

2026 CATALOGUE

Catering & Events

Traiteur de Paris

Made by Chefs for Chefs

2026 CATALOGUE
Catering & Events

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Ready to serve — Ready to assemble — Ready to customize

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This catalogue is interactive.
You can click directly on the product ranges above to access them, and navigate through the document using the various hyperlinks.

SYMBOLS KEY

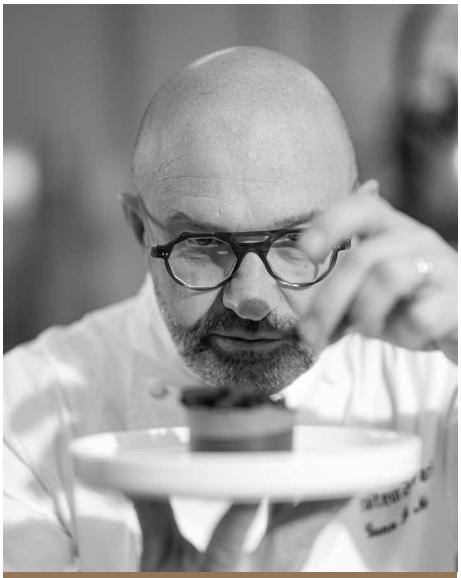
- New Product
- "Express" Product
- Vegetarian Product
- Product made without gluten
- Halal certified product

PREPARATION METHODS

- Leave to defrost in the refrigerator
- Reheat in a conventional oven
- Reheat in high-speed oven
  Oven at 250°C / C. = Convection / MW. = Microwave
- Reheat in Air Fryer
- Reheat in microwave
- Enjoy while hot

Version: 10/06/2026

Our mission



Yann Le Moal
Executive Chef and Cofounder
Traiteur de Paris

Our mission has always been to honour excellence in the culinary arts, which is why we continually strive to create the finest products. With this commitment in mind, our chefs have developed a range specifically designed for professionals, crafted in the purest French pâtisserie tradition—enhanced by a distinctly creative touch. Thanks to deep-freezing, our products retain their exceptional quality when they reach you, wherever you are in the world.

In 2026, we celebrate 30 years of dedication to hospitality professionals—a milestone that reflects the continuity of our passion and our ongoing pursuit of excellence.

30 years Traiteur de Paris
SERVING CHEFS

I hope you enjoy!

Traiteur de Paris

100%
MADE IN FRANCE

30 *years*
serving
PROFESSIONALS

9
BUSINESS UNITS

1 **established & recognised** brand
Traiteur de Paris

« High-quality **individual Patisserie and gourmet products**, distinguished by a unique creative signature and crafted with respect for the values and **traditions of French pâtisserie**. »

2 production sites

Our products are sold on
4 continents

420
EMPLOYEES

Made by *Chefs* for *Chefs*

Traiteur de Paris was born from real-life catering experience. Thirty years ago, its founders were catering professionals themselves, facing the operational challenges, peak service periods and consistency requirements that are part of the events industry.

This hands-on experience has shaped the company's vision and guided its development from the very beginning.



Drawing on this expertise, Traiteur de Paris set out to create premium frozen products, offering the perfect balance between great taste, sustainability and operational simplicity.

Today, this catering expertise remains at the heart of our product development. Our creations are designed to perform in real-life service conditions, combining operational efficiency with high culinary standards. The result is a range of reliable and consistent solutions, perfectly suited to the needs of foodservice professionals.

- **25 trained & qualified Patisserie Chef** are working across our two production facilities
- The most meticulous details, **done by hand**

Our teams give each creation the Traiteur de Paris signature:

- ✓ Artisanal appearance of our products
- ✓ Bold, balanced flavour
- ✓ Hand-crafted finishing touches

Our products *ranges*...



Savoury Canapés



Sweet Petits Fours



Savoury Accompaniments



Individual Patisseries

...to meet *your different needs*...

Portion Controlled Cost

- No Raw Material Wastage
- Individual portions so you can defrost just the right amount
- Optimised foodservice packaging

Time Savings & Ease of Use

- Reduces labour requirements and helps manage peak service periods more efficiently
- Products designed for different preparation methods, depending on your available equipment, offering greater flexibility

Food Quality & Safety

- Recipes crafted with premium, carefully selected ingredients
- Taste, texture and overall product quality preserved through expertly controlled freezing processes
- Maximum food safety for complete peace of mind during service

Customisation & Creativity

- Ready-to-serve finished products that can be enhanced with your own finishing touches and decorations
- Semi-finished products designed to be fully customised according to your creativity and menu requirements

Dietary Requirements

- Vegetarian options developed to meet growing consumer demand
- Gluten-free cocktail bases, easy to fill and integrate into your own creations
- Halal-certified products available to help broaden your menu offering

Seasonal Menus & Menu Renewal

- Products developed to help you follow seasonal trends and refresh your menu throughout the year
- A simple way to surprise your guests and bring new ideas to regular catering and dining occasions

Traiteur de Paris: *passionately committed*



Arnaud Bécard
CEO
Traiteur de Paris

In January 2025, I joined Traiteur de Paris with the conviction that our craftsmanship and uncompromising quality could go hand in hand with a strong commitment to our teams, our clients and our environment.

Since then, a true collective momentum has been set in motion around our Health, Safety and Environment (HSE) policy, driven by our leadership team and fuelled by the daily engagement of our employees. This commitment is grounded in concrete actions: improving working conditions, reducing our environmental impact, strengthening safety across our sites, and continuing our efforts towards ever more responsible production.

It is a demanding undertaking, one we approach with humility. We know there is still a long road ahead, but we are moving forward with determination and sincerity, convinced that every action matters.

I would like to acknowledge the energy and team spirit that drive our people. Their enthusiasm, curiosity and willingness to help our practices evolve are the engine of our transformation.

Our ambition is clear: to combine excellence with responsibility — to continue deserving the trust of our partners while building a more sustainable future.

OUR DAILY *commitments*

Our CSR policy focuses on 3 key areas, to respect our commitment to a responsible and sustainable business:



#1

Building **lasting human relations**



#2

Continuing to improve the **quality of our recipes** and the **origin of our ingredients**



#3

Acting quickly **to reduce our environmental impact**







#1

People

Our main challenges in building lasting human relations.

- ✓ Ensure health and safety at work
- ✓ Promote diversity and equal opportunities
- ✓ Support wellness and quality of life at work
- ✓ Develop employee skills

#2

The Product

Our main challenge is to continually improve the quality of our recipes while ensuring the integrity and provenance of our ingredients.

- ✓ Prioritise French and local sourcing
- ✓ Support responsible agricultural production
- ✓ Share clear information with our customers

#3

The Environment

Our main challenge is to reduce our environmental impact.

- ✓ Encourage waste reduction and recycling
- ✓ Limit our consumption of water and energy
- ✓ Reduce food waste
- ✓ Protect biodiversity

→

Find out more about our actions in our CSR Report here

Savoury canapés

A premium selection of savoury canapés and cocktail bites, created to support every catering occasion:



Ready to serve



Ready to assemble



Ready to customize

Our main Products Benefits

- Flexible solutions ranging from ready-to-serve products to bases ready for filling or full customisation
- Quick and easy preparation through thawing or brief oven heating
- Options suitable for vegetarian and gluten-free menus, helping you meet evolving customer expectations

Our commitments

The promise of taste

Hand-finished products

Free from Additives

Free from Artificial flavourings



Ready to serve

Simplicity without compromise.

Ready-to-use savoury cocktail bites that can be served straight away, with no additional preparation or customisation required.

A solution designed to save time, ensure consistent quality and help deliver a smooth service, even during high-volume events.





a b c d

007943 • Street Food Canapés

N

- Iconic Street Food recipes revisited with a modern twist
- International culinary classics: Burger, Pizza, Hot Dog, and Fish & Chips
- Assortment of cocktail bites offering a variety of flavors and textures

40 items	≈16 g	0.655 Kg	Kraft Tray	391×293×47 mm

a. **10 Mini Waffle Croq'**: potatoes, smoked cooked ham, PDO Comté cheese, and grated Emmental cheese.
b. **10 Mini Pizzetta**: soft olive oil dough, tomato confit, duo of peppers and basil-marinated sun-dried tomatoes, topped with mozzarella.
c. **10 Mini Finger Hot Dog**: smoked sausage cake, drizzled with tomato ketchup and mustard, topped with crispy fried onions.
d. **10 Mini Fish & Chips**: mashed potatoes, shredded cod, tartar sauce, and fine crispy breadcrumbs.

12 min 150°C in their tray	Enjoy while hot





Serving suggestion



004866 • Amuse-Bouches Rivoli

- Trendy 48-piece tray with canapés to be served hot
- Pièces en deux bouchées

48 items	≈16 g	0.760 Kg	Kraft Tray	390×296×50 mm

a. **12 Butternut Squash Mini Loaves**, Emmental, onion and pumpkin seeds.
b. **12 Gougères**, cheese puffs made with choux pastry and Comté cheese, filled with cheese sauce containing Comté PDO cheese.
c. **12 Potato Röstis**, spinach cream and marinated artichoke.
d. **12 Mini-Croques Multigrain Sandwiches**, tomato, mozzarella and basil and rocket pesto.

14 min 170°C	Enjoy while hot


Serving suggestion



007580 • Vegetarian Mini Quiches

- An assortment of 5 vegetarian recipes
- Universally appealing and complementary recipes to our first assortment
- Easy to implement with its tray designed for oven cooking

75 items	≈18 g	1.350 Kg	Tray 3×25	291×257×94 mm

a. **15 Mini Quiches with duo of pepper.**
b. **15 Mini Quiches with feta, courgette and pesto.**
c. **15 Mini Quiches with carrot, goat cheese and honey.**
d. **15 Mini Quiches with hummus and fig.**
e. **15 Mini Quiches with mushrooms, wholegrain mustard and tarragon.**

VEGETARIAN PRODUCT

15 min 180°C in their tray	Enjoy while hot



000046 • Mini Quiches Assortment

- Assortment of 5 mini quiche recipes
- Slightly curved with a crispy texture for easy handling
- Easy to prepare thanks to its oven-safe tray

75 items	≈18 g	1.350 Kg	Tray 3×25	291×257×94 mm

a. **15 Mini Quiches with Goat's cheese and honey.**
b. **15 Mini Quiches with Spinach and salmon.**
c. **15 Mini Quiches with Mediterranean veg and tomato.**
d. **15 Mini Quiches with 3-cheese (blue cheese, Emmental, goat's cheese) and walnut.**
e. **15 Mini Quiches with Cep, parsley and garlic.**

20/25 min 170°C in their tray	Enjoy while hot



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.
- Canapé size within market standards

54 items	≈10 g	0.550 Kg	Tray	390×296×50 mm

a. **6 Comté Lingots, PDO Comte**, 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 +4°C	Keeps for 24 hr at +4°C



Serving suggestion



000089 • Tradition Canapés

- Tray of 54 must-have savoury canapés (duck breast, salmon, crab, etc.)
- Canapé size within market standards

54 items	≈10 g	0.540 Kg	Tray	390×296×50 mm

a. **6 Onion loaves**, bitter orange chutney, smoked duck breast.
b. **6 Tomato financier**, goat's cheese cream, marinated tomato and chives.
c. **6 Black Bread Slices**, mustard chicken rillettes, sweet pepper tapenade, white sandwich bread and paprika.
d. **6 Blinis**, horseradish-lemon cream, marinated anchovy, pink peppercorns, dill.
e. **6 Nordic Bread Slices**, soft crab, avocado mousse, lemon zest.
f. **6 Walnuts biscuits**, Roquefort-walnut cream and a Roquefort cub**e.**
g. **6 Caramel biscuits**, foie gras cream and fig jelly.
h. **6 Sweet pepper loaves**, shellfish flavoured cream, marinated crayfish.
i. **6 Blinis**, lemon cream, smoked salmon, mixed spices.

2 hr +4°C	Keeps for 24 hr at +4°C


Serving suggestion

Savoury canapés → **Ready to serve: cold** / hot Ready to assemble Ready to customize



000096 • Vegetarian Canapés

- Tray of 54 pieces and 6 vegetarian recipes with elaborate formats and combinations
- Piece size within market standards

54 items	≈10 g	0.540 Kg	Tray	390×296×50 mm

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.

VEGETARIAN PRODUCT

3 hr +4°C	Keeps for 36 hr at +4°C



Serving suggestion



006315 • Amuse-Bouches Bistrot

- Tray of 48 original pieces with innovative combinations of sweet and savoury flavours
- Larger pieces

48 items	≈14 g	0.710 Kg	Tray	390×296×50 mm

a. **8 Caesar Salad Style Club Sandwiches**, Emmental loaf, chicken Parmesan rillettes, batavia cream.
b. **8 Hazelnut Loaves**, Bresaola, thyme & lemon cream.
c. **8 Mint & Coriander Loaves**, green pea hummus, squash seeds.
d. **8 Cumin Financiers**, carrot cream, goat's cheese and 5-berry pepper.
e. **8 Poppy & Sesame Shortbreads**, citrus cream, smoked salmon and blueberry flowers.
f. **8 Sweet Pepper Financiers**, aubergine caviar, tomato jelly and marinated mozzarella.

3 hr +4°C	Keeps for 24 hr at +4°C


Serving suggestion

Ready to assemble

The freedom to create and combine.

The flexibility to combine individual items with your own creations, bringing everything together with full control.

Savoury cocktail bites available as single references, allowing you to freely build your own selection according to the season, a festive theme or your culinary inspiration.

You can even add your own homemade items to further personalise your offer, without adding complexity or increasing production workload.





N

008094 • Mini Fish & Chips

- A delicious combination of mashed potatoes, flaked cod, tartare sauce and a crispy breadcrumb coating
- A modern interpretation of a classic street food favourite
- An iconic British speciality enjoyed around the world
- Carefully selected ingredients, including quality cod and potatoes

80 items	20 g	1.600 Kg	Kraft Tray	390×296×50 mm

12 min 150°C in their tray	Enjoy while hot



N

008091 • Mini Finger Hot Dog

- Soft savoury cake topped with smoked sausage, ketchup and mustard, finished with crispy fried onions
- A modern take on an iconic American street food classic
- An iconic US favourite enjoyed by consumers around the world
- Carefully selected ingredients, including quality smoked sausage and palm oil-free crispy fried onions

42 items	19 g	0.805 Kg	Kraft Tray	390×296×50 mm

12 min 150°C in their tray	Enjoy while hot



Serving suggestion

Savoury canapés Ready to serve → **Ready to assemble: hot** / cold Ready to customize



N

007408 • Gougères with Comté Cheese

- Traditional gougères generously filled with a smooth and creamy Comté cheese and béchamel filling
- Made with carefully selected ingredients, including PDO Comté cheese
- Ideal for buffets, receptions and catering events

48 items	12 g	0.576 Kg	Kraft Tray	390×296×50 mm

14 min 170°C in their tray	Enjoy while hot



N

VEGETARIAN PRODUCT

008047 • Butternut Squash Mini Loaves

- Butternut squash and onion savoury cake, topped with pumpkin seeds
- A delicious recipe with soft, balanced flavours
- A vegetarian option that appeals to all gues

50 items	17 g	0.860 Kg	Kraft Tray	390×296×50 mm

14 min 170°C in their tray	Enjoy while hot



N

008048 • Mini-Croques Multigrain Sandwiches

- Mini multi-grain croque with tomato, mozzarella and basil & rocket pesto
- A flavoursome Mediterranean-inspired combination, rich in taste and aroma

60 items	16 g	0.948 Kg	Kraft Tray	390×296×50 mm

14 min 170°C in their tray	Enjoy while hot



N

007319 • Crumbles, Foie Gras & Mango Jelly

- A refined sweet and savoury combination: the richness of foie gras enhanced by the fresh, exotic notes of mango
- An elegant and original bite, ideal for festive occasions
- A contrast of textures: smooth foie gras and a crunchy crumble topping

54 items	14 g	0.760 Kg	Tray	390×296×50 mm

3 hr +4°C	Keeps for 24 hr at +4°C



N

006645 • Salmon & Blueberry Flowers Shortbread

- Poppy and sesame shortbread topped with citrus cream, smoked salmon and cornflower petals
- A fresh and original flavour combination, with zesty citrus notes and a delicate hint of the sea
- An elegant and creative bite, perfect for elevating your events
- A contrast of textures: crisp shortbread and smooth citrus cream

54 items	14 g	0.755 Kg	Tray	390×296×50 mm

3 hr +4°C	Keeps for 24 hr at +4°C



Serving suggestion

Ready to customize

Creativity without limits.

Cocktail bases designed to be filled, finished and reinterpreted according to the seasons, dietary requirements and your own culinary inspiration.

Break away from the expected to surprise your guests, make a lasting impression and express your own signature style.





000018 • Mini Blinis Ø 4 cm

- 40 mm-diameter plain mini blinis, ready for your choice of topping
- Crowd-pleasing base for a variety of savoury recipes
- Easy packaging with 6 sachets of 30 blinis
- Defrost for 1 hour

180 items	4.5 g	0.810 Kg	Sachets 6×30	40×10 mm

1 hr +4°C	Keeps for 48 hr at +4°C



000001 • Mini Blinis Ø 5,5 cm

- 55 mm-diameter plain mini blinis, ready for your choice of topping
- Crowd-pleasing base for a variety of savoury recipes
- Easy packaging with 6 sachets of 16 blinis
- Defrost for 1 hour

96 items	8 g	0.810 Kg	Sachets 6×16	55×10 mm

1 hr +4°C	Keeps for 48 hr at +4°C


Serving suggestion

Mini Polentas

- Suitable for specific diets thanks to its gluten-free formulation
- Can be customised after defrosting or reheated in the oven depending on your service equipment
- Well-defined edges for easy handling and to ensure fillings stay in place

GLUTEN FREE RECIPE

4 min 145°C	Keeps for 48 hr at +4°C

Serving suggestion ↗



Savoury canapés Ready to serve Ready to assemble → **Ready to customize**



007916 • Mini Polenta

- A recipe with a short list of carefully selected ingredients: corn semolina, milk, and grated Emmental cheese

180 items	11 g	1.940 Kg	Bulk	45×11 mm



007917 • Mini Polenta with Petits-Pois

- Rich and balanced flavour, with 45.6% peas and grated Emmental cheese

180 items	11 g	2.000 Kg	Bulk	45×11 mm



007918 • Mini Polenta with Carrots

- Rich and balanced flavor with 50% carrots and grated Emmental cheese

180 items	10.5g	1.900 Kg	Bulk	45×11 mm





Mini Waffles

- Flavorful contrast: crispy exterior and soft, melting center thanks to the Emmental cheese
- Suitable for specific diets with a gluten-free formulation
- Can be customized after defrosting or reheated in the oven depending on your service equipment
- Ideal for spring/summer for fresh and tasty cocktails

GLUTEN-FREE RECIPE

2 hr +4°C	4 min 145°C	Keeps for 48 hr at +4°C

Serving suggestion ↗





N

007925 • Mini Potato Waffles

- Short recipe, rich in potatoes (41%)
- Can be adapted throughout the seasons according to the chef's inspiration

180 items	10 g	1.800 Kg	Vrac	40×29 mm



N

007941 • Mini Vegetable Waffles

- Vegetable variation (46.3%): made with potatoes (28.6%), zucchini, peas, and spinach (17.7%)
- Ideal for spring/summer for fresh and tasty cocktails

180 items	10 g	1.800 Kg	Vrac	40×29 mm





Sweet petits fours

A range of premium sweet petits fours and miniature desserts, designed for all your needs:



Ready to serve



Ready to assemble

Our main Products Benefits

- No set up, just thaw and serve
- All our mignardises are hand finished
- Gustative taste preserved thanks to deep-freezing process

Our commitments

French
wheat flour

Hand-finished
products

Free from
Additives

Free from
Artificial colourings

Ready to serve

Simplicity without compromise.

Ready-to-use sweet cocktail bites, designed to be served as they are, with no additional preparation or customisation required.

A solution created to save time, secure your service execution and ensure consistent quality, even during high-volume events.





005571 • Haute Couture Petits Fours

- Our most elaborate and refined tray: 8 recipes inspired by the finest French desserts
- Preserved by a protective cover
- Ready to serve in its elegant presentation tray

48 items	≈13 g	0.650 Kg	Tray + Plastic bell	390×296×62 mm

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

2 hr +4°C	Keeps for 24 hr at +4°C

→

Ready to serve on their **elegant presentation tray.**
Premium items with **special protective cover.**





000149 • Chocolate Passion Petits Fours

- Tray dedicated to chocolate lovers: Between 13% and 25% chocolate on average in each of our petits fours
- Ideal for your end-of-year events
- Larger petits fours

48 items	≈14 g	0.680 Kg	Tray + Paper cup	390×296×50 mm

a. **12 Crunchy Chocolate-Caramel Financiers**: cocoa financier, dark chocolate disc, salted caramel chocolate ganache.
b. **12 Gianduja Praline Slices**: hazelnut financier, praline crisp, Gianduja cream, nuts.
c. **12 Triple Chocolate Slices**: cocoa joconde sponge, chocolate crisp, milk chocolate cream, white chocolate icing.
d. **12 Chocolates, Viennese Coffee Style**: cocoa crumble, chocolate and coffee cream, white chocolate mousse, cocoa powder.

2 hr +4°C	Keeps for 24 hr at +4°C



Serving suggestion



004183 • Art Deco Petits Fours

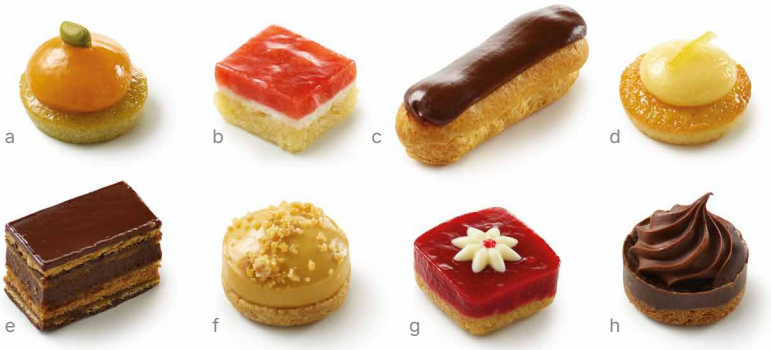
- Tray halfway between tradition and modernity: exotic, sure-to-please recipes, with iconic and geometric shapes
- More petits fours per recipe (8×6 recipes) for your biggest catering events

48 items	≈11 g	0.550 Kg	Tray + Paper cup	390×296×50 mm

a. **8 Mini Choux**, crumble sprinkles, caramel cream, milk chocolate.
b. **8 Cocoa Sponges**, fleur de sel salted chocolate crisp, chocolate cream.
c. **8 Spiral Crumbles**, raspberry jelly, vanilla mousse.
d. **8 Coconut Sponges**, coconut mousse, strawberry jelly, buttercream.
e. **8 Coconut Financiers**, almonds, mango and passion fruit compote, coconut flavoured buttercream.
f. **8 Merveilleux**, chocolate and hazelnut coating, Gianduja chocolate mousse.

2 hr +4°C	Keeps for 24 hr at +4°C


Serving suggestion



004182 • Tradition Petits Fours

- Tray of well-known and popular petits fours (éclair, opéra, almondine, fraisier, etc.)
- Larger petits fours
- Easy-to-handle petits fours for commercial catering

48 items	≈14 g	0.695 Kg	Tray + Paper cup	390×296×50 mm

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


Serving suggestion

Sweet petits fours → **Ready to serve** Ready to assemble



000135 • Saint-Germain Petits Fours

- Vegetarian recipes tray
- Petits fours protected by a protective cover
- Larger petits fours

48 items	≈14 g	0.685 Kg	Tray + Plastic bell	390×296×62 mm

a. **6 Fraisiers**, joconde sponge, strawberry jelly, buttercream, strawberry compote.
b. **6 Almondines with lemon zest**, lemon cream, lemon and orange zest.
c. **6 Three Chocolate Squares**, cocoa joconde sponge, chocolate crisp, milk chocolate mousse, chocolate ganache, white chocolate mousse.
d. **6 Financiers**, apricot jelly, chopped pistachios.
e. **6 Cocoa Crumbles**, dark chocolate ganache, dark chocolate cream.
f. **6 Caramel and Cinnamon Financiers**, Tarte Tatin style apple compote, chopped almonds.
g. **6 Raspberry Cheesecakes**, lemon cheesecake, raspberry jelly.
h. **6 Opéras**, coffee-soaked joconde sponge, coffee buttercream, chocolate ganache, chocolate icing.

2 hr +4°C	Keeps for 24 hr at +4°C

→

Ready to serve on their **elegant presentation tray.**
Premium items with **special protective cover.**





006909 • Verrines Pâtissières Assortment

- Complementary assortment of 4 new recipes inspired by Patissier desserts
- Size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items	≈33 g	1.200 Kg	Cardboard tray 4×9	391×293×59 mm

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

5 hr +4°C	Keeps for 24 hr at +4°C



005575 • Sweet Verrines Assortment

- Assortment of 4 popular gourmet recipes
- Size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items	≈30 g	1.080 Kg	Cardboard tray 4×9	391×293×59 mm

a. **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.
b. **9 Tiramisu Style Sweet Verrines**: coffee-soaked cocoa sponge, mascarpone mousse, Chantilly cream, cocoa powder.
c. **9 Lemon Meringue Sweet Verrines**: all-butter crumble with ground almonds, lemon cream, Italian meringue, semi-candied lemon zest.
d. **9 Chocolate Sweet Verrines**: milk chocolate mousse, chocolate sauce, dark chocolate mousse, cocoa crumble.

4 hr +4°C	Keeps for 24 hr at +4°C



a b c d e f

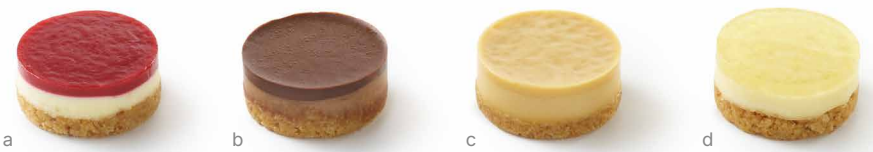
004723 • Rive Droite Macarons

- Assortment of macarons with iconic Parisian flavours
- No artificial colouring: colour provided by natural ingredients
- Vegetarian tray guaranteed to contain no texturising agents of animal origin
- Packed in 2 trays of 36 macarons to adjust the quantity to your needs

72 items	≈12 g	0.864 Kg	Tray 2×36	390×296×62 mm

a. **12 Caramel Macarons.**
b. **12 Pistachio Macarons.**
c. **12 Vanilla Macarons.**
d. **12 Raspberry Macarons.**
e. **12 Chocolate Macarons.**
f. **12 Lemon Macarons.**

2 hr +4°C and 15 minutes at room temperature without plastic film	Keeps for 20 days at +4°C



a b c d

006322 • Mini Cheesecakes Assortment

- Assortment of 4 mini cheesecakes inspired by our best-selling recipe
- Easy-to-handle petits fours for commercial catering thanks to their crumble base

48 items	≈20 g	1.000 Kg	Tray	390×296×50 mm

a. **12 Raspberry Mini Cheesecakes, flavoured.**
b. **12 Chocolate Mini Cheesecakes.**
c. **12 Caramel Mini Cheesecakes, flavoured.**
d. **12 Lemon Mini Cheesecakes.**

2 hr +4°C	Keeps for 24 hr at +4°C



Ready to assemble

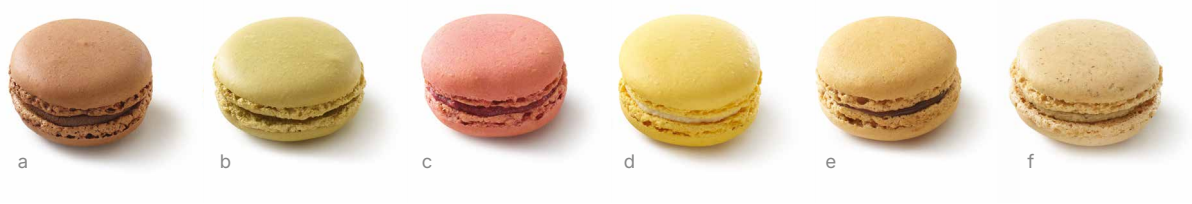
La liberté de combiner des items avec vos propres créations, en les assemblant avec maîtrise.

Des Sweet petits fours en mono-référence, à assembler librement pour composer votre propre assortiment selon la saison, la thématique festive ou vos inspirations. Vous pouvez même y ajouter des items faites maison pour personnaliser votre offre, sans complexifier ni alourdir votre production.



Sweet petits fours

Ready to serve → **Ready to assemble**



005982 • Chocolate Macaron (a)
005983 • Pistachio Macaron (b)
005984 • Raspberry Macaron (c)
005986 • Lemon Macaron (d)
005987 • Caramel Macaron (e)
006002 • Vanilla Macaron (f)

- Single-SKU macaron tray
- No artificial colouring: colour provided by natural ingredients
- Vegetarian tray guaranteed to contain no texturising agents of animal origin
- Packed in 2 trays of 36 macarons to adjust the quantity to your needs

72 items	≈12 g	0.864 Kg	Tray 2×36	390×296×62 mm

2 hr +4°C and 15 minutes at room temperature without plastic film	Keeps for 20 days at +4°C


Serving suggestion



004279 • Mini Chocolate Fondant 30g

- 8% dark chocolate
- 30 g size, perfect served with coffee
- Vegetarian recipe

48 items	30 g	1.440 Kg	Bulk	40×36 mm

9 min 180°C	30/35 sec 750W	6 min 180°C	Se conserve 5 jours +4°C



004362 • Mini Opéra

- A miniature version of an iconic French pâtisserie classic
- Layers of coffee-soaked Joconde sponge, coffee buttercream, dark chocolate ganache and a cocoa glaze
- A balanced combination of bold flavours and contrasting textures

48 items	13 g	0.610 Kg	Tray 2×24	35×20×28 mm

2 hr +4°C	Keeps for 24 hr at +4°C



000020 • Mini 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 g size, perfect served with coffee

48 items	20 g	0.960 Kg	Tray 2×24	40 mm

2 hr +4°C	Keeps for 24 hr at +4°C



004653 • Mini Cannelé

- Mini rum cannelé, an iconic product from the Bordeaux region
- 17 g size, perfect served with coffee
- Short list of ingredients: just 7 high-quality ingredients
- Can be enjoyed cold (simply defrost) or hot (5 to 10 minutes in an oven)

80 items	17 g	1.360 Kg	Bulk	30×50 mm

2 hr +4°C + 10 min at room temperature	5/10 min 220°C	Keeps for 4 days at +4°C

Savoury accompaniments

A range of consensual savoury accompaniments, versatile and easy to use.



Our festive selection



Our summer selection



Signature favourites

Our main Products Benefits

- Mise-en-place simplified for most of our products, less than 3 minutes in a professional oven
- Great freedom in plating and presentation
- Seasonal creations designed to surprise your guests year-round

Our commitments

Short list
of ingredients

Multiple
uses

More than 52%
potato in our gratins

More than 30%
vegetables in our tatin and mousseline





007307 • Potato and Ceps Gratin

- Potato gratin (52%), cream, Emmental cheese, and Cep (1%)
- Recipe crafted for large events and year-end celebrations
- Artisanal and uniform finish: firm potato slices
- Vegetarian recipe

20 items	100 g	2.000 Kg	Flowpack 10×2	70×50 mm

20 min 180°C	15 min 170°C	3 min 20 sec 750W

Serving suggestion ↗



007586 • Butternut Squash Mousseline

- Butternut squash in chunks and puree, Grana Padano cheese and pumpkin seeds
- Quick to prepare: 1 min 40 sec in a high-speed oven

24 items	70 g	1.680 Kg	Flowpack 10×2	60×40 mm

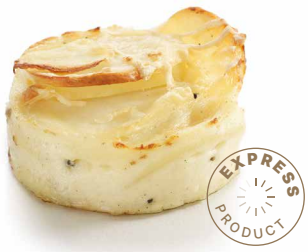
15 min 180°C	1 min 40 sec 250°C V.20% - MW.80%	9 min 170°C	2 min 750W

Serving suggestion ↗

Festive selection



Serving suggestion



004353 • Potato Gratin with White Summer Truffles

- Gratin of potatoes (58%), cream, Emmental cheese, *Tuber aestivum* 1% and flavoured
- Recipe developed for major events and celebrations
- Homogeneous, artisanal finish: slices of firm potato from France
- Vegetarian recipe

20 items	100 g	2.000 Kg	Flowpack 10×2	70×50 mm

24 min 180°C	15 min 170°C	3 min 20 sec 750W



000470 • Asparagus & Parmesan Mousse

- Purée d'Asperges (21%), asperges vertes (9%), purée de petits pois et parmesan
- Remise en œuvre rapide : 1 min 40 secondes au four à grande vitesse
- Liste d'ingrédients courte : seulement 9 ingrédients (hors assaisonnement sel et poivre)

20 items	70 g	1.400 Kg	Flowpack 10×2	60×40 mm

20 min 170°C	1 min 40 sec 250°C V.20% - MW.80%	12 min 160°C	2 min 15 sec 700W

Summer selection


Serving suggestion



006739 • Potato Waffle

- Potato waffle (41%), French milk, whole eggs, French Emmental cheese, and onions
- Short ingredient list: only 8 ingredients (excluding chive seasoning, salt, and pepper)
- Flat base allowing for a variety of uses and variations (accompaniments, burger, brunch and buffet)

48 items	85 g	4.080 Kg	Bulk	95×80×20 mm

20 min 180°C	2 min 15 sec 250°C V.30% - MW.80%	8 min 180°C

Serving suggestion ↗


Serving suggestion



005088 • Potato Gratin (120g)

- Gratin of potatoes (56%), cream and a mixture of mozzarella
- Homogeneous, artisanal finish: slices of firm potato
- Vegetarian recipe

Approx. 40 items	120 g	4.800 Kg	Bulk	70×60 mm

20 min 180°C	3 min 05 sec 250°C V.10% - MW.90%	18 min 170°C	3 min 20 sec 750W

Serving suggestion ↗



Individual desserts

A range of individual pastries inspired by iconic French patisserie classics, with a unique creative twist.



Our festive selection



Our summer selection



Signature favourites

Our main Products Benefits

- Hand-finished for an artisanal look and feel
- Great freedom for plating and customisation
- Products designed to surprise your guests throughout the seasons

Our commitments

Rainforest Alliance-certified chocolate
*except for the decors

Free-range or barn-laid eggs
*except during the avian crisis period

Free from Additives

Free from Artificial flavourings

Free from Palm oil



005563 • Le Truffon

- Dark chocolate ganache and mousse made with Fairtrade cocoa, with a meringue centre
- Premium dessert already hand-decorated with dark chocolate shavings
- Just 9 high-quality ingredients
- Vegetarian recipe

16 items	85 g	1.360 Kg	Tray 1×16	70×38 mm

4 hr +4°C	Keeps for 48 hr at +4°C



005565 • Gianduja Shortbread

- Creamy Gianduja and dark chocolate (fair trade cocoa) on an all-butter crumble with ground almonds
- Premium dessert already hand-decorated in the Mendiant style (almonds, roasted hazelnuts and pistachios)
- Vegetarian recipe

16 items	90 g	1.440 Kg	Tray 1×16	70×28 mm

4 hr +4°C	Keeps for 48 hr at +4°C

Serving suggestion ↗

Festive selection





N

008015 • Apple Tatin Slice

- Inspired by the classic tarte Tatin, revisited in a modern format
- Made with caramelized apples, light vanilla mousse, apple compote, and caramel financier sponge
- Premium visual signature with transparent apple slices on top

16 items	75 g	1.220 Kg	Tray 2×8

110×28×24 mm

3 hr +4°C	Keeps for 48 hr at +4°C



Serving suggestion



007326 • Strawberry Intense

- Low-fat cream, vanilla flavoured and Strawberry coulis
- Tangy strawberry compote centre (14%)
- Crispy white chocolate with Crêpe Dentelle pieces
- Madeleine biscuit with lemon zest
- Vegetarian recipe

16 items	87,5 g	1.400 Kg	Tray 2×8	70×40 mm

4 hr +4°C	Keeps for 72 hr at +4°C

Serving suggestion ↗

Summer selection



Serving suggestion



N

007973 • Raspberry Lychee Slice

- An original combination blending the tartness of the raspberry with the sweetness of the lychee
- Made with raspberry compote, light lychee mousse, gold chocolate crunch, and madeleine sponge cake
- Elegant shape with a wave-style finish
- Reduced sugar content for guilt-free indulgence

16 items	60 g	0.960 Kg	Tray 2×8

110×28×24 mm

3 hr +4°C	Keeps for 72 hr at +4°C



Serving suggestion



005316 • Chocolate & Hazelnut Rocher

- A very rich dessert and multi-textured (chocolate crisp and mousse, hazelnut cocoa sponge)
- The chocolate crisp makes this dessert ideal for takeaway
- Vegetarian recipe

16 items	65 g	1.040 Kg	Tray 2×8	110×25×25 mm

3 hr +4°C	Keeps for 72 hr at +4°C



000207 • L'Opéra

- Joconde sponge soaked in coffee, coffee buttercream, dark chocolate ganache and cocoa icing
- An iconic French dessert made in the pastry-making tradition (11 steps of preparation alternating between sponge and cream)
- Finished in a refined, streamlined style allowing for great freedom of presentation

16 items	65 g	1.040 Kg	Tray 2×8	110×28×24 mm

3 hr +4°C	Keeps for 24 hr at +4°C



006745 • Layered Chocolate Slice

- Chocolate cream and mousse (fair trade cocoa) with lace crepe pieces on a cocoa Joconde sponge
- A premium, elaborate dessert that leaves plenty of room for creativity in the presentation

16 items	65 g	1.040 Kg	Tray 2×8	110×28×24 mm

3 hr +4°C	Keeps for 24 hr at +4°C



004786 • Il Cappuccino

- Cream infused with coffee and cream, topped with light milk foam and a dusting of cocoa, on an all-butter cocoa crumble
- Gourmet dessert with a balance of textures: crunchy crumble, light mousse and smooth cream

16 items	95 g	1.520 Kg	Tray 1×16	60×50 mm

4 hr +4°C	Keeps for 24 hr at +4°C



006576 • Caramel Delight Shortbread

- Creamy salted butter caramel Guérande salt on a ground almond crumble with a hint of caramel
- A gourmet dessert with a balance of textures: crunchy crumble, light mousse and smooth cream
- Premium dessert already hand-decorated with its light caramel mousse and a sprinkling of crumble pieces

16 items	90 g	1.440 Kg	Tray 1×16	70×38 mm

4 hr +4°C	Keeps for 24 hr at +4°C


Serving suggestion



004711 • Coconut & Mango Shortbread

- Light fromage blanc mousse with a mango and passion fruit compote (21.8%), and a sprinkling of grated coconut
- All-butter coconut crumble base ensuring integrity for takeaway

16 items	90 g	1.440 Kg	Tray 1×16	70×40 mm

4 hr +4°C	Keeps for 72 hr at +4°C

Serving suggestion ↗



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	Tray 1×16	70×40 mm

4 hr +4°C	Keeps for 24 hr at +4°C



Serving suggestion



GLUTEN-FREE RECIPE

007327 • Crème Brûlée Delight

- Crème Brûlée made in the best French tradition, with cream (61.1%), egg yolk, sugar and vanilla seeds and then cooked at low temperature for a creamy taste experience
- Made without Gluten* almond cake made with butter, ground almonds and Guérande fleur de sel sea salt ; really melts in the mouth
- Vegetarian recipe

20 items	90 g	1.800 Kg	Flowpack 10×2	69×38 mm

3 hr +4°C	Keeps for 72 hr at +4°C

Serving suggestion ↗

** Made in a workshop that uses gluten*



Serving suggestion

Product information table

	Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Pallet 80×120			Dietary Information			Page
							Cases per layer	Layers per pallet	Cases per pallet				
	Savoury canapés												
	↘ Ready to serve: hot												
N	007943	Street Food Canapés	547	-	40	0.655	8	35	280	×	×	×	11
	004866	Amuse-Bouches Rivoli	547	2	48	0.760	8	35	280	×	×	✓	12
	007580	Vegetarian Mini Quiches	547	-	75	1.350	12	16	192	✓	×	✓	13
	000046	Mini Quiches Assortment	547	-	75	1.350	12	16	192	×	×	✓	13
	↘ Ready to serve: cold												
	006967	Prestige Canapés	365	1	54	0.550	8	35	280	×	×	×	14
	000089	Tradition Canapés	365	1	54	0.540	8	35	280	×	×	×	15
	000096	Vegetarian Canapés	547	1	54	0.540	8	35	280	✓	×	✓	16
	006315	Amuse-Bouches Bistrot	365	1	48	0.710	8	35	280	×	×	×	17
	↘ Ready to assemble: hot												
N	008094	Mini Fish & Chips	547	-	80	1.600	8	35	280	×	×	✓	19
N	008091	Mini Finger Hot Dog	547	-	42	0.000	8	35	280	×	×	×	19
N	007408	Gougères with Comté Cheese	547	-	48	0.576	8	36	288	×	×	✓	20
N	008047	Butternut Squash Mini Loaves	547	-	50	0.860	8	35	280	✓	×	✓	20
N	008048	Mini-Croques Multigrain Sandwiches	547	-	16	1.440	8	35	280	✓	×	✓	20
	↘ Ready to assemble: cold												
N	007319	Crumbles, Foie Gras & Mango Jelly	365	1	54	0.760	8	35	280	×	×	×	21
N	006645	Salmon & Blueberry Flowers Shortbread	365	1	54	0.760	8	35	280	×	×	✓	21
	↘ Ready to customize												
	000018	Mini Blinis Ø 4 cm	730	2	180	0.810	8	30	240	✓	×	✓	23
	000001	Mini Blinis Ø 5,5 cm	730	2	96	0.810	8	30	240	✓	×	✓	23
N	007916	Mini Polenta	547	2	180	1.940	16	14	224	✓	×	✓	25
N	007917	Mini Polenta with Petits-Pois	547	2	180	2.000	16	14	224	✓	×	✓	25
N	007918	Mini Polenta with Carrots	547	2	180	1.900	16	14	224	✓	×	✓	25
N	007925	Mini Potato Waffles	547	2	180	1.800	16	14	224	✓	×	✓	27
N	007941	Mini Vegetable Waffles	547	2	180	1.800	16	14	224	✓	×	✓	27
	Sweet petits fours												
	↘ Ready to serve												
	005571	Haute Couture Petits Fours	547	1	48	0.650	8	24	192	×	×	✓	30
	000149	Chocolate Passion Petits Fours	730	1	48	0.680	8	35	280	×	×	✓	31
	004183	Art Deco Petits Fours	547	1	48	0.550	8	35	280	×	×	✓	32
	004182	Tradition Petits Fours	547	1	48	0.695	8	35	280	×	×	×	33
	000135	Saint-Germain Petits Fours	547	1	48	0.685	8	24	192	✓	×	✓	34
	006909	Verrines Pâtissières Assortment	547	1	36	1.200	8	24	192	×	×	✓	35
	005575	Sweet Verrines Assortment	547	1,5	36	1.080	8	24	192	×	×	✓	35
	004723	Rive Droite Macarons	730	20	72	0.864	8	25	200	✓	×	✓	36
	006322	Mini Cheesecakes Assortment	547	1	48	1.000	8	35	280	×	×	✓	36

Product information table

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Pallet 80×120: Cases per layer	Pallet 80×120: Layers per pallet	Pallet 80×120: Cases per pallet	Dietary Information			Page
	… Sweet petits fours											
	↘ Ready to assemble											
005982	Chocolate Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
005983	Pistachio Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
005984	Raspberry Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
005986	Lemon Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
005987	Caramel Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
006002	Vanilla Macaron	730	20	72	0.864	8	25	200	✓	×	✓	38
004279	Mini Chocolate Fondant 30g	730	5	48	1.440	14	18	252	✓	×	✓	39
N 004362	Mini Opéra	547	1	48	0.610	8	35	280	✓	×	✓	39
000020	Mini Cheesecake	547	1	48	0.960	8	35	280	✓	×	✓	39
004653	Mini Cannelé	365	4	80	1.360	16	12	192	✓	×	×	39
	Savoury accompaniments											
	↘ Our festive selection											
007307	Potato and Ceps Gratin	730	-	20	2.000	8	28	224	✓	×	✓	42
007586	Butternut Squash Mousseline	730	-	24	1.680	14	17	238	×	×	✓	42
	↘ Our summer selection											
004353	Potato Gratin with White Summer Truffles	730	-	20	2.000	8	25	200	✓	×	✓	43
000470	Asparagus & Parmesan Mousse	730	-	20	1.400	8	25	200	×	×	×	43
	↘ Our signature favorites											
006739	Potato Waffle	730	-	48	4.080	8	15	120	✓	×	✓	44
005088	Potato Gratin (120g)	730	-	40	4.800	8	15	120	✓	×	✓	45
	Individual desserts											
	↘ Our festive selection											
005563	Le Truffon	730	2	16	1.360	8	28	224	✓	×	✓	48
005565	Gianduja Shortbread	730	2	16	1.440	8	30	240	✓	×	✓	48
N 008015	Apple Tatin Slice	547	2	16	1.220	8	30	240	✓	×	✓	49
	↘ Our summer selection											
007326	Strawberry Intense	730	3	16	1.400	8	30	240	✓	×	✓	50
N 007973	Raspberry Lychee Slice	730	3	16	0.960	8	30	240	✓	×	✓	51
	↘ Our signature favorites											
005316	Chocolate & Hazelnut Rocher	730	3	16	1.040	8	30	240	✓	×	✓	52
000207	L'Opéra	730	2	16	1.040	8	30	240	×	×	✓	52
006745	Layered Chocolate Slice	730	1	16	1.040	8	30	240	×	×	✓	52
004786	Il Cappuccino	730	1	16	1.520	8	25	200	×	×	✓	53
006576	Caramel Delight Shortbread	547	1	16	1.440	8	25	200	×	×	✓	53
004711	Coconut & Mango Shortbread	730	3	16	1.440	8	30	240	×	×	✓	54
004787	Lemon Meringue Shortbread	730	1	16	1.440	8	25	200	×	×	✓	54
007327	Crème Brûlée Delight	547	3	20	1.800	14	20	280	✓	×	✓	55

INDEX → *SECONDARY BBD:* *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)*

Dietary Information: *Vegetarian* *Vegan* *Halal* / ***Halal certified product***

Behind the scenes of *a Catering event*

From concept to service,
we support you
at every step.





Discover **trends, practical tips and recipe ideas**

by scanning this QR code →

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Close *to you*

Our local sales advisers are there to help

Our 9 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.

Functional Product *designed just for you*

Canapés & Petits Fours Selections

To enjoy our Savoury Canapes and Sweet Petits Fours, make sure to follow the instructions set 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.

Traiteur de Paris

4 rue de la Rigourdière - CS 81733
35517 CESSON-SÉVIGNÉ Cedex. FRANCE

Tel. +33 (0)2 99 86 76 00

www.traiteurdeparis.com