

# CATERING MENU



Here is a selection of our products & specialties. If our Catering Menu does not fulfill your needs, or if you have special requirements, contact us at [events@ftkitchen.cn](mailto:events@ftkitchen.cn)

## APPETIZERS

### ~ Devil Eggs ~

American Style Devil Eggs  
French Style Devil Eggs

### ~ Pizzas ~

Ham & Mushroom Pizza  
Three Cheese Pizza  
Arugula & Basil Pizza

### ~ Veggie Spreads & Dips ~ Served with Pita Bread or Tortilla Chips

Mexican Salsa Sauce  
Rougail Sauce (Fresh lemony creole specialty)  
Zaalouk (Morrocan eggplant dip)  
Hummus  
Tzatzikis (Cucumber with Yoghurt)

### ~ Quiches ~

Quiche Lorraine (Ham & Cheese)  
Leek and Blue Cheese Quiche  
Tuna & Tomato Quiche  
Onion Tart

### ~ Homemade Ham Delicacies ~

Croque-Monsieur (cheese & ham Sandwich)  
Croque-Madame (cheese, Ham & Egg Sandwich)  
Ham & Olive Cake



by Chef  
Thomas Ligout

~ *French Homemade Pâtés* ~ Served with French Baguette



Pork Rillettes  
Duck Mousse  
Pork Terrine  
Duck Terrine  
Chicken, Thyme & Lemon Pâté

~ *Verrines* ~

Avocado & Salmon  
Beetroot & Goat Cheese  
Bell Pepper & Mozzarella  
Spinach Pesto & Pollock  
Zucchini Foam, Tomato Coulis and Shrimp  
Pumpkin & Blue Cheese  
Live-cooking FTK Scrambled Eggs  
Pipadaxia (shrimp & meatball bite)

~ *Brioche and Cakes* ~

Brie cheese Brioche  
Brioche aux gratons (Brioche with fried pork)  
Olive & Cheese Cake  
Cake Provençal  
Salmon & Broccoli Cake  
Pain Surprise

**STARTERS**

~ *The Chef's Specials* ~

Red cabbage Salad  
Lentils Salad with Homemade Lardons  
Cucumber Salad with Chives in Creamy Sauce  
Tabouleh  
Niçoise Salad  
Eggs & Leeks  
Salmon Gravlax  
Beef Carpaccio



by Chef  
Thomas Ligout



## *~ The Traveller's inspired Starters ~*

Quinoa Salad  
Greek Salad  
Salsa Salad  
Piccalilli Salad  
Oliver's Salad  
Caprese Salad (Tomato, Basil & Mozza Salad)  
Gazpacho

## *~ Fresh & Healthy ~*

Carrot Salad  
Carrot & Zucchini Salad  
Zucchini Salad  
Mixed Salad

## *~ Soups ~*

Mushroom Velouté  
Pumpkin Soup  
Zucchini Velouté with Cheese  
Leek Soup with Ham  
French Onion Soup

## **MAIN DISHES**

### *~ Meat-stuffed Veggies ~*

Stuffed Tomatoes  
Stuffed Eggplants  
Stuffed Zucchini  
Stuffed White Mushrooms

### *~ Pasta Variations ~*

Traditional Lasagna  
Spinach & Salmon Lasagna  
Penne with Chicken & Pesto  
Carbonara Spaghetti  
Bolognese Spaghetti



*by Chef  
Thomas Ligout*



## *~ Chicken ~*

Roast Provençal Chicken  
Old-Fashioned Roast Chicken  
FTK Signature's Chicken Burger  
Basque Chicken  
Chicken Supreme with Chestnut Sauce  
Chicken Blanquette  
Chicken Fillet with Satay  
Chicken & Lemon in Papillote  
Stuffed Chicken Breast

## *~ Duck ~*

Traditional Duck Confit  
Duck Breast in Green Pepper Sauce  
Duck in Olive Sauce  
Roast Duck Leg with Honey

## *~ Pork specialties ~*

Homemade Sausage (different flavors available)  
Pork Filet stuffed with Cheese & Fresh Herbs  
Pork Filet Mignon with mustard & herbs crust  
Pork Filet Mignon with hazelnut crust  
Ham in Crust with Madeira Sauce  
Lentils "Petit Salé"  
Quenelles with Ham in Béchamel Sauce  
Pork in Sauce Chasseur  
Roasted Pork Tenderloin

## *~ Beef delicacies ~*

Burgundy Beef  
FTK Signature's Beef Burger  
Beef Sirloin stuffed with Morel  
Beef Burritos

## *~ From the Sea ~*

Fish Brandade  
Fish and Seafood Aioli  
Sea Bass Filet  
Whole Salmon in Salty Bread Crust



*by Chef  
Thomas Ligout*

## *~ Around the World ~*

Chili con Carne  
Chicken Tacos  
Moroccan Couscous Royal  
Moussaka  
Paella  
Shepherd's Pie  
Goulash  
Kefte, Served with White Yoghurt Sauce and Pita Bread



## *SIDE DISHES*

### *~ Purées ~*

Mashed Potatoes & Nutmeg  
Mashed Carrots & Cumin  
Mashed Broccoli & Coriander  
Mashed Cauliflower & Truffle Oil

### *~ FTK Potatoes' specialties ~*

Pomme Duchesse  
Pomme Dauphine  
Potato Wedge  
Roasted Potatoes with Persillade

### *~ Gratins ~*

Gratin Dauphinois  
Cauliflower Gratin  
Pumpkin Gratin  
Zucchini Gratin

### *~ Veggie Lovers corner ~*

Roasted Provençal Tomatoes  
Vegetarian Apricot Tajine  
Spinach & Eggs in Béchamel Sauce  
Ratatouille Provençale  
Penne Pasta with Pistou



*by Chef  
Thomas Ligout*

## ON THE SWEET SIDE



### ~ Cakes ~

Banana or Lemon or Chocolate Cake  
Vanilla Sponge Cake  
Marbled Cake with Custard Cream  
Rolled Cake with strawberry coulis

### ~ Pies & Creams ~

Custard Pie  
Apple Pie  
Lemon Pie  
Vanilla Cream  
Chocolate Cream

### ~ Fruits treats ~

Pear & Chocolate  
Cinnamon Apple  
Apple Sauce

### ~ Sweet Bites ~

Meringues  
Chocolate & Coconut Truffle  
Gingerbread Bites

Offering affordable catering services matters to us.

We apply reasonable prices that may vary depending on seasons and provisioning possibilities.

Contact us for any quotation or advice on your private or corporate event at: [events@ftkitchen.cn](mailto:events@ftkitchen.cn)



by Chef  
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