

Welcome to the EFA event



Dear guests,

We are delighted to welcome you to the EFA event, organized this year on the SKEMA Business School campus.

As part of this meeting, Newrest Restauration, a partner committed to collective catering, has imagined and prepared all the buffets that you will have the pleasure of discovering throughout the week. This menu highlights the richness of promoting selected fresh, local and carefully prepared products, representative of our culinary heritage.

We hope that these gourmet moments will provide a pleasant interlude during your exchanges throughout the week.

May this culinary break also be an opportunity to discover simple, generous and carefully prepared flavors.

Bon Appétit!



Menu

SALAD BAR

GrandKourt (level o)

Base Options

Wild rice
Bulgur 

Leafy Greens

Roquette
Lamb's lettuce

Proteins

Shrimp 
Diced ham Mint
& Coriander
Falafel 
Chicken

Fruits

Grenade
Charentais melon
Grapefruit

Vegetables

White cabbage
Red cabbage
Lawyer
Carrots
Cherry tomato
Asparagus
Cucumber

Condiments & Toppings

Crouton of bread
Green olive
Black olive
Fried onion
Shallot
Chives

Dessert

Raspberry Tartlet  
Fresh fruit salad
(strawberry, watermelon, kiwi, mint)

Thursday, August 21, 2025

MENU

Thursday, August 21, 2025

French-Inspired Hot Dishes

GRANDKOURT (LEVEL 0)

Meat Dish

Lamb shanks confit with honey and thyme

Fish Dish

John Dory Fillet with citrus sauce 

Vegetarian Dish

Chickpea & spinach pancake



Sides

Roasted Mediterranean vegetables (eggplant, pepper, zucchini, tomato, red onion, herbs from Provence)

Gratin potatoes 

DESSERT

Lemon Meringue Pie



Fresh Fruit salad

(Strawberry, watermelon, mint, kiwi)

Assortment of mini pastries   

Bon Appétit!



MENU

Thursday, August 21, 2025

KO WORKING (LEVEL 1)

Vegan buffet 1

Sweet and savory salad

white cabbage, carrot, granny smith apple, raisins,
orange, parsley

Chickpea salad

with semolina, cucumber, and red onion mint

Beetroot salad

cucumber, shallot, red onion

Red lentil salad

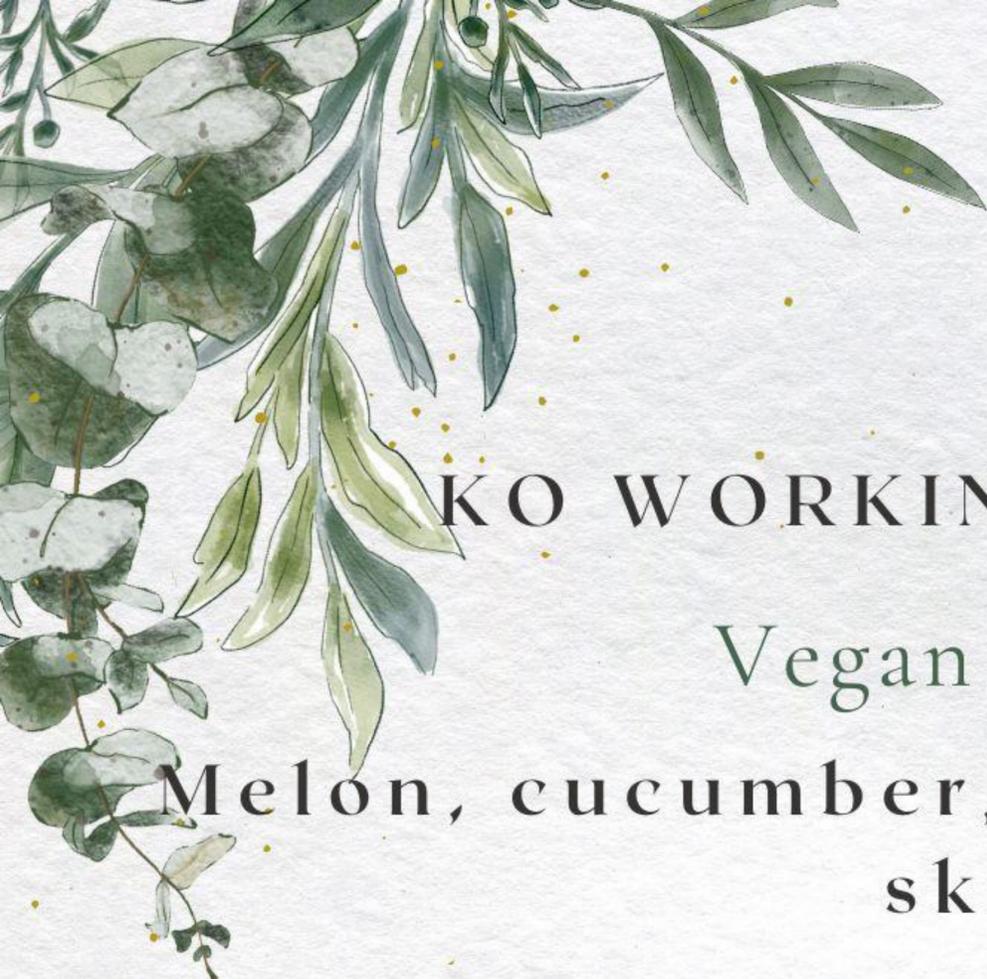
peppers, cherry tomatoes, parsley

Quinoa salad

with broccoli, red onion, and carrot

Bon Appetit!





MENU

Thursday, August 21, 2025

KO WORKING (LEVEL 1)

Vegan Buffet 2

Melon, cucumber, and cherry tomato
skewer

Tomato and celery gazpacho verrine

Sweet potato wrap 

Vegetable club sandwich 

Basket of vegetable dips

Carrot, pepper, cauliflower, broccoli, tomato

sauce: 

Vegan cheese sauce with herbs from Provence

Vegan cheese sauce with curry garlic and chive

Dessert

Fresh Fruit salad

(Strawberry, watermelon, mint, kiwi)

Bon Appetit!





MENU

Thursday, August 21, 2025

DINING ROOM (LEVEL 3)

Cold Buffet I

Tabbouleh

Tomato, raisins, cucumber, mint, coriander, sweet corn, pepper

Pasta salad 🌿 🥛

Pesto, mozzarella cheese, cherry tomatoes

Rice salad

Pepper, cucumber, parsley, dried tomato

Caesar Salad 🥛 🌿

Romaine salad, cherry tomato, parmesan, chicken with grains

Greek salad 🥛

Tomato, cucumber, red onion, black olive, feta, herbs from Provence

Bon Appetit!



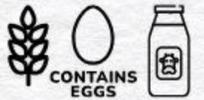
MENU

Thursday, August 21, 2025

DINING ROOM (LEVEL 3)

Cold Buffet 2

Chicken and salad club sandwich



Salmon club sandwich



Tuna club sandwich



Grilled vegetable club sandwich



Salmon quiche



Finger sandwich



Roasted chicken with herbs from Provence

Smoked salmon with dill



Assortment of cheeses

Camembert, Goat Cheese log, Brie



Dessert

Lemon meringue pie



Fresh Fruit salad

(Strawberry, watermelon, mint, kiwi)

Assortment of mini pastries



Bon Appétit!