



CHÂTEAU
FOUGÈRES



FRENCH
PETITS FOURS

Mix Buffet

FAMILY COMPANY
SINCE 1998

Founded in 1998 by Patrice Le Hir in Guer, in the heart of Brittany, Mix Buffet is the French leader of deli products.

With 25 years of expertise and knowledge, we are present in a large number of markets.

From mixed salad to puff pastries, through snacking, pizzas or appetizers, we offer a wide range of products and sizes adapted to all needs.

In 2024 Mix Buffet launched a range of mini desserts.

OUR KNOWLEDGE



DELI PRODUCTS



PIZZAS



READY-TO-EAT MEALS



VERRINES



PETITS FOURS



BURGERS



SALADS



CREPES



WRAPS & SANDWICHES



MINI DESSERTS

*Improving each day, that is the task and commitment of
Mix Buffet Team.*

OUR LOCATIONS IN FRANCE

3 PRODUCTION UNITS :

Pre-made salads, small salads, wraps, pizzas, pre-made verrines

3 PRODUCTION UNITS :

- Deli products : burgers, quiches, puff pastries
- Appetizers : petits fours, pull apart breads
- Mini Desserts : tartlets, financiers, brioches

1 PRODUCTION UNIT :

Crêpes and biscuits

1 LOGISTIC PLATFORM



OUR KEY FIGURES

1 500

FINISHED PRODUCT
REFERENCES

47 000

TONS SOLD
IN 2023

396

MILLION EUROS
(CA 2023)

1 972

EMPLOYEES (FULL- TIME EQUIVALENT)



Mix Buffet is the French leader in appetizers and deli products. All our appetizer products are made in the city of Fougères in Brittany.

Château Fougères is our export brand for frozen products.

From the gateway of the French region of Brittany, across from the biggest fortress in Europe, the delicatessen chefs of Château Fougères bring you petits fours in the purest French culinary style.

A FRENCH BAKING KNOW-HOW

By selecting the flour, milk, butter, cheeses and eggs with the utmost care, we ensure the unmistakable taste of our products.

Applied at making puff dough and puff pastry, our bakers skillfully prepare appetizers in our family-run workshop and strive to carry on an ancient and authentic French tradition.

. Puff Dough

. Puff Pastry

. Bread Dough

. Shortcrust Pastry

. Brioche Dough

. Crepe



PUFF DOUGH

CHEESE PUFFS

The key ingredient for the original French gougère is the cheese incorporated into the dough and there is no filling.



- . *Emmental Cheese*
- . *Goat Cheese*
- . *Blue Cheese*

CHEESE BITES

The cheese bite is our own revisited version of the original cheese puff with a cheese filling.



- . *Emmental Cheese*
- . *Garlic and Cheese*
- . *Truffle and Brie Cheese*
- . *Salmon*

BREAD DOUGH

Kneading and shaping are two key stages in the development of the dough's structure and texture. It's this attention to detail that made traditional French baguettes so famous.

BREAD BITES



- . Garlic and parsley*
- . Garlic and cheese*

PULL APART BREAD



- . Garlic, Emmental and Mozzarella*
- . Cheese*
- . Blue Cheese*

APPETIZER BAGUETTE



- . Emmental Cheese*
- . Ham and Cheese*

BRIOCHE DOUGH

The secret to a successful brioche lies in the quality of the ingredients and the kneading techniques that will give it its softness.

We develop themed pull apart brioches with different shapes for all occasions : Christmas, Easter, Halloween, Office parties, Family dinners...

PULL APART BRIOCHE

Different sizes, fillings and toppings :



- Square -



- Star -



- Christmas tree -



- Round -

*. Garlic and Cheese
. Ham and Cheese*

BRIOCHES BITES



*. Emmental Cheese
. Garlic and Parsley
. Garlic and Cheese
. Scallops
. Salmon
. Truffle*

BRIOCHE DOUGH

MINI BURGERS 15G



. Cheeseburgers

MINI BURGERS 40G



. Cheese



. Bacon



. Mountainer



ASSORTMENT OF MINI CHEESEBURGERS 40G

Different burger buns from vegetable powder :

- . Beetroot burger bun*
- . Pepper burger bun*
- . Spinach burger bun*

FRENCH SLIDERS

The strength of Mix Buffet is to adapt to all needs. With our expertise in bread dough and brioche dough, our bakers have skillfully developed French sliders.

BRIOCHE DOUGH



. Bacon and Cheddar

BREAD DOUGH



. Ham and Cheese



. Camembert Cheese



FROZEN
PRODUCTS

MADE IN
FRANCE

WITHOUT
PALM OIL

PUFF PASTRY

The butter is folded into the dough then the dough is rolled out. Then the dough is folded and rolled out twice more.

MINI CROISSANTS



. Cheese filling



PUFF PASTRIES



- . Brie Cheese*
- . Ham and Cheese*
- . Scallops*
- . Olives and Tomatoes*

SAUSAGE ROLLS



- . Pork*
- . Pork and Mustard*
- . Chicken*

SHORTCRUST PASTRY

MINI QUICHES



- . 3-Cheese
- . Ham and Cheese
- . Salmon and leek
- . Goat Cheese, onion and honey



CREPES

Proud of its Breton origins, the company specializes in crêpes using traditional local recipes with the generosity and authenticity of Breton gastronomy. The crêpe dough is made with a blend of flour, egg and milk selected to obtain a perfect balance and a silky batter. All crêpes are made and filled in one of the Group's workshops in Brittany.

CREPES



- . *Ham and Cheese*
- . *Salmon and leek*
- . *Chocolate*



FROZEN
PRODUCTS

MADE IN
FRANCE

WITHOUT
PALM OIL

ASSORTMENTS

Our industrial expertise is also reflected in our manufacturing know-how.
Château Fougères has a long-standing expertise in assembling products to offer petits fours assortment.



3 DIFFERENT SIZES



**FROZEN
PRODUCTS**

**MADE IN
FRANCE**

**WITHOUT
PALM OIL**

VERRINES

With our 25 years expertise & know how, the delicatessen chefs bring you pre-made verrines in the purest French culinary style.

By selecting our ingredients with the utmost care, we ensure the quality and the taste of our products.

These trendy & refined pre-made verrines are ideal for buffets, family gatherings, business meetings, with friends...

Enjoy our signature brand of pre-made verrines and surrender to the genuine, timeless allure of Château Fougères.

Our verrines are arranged in clearly identified and colourful layers :

- *A vegetable base*
- *A smooth cheese cream*



VERRINES

VERRINES X6

Also available in 4 units packaging



Pesto, Tomatoes and Mozzarella cheese



Tomatoes Tartare, Basil cream and scallop



Salmon and Tzatziki chives

VERRINES X8



Tuna, tomatoes and peppers, aubergines



Salmon duo, cheese and cucumber



Scallops and tomato basil tartare



Pesto and tomato and mozzarella

MINI DESSERTS

The pastry chefs of Château Fougères created different mini desserts showcasing the most iconic products of French pâtisserie at its finest.

In our family-run workshop in the heart of Brittany, our pastry chefs skillfully elaborate financiers, shortcrust dough and brioche dough.



MINI DESSERTS

CREAM PUFFS



. Chocolate



. Lemon



. Vanilla

BRIOCHES



. Raspberry . Chocolate

TARTLETS



- . Cocoa and hazelnut*
- . Raspberry*
- . Lemon*
- . Hazelnut and pistachio*

CAKES



. Chocolate

FINANCIERS



. Almond



. Almond and raspberry

OUR PRODUCTS



OUR PRODUCTS





**CHÂTEAU
FOUGÈRES**

*Enjoy our signature brand of delicious petits fours
and surrender to the genuine, timeless allure of
Château Fougères.*

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Photos non contractuelles