

Catering Service

Menus, conditions and prices

Food is an important part of a holiday, and the corner stone to many special family memories. At Villa Vauvert meal times are special, and we like to tailor them to each guest, all while maintaining a provencal vibe and our own culinary identity.

Having run a B&B for over 15 years, where we provided evening meals, we are delighted to now provide a private catering service for our guests. Our menus are planned with care by Rebecca, and we use fresh, local produce. Michel cultivates our herb garden and vegetable patch. Together we source as much as possible from our very own grounds, and the local markets.

From home grown tomatoes to goats cheese from Saignon village, and wine from our favourite Luberon wineries, we will take you on a culinary tour of the region.



Menus

SUMMER 2025

Relax and enjoy our private catering service during your stay at Villa Vauvert. We will take care of you, from the beginning to the end of the evening, from the preparation beforehand to the cleaning up afterwards.

All you need to do is choose a menu from the list below.

Special Requirements :

Children's menus available.

Gluten-free and dairy-free options, and Vegetarian options are also available, but please let us know in advance.

Menus may be changed slightly altered according to the availability of fresh produce.

Menu Provençal

3 Course Menu :

Starter / Main Course / Dessert

Reservation :

48 hours in advance, minimum 4 adults (single menu)

Price :

49 € / adult

Planche à Partager

A shared platter of local produce

Reservation :

48H in advance, minimum 2 adults.

Price :

25 € / person

Repas Détente

Upon arrival :

Meal delivered and waiting when you arrive.

Reservation :

7 days in advance, minimum 4 adults (single menu)

Price :

20 € / person

Provençal Menu

SUMMER 2025

3 Course Menu :

Starter / Main Course / Dessert

Reservation :

48 hours in advance, minimum 4 adults (single menu)
call or text **Rebecca** : +33 6 07 87 37 68

Price :

49€ per person

Choose one of the 5 menus and let us know about any dietary issues.

The meal will begin with an a pre-dinner drink and an appetizer on our outside terrace while Rebecca sets a beautiful table and puts the finishing touches on your 3 course feast.

We favour shared dishes and family service, a relaxed atmosphere and really good, fresh produce.

This meal is fully catered (service and clean up included)

Lamb Menu

Guacamole of Market Greens and Fresh Goats Cheese, with Toasted Pine Nuts, Herbs from the Garden and Toasted Seed Bread

*

Slow Baked Shoulder of Lamb with Oregano, Garlic and Rosemary
Oven roasted herb potatoes and Fresh Green Salad with Shavings of Fennel, Cucumber, Mint and Parmesan Cheese

*

Gratin of seasonal fresh fruit, in a Prosecco Sabayon.

Beef Menu

Salad of Fresh Peaches, Basil and Tomatoes

*

BBQ Seared Filet of Beef, marinated in garlic and oregano
Slow roasted tomatoes, served with a white bean purée, and a zucchini, mint and lemon salad

*

Individual Pots of Chilled Chocolate Cream with chocolate meringue flakes and candied orange crumble from La Maison du Fruit Confit in Apt.

Pistou Menu

Tarte Tatin of tomatoes from our garden, fresh basil and balsamic cream

*

Soupe au Pistou

(A traditional Provençal Summer Soup with a variety of fresh beans, courgettes, tomato, basil and garlic)

A Selection of local cheeses and Green Salad

*

Pavlova with seasonal fruit and verbena infused whipped cream.

Slow Cooked Beef Menu

Cavaillon Melon on a Tartare of Melon, Cucumber, Tomatoes and Basil, with Parma Ham Chips

*

Slow Cooked Provençal Beef Stew, with Olives, Tomatoes, Thyme and Garlic
Tian de légumes (baked sliced summer vegetables with garlic and thyme, Provençal style)

*

Apricot and Rosemary crumble, with toasted almonds and Frozen Yoghurt Icecream

Chicken Menu

Warm goats cheese with Figue and Crème de Cassis Chutney on a Bed of Lettuce.

*

Grilled Chicken Filet, Marinated in Lemon, Thyme, Honey and Garlic,
Ratatouille and Sautéed Potatoes.

*

Figue, Almond and Orange Torte with Freshly whipped Crème d'Issigny.

Planche à Partager

SUMMER 2025

Plancha Between Friends :

A shared platter of local produce: cold meats, regional cheeses, olives, pickled vegetables and fresh market fare.

We will deliver the platter to you, at a pre-arranged time and leave you in peace to enjoy your evening.

Reservation :

48H in advance, minimum 2 adults.

Price :

25€ per person

Repas Détente

SUMMER 2025

For arrival evening, we propose a light bite after a long day of travel.

As there is nothing more uncertain than your arrival time, particularly during the busy summer months, we have designed the following menus, perfect to eat cold, or easy to reheat, at your convenience.

Minimum 4 people. 7 days in advance booking

All meals are served with green salad and fresh bread, and delivered to your door at an agreed time.

Menu

Quiche of the Day

For example: Leek and goats cheese
Ricotta and sweet pea
Roasted tomato and aubergine
Courgette and fresh herbs from the garden
Roasted pepper and prosciutto

OR

Pistou Soup

A traditional Provençal Summer Soup with a variety of fresh beans, courgettes, tomato, basil and garlic. Served with a small cheese board and fresh bread.

OR

Planche à Partager

A platter of cold meat, paté and local cheeses, olives, pickled vegetables, fruit and nuts.

EXTRAS

additionnal 8€/person

Cheese board of 3 local cheeses, chutney, dried fruit and nuts

*

Fruit Platter

*

Raspberry and white chocolate Semi Freddo

*

Apricot and Rosemary Tarte

