red onion
 - Quinoa salad with corn, smoked paprika
- Salad Bar: salad, cheddar, avocado, nachos, spice sausage, omelet

Thèmes

- Provençal
- Asiatique
- Oriental
- Américain
- Bourguignon
- Camarguais
- Mexicain
- Végétarien
- Espagnols
- Portugais

HOT DISHES

- Pulled Beef Enchiladas
- Tilapia, lemon coriander tomato

Accompaniments:

- Fried red beans, peppers, zucchini
- Grits potatoes with garlic cloves
- Fusillis, pepper and tomato sauce

DESSERTS

- Coconut Pineapple Rice with Milk
 - Chocolate cupcake
 - Soft banana pecan nuts
 - Seasonal fruit tart
- Cut-up fruit or fruit salad

Mineral water, coffee and tea included

- ❖ No minimum – From 40pax if no other activity on Day-D
- ❖ Service included: duration 2 hours
- ❖ Spaces available: Panoramic, Mistral Hall*, Blue Room*, Karting*, Driving Center*, Outdoors*
- ❖ Privatisation options: 250€ less than 80pax, 500€ more than 80pax, Offered for more than 200pax
- ❖ Children's buffet (4 to 12 years): All formulas 15,00€ /pax

CATERING TEAM



17.00€/pax

MENU 1

STARTER

Tomato mozzarella salad

HOT DISH

Roasted Chicken with thyme
Crunchy sauteed vegetables
Plain pasta and separate
pistou sauce

DESSERT

Red berries Tiramisu

MENU 2

STARTER

Melon-Ham

HOT DISH

Caramelized pork tenderloin
Duo of sauteed zucchini
Plain pasta and separate
Arrabiata sauce

DESSERT

Lemon Meringue Pie

MENU 3

STARTER

Caesar shrimp salad

HOT DISH

Veal Steaks with Citrus fruits
Fried vegetables of Provence
Plain pasta and separate
Basilic Sauce

DESSERT

Fruits tarts

- ❖ **Delivered service** : under the structure of the customer
- ❖ **NOT included**: Service, dishes, furniture, drinks
- ❖ **INCLUDED**: Hot holding equipment

** On quotation*



GENERAL TERMS

Deadline for ordering service:

Selection of services 15 days before the event

Final orders 7 days before the event

Case of cancellation:

At 7 days before the event: the payment of 50% of the benefit is due

At 72 hours before the event: the payment of the total benefit is due.

Paul Ricard Circuit can't be responsible of an inappropriate order or a wrong estimation of the number of participants during the event.

* Examples of menus are indicative, they will be modified during the season and are subject to supply.

Definitive versions will be communicated at the event approaches.