

# Cheffy Marco

## Catering Menus 2026



### **Meet Cheffy Marco**

Hi, I'm Marco and would love to be considered as your wedding caterer. After completing my Chef training in Amsterdam where I grew up, I have over a decade of experience cheffing for Weddings & events in France.

Chef Marco brings refined flavors and a creative twist to traditional French cuisine and home family recipes. Known for his personable approach and attention to detail, he doesn't just serve food—he creates an experience.



**Taste the Love with Cheffy Marco,  
Wedding Catering in South West France**



### **Say 'Oui!' to Unforgettable Flavour**

Your wedding celebration deserves food that's as unforgettable as your love story. Cheffy Marco believes that every plate should be a celebration—crafted with passion, local ingredients, and a sprinkle of culinary magic.

Whether you're dreaming of a rustic countryside feast or an elegant château reception, his bubbly team delivers high quality catering of much loved traditional family recipes, made with love and enhanced with a French twist.



### **Cheffy Marco – Your All-In-One Wedding Caterer In France**

After working exclusively at two venues and developing an impressive repertoire during this time. Cheffy Marco is ready to take on more events and share his delicious food throughout France! He offers:

- ♥ Delicious wedding menus tailored to your style
- ♥ Full-service catering (setup, staff, service, cleanup)
- ♥ Wood-fired pizzas, French buffets, BBQs & more
- ♥ Welcome dinners, recovery brunches & next-day lunches
- ♥ Late-night snacks & wedding days extras
- ♥ Vegan, vegetarian & allergy-friendly options

*"Marco the chef prepared the most wonderful tasting food, every meal was presented beautifully. I can't thank everyone enough for giving us the most memorable time it was sheer perfection"* Chateau du Doux 2024

*"Not to mention the FOOD! The chef Marco who provided all the catering for the entire trip is a genius."* Chateau du Doux 2024



# Marco's Wedding Menu

At **Cheffy Marco**, we don't believe in one-size-fits-all menus—your love story is unique, and your wedding menu should be too! You are able to choose up to three different options per course giving each guest a choice of menu.

Choose from any of our suggested menu options below:

**Quartz Menu**— 3 canapés per head, a Starter, Main course & Dessert per person: **65€ per adult**

**Topaz Menu**— 5 canapés per head, a Starter, Main course, & Dessert per person: **70€ per adult**

**Sapphire Menu**— 5 canapés per head, a Starter, Main course, Cheese course & Dessert per person: **80€ per adult**

**Diamond Menu**— 7 canapés per head, 2 glasses of sparkling wine for the drinks reception, a Starter, Main course, Cheese course, Dessert, 1/2 bottle of wine with the meal & 1 glass of sparkling wine with the toast per person: toast **110€ per adult**

**Children's 3 course menu** >12s (Starter, Main course & Dessert) **25€ per child**

**Vendor Staff Meal** Photographers, DJ etc. (Main course & Dessert) **25€ per person**

Please note: The Price includes all food, serving staff for the meal, kitchen staff and a pot wash, plates hire, cutlery and travel (within a 2 hour radius). A longer travel distance is possible within a separate agreement to cover travel cost of accommodation if required. We will liaise with your chosen venue to finalize exact requirements to ensure your wedding day runs perfectly.



## Homemade Canapés

*Set the mood with a stylish selection of seasonal hors d'oeuvres:  
Choose your selection of canapés to be served at your drink's reception:*



- Chicken Teriyaki Skewers
- Duck pâté, toasted brioche & red onion marmalade
- Beef sliders with béarnaise sauce
- Chicken gyoza (pan-fried Japanese dumplings)
- Local duck & apple skewers
- Italian sushi rolls with Parma ham
- Blini of smoked salmon mousse with chives
- Mini creamy chicken pastries
- Bruschetta with ham, mozzarella & grilled peaches
- Crayfish tails with mango & lime salsa
- Seasonal melon shots with Parma ham
- Local goat's cheese & walnut toasts drizzled with honey (V)
- Caprese skewers (cherry tomato, mozzarella & fresh basil) (V)
- \*Vegan Canapés upon request: Mushroom Tapenade or Spicy Watermelon Shots



## Starters

*Light, fresh, and beautifully plated—our starters are the perfect prelude to your main course.*

*Choose 2 starters, plus a 3rd vegetarian/vegan option as required:*

- Chicken Cezar Salad topped with garlic croutons
- Duck Salad: Duck breast, shredded confit & pear salad served with balsamic reduction
- Prawn feuilletés served in a shallot & garlic cream sauce
- Smoked salmon & cream cheese bonbons served with pickled cucumbers, salad & crostini
- Carpaccio of beef topped with pinenuts, capers, onions, parmesan & rocket salad served with a balsamic mayonnaise
- Traditional French Onion Soup topped with a Cheese Gratin
- Brie, roasted red pepper and sundried tomato tartlet served with a fresh basil dressing (V)
- Onion Tarte Tatin with Feta Cheese, sundried tomatoes and salad (V)
- Duo of hummus served with warm pita breads (Ve)
- Curried roasted butternut squash soup served with garlic croutons (Ve)
- Seasonal Vegan Salad (Ve)



### Main Courses

*A celebration of French culinary artistry—bold flavors, local ingredients and family-loved recipes.*

**Choose 2 main courses, plus a 3rd vegetarian/vegan option as required:**

- Confit of duck, dauphinoise potatoes, green beans & jus
- Roasted stuffed Lamb served with potato rostis, roasted seasonal vegetables & fig jus
- Filet mignon of pork served with roast potatoes, creamy cabbage & jus
- Pan fried fillet of salmon on a bed of new potatoes, topped with creamy spinach
- Seabass served with a minted pea risotto
- Supreme of chicken, dauphinoise potatoes, grilled peppers & crispy chorizo served with a white wine & fresh chive sauce
- Traditional French boeuf bourguignon served with baby roast potatoes & seasonal vegetables
- Fillet of cod, creamy mash potato and parmesan sauce served with roasted cherry tomatoes
- Wild Mushroom Ravioli served in a creamy sauce topped with parmesan & rocket (V)
- Fragrant vegetable Thai green curry served with coconut and coriander rice (Ve)



### Desserts

*End on a high (and sweet) note with indulgent French desserts!*

**Choose up to 3 desserts (or 2 desserts with a 3rd option as French cheeses):**



- Trio of Chocolate: 3 mini chocolate desserts
- Caramel cheesecake served with vanilla cream
- Meringue served vanilla Chantilly and seasonal fruits
- Traditional French Crème brûlée
- Pineapple tarte tatin served with coconut ice cream & caramel sauce
- White chocolate & strawberry cheesecake served with cream
- Chocolate chip cookie served with vanilla ice cream, chocolate sauce & caramel sauce
- Pain perdu served with crème anglaise
- Homemade Tiramisu
- Trio of sorbet with summer fruits (Ve)
- French cheeses: A trio of local Cheeses served with chutney, crackers & bread



# Sharing Platter Menu

New for 2026!

✦ New for 2026! Cheffy Marco's Sharing Platter Wedding Menu! ✦ 70€ per adult

Designed to bring guests together, our sharing-style menu creates a more relaxed, family-style atmosphere. From grazing platters at the drinks reception to generous main boards and elegant trio desserts, each course is crafted for conviviality, variety, and unforgettable taste.



## During your Drink's Reception

Enjoy Mini cheese & charcuterie grazing platters served during the drinks reception

### Starter

Sharing board starters — sharing platters with 3 mini starters per person. Choose from:

- ♥ **Option A:** Duck Salad · Salmon Bonbons · Brie & Red Pepper Tartlet
- or**
- ♥ **Option B:** Carpaccio of Beef · Shrimp Cocktail · Caramelized Onion Tartlet

### Main Course

Family-style sharing platters for all! Featuring:

- ♥ Roast **Chicken filets**, Magret of **Duck** & Roast **Pork**
- ♥ Accompaniments: Roast Potatoes · Creamy Mash · Roasted Seasonal Vegetables
- ♥ Sauces: Peppercorn Sauce · Homemade Gravy

### Dessert

Sharing boards- Choose one trio per guest:

- ♥ **Option A:** Crème Brûlée · Chocolate Fondant · Lemon Tart
- or**
- ♥ **Option B:** Brownie Bite · Fruit Tartlet · French Macaron



## Children's Wedding Day Menu

### Children's Menu >12s

Choose **one** option per course

**Starter**– Homemade Garlic Bread **or** Cheese Puffs with a mini salad

**Main**– Fish (or Chicken) goujons, homemade potato wedges & petit pois **or** Mini Burgers, wedges & salad

**Dessert**– Brownies served with vanilla ice cream & caramel sauce **or** Mini Ice Cream Sundaes

\* **Toddler Menus for under 2s available upon request (Cheesy tomato pasta & Ice cream)**

# Wedding Day Extras

Served in addition to your Wedding Meal, Cheffy Marco offers a number of optional Wedding Day extras bringing an additional dose of charm, flavour, and wow-factor to your wedding day. Including stylish late-night snacks, wedding cakes and sweet treats!

## Cheese Tower Wedding Cake

When in France, as an alternative to a traditional wedding cake why not have a cheese tower cake? This consists of a selection of local French cheeses served with a variety of fruit & an assortment of French bread. This is also a fabulous option as a late night snack.

**Standard Cake-** (up to 50 guests) 275€ **Large Cake-** (up to 70 guests) 325€



## Macarons Tower Wedding Cake

Another great French alternative to a traditional wedding cake.

Choose from a variety of flavours including Chocolate, blackberry, cassis, raspberry, mango, passion fruit, coffee, praline, salted caramel, vanilla, blueberry, pistachio, coconut or lemon. (2 macarons per person)

**Standard Tower-**(up to 50 guests) 200€ **Large Tower -** (up to 70 guests) 250€

## Macarons Favours

French macarons even make a great wedding favour! 3 macarons per bag (any 3 flavours) with a ribbon colour of you choice **6.50€ each**



## Donut Wall

A perfect sweet treat to accompany your drinks reception or for your wedding night.

Donut flavors include; Sugared, Chocolate, Strawberry & sprinkles and Caramel.  
2,00€ per donut, \*Minimum order 40 donuts

**Donut wall for 50 guests: 100€**



## Pre-ceremony buffet .... 15€ per adult

A perfect lunch option to keep your guests refreshed prior to your ceremony. The buffet includes a selection of savory and sweet snacks as well as a homemade fruit cocktail. The buffet including sandwiches, mini wraps, homemade sausage rolls, cheese rolls, crisps & nibbles, followed by a selection of sweet treats (brownies, citron sponge & sugared donuts) and a fruit flavored cocktail.



## Late-Night Snacks.... 10€ per adult

Cheffy Marco's snacks are perfect for keeping the party alive and your guests happy late into the night.

Choose **any one** snack option for all:

- ♥ Chicken Wrap Kebabs
- ♥ Croque Monsieur Sandwiches
- ♥ French Baguettes
- ♥ Chef's Ultimate Cheese Burger
- ♥ Hot Dogs
- ♥ French Crepes
- ♥ Loaded Fries

**Add a portion of fries to any snack for 3,50€ per person**

## Children's Snack Option

Mini Hot Dogs or Fish finger sandwiches **5€ per child**

# Additional Catering Options

Cheffy Marco offers a number of additional catering options perfect for the days *before and after* the wedding—think welcome dinners, poolside lunches, recovery brunches, or family gatherings. Please note these menus options are available in addition to the wedding meal or by separate agreement if viable depending on travel distance and guest numbers.

## Unlimited Pizza Buffet ..... 17.50€ per person

Our all you can eat Pizza buffet is always a huge hit- who doesn't like pizza?!

Our suggested flavors include; Margarita, Pepperoni, BBQ Chicken, Hawaiian, Meat Feast, Ham & Mushroom (V), Mixed Seasonal Vegetables (V) and 4 Cheeses (V), but we are more than happy to do your favorite on demand.

Gluten free and vegan pizzas are also available on request.

+add Italian salads for an additional 2,50€ per person

## Monster Burger & Chips .... 20€ per person

The ultimate specialty burger consisting of local French beef, onions, tomatoes and salad topped with a melted cheddar cheese sauce. Served with homemade chips, coleslaw and a green summer salad.

## Buffet Options

### BBQ Steak & Chips.... 22.50€ per person

Local Limousin Bavette Steak with homemade chips, coleslaw & a green salad. Served with a homemade peppercorn sauce and garlic butter. Upgrade to a filet steak for 7,50€ pp

### French Style Buffet ..... 25€ per person

When in France what better than to sample some of the local food? The buffet consists of charcuterie platters, local French cheese platters, Quiche Loraine & vegetarian quiche, crudités (peppers, carrots, cucumber & tomatoes) and dips, a selection of tortilla wrap pinwheels (fillings include crispy duck & onion, salmon, jambon), garlic bread and green salad, served with a selection of local French bread, butters and accompaniments. Add mini French desserts for 5€ per person



## BBQ & Hog Roast Options

### Classic BBQ & a choice of Dessert .....€30,00 per person

Beef Burgers served in a fresh bun, homemade paprika chicken skewers & Grilled Sausages. Accompaniments include: Classic Potato salad, Pasta salad, homemade coleslaw & a Green Salad served with a French dressing. + a dessert of your choice.

### Chef's Ultimate BBQ & a choice of Dessert .....€35,00 per person

Cheese Burgers served in a fresh bun, Homemade cajun chicken skewers, A selection of French BBQ sausages & Marinated grilled pork. Accompaniments include: Jacket potatoes, Seasonal vegetable pasta salad, Homemade Coleslaw, Shredded duck salad and a Summer Green Salad served with a French dressing. + a dessert of your choice.

### Pork Hog Roast a choice of Dessert.....€40,00 per person (Minimum service for 40 people)

Freshly cooked Hog roast on a spit served in bread rolls with homemade apple sauce. Accompaniments include: Jacket potatoes, Seasonal vegetable pasta salad, Homemade Coleslaw, Shredded duck salad and a Summer Green Salad served with a French dressing. + a dessert of your choice.

### U12s BBQ Menu..... 12,50 € per child

Hog Dog sausage skewers & Mini burgers, served with accompaniments from the adult's menu and a [Surprise Sweet Bag](#)

**BBQ Desserts: A choice of: Ice Cream Sundaes or Seasonal fruit Eton Mess or French Apple tart & Caramel Sauce**





## Children's Menu >12s..... 12,50€ per child

Choose one main course and one dessert

### Main Courses:

- ♥ Sausages, Chips & Salad
- ♥ Fish fingers, Chips & Salad
- ♥ Spaghetti Bolognaise

### Desserts:

- ♥ Ice Cream
- ♥ Mini Chocolate Brownies
- ♥ Fruit Salad

## Breakfast & Brunch Options

### ♥ Continental Breakfast..... 12,00€ per person

Croissants, pains au chocolat, fresh fruit salad, a selection of cereal, yogurts and bread with jam, honey & Nutella served with fresh fruit juice. **Add Supplement Ham, Cheese, Avocado & eggs (+5€pp)**

### ♥ French-Style Brunch.....€15,00 per person

A perfect alternative for the morning after or on your wedding. A selection of homemade Quiches (including Quiche Lorraine, vegetarian quiche & salmon quiche), the chef's specialty Croque-Monsieur sandwiches, Pâté, Brie and Ham & melon slices served with a selection of fresh pastries & baguettes.



### ♥ English Cooked Breakfast.....€15,00 per person

French sausages, Streaky bacon, Scrambled Eggs, Mushrooms, baked beans, fried potatoes, served with French baguettes and an accompaniment of sauces.



## Dessert Options ..... 5€ per person

- ♥ **Mini French Patisserie Dessert Platters:** A selection of mini regional French desserts including: French macarons, Mini fruit, chocolate and lemon tarts, French-style profiteroles and Apple tart slices.
- ♥ **Individual Desserts:** Choose any dessert from: Tiramisu, Chocolate Mousse, Seasonal Fruit Eton Mess, Brownies Sundaes, Citrus Sponge & Cream or Fruit Sorbet (V).



## **FAQs – Cheffy Marco Wedding Catering**

*All your questions, answered with a smile!*

Planning a wedding is exciting—but we know it can come with a few questions. Here's everything you might want to know about working with **Cheffy Marco** to make your big day delicious.

**Q: Where are you based, and where do you cater?**

We're based in **Beaulieu-sur-Dordogne, South West France** and happily cater for weddings across **the Correze, Lot, Dordogne region**, and beyond upon request for a small travel fee.

**Q: Do you only cater weddings?**

Weddings are our specialty, but we are happy to cater for any event! If it involves food and love, we're there.

**Q: Can you accommodate dietary restrictions?**

Yes! We offer **vegetarian, vegan, gluten-free, dairy-free, and allergy-sensitive** options. Just let us know in advance and we'll ensure everyone at your wedding is catered for with care.

**Q: What's included in your catering service?**

We provide **menu planning, food preparation, professional chefs, serving staff, and setup/cleanup**.

**Q: How many guests can you cater for?**

From **intimate elopements of 30 guests** to **lavish weddings of 100+**, we tailor everything to fit your guest list and vision.

**Q: How far in advance should we book?**

Ideally, we recommend booking **6–12 months in advance**, especially for summer weddings. That said, we sometimes have last-minute availability—so don't hesitate to get in touch!

**Q: What's your payment structure?**

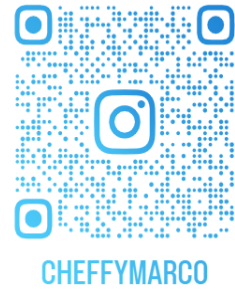
We typically require a **30% deposit** to confirm your date, with the remaining balance and final guest numbers due **4 weeks before the event**.

**Q: What happens if we need to cancel or postpone?**

We understand that life happens. We have a **flexible postponement policy** and will do our best to accommodate changes, especially in cases of force majeure or travel issues. Just chat to us—we're here to help.



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Follow me on Instagram!

### **Cheffy Marco your all-in-one wedding caterer**

Planning a wedding can be overwhelming—we make the food part easy (and delicious). We'd love to chat, share our menus, and help bring your vision to life.

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