



RAYNIER
MARCHETTI
TRAITEUR PARIS

CONCASSER DÉCANTER DÉGLACER DÉGORGER DÉLAYER
BARBER EBOUILLANTER ECALER ECHAUDER ECUMER
ARCIR FARINER FESTONNER FLAMBER FOISONNER
LACER **CRÉER** HACHER IMBIBER INFUSER LARDER LE
FONDER MONTER MONTER AU BEURRE NAPPER PAN
ABATTRE RAFRAÎCHIR RECTIFIER RÉDUIRE **DÎNER** RI
ESTER ABAISSER ABRICOTER ACIDIFIER ACIDULER APL
CONCASSER DÉCANTER DÉGLACER DÉGORGER DÉLAYER
BARBER EBOUILLANTER ECALER ECHAUDER ECUMER
FESTONNER **FLAMBER** FOISONNER FONCER FONDRE
HACHER IMBIBER INFUSER LARDER LEVER LIER LUSTRE
MONTER AU BEURRE NAPPER PANACHER PANER PARER
RECTIFIER RÉDUIRE RÉSERVER RISSOLER RÔTIR SAIS
ABRICOTER ACIDIFIER **ACIDULER** APLATIR BARDER BLANCH
DÉCANTER DÉGLACER DÉGORGER DÉLAYER DÉNERVE
ECHAUDER ECUMER EFFILER EMINCER EMULSIONNER
FLAMBER FOISONNER FONCER FONDRE FOUETTER F
LARDER LEVER LIER LUSTRER LUTER MACÉRER MAN
NAPPER **PANACHER** PANER PARER PELER À VIF PIQU
RÉSERVER RISSOLER RÔTIR SAISIR FAIRE SUER **COC**
ACIDIFIER APLATIR BARDER BLANCHIR BLONDIR BRAISER
DÉGORGER DÉLAYER DÉNERVER DÉROBER DESSÉCH
ECALER ECHAUDER ECUMER **EFFILER** EMINCER ETUV

BLANCHIR BLONDIR BRAISER CHEMISER CISELER
R DÉNERVER DÉROBER DESSÉCHER DÉTENDRE DORE
EFFILER **ÉMINCER** EMULSIONNER ETUVER FAÇONNE
FONCER FONDRE FOUETTER FRAISER FRÉMIR FRIR
VER LIER LUSTRER LUTER MACÉRER MANIER MARINE
ACHER PANER PARER PELER À VIF PIQUER POCHE
SSOLER RÔTIR SAISIR FAIRE SUER TROUSSER VIDE
ATIR BARDER BLANCHIR **BLONDIR** BRAISER CHEMISE
R DÉNERVER DÉROBER DESSÉCHER DÉTENDRE DORE
EFFILER EMINCER ETUVER FAÇONNER **ÉMULSIONNE**
FOUETTER **FRAISER** FRÉMIR FRIRE GLACER GRILLE
R LUTER MACÉRER MANIER MARINER MONDER MONTE
PELER À VIF PIQUER POCHER RABATTRE RAFRAÎCHI
R FAIRE SUER TROUSSER VIDER ZESTER ABAISSE
IR BLONDIR BRAISER CHEMISER CISELER CONCASSE
R DÉROBER **DÉTENDRE** DESSÉCHER DORER EBARBE
R ETUVER FAÇONNER FARCIR FARINER FESTONNE
RAISER FRÉMIR GRILLER HACHER IMBIBER INFUSE
ER MARINER MONDER MONTER MONTER AU BEURR
R POCHER RABATTRE BUFFET **RÉCEPTION** RÉDUIR
KTAIL TROUSSER VIDER ZESTER ABAISSER ABRICOTE
CHEMISER CISELER CONCASSE DÉCANTER DÉGLACE
R DÉTENDRE **ÉVÉNEMENT** EBARBER EBOUILLANTE
ER FAÇONNERFARCIR FARINER FESTONNER FLAMBE

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6>9

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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

P LEASURE

CONVIVIALITY

R ELIABILITY



SERIOUSNESS

CRÉATIVITÉ

GENEROSITY



RAYNIER
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TRAICTEUR PARIS

“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

P L E A S U R E



Iced sugar sprinkling.



RAYNIER
MARCHETTI
PÂTISSIER PARIS

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.

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 pasty.

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,

P LEASURE



Animation

E 162

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



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What is worth doing deserves to be done right.

Nicolas Poussin. 1594-1665, french painter.

10 > 13

SERIOUSNESS



Paul Pierron, Chef at Raynier Marchetti and his team.

CONGRÈS INTERNATIONAL
 DÉJEUNER ASSIS DE 6700 PERSONNES
 RAYNIER
 PLAISIR - SÉRIEUX - CONVIVIALITÉ
 CRÉATIVITÉ - FIABILITÉ -
 CONVIVIALITÉ - FIABILITÉ -
 SÉRIEUX - CONVIVIALITÉ -
 PLAISIR - SÉRIEUX - CONVIVIALITÉ -
 MARCÈRE
 CONVIVIALITÉ - CRÉATIVITÉ - FIABILITÉ -
 PLAISIR - SÉRIEUX - CONVIVIALITÉ -
 HETTIS
 GÉNÉROSITÉ
 PRÉSENTATION
 DE LA NOUVELLE
 COLLECTION
 2002
 1968
 COCKTAIL DÎNATOIRE DE 300 PERSONNES ET 500 PERSONNES -
 ASSIS DE 700 PERSONNES
 COCKTAIL ET DÎNER
 SALÉ - SUCRÉ
 CROQUANT - FONDANT
 89
 130
 COCKTAIL DE 700 PERSONNES. COCKTAIL DE 700 PERSONNES.
 UNIVERSITÉ D'ÉTÉ
 PETIT DÉJEUNER, DÉJEUNER ET DÎNER POUR 5100 PERSONNES
 1000 PERSONNES
 DÉJEUNER ASSIS POUR
 ASSEMBLÉE GÉNÉRALE
 2005
 RAYNIER
 MARCHETTI
 DÉJEUNER ASSIS



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 3700m2 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

N₂O

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



RAYNIER
MARCHETTI
TRAITEUR PARIS

14>17

C

ONVIVIALITY



Foie gras tasting on the green.



RAYNIER
MARCHETTI
CHAUFFEUR PARIS

C ONVIVIALITY



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.

Conviviality 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.

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.

100

100



BRANCHÉS

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

**LOLA**

Flavoured salted pasty yellow carrot with orange capuchin.

**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.



22>25

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.

"Le Prophète "

Kalil Gibran, Lebanese writer in arab and english.

©Mille et une nuits, département de la librairie Arthème Fayard, 19



GENEROSITY



GENEROSITY

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.

ANGELO

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

Cocktail

TOUKI - YOMI

Duo of éclairs with saffron and marcha tea custard cream.



Vœux du Président dîner assis de 500 personnes
Stèle à l'inauguration
d'un lieu inédit
cocktail dînatoire
de 300 personnes
Vip officiel
business
people
night
people
Vœux du Président
cocktail dînatoire
de 450 personnes
Stèle
meubles
4 éléments
Assemblée générale
déjeuner
assis pour 1000 personnes
Bicentenaire
d'un groupe industriel
cocktail et
dîner assis de 700 personnes
Assemblée gé
nérale
cocktail de 800 personnes
Congrès
international
médical
déjeuner
assis de 6700 personnes
sur 3 jours
Clientèle
internationale
Élection
européenne
3612 repas
"Lunch Box"
servis dans
différents
arrondissements
de Paris
Présentation
de la grille
des programmes
de la rentrée
d'une grande
chaîne de télévision
cocktail de 700 personnes
Université
été à Avoriaz
Petit déjeuner
déjeuner
dîner
pour 5100 personnes
sur 3 jours
Pour un
joaillier
prestigieux
500 couverts
dans
les espaces
VIP
sur 5 jours
Mondial
de l'automobile
Journées
presse
Journées
publiques
Soirée
VIP
Soirée de
clôture
Restauration
durant 12 jours
Les stands
des grandes
marques
automobiles
françaises
et étrangères
Rencontres
officielles
cocktail dînatoire
de 4500 personnes
Fondation
Aérienne
vente aux enchères
cocktail dînatoire
de 400 personnes
Grand

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PLEASURE

SERIOUSNESS

CONVIVIALITY

CREATIVITY

RELIABILITY

GENEROSITY

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FARINER FESTONNER FLAMBER FOUONNER FONCE

P LEASURE



S ERIOUSNESS



C ONVIVIALITY



C REATIVITY



R ELIABILITY



G ENEROSITY



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