


The logo for 'eventys' is centered within a dark navy blue circle. The word 'eventys' is written in a lowercase, sans-serif font. The letter 'e' is a vibrant pink, while the remaining letters 'ventys' are white. A thin pink line, representing a fork, is positioned vertically behind the text, with its tines at the top and its handle extending downwards. The background of the entire image is a collage of abstract shapes in various shades of pink, peach, and navy blue, some with diagonal hatching lines.

e

eventys

CATERING

The logo for 'LUNCH IN THE SKY' features a stylized pink fork icon to the left of the text. The text 'LUNCH IN THE SKY' is written in a pink, uppercase, sans-serif font.

LUNCH IN THE SKY

BON APPÉTIT!

ENJOY YOUR MEAL!

ПРИЯТНОГО АППЕТИТА!

بالهناء والشفاء

请慢用！

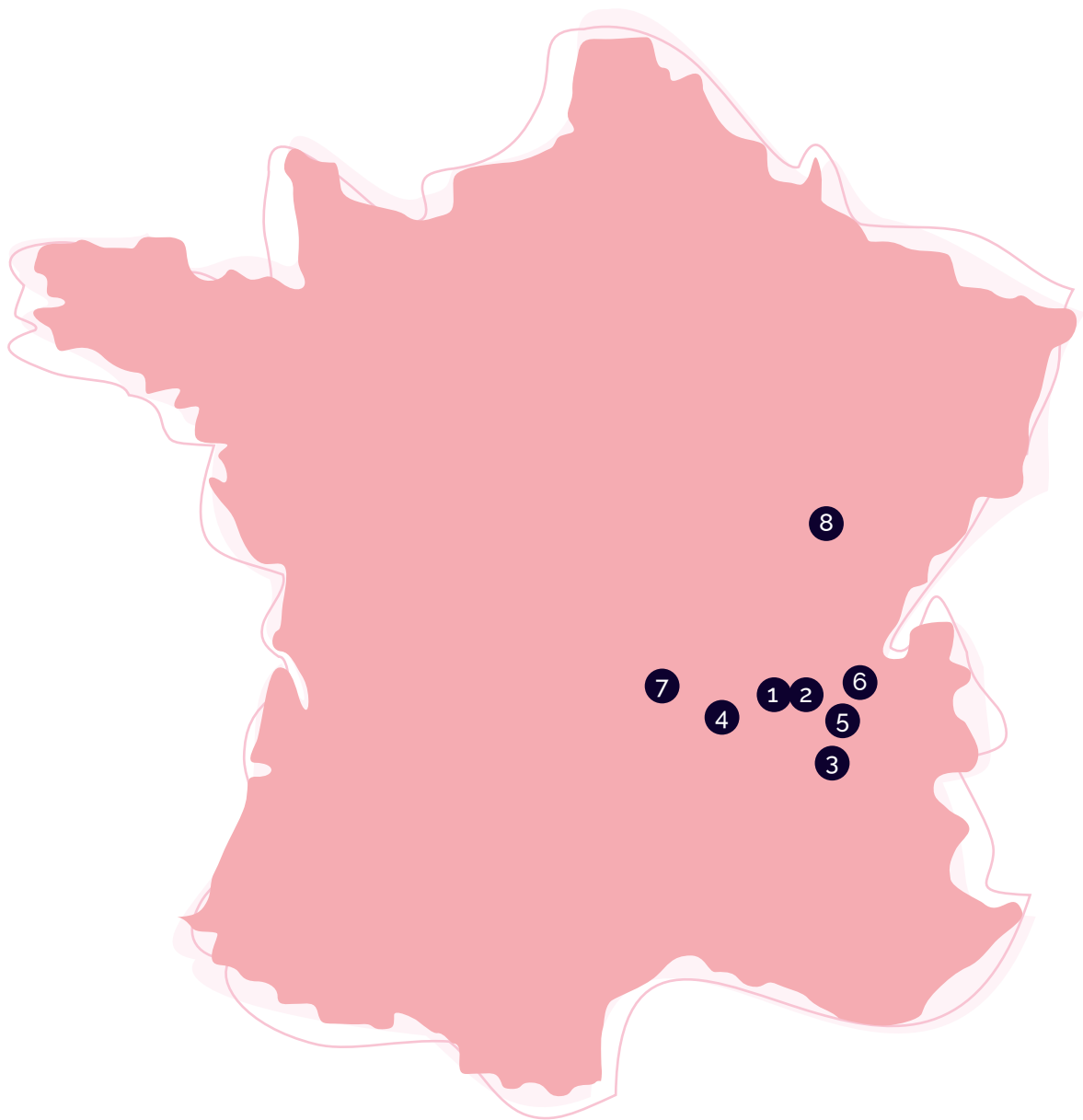
¡ BUÉN PROVECHO !

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AIRPORTS DESERVE BY EVENTYS

- 1 LFLY Lyon-Bron
- 2 LFLL Lyon Saint Exupéry
- 3 LFSL Grenoble
- 4 LFMH St Etienne
- 5 LFLB Chambéry
- 6 LFLP Annecy
- 7 LFLC Clermont Ferrand
- 8 LFLD Dijon



VIP BREAKFAST

CONTINENTAL BREAKFAST

Small breakfast pastries
Bread Roll
Butter portion
Mini preserve and honey
Fresh fruits salad
Cheese and ham
Freshly squeezed orange juice

HOT ENGLISH BREAKFAST

Croissant
Butter portion
Mini preserve and honey
Bread Roll
Scramble eggs with ham and cheese
Fresh fruits salad
Fromage frais topped with red fruits coulis
Freshly squeezed orange juice

LIGHT BREAKFAST*

Chef's Bircher muesli with Berries
Fresh sliced fruits
Toast with jam
Freshly squeezed orange juice

*Vegan option



LIGHT BREAKFAST



MEALS ON THE GO

VIP CANAPES

Foie gras, smoked salmon with lemon, cold cuts, prawns, tuna with mayonnaise, Cherry tomato and bufala cheese, eggs quail with cherry tomatoes and asparagus, smoked duck, heart salmon and espelette pepper.

MINI VIP SANDWICHES

Foie gras, salmon, cold cuts, pan-bagnat, crayfish with lemon, smoked duck, cherry tomatoes and buffalo cheese.

BRUSCHETTA

Tomatoes with buffalo Cheese and basil, dry tomatoes with ham and cheese, tapenade with ham and basil, radish, avocado with cream cheese and rocket, truffles ham with olive oil

WE CAN ALSO SUGGEST:

Triangular sandwiches or mini triangular sandwiches

Deli sandwiches

Vegetable sticks with dips

Antipasti: bresaola, parma ham, coppola, grilled vegetables,

marinated olives, calamari, eggplant caviar and sun-dried tomatoes...

Lebanese Mezze Hot and Cold



CANAPE

HOT SNACKS

Quiches, pizzas, beefs burger, truffle croque-monsieur.

COLD MEAT PLATTER

Beef, veal, pork, turkey, Chicken with gherkins, dry tomatoes and artichokes

COLD FISH PLATTER

Salmon, prawns, sea bass, scallops, rock lobster medaillon, sea bream, lobster and some assorted smoked fish etc

(fish according to the catch of the day)

Vegan option possible

Gluten free option possible

CHEESE PLATTER

Truffles Saint-Marcellin, Picodon goat's cheese, Bleu des Causses, Gruyere, Brie, Savoy hard cheese etc

Sliced or whole cheeses (please specify).

LYON COLD CUTS

Rosette sausage, raw ham, pork pie, cooked ham, butter, gherkins.



STARTERS*

Foie Gras with fig chutney and melba toast

Rabbit Terrine with foie gras and mache salad sauce on the side.

Beef carpaccio with parmesan and olives oils

Heart Salmon with blinis, cream and Lemon

Scallop Carpaccio with Lemon and balsamic vinegar

Vegetarian tartar with virgin sauce

Prawn, avocado and grapefruits, white sauce with espelette pepper

Shellfish platter: oyster, crab, whelks, spider crab, prawns etc. *

*served on a polystyrene tray covered with ice
(shellfish according to market arrivals)

All our starters are attractively presented on a plate
or tray sauce on the side.

VEGETARIAN
TARTAR



SALAD*

CAESAR SALAD:

Grilled chicken or prawns

NIÇOISE SALAD:

Tomatoes, onions, green beans, artichokes, eggs, black olives and anchovies

LENTIL SALAD:

Cervelat or smoked salmon

MIXED SALAD:

Radishes, cherry tomatoes, olives, marinated artichokes, avocados, red onions, lettuce (vegetables according to season arrival produces)

THAI SALAD:

Beef or prawn, noodle with vegetable and soy sauce

SUPERFOOD SALAD:

according to season arrival produces and chef propositions

DI-BUFFALA TOMATOES SALADS WITH PESTO SAUCE

PERIGOURDINE SALAD:

Foie gras, duck breast, green salad

ROASTED SALMON SALAD:

Green salad with salmon filet sauce balsamic

*Salad dressing on the side.



SUPERFOOD SALAD

MEAT*

Roast rack of lamb with thyme gravy

Chateaubriand beef filet in Rossini style

Beef Stroganoff

Breast of duck with green pepper sauce

Veal cutlets grilled with a porcini sauce.

Veal Grenadin with a mustard sauce on the side

Poultry with a morel sauce

Roasted Cockerel

Duck Legs confit

Stuffed chicken or turkey with mozzarella

*Sauces on the side.



FISH

Tick cut salmon with herby lemon sauce

Grilled sea bass with champagne sauce

Grilled John Dory fish filet with shellfish sauce.

Grilled "à la Plancha" scallop with garlic, parsley and lemon sauce

Grilled half rock lobster tail with crayfish sauce

Grilled Dorado with porcini sauce.

Miso Glazed Cod

Monkfish and prawns stew

*Sauces on the side.

GARNISH

RICE or PASTA

POTATOES: Mashed, steamed, roasted, Dauphinois gratin, French fries

VEGETABLES: Ratatouille, grilled or steamed
Green Bean
Creamed Spinach
Asparagus grilled or steamed

PLAIN RISOTTO

or: Asparagus, Truffle, prawns, zucchinis



SOUPS*

Minestrone.

Cream of asparagus

Pumpkin

Lentil

Mushroom Soup

Peas and grilled Bacon

Winter vegetables soup with truffle *(December to march)*



CHILD MENU

STARTERS

Eggs mimosa on a bed of salad leaves

Pasta salad with vegetables and ham

Small plate of cold cuts

Potatoes salad with eggs and tuna

MAIN COURSES

Chicken goujons, tenders or nuggets

Meat balls with tomato sauce

Cordon bleu: breaded chicken breast
stuffed with ham and cheese

Fish Tenders

Gnocchi gratin with basil and tomato
sauce

Macaroni and cheese

GARNISH

French fries, mashed potatoes, vegetable puree, rice, vegetables...

DESSERTS

New-York cheesecake with berries

Crepe stuffed with Nutella or jam or
fresh fruits

Cookie or brownies

Chocolate mousse

Chocolate or vanilla éclair

HEALTHY DRINKS (33cl)

Banana & mango smoothie

Strawberry and banana smoothie

Squeezed juices



TRADITIONAL FAMILY DISHES*

Lyon Salads: rocket, tomatoes, bacon, eggs, breads crouton balsamic sauce

Beef Bourguignon

Veal Blanquette. (stew)

Coq au vin

Frogs' legs

Snails with garlic and parsley sauce

La Bouillabaisse: Fish soup with assortment of whole fish and vegetables.

*48 hours' notice required. Minimum 4 servings.

BEEF BOURGIGNON



ITALIAN DISHES

PIZZAS: Just ask your wishes

RAVIOLI: Truffle, ricotta/basil or speck/fontina cheese

VEAL MILANESE

LASAGNA BOLOGNESE

SPAGHETTI*: pasta bolognaise, arabiatta or carbonara

ANTIPASTI: bresaola, parma ham, coppola, grilled vegetables, marinated olives, calamari, eggplant caviar and sun-dried tomatoes...

ITALIAN SALAD: mozzarella balls, melon balls, tomatoes (*spring/summer*)

*Gluten free option

ANTIPASTIS





BEEF CARPACCIO WITH TRUFFLE

TRUFFLE CHEESE AND HAM TRAY

SMALL ARTISAN PIZZA : Tomato sauce with truffle,
Truffle ham, Moliterno with truffle,
mozzarella di bufala, Rocket and sliced truffle.

SMALL CHAMPÊTRE PIZZA : truffle cream, Moliterno with truffle, mozaralla
di Bufala , Rocket and sliced truffle.

TRUFFLE TAGLIATELLE WITH PARMESAN CREAM.

BURGER WITH TRUFFLE : Black Angus Beef with Truffle Goat and sliced
truffle ; small grilled potatoes

TARTINE



JAPANESE DISHES

SUSHIS

Sashimis, Maki, California Rolls...

Tuna, salmon, prawns, sea bream, salmon roe etc...

OTHER DISHES

Miso soup

Spicy wakame

Edamame beans

Cabbage salad

Breaded prawns

Breaded chicken

GYOSA

MOSHI ICE CREAM

All our platters come with wasabi sauce, soy sauce and ginger.



PETROSSIAN

FONDÉ À PARIS EN 1920



PARIS - LYON - NICE - NEW YORK - LOS ANGELES - LAS VEGAS - BRUXELLES

www.petrossian.fr - www.petrossian.com

PASTRIES

SMALL PASTRIES OR BITESIZE

TRADITIONAL: Lemon tart mille-feuille, tiramisu, crème brûlée, chocolate cake, strawberry tart, raspberry tart, praline pie, Rum baba, panna cotta

DULCE PASSION PIE*: Sweet dough base, Duja hazelnuts, creamy passion with vanilla from Madagascar & vanilla passion jelly

LYON TOKYO TART: Shortbread, crispy almonds and red pralines, cream red praline, red praline tile with creamy yuzu & grapefruit segments

LE TAMARO: Chocolate mousse, crispy chocolate pearls on a chocolate financial cookie, chocolate balls topped with passion fruit coulis

LE TENDANCE: Creamy mousse with tea and vanilla from Madagascar, blackcurrant coulis, biscuit dacquoise

ST HO!* Choux paste, shortcrust pastry, creamy caramel salted butter, custard pastry caramel, whipped cream with vanilla from Madagascar

LOUVRE*: 73% Vietnam dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise biscuit

SINJITA*: Madagascar vanilla cream, raspberry ruby, soft almond biscuit, fresh raspberries

GLOSS*: Lemon soufflé on top of a shortbread biscuit, vanilla truffle, Morello cherries, raspberry coulis.

PARIS BREST: Choux pastry, praline pastry cream, pure praline heart

MONT D'OR*: Nutty dacquoise biscuit, praline puff pastry, thin milk chocolate leaves, milk chocolate ganache and mousse

(Birthday cakes available on request.)

GLUTEN FREE CAKES

ARDECHOIS: Chestnut mousse, pieces of candied chestnuts, madeleine with chestnuts

CAROUSSEL: Dark chocolate mousse with caramel, chocolate biscuit, salted caramel

LE S DE SÈVE: Soft macaroon with almonds, chocolate mousse.



LOUVRE



LE ST HO!



ARDECHOIS



TARTE LYON TOKYO

FRUITS

Fresh sliced fruits platter

Mango or sliced pineapple platter *(according to availability)*

Fruits basket: Red fruits, Tropical fruits or seasonal fruits

Milk or Dark chocolate dipped strawberries

Fruits on a stick (5 to 15 cm)

Fresh-fruits salad





DELICATESSEN SPECIALITIES

WE PURCHASE A SELECTION OF THE HIGHEST QUALITY PRODUCE FROM LYON'S TOP DELICATESSENS ESPECIALLY FOR YOU.

SWEET

HOME-MADE COOKIES

JELLIED FRUITS

BOX OF CHOCOLATES

MACAROONS

CANDIES

HAAGEN-DAZS ICE-CREAM (15 CL)

PLAIN OR FRUIT YOGHURTS

POP CORN (*MICROWAVE*)

PANETTONE

SALTED

BREADSTICKS

CRACKERS

BURRATA CHEESE

BURRATA WITH TRUFFLE

TEA /COFFEE/HERBAL TEA

PETROSSIAN CAVIAR: ROYAL BELUGA, OSCIETRA ETC...

CAVIAR GARNISH: onions, capers, parsley, egg white and yolk, blinis

GASNISH PACK: mint, basil, parsley, chives, rosemary, dill, coriander etc...

POP CORN (*MICROWAVE*)

DRINKS

Wine and Champagne on request



IN-FLIGHT SERVICES

Foreign and French newspapers
and magazines

Printing services

Cabin accessories for the crew:
(box of tissues, kitchen roll, powdered latex chef's gloves, wet
wipes, aluminium foil, freezer
bags, table mats, toilet paper,
Clingfilm etc...)

Aluminium container

Hydro-alcoholic gel

Mask

Thermos flask

Linen

Oshibori

Nespresso capsules

Children's toys



Purchase of video games or DVDs

Children's comics

Pet food

Ice cubes or crushed ice

Dry Ice

Flowers arrangement

Dry cleaning and laundry (folded
or on coat hangers)

Clean Dishes

Menu printing

"Just ask us for
whatever you want"

TERMS AND CONDITIONS OF SALE

If there is no special written agreement between the customer and EVENTYS, only the general conditions are applied to any other contract rules.

Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu.

Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

CATERING MUST BE SEND AT OUR DEPARTMENT 24H BEFORE THE DELIVERY TIME.

All orders must obligatorily be confirmed in writing e mail or sms by EVENTYS.

EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts.... However EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

Prices:

Please contact us directly for a quote.

Prices do not include VAT (Value Added Tax).

All prices are without any taxes, all the prices are subject to an airport fee, which are not included in the prices.

Our delivery rates depend on the airport

Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card in Euro currency. We accept bank transfer provided before the departure time. We do not accept American express.

Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to suspend, without further notice, all the current orders as any client in debt

to the company.

Cancellation:

In case of total or partial cancellation of the order for whatever reason, a cancellation charge will be applied:

- Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

- Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

Delivery delays – Claims:

EVENTYS will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc. Any claims or complaint relating to an invoice must be made in writing within eight days of the invoice date.

Force majeure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

Arbitration:

In the case of any abjection, the "Commercial Court of Lyon" will be used for arbitration.

Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance
All food is prepared and stored in accordance with HACCP.

COVID-19:

We have set up a process called EVENTYS COVID 19 which we can send you on request.

The purpose of this Eventys COVID-19 is to explain the procedures to be implemented by our delivery service during the SARS-CoV-2 epidemic period. These procedures adapted to companies working in the air industry are based on the recommendations of the SIB EASA Safety information bulletin and associated documents to ensure compliance with regulatory recommendations and the specific requests of EVENTYS customers.

SPECIAL THANKS

Dear Team ,

I would like to thank the entire Team for the excellent job everyone is doing !

- Artisan de la Truffe Lyon
- Bahadourian: world Items
- Bakery Les Delices de Charlie
- Bakery Lambert
- Bouillet Pastry chocolate chef
- Ciao-Ciao Italian
- Engimono Restaurant
- Evasion Fleurie Florist
- Fleurs et sens Florist
- Fruisy Juice Bar
- Giraudet Soup
- Kyriad Lyon-Est Hotel
- Maison Cellerier
- Maison Vessière
- My little factory (vegan)
- Nikko Japanese restaurant
- Nicolas Wine shop
- Ô Divin Plaisir Italian
- Rolle Salmon Foie gras Shop
- Seve Pastry chocolate chef
- Shalimar Indian Restaurant
- Maison Petrossian
- Mallevall Delicatessen Shop

The quality and presentation of each item is just fantastic! From the beautiful flowers, the best sandwiches, the fantastic desserts, the wonderful fresh meat, the freshest vegetables and crudites, and everything else in between, to the perfect packing and punctual and friendly delivery.

Thank you!

To order, please contact



Tel: +33 (0) 426 03 05 50

E-mail: contact@eventys.fr



facebook.com/eventys-catering

www.eventys.fr

Permanent telephone number: 24/24h – 7/7

Catering order must be sent 24h before dispatch

We are present on following airports:

LYON SAINT EXUPERY - LYON BRON
GRENOBLE - CHAMBERY - SAINT ETIENNE
CLERMONT FERRAND