



RAYNIER  
MARCHETTI  
TRAITEUR PARIS

ABAISSER ABRICOTER ACIDIFIER ACIDULER APLATIR BARCASSER DÉCANTER DÉGLACER DÉGORGER DÉLAYER BARBER EBOUILLANTER ECALER ECHAUDER ECUMER ARCIR FARINER FESTONNER FLAMBER FOISONNER LACER **CRÉER** HACHER IMBIBER INFUSER LARDER LECONDER MONTER MONTER AU BEURRE NAPPER PANABATTRE RAFRAÎCHIR RECTIFIER RÉDUIRE **DÎNER** REESTER ABAISSER ABRICOTER ACIDIFIER ACIDULER APLONCASSER DÉCANTER DÉGLACER DÉGORGER DÉLAYER BARBER EBOUILLANTER ECALER ECHAUDER ECUMER ESTONNER **FLAMBER** FOISONNER FONCER FONDRE FACHER IMBIBER INFUSER LARDER LEVER LIER LUSTRE MONTER AU BEURRE NAPPER PANACHER PANER PARER RECTIFIER RÉDUIRE RÉSERVER RISSOLER RÔTIR SAISIR BRICOTER ACIDIFIER **ACIDULER** APLATIR BARDER BLANCHECANTER DÉGLACER DÉGORGER DÉLAYER DÉNERVER CHAUDER ECUMER EFFILER EMINCER EMULSIONNER FLAMBER FOISONNER FONCER FONDRE FOUETTER BARDER LEVER LIER LUSTRER LUTER MACÉRER MANAPPER PANACHER PANER PARER PELEZ À VIF PIQUER RÉSERVER RISSOLER RÔTIR SAISIR FAIRE SUER **COC**CIDIFIER APLATIR BARDER BLANCHIR BLONDIR BRAISER DÉGORGER DÉLAYER DÉNERVER DÉROBER DESSÉCHER ECALER ECHAUDER ECUMER **EFFILER** EMINCER ETUVEZ

BLANCHIR BLONDIR BRAISER CHEMISER CISELER  
DÉNERVER DÉROBER DESSÉCHER DÉTENDRE DORE  
EFFILER **ÉMINCER** EMULSIONNER ETUVER FAÇONNER  
FONCER FONDRE FOUETTER FRAISER FRÉMIR FRIR  
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R LUTER MACÉRER MANIER MARINER MONDER MONTE  
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R DÉROBER **DÉTENDRE** DESSÉCHER DORER EBARBER  
R ETUVER FAÇONNER FARCIER FARINER FESTONNER  
RAISER FRÉMIR GRILLER HACHER IMBIBER INFUSER  
ER MARINER MONDER MONTER MONTER AU BEURRE  
R POCHER RABATTRE BUFFET **RÉCEPTION** RÉDUIRE  
**KTAIL** TROUSSER VIDÉ ZESTER ABAISSE ABRICOTE  
CHEMISER CISELER CONCASSER DÉCANTER DÉGLACE  
R DÉTENDRE **ÉVÉNEMENT** EBARBER EBOUILLANTE  
ER FAÇONNER FARCIER FARINER FESTONNER FLAMBE

# Summary

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# Edito

Raynier Marchetti, a full-fledged caterer in the prime of his expertise affirms his novel spirit and confirms his personality. Between tradition and modernity, Raynier Marchetti gets away from conceived ideas, surfing on up-to-date tendencies to surprise, astonish, seduce. His most cherished key values are: pleasure, conviviality, authenticity, reliability, and seriousness. These are values that he wants to partake with his clientele, wonderful moments of dream and feast, of an exceptional life sharing.

François Raynier & Hervé Marchetti

PLEASURE

CONVIVIALITY

RELIABILITY



SERIOUSNESS

CRÉATIVITY

GENEROSITY

“She sent for one of those plump, shortbread cakes called Petites Madeleine that seemed to be molded in the streaked valve of a sea scallop. And soon, instinctively, tired after a sad day and a gloomy to-morrow's prospect I brought to my lips a spoon of tea in which I had let a piece of Madeleine to soften. But at this very moment, as the sip mixed with the cake crumbs touched my palate, I shivered, attentive to the extraordinary feeling overwhelming me. Without reason, a delicious, isolated pleasure had seized me..."

To the search of lost time - On the side of Swann  
Marcel Proust. 1871-1922, french writer.

6>9

# PLEASURE



*Iced sugar sprinkling.*

## CARPE DIEM

Delicious melting crunch topped with a sugar rose on raspberry shortcake



Let's enjoy exalting sensations!

First and foremost pleasure of taste that of the most refined dishes, of the subtlest alliances with the rediscovered savor of food.

Perfect accord, in turn classical and audacious.

Also pleasure for the eyes. From table to plates, from presentation to dish compositions, to the choice of colors Raynier and Marchetti's sophisticated gourmet's palette is created to be both beautiful and delicious... while the large choice of sweets is an hymn to delight.

# PLEASURE

Tempting touch when coating becomes velvet, icing mirrors, and pastry crunching under the tooth. Sense of smell awoken with festive aromas: flowers, fruits, blended spices to enhance here a half-cooked fish, there a melting pastry.

From contents to container, from chinaware to aroma, when the event rendezvous' the hour makes a dream come true and the menu becomes both delight and pleasure. Funny-shaped cornets to be crunched, sugared marvels to savour with delight they give the best part to overwhelming pleasure, whatever the décor or the menus, be it at dinner or for a cocktail,



Animation

E 162

Oven-dried sugar beet cornets,  
tarama, guacamole, and saffroned  
cream

What is worth doing deserves to be done right.

Nicolas Poussin.1594-1665, french painter.

10>13

# S SERIOUSNESS



*Paul Pierron, Chef at Raynier Marchetti and his team.*



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Establishing one's reputation in such a hygiene-conscious trade as catering requires world-class quality control.

Raynier Marchetti's laboratories are organized as a giant 3700m<sup>2</sup> kitchen perfectly answering the most demanding food regulations. Approved by the most stringent European regulations it guarantees optimal safety and reliability.

Our quality department rigorously and permanently controls our finished products. Follow-up all along the supply-delivery chain is our rule and excellency the creed we never depart from.

Professional teams are taught craft's insides; seriousness and quality are our permanent values. From product inception to project realization, from event selection to the choice of a menu we remain attentive to our client's most stringent requirements, and for us each customer is unique.

SERIOUSNESS

Animation

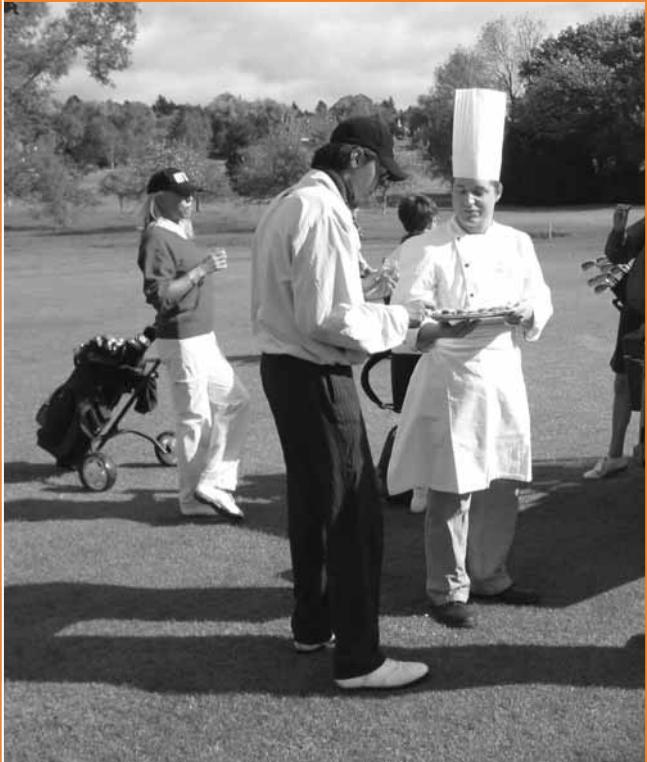
N<sub>2</sub>O

Panna cotta and Chantilly cream with flower-essence flavoring on a bed of peach, blueberry, current or





# CONVIVIALITY



*Foie gras tasting on the green.*

# CONVIVIALITY



Conviviality is sharing together to enjoy one another. Be it at lunch, dinner, cocktail or supper a gourmet' break is also an opportunity for exchanging, meeting, pondering, seducing working...

## Design & Minimalism

Influenced by the modern way of life , the 'fooding' culture and the 'world cuisine' the D.S.A' 'dressage sans assiette' (plateless presentation) is an original and contemporary concept. The plate is forgotten, to be replaced by raw materials: wood, slate, marble...

Hors d'oeuvre

### D.S.A. shrimp with sticky rice

Shrimps sushi fashion, sticky rice with leeks, julienne with carrots and green papaya, eggplant and red onion chips.

**C**onviviality sets its mark on every event signed Raynier Marchetti. It is the most essential and common value of the entire staff whose aim is nothing else but the client's complete satisfaction.

Raynier Marchetti is easy-to-reach and always available. His faithful clientele knows that no successful event can be without a hearty involvement and a well to do desire.

Animation

**INDRA**

Quail fillet wok warmed in a saffron- flavored broth with dried fruits and yellow semolina trimmings.

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If you are not bent towards a small bit of sorcery it  
is useless to mingle with cooking ...

" Prisons and Paradises"  
Colette, 1873-1954, french writer.  
© librairie Arthème Fayard, 1932.

# CREATIVITY



*Culinary sketch drawn by chef Paul Pierron.*

Cocktail

## BRANCHÉS

Salted bread sticks flavoured with saffron, tandoori, curry, chlorophyll, with curry, horseradish, tomato-basil dips.



Cocktail

## LOLA

Flavoured salted pasty yellow carrot  
with orange capuchin.



Cocktail

## INARI

Spring roll with radish shoots  
and oxtail, sweet-sour sauce.



# C R E A T I V I T Y

Equipped with an up-to-date team of designers Raynier Marchetti's creativity is at the very heart of modern catering. True architects of well-receiving, we surprise our clientele with innovatively-designed dishes and concepts. Varieties of flavors offer a large spectrum to creativity but inventiveness does not stop at the plate.

We break free from convention by setting your reception stage with a signature and a style marking the minds and leaving its imprint on unforgettable moments.

Cocktail

## KCAL 23,8

Raw marinated salmon cube, mini-carrot with its tops and sesame salted powder.



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# R ELIABILITY



*Raynier Marchetti's Maitres d'hôtel laying out a table by the line.*

# R ELIABILITY

Mastering the technique and a stringent personnel management Raynier Marchetti is committed to answer his clientele's needs and wants.

Backed by a thirty-year expertise we have built our success on reliability. Calling for our services is the guarantee of a successful reception.

Great attention to details, product selection and quality in accordance with an impeccable service, everything is geared towards the conceived event



It is when you give of yourself that you really give.

"We Rophet "

Kalil Ghan, ~~an~~ labanese writer in arab and english.

©Mille et une nuits, département de la librairie Arthème Fayard, ~~an~~

# GENEROSITY



# GENEROSITY



Cocktail

## ANGELO

Light lemon custard sprinkled with flower pollen on a lemon breadcrumb base with a small ivory chocolate corona.

At Raynier Marchetti we practice our trade with passion and daily generosity. Highly spirited our cooks are constantly active near the ovens: fifty pigeons with mushrooms are braised, five hundred small potatoes shiver in chicken broth, two thousand cinnamon flavored macaroon are ready for delivery. At his clientele's request, Raynier Marchetti imagines a special creation and knowingly searches for the best texture for a vervain- flavored biscuit.

In the dining room the Maitres d'hôtel lay out by the line on a table some fifty-crystal glasses, while others meticulously put in order white-damasked napkins on each buffet.

At every moment, always generous and available we at Raynier Marchetti partake our love for a well-done job; we also take great care to the successes of events our customers entrusts us with.

Cocktail

## TOUKI - YOMI

Duo of éclairs with saffron and marcha tea custard cream.



VŒUX DU PRÉSIDENT DÎNER ASSIS DE 5 000 PERSONNES EST THÈME NOIRE TORANGE | INAUGURATION

D'UN LIEU INÉDIT COCKTAIL DÎNATOIRE

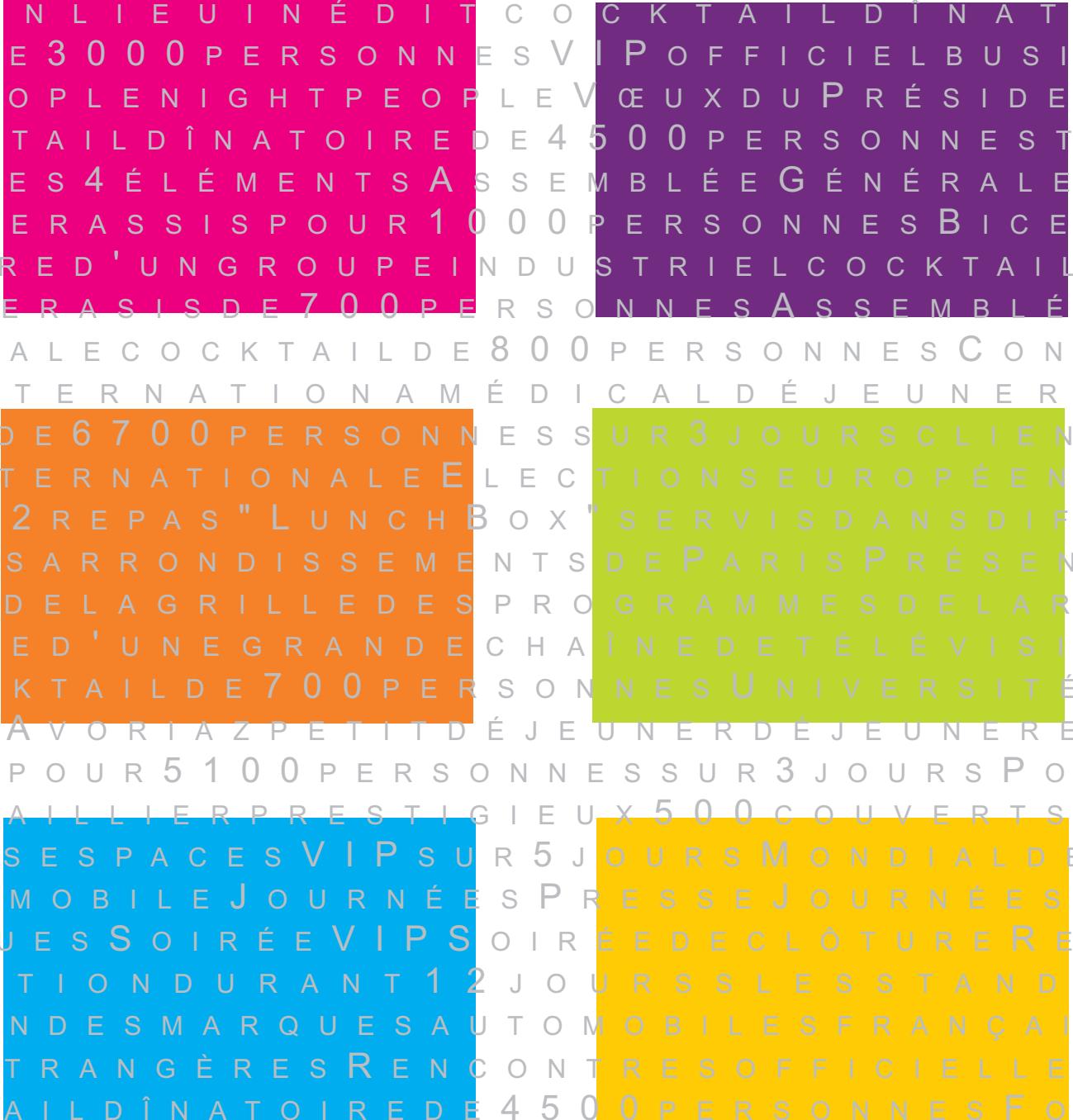
REDE 3 000 PERSONNES VIP OFFICIEL BUSINESS

SPEOPLE NIGHT PEOPLE VŒUX DU PRÉSIDENT

OCKTAIL DÎNATOIRE DE 4 500 PERSONNES EST THÈME

MELES 4 ÉLÉMENTS ASSEMBLÉE GÉNÉRALE DÉJ

EUNERASSIS POUR 1 000 PERSONNES BICENTENAIRE D'UNGROUPE INDUSTRIEL COCKTAIL DÎNER ASSIS DE 700 PERSONNES ASSEMBLÉE GÉNÉRALE COCKTAIL DE 800 PERSONNES CONGRÈS INTERNATIONAUX MÉDICAL DÉJEUNER ASSIS DE 6 700 PERSONNES SUR 3 JOURS CLIENTÈLE INTERNATIONALE ELECTIONS EUROPÉENNES 3612 REPAS "LUNCH BOX" SERVICES DANS DIFFÉRENTS ARRONDISSEMENTS DE PARIS PRÉSENTATION DE LA GRILLE DES PROGRAMMES DE LA CHAÎNE DE TÉLÉVISION TRÉED'UNE GRANDE CHAÎNE DE TÉLÉVISION COCKTAIL DE 700 PERSONNES UNIVERSITÉ D'ÉTÉ À AVORIAZ PETIT DÉJEUNER DÉJEUNER RETOURNER POUR 5 100 PERSONNES SUR 3 JOURS POUR UN JOAILLERIE PRESTIGIEUX 500 COUVERTS DANS SES SPACES VIP SUR 5 JOURS MONDIAL DE L'AUTOMOBILE JOURNÉES PRESSE JOURNÉES LIQUES SOIREE VIPS SOIREE DECLÔTURE RESTAURATION DURANT 12 JOURS SLESS STANDS DE GRANDES MARQUES AUTOMOBILES FRANÇAISES ETÉ TRANGÈRES RENCONTRES OFFICIELLES COCKTAIL DÎNATOIRE DE 4 500 PERSONNES FONDATION AÉRIENNE VENTE AUX ENCHÈRES COCKTAIL DÎNATOIRE DE 4 000 PERSONNES GRAND GROUPE



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P LEASURE

S ERIOUSNESS

C ONVIVIALITY

C REATIVITY

R ELIABILITY

G ENEROSITY



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ONCASSER DÉCANTER DÉGLACER DÉGORGER DÉLAYER  
BARBER EBOUILLANTER ECALER ECHAUDER ECUMER  
ARCIR FARINER FESTONNER FLAMBER FOISONNER  
LACER **CRÉER** HACHER IMBIBER INFUSER LARDER LE  
ONDER MONTER MONTER AU BEURRE NAPPER PAN  
ABATTRE RAFRAÎCHIR RECTIFIER RÉDUIRE **DÎNER** RI  
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ECTIFIER RÉDUIRE RÉSERVER RISSOLER RÔTIR SAIS  
BRICOTER ACIDIFIER **ACIDULER** APLATIR BARDER BLANCH  
ÉCANTER DÉGLACER DÉGORGER DÉLAYER DÉNERVE  
CHAUDER ECUMER EFFILER EMINCER EMULSIONNE  
LAMBER FOISONNER FONCER FONDRE FOUETTER F  
ARDER LEVER LIER LUSTRER LUTER MACÉRER MAN  
APPER **PANACHER** PANER PARER PELEZ À VIF PIQUE  
ÉSERVER RISSOLER RÔTIR SAISIR FAIRE SUER **CO**  
CIDIFIER APLATIR BARDER BLANCHIR BLONDIR BRAISER  
ÉGORGER DÉLAYER DÉNERVER DÉROBER DESSÉCHI  
CALER ECHAUDER ECUMER **EFFILER** EMINCER ETUV  
ONCER FOUETTER FRANCER FRÉMIR FRIRE FARCIR

DÉNERVER DÉROBER DESSÉCHER DÉTENDRE DORE  
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