KANVAZ PÂTISSERIE

by VINCENT**NIGITA**

CATERING CATALOG



CELEBRATION

Kanvaz Patisserie offers an exquisite and original selection of savory and sweet amuse-bouches and petits fours to make every lifetime event an unforgettable moment.



Baby shower, birthday, garden party, engagement party, wedding or moreover corporate events, Kanvaz Patisserie assists you to delight your guests with an exclusive menu. available only for catering.



TERMS & CONDITIONS

Please read the following 'Terms & conditions' carefully before placing your order with us.

Order Placement & Specifications: Golden Tray Canapés

Choose either 3 trays of savory or 3 trays of sweet canapés.

Please note that savory and sweet canapés cannot be mixed in the minimum order.

For those who wish to have a mix of both, we offer the option to order 5 golden trays.

Mini Set Canapés

Select either 5 mini sets of savory or 5 mini sets of sweet canapés, with one choice of flavor for each set.

Ordering Information

All orders must be placed 5 to 7 days prior to the event.

For orders of up to 500 canapés, we kindly request that orders be placed at least 10 days prior to the event.

Specifications

The client must provide clear and detailed specifications regarding flavors, wording, and any specific dietary requirements.

Pricing and Payment:

The total price will be communicated to the client upon order confirmation, including any additional charges for special requests.

Payments can be made via cash, credit/debit card, bank transfer, or any other method agreed upon by both parties.

Cancellation and Refunds:

Cancellations made within 24 hours before the delivery or pickup time will not be eligible for a refund.

Delivery and Pickup:

Delivery service is not available.

The agreed-upon pickup date and time must be honored. The product will be appropriately packaged for transportation, but the client is responsible for its safe handling after leaving Kanvaz Patisserie by Vincent Nigita shop.

The client assumes all responsibility for the proper storage, handling, and transportation of the products after delivery or pickup.

Quality and Allergens:

It is the client's responsibility to inform Kanvaz Patisserie by Vincent Nigita of any allergies or dietary restrictions regarding the product's ingredients before placing an order.



SAVOURY MACARONS

Kanvaz Patisserie offers a variety of salty macarons that are unique and full of flavor, representing a creative twist on the iconic sweet version.



Macaron Chorizo & Corn

Red pepper & chorizo mousse, grilled corn condiment & confit chorizo

Macaron Black Truffle & Parmesan

Parmesan mousse, black truffle brunoise roasted in butter, parmesan petal, fresh truffle, golden leaf

Macaron Almond & Goat Cheese

Goat cheese mousse, salted almond praline, roasted almond flakes, basil



SAVOURY **MADELEINES**

It's not yet the desserts: the traditional revisited.



Madeleine Black Truffle

Gourmet Madeleine black truffle, butter, black garlic confit, fresh black truffle, crunchy dried fruits

Madeleine Tomato & Olive

Tomato Madeleine, olive tapenade heart, red pepper cream, crunchy dried fruit

Madeleine Parmesan & Bacon

Parmesan Madeleine, roasted beef bacon, melting parmesan cream, parmesan crisp

SAVOURY TARTLETS

Selection of colorful and tasty savory pie.



Tartlet Salmon

Gravelax salmon tartare, capers, lemon zest, topped with curry mayonnaise

Tartlet Caviar

lodine oysters and caviar tartare, kiwi tangy juice, stracciatella mousse, caviar pearl

Tartlet Green Pea

Green pea purée, fresh peas, olive oil, light cream cheese mousse, parsley



SWEET **PETITS FOURS**

A mix of highly original creations and bestsellers of chef Vincent Nigita, the sweet offer is varied, sharp but no less delicious to end your receptions and events in style.



SWEET TARTLETS

Tangy, chocolatey or fruity, lightness and sophistication.



Cheesecake tartlet style

Sweet pastry, mousse cheesecake, passion fruit – mango heart

Tiramisu tartlet style

Sweet chocolate pastry, mascarpone mousse, moist vanilla biscuit soaked in coffee, crunchy crumble sea salt chocolate

Fruity tartlet

Sweet pastry, biscuit soaked in kafir lime syrup, coconut mousse, raspberry confit, coconut chips



SWEET MADELEINES

A must on Chef Vincent Nigita's menu, also his favorite sweet snack. Each event has its Proust madeleine. Here declined in 4 flavors.



Traditional Madeleine

Almond, citrus zests, vanilla, French salty butter

Milk chocolate Madeleine

Plain madeleine milk chocolate shell

Dark chocolate Madeleine

Plain madeleine dark chocolate shell

Raspberry Madeleine

Madeleine soft heart raspberry, raspberry chocolate

MACARONS

Treat your guest with the iconic French Macaron.

Banana & Chocolate • Blackcurrant • Cappuccino
Coconut & Yuzu • Dark Chocolate & Amed Sea Salt
Olive Oil & Lemon • Passion Fruit & Andaliman Pepper
Peanut & Caramel • Pistachio • Raspberry & Earl Grey Tea
Salted Caramel • Strawberry • Tahiti Vanilla



By Piece IDR 35K / piece



By Golden Tray 24 pieces - IDR 800K 54 pieces - IDR 1.550K

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MIX SET

To avoid having to choose, Kanvaz Patisserie also offers a mixed set, which includes a selection of each creation.





Sweet Golden Tray 24 pieces IDR 875K Savoury Golden Tray 24 pieces IDR 875K

DRINKS

SIGNATURE FRUIT JUICE

Soursop, cucumber, lime & shizo
Banana, strawberry & lemon balm
Mango, orange, passion fruit & ginger
45K

HOMEMADE ICE-TEA

Lychee, green tea
Lemon & gold, Earl Grey
Jackfruit, pandan, chamomile
40K

WINE

WHITE

Passione e Sentimento Pasqua - Verona, Italy 590K

Meursault 2018 Remoissenet - Burgundy, France 1.800K

ROSÉ

Caprice
Vignerons Saint-Tropez
Côtes de Provence, France
450K

RED

Passione e Sentimento Pasqua - Verona, Italy 590K

Légende Domaine de Barons de Rothschild Bordeaux, France 680K

Beaune 1er Cru
Remoissenet - Burgundy, France
1.800K

CHAMPAGNE

Pommery Brut Royal (375 ml) 790K

> Montaubret Brut 850K

Dom Perignon 4.100K

Henri Giraud Grand Cru 5.200K

SPARKLING

AMO Love Potion Moscato Sparkling Spain (750 ml) 750K

AMO Love Potion Moscato Sparkling Spain (375 ml) 380K For any inquiry please contact:

SALES

sales@kanvazpatisserie.com +62 813 9854 0618

PÂTISSERIE

by VINCENT**NIGITA**

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