

Maison b

MODERN CATERING

Presentation

MAISON B EMBODIES A GENUINE PASSION FOR FINE DINING AND A COMMITMENT TO QUALITY INGREDIENTS. WE OFFER GENEROUS AND INSPIRED CUISINE, FEATURING CAREFULLY SELECTED, HIGH-QUALITY PRODUCTS.

OUR AMBITION: TO CREATE CONVIVIAL AND ELEGANT MOMENTS CENTERED AROUND AUTHENTIC GASTRONOMY, WHERE THE PLEASURE OF HOSPITALITY REMAINS AT THE HEART OF EVERYTHING WE DO.

Who we are ?

SEASONAL CUISINE, ELEGANT AND SINCERE

From private receptions to corporate events, Maison B imagines bold culinary experiences, driven by seasonal and responsible cuisine

UNE MEETING, A VISION

Maison B was born from the meeting of Pierre and Michaël, two entrepreneurs driven by the same requirement: to offer convivial and controlled event gastronomy, far from standardized formats.

TRUSTED PARTNERS

Together, they have built strong relationships with committed producers, artisans, and distributors. Each product is selected for its taste, traceability, and environmental impact.

CUSTOM-MADE RECEPTIONS

In Paris and the Île-de-France region, Maison B supports its clients in creating unique events, where cuisine becomes a language serving sharing and aesthetics.

A HOUSE OF CULINARY CREATION

More than just a caterer, Maison B embodies contemporary, human, and sustainable event gastronomy. Because every event deserves a signature style.



Event services

« AT MAISON B, EVERY EVENT BECOMES A PARENTHESIS THAT TELLS YOUR STORY. YOUR IDENTITY »

Cocktail, breakfast, lunch, dinner, private events, congress or trade show: we design tailor-made culinary experiences, designed to bring people together, surprise and leave a lasting impression.

Our ability to listen, the passion of our chefs and our production capabilities allow us to adapt to any request, from an informal snack to a grand evening.

Event caterer in Paris and the Île-de-France region, Maison B combines logistical expertise, gastronomic creativity and attention to detail to bring your special moments to life.



Values & commitments

OUR AMBITION

At Maison B, we believe it's possible to combine gastronomy, pleasure and responsibility without compromising on quality or experience. Our business is built around a human and socially conscious approach to event catering.

OUR CSR APPROACH

Aware of our impact, we structure our practices around three axes.

Environnemental approach

We manage our resources responsibly, limit waste, and optimize our waste management. From ingredient selection to logistics, every action counts.

Social and solidarity-based approach

Being a responsible employer means valuing the skills of our employees and promoting the integration of people far removed from the job market. Human capital and the transmission of expertise are the cornerstones of our collective success.

Local economy

We actively support local producers and artisans. These sustainable partnerships allow us to promote a circular and virtuous economy, while offering high-quality gastronomy.



Our offers

DISCOVER OUR DIVERSE, COLORFUL, AND DELICIOUS OFFERINGS AS YOU BROWSE THESE PAGES!

WE OFFER OUR SPECIALTIES IN TRAYS, WHICH WE RECOMMEND MIXING AND MATCHING TO EXPLORE THE FULL RANGE OF OUR PRODUCTS.

OUR SALES TEAM IS AVAILABLE TO PROVIDE YOU WITH A QUOTE AND ANSWER ANY QUESTIONS YOU MAY HAVE TO ENSURE YOUR EVENT IS A SUCCESS!

Our half bagels

TRAYS OF 12 PIECES - 6 BAGELS CUT IN 2, TOASTED AND WRAPPED IN KRAFT PAPER FOR FACILITATED TASTING. NEW YORK AT YOUR FINGERTIPS!

Reuben Bagel

12PCS / €65 excl. VAT

Soft bagels with blond sesame seeds topped with Will's beef pastrami, homemade cucumber relish and honey mustard sauce.

Contains: gluten, soy, sesame, milk, meat (beef), mustard

Gravelax Bagel

12PCS / €64 excl. VAT

Sesame bagels topped with homemade "gravlax" marinated salmon, a creamy dill sauce, cucumber slices and pickled red cabbage.

Contains: gluten, soy, sesame, milk, fish (salmon)

Caesar Bagel

12PCS / €65 excl. VAT

A Caesar salad in a bagel! Filling consists of a chicken fillet, iceberg lettuce, sun-dried tomatoes and homemade Caesar dressing.

Contains: gluten, soy, sesame, milk, meat (chicken), fish (anchovies), mustard

Mediterranean Bagel

12PCS / €62 excl. VAT

Soft sesame bagels filled with vegetables marinated in olive oil, candied tomato caviar, paprika hummus and rocket for a touch of freshness!

Contains: gluten, soy, sesame, milk, sulfite



Nos focaccias

GENEROUS 24-PIECE TRAYS THAT REFLECT THE SWEETNESS OF ITALY WITH A SOFT FOCACCIA AND A REFINED TOPPING.

Focaccia classica

24PCS / €54 excl. VAT

A traditional focaccia, toasted and topped with pistachio-studded mortadella from Bologna, stracciatella, crushed pistachios, rocket and extra virgin olive oil.

Contains: gluten, nuts, milk, meat (pork)

Focaccia vegetariana

24PCS / €55 excl. VAT

A handcrafted focaccia topped with stracciatella, grilled and marinated vegetables in olive oil (zucchini, bell peppers & eggplant), toasted pine nuts and a fresh basil pesto.

Contains: gluten, nuts, milk



Our bowls

ORIGINAL BOWLS OFFERED AS A TRAY OF 15 SMALL, FRESH AND VARIED GLASSES READY TO BE ENJOYED!

Salmon Poke bowl

15PCS / €55 excl. VAT

The must-try salmon poke bowl, made with vinegared rice, salmon marinated in soy sauce, edamame, fresh mango, marinated red cabbage and garnished with sesame.

Contains: soy, sesame, fish (salmon)

Veggie Poke bowl

15PCS / €48 excl. VAT

A veggie and original version made with vinegared rice, avocado, edamame, mango, pickled red cabbage and sesame.

Contains: soy, sesame

Greek poke bowl

15PCS / €53 excl. VAT

A bowl that takes you on a journey to the Mediterranean coast, made with quinoa, cherry tomatoes, feta cheese, black olives, grilled eggplant, pomegranate, and fresh herbs.

Contains: milk



Our salads

DISCOVER OUR ICONIC SALADS IN GLASS FORMAT! OUR TRAYS CONTAIN 15 PIECES SO THAT EVERYONE CAN TRY THEM!

Caesar Salad

15PCS / €49 excl. VAT

Mr. Caesar's iconic salad in small glasses, composed of iceberg lettuce, roasted chicken breast, quail egg, sun-dried tomatoes, croutons, parmesan shavings, and homemade Caesar dressing.

Contains: milk, egg, gluten, meat (chicken), fish (anchovies), mustard

Cobb Salad

15PCS / €54 excl. VAT

Pretty little salad glasses filled with iceberg lettuce, crispy bacon, grilled chicken breast, avocado, blue cheese, a quail egg, and chives. All dressed with a honey and balsamic vinaigrette.

Contains: milk, egg, gluten, sulfites, meat (chicken & pork), mustard

Insalata Italiana

15PCS / €52 excl. VAT

A tray of verrines composed of arugula, buffalo mozzarella balls, cherry tomatoes, Parma ham, pesto & balsamic glaze.

Contains: milk, meat (pork), nuts, sulfites



Our mini sandwiches

DISCOVER OUR SMALL INDIVIDUAL SANDWICHES WITH VARIED INSPIRATIONS, PERFECT FOR ENJOYING IN JUST A FEW BITES! YOU'LL FIND 12 PER TRAY!

Chicken Banh Mi

12PCS / €54 excl. VAT

A small baguette filled with shredded lemongrass chicken, pickled carrots, crunchy cucumber, homemade mayonnaise, and a few coriander leaves!

Contains: gluten, egg, mollusks, meat (chicken)

Pork Banh Mi

12PCS / €54 excl. VAT

A small, crusty baguette filled with tender pulled pork, pickled carrots, cucumber, delicate homemade mayonnaise, and coriander.

Contains: gluten, egg, mollusks, meat (pork)

Pan Bagnat

12PCS / €58 excl. VAT

Here we're revisiting the classic Niçoise sandwich: a baguette, tomato, tuna flakes, hard-boiled egg, anchovies, spring onion, olives, and olive oil. A Mediterranean delight!

Contains: gluten, egg, fish (anchovies, tuna)



Nos verrines

A CLASSIC AND ESSENTIAL ELEMENT OF BUFFETS, VERRINES ARE SHOWCASED HERE THROUGH ORIGINAL VARIATIONS USING TASTY RECIPES AND CAREFULLY SELECTED INGREDIENTS.

Salmon tartar

15PCS / €62 excl. VAT

What could be fresher than a delicious, flavorful tartare made with salmon, avocado, pomegranate, and dill, finished with a squeeze of lime?

Contains: sesame, fish (salmon)

Tuna ceviche

15PCS / €64 excl. VAT

We invite you on a culinary journey to Peru with this tuna ceviche, enhanced with mango, pomegranate, red onion, cilantro, and seasoned with leche de tigre (coconut milk, lime, red onion, and cilantro).

Contains: fish (tuna)

Black cod tartar

15PCS / €56 excl. VAT

Discover an ocean-inspired verrine with this pollock tartare, enlivened by the zest of green apple and enhanced by a dill sauce and mustard seeds.

Contains: fish (pollock), mustard

Avocado & prawns

15PCS / €58 excl. VAT

Discover one of Maison B's bestsellers: Beautiful sautéed shrimp, lightly spiced, on a bed of homemade guacamole with smoky spices.

Contains: sulfites, crustaceans (shrimp)



Caprese

15PCS / €58 excl. VAT

Small verrines that evoke the flavors of Italy: cherry tomatoes, a buffalo mozzarella ball, homemade pesto, and toasted pine nuts.

Contains: nuts, milk

Gaspacho & Iberico ham chunks

15PCS / €54 excl. VAT

Perfect for sharing in the summer to cool down, a beautiful platter of Andalusian gazpacho sprinkled with crispy Serrano ham and croutons toasted with olive oil!

This verrine can also be served with beef pastrami.

Contains: gluten, sulfites, meat (pork)

Carrot & curry

15PCS / €48 excl. VAT

A tray of 100% vegetarian verrines, each composed of carrot cream with coconut milk and mild curry, topped with hazelnut pieces.

Contains: nuts



Our Savory tartlets

WE OFFER PLATTERS OF 30 BITE-SIZED TARTS, IDEAL FOR WHETTING THE APPETITE OR FOR A COCKTAIL PARTY.

Trio of vegetables

30PCS / €51 excl. VAT

A colorful platter of small tarts filled with eggplant caviar, sun-dried tomato tapenade, and artichoke cream. Enjoy them any time of year!

Contains: gluten, sulfites, sesame

Pesto, ricotta & candied tomatoes

30PCS / €52 excl. VAT

An assortment of delicious little tarts reminiscent of Italy. Each bite is an explosion of flavor thanks to the ricotta, pesto, and sun-dried tomatoes in olive oil.

Contains: gluten, milk, nuts

Nordic Duo

30PCS / €53 excl. VAT

Discover this refreshing assortment of two types of tartlets: homemade gravlax salmon tartlets on an avocado cream base and cucumber tartlets on a dill cream cheese base.

Contains: gluten, milk, fish (salmon)



Our fingers club

DISCOVER OUR TRAYS OF SMALL SANDWICHES MADE WITH QUALITY INGREDIENTS IN SOFT WHITE BREAD. EACH TRAY CONTAINS 18 PIECES TO ENJOY IN JUST A FEW BITES.

Ham & truffled gouda

18PCS / €54 excl. VAT

For all truffle lovers! These delicate fingers are filled with Rostello cooked ham with truffles, farmhouse Gouda with truffles, and creamy truffle mascarpone.

Contains: gluten, milk, meat (pork)

Salmon & Cream cheese

18PCS / €52 excl. VAT

This platter features delicate, briny finger-shaped appetizers filled with thin slices of marinated salmon and a dill cream with sesame and pink peppercorns.

Contains: gluten, milk, sesame, fish (salmon)

Jambon Ibérique & artichaut

18PCS / €50 excl. VAT

Original and flavorful, this platter will delight your guests! The fingers are made with an artichoke cream, Serrano ham, and arugula to create a balanced flavor profile.

Contains: gluten, milk, meat (pork)



Our pastries

DISCOVER OUR SELECTION OF SWEET TREATS, PREPARED TO ORDER BY OUR PASTRY CHEFS. THESE GOURMET PLATTERS WILL ENHANCE YOUR EVENTS THROUGHOUT THE DAY.

Dark chocolate & pecan cookies

12PCS / 45€ excl. VAT

Discover our soft chocolate and pecan cookies. Soft on the inside and crispy on the outside. Enjoy them any time of day, from breakfast with coffee to dessert at a buffet.

Contains: gluten, milk, nuts

Banana breads

12PCS / €51 excl. VAT

The result of a collaboration with Papondu, specialists in vegan eggs, our individual banana breads are vegan and gluten-free. A sweet treat that will please and suit most tastes!

Contains: nuts

Triple chocolate brownies

12PCS / €49 excl. VAT

This platter will delight all chocolate lovers! Our bite-sized brownies are studded with dark, white, and milk chocolate chips. Pure indulgence!

Contains: gluten, milk



Our sweet verrines

WE OFFER BEAUTIFUL TRAYS OF 15 SWEET VERRINES THAT WILL ALLOW YOU TO END A BUFFET WITH INDULGENCE AND ELEGANCE.

Red berries & mango panna cotta

15PCS / €42 excl. VAT

This platter features panna cotta served in small glasses with red berry coulis, as well as panna cotta with mango coulis. A sweet and fruity dessert!

Contains: milk

Classic tiramisu

15PCS / €45 excl. VAT

What could be better than a plate of creamy tiramisu? This coffee and cocoa dessert is inspired by the famous Tuscan recipe!

Contains: milk, egg, gluten

Lime & lemon tiramisu

15PCS / €45 excl. VAT

Discover our reinterpretation of the iconic tiramisu with a touch of lemon curd, made with lemon and lime. A tangy delight!

Contains: milk, egg, gluten

Apple cinnamon & pineapple speculoos crumbles

15PCS / €48 excl. VAT

This platter consists of 15 verrines of apples and pineapple lightly sautéed with cinnamon and brown sugar, topped with a crunchy speculoos crumble.

Contains: milk, gluten, nuts

Chocolat mousse

15PCS / €42 excl. VAT

A traditional chocolate mousse sprinkled with Guérande sea salt crystals. This tray of 15 verrines is sure to delight all chocolate lovers!

Contains: milk, egg, nuts



Our sweet tartlets

SHARE OUR TARTLET PLATTERS WITH YOUR GUESTS! THESE COLORFUL LITTLE BITES WILL DELIGHT THOSE WITH A SWEET TOOTH THROUGHOUT THE DAY, WHETHER ENJOYED WITH A CUP OF COFFEE OR A GLASS OF CHAMPAGNE!

Red berries

30PCS / €66 excl. VAT

A beautiful tray of 30 red fruit tarts on a bed of homemade vanilla pastry cream. Chic and delicious!

Contains: milk, egg, gluten

Lemon meringue

30PCS / €63 excl. VAT

This tray of tangy treats will delight anyone with a sweet tooth! These little tarts are filled with lemon cream and lemon zest, and topped with Italian meringue.

Contains: milk, egg, gluten

Pecan pie

30PCS / €65 excl. VAT

(Re)discover this iconic Southern US dessert in every bite! Each tray contains 30 mini tarts to enjoy any time of day.

Contains: milk, egg, gluten, nuts



Our homemade Refreshments

DISCOVER OUR SELECTION OF HOMEMADE REFRESHMENTS! THESE ARE AVAILABLE IN REUSABLE ONE-LITRE BOTTLES OR THREE-LITRE JARS AS PART OF A CONTAINER TAKE-BACK PROGRAM.

Fresh orange juice

1L / €8 excl. VAT or 3L / €22 excl. VAT

Freshly squeezed orange juice, homemade.

Lemonade

1L / €8 excl. VAT or 3L / €22 excl. VAT

A refreshing lemonade made with lime & lemon and cane sugar.

Detox juice

1L / €9 excl. VAT or 3L / €25 excl. VAT

Our detox juice made with fresh fruit: cucumber, pineapple & mint.

Lemon & lime iced tea

1L / €8 excl. VAT or 3L / €22 excl. VAT

Un thé glacé légèrement sucré à base de thé noir et jus frais de citron & citron vert.

Mango iced tea

1L / €8 excl. VAT or 3L / €22 excl. VAT

A lightly sweetened iced tea made with green tea and mango.

Litchi & lime iced tea

1L / €8 excl. VAT or 3L / €22 excl. VAT

A lightly sweetened iced tea made with black tea, lychee and lime.



Our refreshments

DISCOVER OUR SELECTION OF WATERS, SODAS AND OTHER REFRESHMENTS IN VARIOUS FORMATS.

Sparkling water

1L / €6 excl. VAT

Abatilles sparkling water 75cl in a recyclable glass bottle.

Also available in returnable glass bottles as part of a container take-back program.

Still water

1L / €6 excl. VAT

Abatilles still water 75cl in a recyclable glass bottle.

Also available in returnable glass bottles as part of a container take-back program.

Sodas

33cl / €2,5 excl. VAT or 1,5L / €6,5 excl. VAT

Choose your soda from our range:

Coca-Cola Original, Coca-Cola Zero, lemonade, Orangina, Perrier, Ice Tea...

Available in 1.5L PET bottles, aluminum cans or returnable glass bottles.



Our red wines

DISCOVER OUR SELECTION OF RED WINES. WE HAVE MANY OTHER OPTIONS AVAILABLE, SO PLEASE DON'T HESITATE TO ASK!

Bordeaux AOC - Château Domi-Cours - Cuvée Vitae

75cl / €16
excl. VAT

This 100% Malbec is distinguished by its ripe red fruit, a fresh and supple attack, and a full, round, pleasant palate with good length. An intense yet fruity wine that does justice to the appellation.

100% Malbec

Côtes du Rhône AOP - Les Chartreux - Petites Canailles

75cl / €18
excl. VAT

The harmonious blend of Grenache and Syrah grapes reveals the full richness and complexity of this wine. With its deep color and silky texture, Les Petites Canailles will seduce lovers of young, fruity wines.

60% Grenache, 40% Syrah

Hautes-Côtes de Nuits AOC - Prosper Maufroux

75cl / €25
excl. VAT

A beautiful Burgundy with a deep purple hue. An expressive nose of blackcurrant aromas with subtle chocolate notes. Its dense palate allows us to appreciate its tannins, which give it structure and energy!

100% Pinot Noir



Our white wines

DISCOVER OUR SELECTION OF WHITE WINES. WE HAVE MANY OTHER OPTIONS AVAILABLE, FEEL FREE TO ASK US ABOUT THEM!

Gard IGP - Les Demoiselles de Rochefort

75cl / €16
excl. VAT

A Viognier grape variety, giving it a yellow color with green highlights. A nose with delicate aromas of white flowers and citrus. A crisp attack of white fruits, peaches, and apricots. An ideal wine for any occasion!

100% Viognier

Pays d'Oc IGP - Domaine de Saint Benezet

75cl / €18
excl. VAT

This pale gold wine has an elegant nose with floral and citrus notes. It offers lovely freshness and elegance, with an intense taste of white flowers and honey on the palate. This wine is delicious with fresh fish dishes, among others!

100% Chardonnay

Menetou Salon AOC - Domaine de Champarlan - Bio

75cl / €26
excl. VAT

The nose of this Menetou-Salon is very expressive, captivating with its fruity aromatic bouquet of mango, lemon, and grapefruit. A delicate aniseed freshness completes the experience. The palate is beautifully harmonious, revealing concentration and complexity with a lovely saline freshness.

100% Sauvignon



Nos vins rosés

DISCOVER OUR SELECTION OF ROSÉ WINES. WE HAVE MANY OTHER OPTIONS AVAILABLE, SO PLEASE DON'T HESITATE TO ASK!

Île de Beauté IGP - Santini - Le Gris Rosé

75cl / €14
excl. VAT

This lovely rosé wine from Corsica has a pale pink color with salmon highlights. The nose is harmonious, fruity, and crisp. The palate has a clean attack, a beautiful length, a lovely balance, and a delicious finish. A wine that evokes sunshine and holidays.

35% Niellucciu, 20% Sciaccarellu, 50% Grenache

Côtes de Provence AOP - Château du Rouet - Estérelle

75cl / €17
excl. VAT

This rosé has a very pale color with salmon highlights. The nose is expressive, offering aromas of small red fruits such as cherry, blackcurrant, blackberry, and strawberry. On the palate, it is fruity and elegant, with a well-balanced freshness and a slightly savory finish that reflects the minerality of the terroir.

50% Grenache, 40% Cinsault 40%, 10% Tibourenc



Our sparkling

DISCOVER OUR SELECTION OF SPARKLING WINES. WE HAVE MANY OTHER OPTIONS AVAILABLE, SO PLEASE DON'T HESITATE TO ASK!

Spumante - Cuvée Decordi - Extra Dry

75cl / €17
excl. VAT

Beautiful pale yellow robe. Engaging nose of white fruits, with notes of confectionery and Turkish delight. The palate is full and round, offering delicious aromas and a fleshy, fresh texture that gives it a lovely length. Cheers!

70% Trebbiano, 30% Garganega

Champagne - Delaplace - Extra Brut

75cl / €27
excl. VAT

Elegant and delicately fruity, this champagne was crafted by subtly blending tradition with a bold winemaking method. This blend yields a finely bubbled, supple, and fruity cuvée with expressive aromas of mandarin, apple, and pineapple on a light, chalky mineral background.

85% Pinot Meunier, 10% Chardonnay, 5% Pinot Noir

Champagne - Joseph Perrier - Blanc de Blancs

75cl / €45
excl. VAT

We offer you an exceptional champagne with a pale yellow, luminous color and delicate bubbles.

On the nose, this Blanc de Blancs offers notes of white flowers, then evolves towards a fruitier touch of apricot and mirabelle plum.

On the palate, the attack is lively, full, and fresh. Beautiful citrus aromas emerge, along with hints of cinnamon, vanilla, and biscuits. The finish is exquisite, with a touch of citrus.

100% Chardonnay



Les petits déjeuners & buffets

DISCOVER OUR THREE OFFERS DEDICATED TO BUSINESS BREAKFASTS. THESE CAN BE COMPLEMENTED BY SWEET OR SAVORY PLATTERS AS WELL AS DRINKS.

Pastry formula

From €5 excl. VAT per people

This first offer includes a cup of coffee, a croissant, and a glass of fresh orange juice per person.

A thermos of coffee, bottled freshly squeezed orange juice, and croissants will be provided.

Breakfast formula

From €7,70 excl. VAT per people

This second, more comprehensive option includes a coffee or tea, orange juice or lemonade, and two mini pastries per person.

A thermos of coffee and hot water, tea bags, bottled freshly squeezed orange juice, and an assortment of mini pastries are provided.

Brunch formula

From €10,50 excl. VAT per people

This comprehensive offer, sure to delight all breakfast lovers, includes, for each guest, an espresso or tea, orange juice or lemonade, two mini pastries, and either vanilla fromage blanc with granola or a fruit salad.

Espresso machine with capsules, thermos of hot water, tea bags, bottled freshly squeezed orange juice, an assortment of mini pastries, and verrines of fromage blanc or fruit salad are provided.



Additional Services

DISCOVER SOME OF OUR MOST POPULAR ADDITIONAL SERVICES.
FEEL FREE TO CONTACT US WITH ANY OTHER QUESTIONS; WE WILL DO OUR
BEST TO RESPOND!

Delivery

Starting from €50 exclu. VAT

We offer delivery in Paris and the inner suburbs from Monday to Sunday. Contact us for more details regarding delivery methods and times.

Waste disposal and management fees

Starting from €50 exclu. VAT

We provide collection services for returnable and non-returnable containers and waste in Paris and the inner suburbs, Monday through Sunday.
Contact us for more details regarding procedures and opening hours.

Service staff

Starting from €40 excl. VAT per hour

Contact us for your event furniture needs. Our stock and partners are sure to meet your requirements!

Furniture

On request

We offer the services of qualified staff to provide you with an optimal experience.
We have bartenders, head waiters, and servers available in Paris and the inner suburbs.



Thank you for your trust !

FEEL FREE TO CONTACT US FOR ANY QUOTE REQUESTS,
QUESTIONS, OR NEED FOR ADDITIONAL INFORMATION!

OUR TEAM WILL BE DELIGHTED TO ASSIST YOU IN CREATING AND
EXECUTING YOUR EVENT!

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