



GUSTRONOMY

CATERING CO.



CANAPÉ MENU 2016-2017

HOT & COLD CANAPÉS

DESSERT CANAPÉS

BOWL & FORK

4 CANAPÉS AT AED 50 PER PERSON
6 CANAPÉS AT AED 70 PER PERSON
8 CANAPÉS AT AED 90 PER PERSON
10 CANAPÉS AT AED 100 PER PERSON
BOWL & FORK AT AED 25 PER DISH



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HOT CANAPÉS

VEGETARIAN

CROQUETTE DI CACIOCAVALLO (CHEESE AND ARTICHOKE FRITTERS)
SWEET CARAMELIZED BALSAMIC ONION AND GOAT CHEESE TARTLET
THIN CUT FRIES SERVED IN A TALL SHOT GLASS WITH SAFFRON AOLI
COCONUT AND SHITAKI MUSHROOM RISOTTO BALLS
MOZZARELLA ARANCINI (RISOTTO BALLS)
CARAMELIZED LEEK AND FETA FILO TRIANGLES
AUBERGINE AND PINE NUT PIZZETTE
RICOTTA CROQUETTES

BEEF & LAMB

LAMB, RAISONS AND PISTACHIO BALLS WITH TAHINI DIP
GRILLED BEEF FILLET WITH SALSA VERDE ON A CROUTE
BEEF CIGARS AND HARRISA SAUCE
ROLLED BEEF BURRITOS
PULLED BEEF TAQUITOS
MINI BEEF BURGERS
SUJUK SAUSAGE ROLLS
VEAL AND CHEDDAR SLIDERS

CHICKEN & POULTRY

PULLED SMOKY CHICKEN TAQUITOS
CHICKEN, HALLOUMI AND GREEN OLIVE SKEWER
THAI MINCE CHICKEN ON A LEMON GRASS STICK
MINI PEKING DUCK PANCAKES WITH PLUM SAUCE
GINGER AND CHICKEN CAKES SERVED WITH CORIANDER LIME DIP
FOIE GRAS SERVED WITH A RAISON PUREE ON BRIOCHE TOAST

SEAFOOD

SEARED TUNA NICOISE CROUTES
TANDOORI PRAWN ON SKEWER
LEMON AND CHILLI PRAWN STICKS
THAI FISH CAKES WITH CORIANDER AND LIME DIP
GRILLED SCALLOPS WITH SWEET CHILLI SAUCE AND CRÈME FRAICHE
CRISPY PRAWNS ON SKEWER WITH CUMIN AND AN AVOCADO TAHINI SAUCE



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COLD CANAPÉS

VEGETARIAN

WHITE BEAN AND SAGE CROSTINI
TOMATO AND BASIL ON A CROSTINI
AUBERGINE MOUTABEL ON A CROSTINI
AVOCADO AND GOAT CHEESE ON CROSTINI
CORN CAKES TOPPED WITH A SPICY MANGO SALSA
POLENTA CAKES WITH PARMESAN AND ROSEMARY
BEETROOT ROSTI WITH SMOKED TROUT AND HORSERADISH MOUSSE
CRISPY CARROT AND SPRING ONION CAKES WITH FETA AND BLACK OLIVE
PARMESAN AND ROSEMARY SHORTBREAD WITH ROASTED CHERRY TOMATO AND FETA
PARMESAN BLACK OLIVE SHORTBREAD TOPPED WITH PESTO AND BUFFALO MOZZARELLA
RICE PAPER ROLLS WITH CARROTS, MANGO, AND CORIANDER AND CURRY LEAF
AVOCADO AND CORIANDER RICE PAPER ROLLS WITH SWEET CHILLI SAUCE
SAVOURY CONES FILLED WITH RICOTTA AND SPINACH
TOMATO COATED CONES FILLED WITH GUACAMOLE
WATERMELON AND FETA IN PRAWN CRACKER
BEETROOT TZATZIKI SERVED IN A NACHO CUP
COURGETTE TZATZIKI IN A NACHO CUP
CUCUMBER CUP WITH FETA AND MINT
HALLOUMI AND COURGETTE FRITTERS

BEEF

BEEF CARPACCIO ON A CROSTINI WITH MASCARPONE, ROCKET AND PARMESAN
BEEF TATAKI IN A SOY CONE TOPPED WITH WASABI CREAM
SESAME BEEF PAPER ROLLS

SEAFOOD

SMOKED SALMON ROSE ON A BILINI WITH CRÈME FRESH AND DILL
SALMON, MINT AND CUCUMBER SALAD ON A CROSTINI
FRESH SALMON TARTAR CROUTES
SPICY PRAWN CROSTINI
FRESH OYSTERS
LANGOUSTINE CEVICHE
BUCKWHEAT BLINI WITH SOUR CREAM AND CAVIAR
RED SNAPPER CEVICHE SERVED IN ORIENTAL SPOON
SCALLOP CARPACCIO SERVED ON ORANGE AND LEMON HUMUS

SALAD BOWLS

KALE & SWEET POTATO SALAD IN BALSAMIC GLAZE TOPPED WITH TOASTED PINE NUTS
GRILLED VEGETABLE SALAD TOSSED IN A PESTO DRESSING TOPPED WITH HALLOUMI
GRILLED VEG AND QUINOA IN A YOGURT CITRUS DRESSING
BROAD BEAN PANCETTA, BASIL PESTO AND GOAT CHEESE
CRUNCHY THAI CHICKEN SALAD IN A PEANUT DRESSING
ANGLE HAIR AND SEARED TUNA NICOISE
GRILLED PRAWNS AND ORANGE SALAD
WARM SWEET POTATO SALAD
QUINOA AND BEETROOT SALAD
STAR ANISE DUCK SALAD
THAI BEEF SALAD



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BOWL & FORK

VEGETARIAN

PENNE WITH BLACK TRUFFLE AND WHITE SAUCE
PUMPKIN AGNOLOTTI (SIMILAR TO RAVIOLI)
VEGETARIAN TAGINE SERVED ON A BED OF COUSCOUS
MUJADARA (MIDDLE EASTERN RICE & LENTIL DISH TOPPED WITH CRISPY ONION)
GRILLED AUBERGINE AND GOAT CHEESE SERVED WITH A ROASTED TOMATO SAUCE
EGGPLANT TOMATO, BASIL AND PESTO RISOTTO
MAC & CHEESE SERVED IN RAMEKINS
PUMPKIN AND FETA RISOTTO
WILD MUSHROOM RISOTTO

BEEF

BEEF STROGANOFF ON RED RICE
TINY MEATBALL RAGU AND LINGUINI
STIR FRIED BEEF, GINGER AND GREENS
BEEF SIRLOIN STEAK ON SWEET PAPRIKA MASH
BEEF FILET STEAKS ON TRUFFLE POTATO PUREE
SIZZLING BEEFSTEAK IN OYSTER SAUCE ON EGG NOODLES
BRAISED BEEF & CARAMELIZED ONIONS SERVED ON CELERIAC PUREE
BEEF & LAMB MERGUEZ (MOROCCAN SAUSAGE) ON COUSCOUS AND & YOGHURT
MINI STEAK AND CHEESE SANDWICHES IN A PAPER CONE WITH SWEET POTATO FRIES

SEAFOOD

FISH & CHIPS IN A CONE
PRAWN SAGANAKI TOPPED WITH FETA
SALMON SAUSAGES ON POTATO PUREE
CRISPY SALMON ON A CELERIAC PUREE
PAN COOKED SEA BASS ON A BROCCOLI PUREE
ORANGE & HAMMOUR CURRY SERVE WITH COUSCOUS
CAJUN POPCORN PRAWNS & CHIPS SERVED IN A CONE

CHICKEN

CHICKEN TENDERS AND CHIPS
HOKKIEN NOODLES WITH SESAME CHICKEN
CREAMY CHICKEN AND MANGO CURRY WITH STEAMED RICE
CHILLI CHICKEN BREASTS SERVED ON BUTTER BEANS
RED THAI CHICKEN CURRY WITH JASMINE RICE
CHICKEN MASALA ON BROWN RICE PILAF



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DESSERT CANAPÉS

NUTELLA CUPS
MINI PAVLOVAS
MINI APPLE TARTER TIN
KIWI AND PASSION FRUIT
COATED MARSHMALLOWS
APPLE CRUMBLE BASKETS
TIRAMISU SERVED IN A SHOT
KUNAFAH SERVED IN A GLASS
STICKY TOFFEE PUDDING CAKES
MINI CHOCOLATE TRUFFLE CAKES
MINI LEMON AND EARL GREY SQUARES
MUSCOVADO AND FIG MINI MERINGUES
MINI STICKY ORANGE AND ALMOND CAKES
MINI DONUTS SERVED WITH AN ESPRESSO
TINY HEART SHORTCAKES WITH STRAWBERRY
RASPBERRY PANNA COTTA SERVED IN A LONG SHOT
MINI CHOCOLATE CONES WITH ASSORTED GANACHE FILLINGS
TRIPLE CHOCOLATE MOUSSE SERVED IN MINI MARTINI GLASSES
MINI PANCAKES SERVED WITH A BLUE BERRY AND MAPLE SYRUP
SALTY CARAMEL IN A VANILLA CUP TOPPED WITH A CHOCOLATE GANACHE
MINI CHOCOLATE BASKET WITH WHITE CHOCOLATE AND A FRESH RASPBERRY

TERMS & CONDITIONS

MINIMUM ORDER IS AED 2,500
50% ADVANCE PAYMENT DUE UPON CONFIRMATION
WE REQUIRE A MINIMUM 5-DAY NOTICE PRIOR TO EVENT DATE

OTHER DETAILS

WE CAN ALSO OFFER WAIT STAFF, BEVERAGES, CUTLERY, CROCKERY, GLASSWARE, AND FURNITURE AT AN ADDITIONAL COST.