Sea

- Almond crusted fish
- Asian style crab & shrimp cakes
- Baked fish with thai lemon & mint sauce
- Barbequed shrimps with cheese grits
- Cod with lemon crumb
- Fish tacos
- Spicy Egyptian fish with chickpea flour
- Moroccan spiced fish
- Peeled prawns tossed in chili & lime skins with Japanese mayo
- Spicy harissa fish cake with cucumber relish
- Crispy coconut prawns with a hot sweet passion dip
- Grilled scallop & tiger prawn on lemongrass skewer
- Sesame coated Tuna with dipping sauce
- Smoked Salmon on organic rye bread with wasabi cream & dill
- Seafood cocktail open sandwich on melba toast
- Seared tuna nicoise salad on rosemary focaccia
- Vegetables in a rice paper roll
- Salmon Avocado
- Middle Eastern spiced salmon kebabs
- Smoked salmon And tzatziki pin wheel

Land

- Barbequed chicken meatballs
- Grilled chicken with garlic & lime mayo
- Baked coconut chicken skewers mango chili lime dipping sauce
- Middle eastern yogurt chicken skewers with cilantro
- Moroccan spiced chicken brochettes
- Sesame seed & ginger chicken skewers with peanut dip
- Mini Chicken Bunny Chows
- Chargrilled chicken with red pepper and walnut muhammara
- Smoked chicken roll with radicchio & teriyaki
- Crunchy thai chicken cakes with sweet chili & coriander
- Baked meat and cheese fatayer
- Crispy shredded chili beef on lettuce leaves
- Cured peppered beef salad on rye bread
- Persian tas kebabs
- Fillet of lamb marinated in shallots and honey, roasted pink
- Cumin scented lamb with yogurt dip
- Baked lamb kebbeh with beetroot hummus
- Beef & aubergines fatteh
- Middle Eastern lamb & pine nut pies with tzatziki
- Courgette wrapped mini lamb kebab with green tahini dip
- Mini beef burgers on a skewer with gherkin & spicy tomato relish
- Open faced veal ham, cream cheese on beetroot bellini
- Shajook with pomegranate molasses
- Tortilla wraps with egg white, spinach & feta cheese
- Breakfast burrito

Garden

- Vegetarian quesadillas – butternut squash, feta, salad leaves on mini tortillas
- Strips of zucchini filled with ricotta and fresh plum tomato sauce
- Mini open faced samosa wraps
- Mini labneh and kalamata olive goblet
- Mini vegetable calzone pizza with garlic aioli
- Oven fried spinach ricotta tortellini with tomato relish
- Mini baguette of vintage cheddar and vine tomatoes
- Buffalo cauliflower cheese tartlets
- Falafel with chickpea dip, red pepper garnished with crispy pitta bread
- Saffron poached pear with yogurt, mint & chili
- Cauliflower tabbouleh
- Veg crudités with lemon feta dip
- Hung yogurt pattie served on avocado & orange salad
- Char-grilled mushroom, pepper and courgette skewer with parsley pesto
- Buffalo mozzarella, basil pesto & cherry tomato skewers
- Sweet & sour gingered vegetable wrap with a hot passion dip
- Caramelized onion and goat's cheese crostini with kalamata olive
- Mini halloumi wraps (rosemary & honey)
- Barefoot carrot salad jar
- Beetroot hummus jar
- Mango ceviche jar
- Veggie Bulgur salad jar
- Walnuts & lentil salad jar
- Turkish tomatoes & walnut salad jar
- 10 spiced vegetable soup shooters
- Boiled peanut soup shooters
- Carrots, chili & cilantro soup shooters
- Chickpea & tomato soup shooters

Sweet Endings

- Mini apple struddle with thyme
- Carrot & orange blossom halva with honeycomb
- Bitter chocolate semifreddo with passion fruit coulis
- Rosewater and raspberry panna cotta with pistachios
- Fresh fruit and wild berry jelly
- Mango cheese cake
- Healthy chocolate mousse cake
- Caramel slice (no refined sugar, gluten & dairy)
- Half-baked blueberry granola yoghurt bars
- Sweet potato chocolate brownie
- Phyllo cappuccino cups
- Healthy blueberries & vanilla muffins
- Lemon Meringue Ginger Snap Pies
- French almond macaroons
- Muhallabiah mason jars with pistachio tulles
- Assorted oatmeal cookies
- Fresh fruit kebabs with raspberry emulsion
- Baked banana doughnuts with greek yoghurt frosting
- Mini pancakes & strawberries on skewers
- Cheese boards – 3 or 5 selection with nuts, fruits & homemade preserves
- Fresh seasonal fruit kebabs
- Fresh Berries with yogurt, granola & honey
- Buckwheat, ricotta pancakes with maple syrup (on skewers)
- Mango turmeric smoothie shooters
- Energizer green smoothie shooters
- Avocado & fresh berries smoothie shooters
- Banana & peanut butter smoothie shooters

Bowl Food & Mini Lunch Plates

Roasted Fish Fillet
Fresh greens, pomegranate, spring onions, chili & coriander salad, miso dressing with thai fragrant rice

Slammin Fish Bowl
Whole meal noodles with soy & ginger, asian greens & braised kimchee

Citrus Stuffed Chicken Breast
Glazed carrots with chives & fine beans, herbed potato mash

Feta & spinach stuffed chicken breast
Wrapped in carrot & zucchini ribbons with sweet potato spaghetti

Tenderloin Beef
Roasted to your liking with scallions, watercress and truffle mashed potatoes

Grilled Tiger Prawns
Crispy radish salad in a citrus dressing

Salad of grilled and roasted leg of spring lamb
Radicchio, sweet potato, green beans, pomegranate with blood orange dressing

Char grilled Prawn and squid salad
Fresh greens and lemon zest

Marinated Lamb Cutlets
Coriander, mint and honey sauce served with couscous and green beans

Spinach and mushroom risotto cake
Onion confit, dandelion and pomegranate salad (V)

Authentic Thai Green Curry
Jasmine rice and thai salad (V)

Royal Tandoori Chicken Bowl
Pilaf rice and asian salad

Arabic Lamb Biryani
Chucky vegetable salad & turmeric raita

Beef Carne Asada Bowl
Red rice, kidney beans, avocado & tomato salsa

Italian Meatballs
Rich spicy tomato sauce, mushrooms and polenta

Cumin harissa and garlic pulled lamb shoulder bowl
Bulgur wheat, edamame, apple & Mediterranean vegetables

Pricing

AED 70 per person

Any 6 selections per person recommended for a 2 hour function

AED 95 per person

Any 8 selections per person recommended for a 4 hour function

AED 120 per person

Any 10 selections per person recommended for a 6 hour function

AED 30 per bowl & mini lunch plate selection

Notes:

- *Prices are for food only. Additional charges for service, staff, beverages & equipment hire*
- *Pricing is excluding 5% VAT*
- *Minimum order is for 20 pax*
- *A 50% deposit is required for all events*
- *Confirmation of final numbers is required one week (5 working days) prior to the event*
- *Cancellation of the event within 1 week will incur a 50% cancellation fee*
- *Cancellation of the event within 48 hours will incur a 100% cancellation fee*

Canapés / Finger foods – Sample Menu

Canapés

- Coconut shrimps with chili jam
- Smoked Salmon on organic rye bread with wasabi cream & dill
- Chargrilled chicken with red pepper and walnut muhammara
- Cuban spiced beef skewers
- Falafel with chickpea dip, red pepper garnished with crispy pitta bread
- Mini halloumi wraps (rosemary & honey)
- Greek Salad Sticks With Tahini Dipping Sauce

Sweet Endings

- Mini Blueberry cheese cake bites
- Mini Éclairs
- Mini muffins with red fruit compote
- Fresh exotic fruit kebabs

Pricing

AED 95 per person

Notes:

Prices are inclusive of service, staff, beverages & equipment hire

Pricing is excluding 5% VAT

Minimum order is for 30 pax