

COCKTAIL DINNER - CANAPÉS

VEGETARIAN

Polenta, pecorino cheese and semidried tomato

Polenta square, Pecorino cheese and semi dried tomato with basil (d,v)

Gorgonzola crostini

Italian creamy blue cheese with fresh parsley and red grape (d,g,v)

Brie and chutney crostini

French brie served on a crostini base with caramelized red onion chutney (d,g,v)

Burrata and tomato crostini

Italian Burrata cheese served on crostini base with cherry tomato and basil (d,g,v)

Burrata and figs crostini

Italian Burrata cheese served on crostini base with figs and balsamic (d,g,v)

Aubergine on crostini

Roasted eggplant, yogurt and coriander on crostini (d,g,v)

Basil, tomato and mascarpone tart

Basil, semi dried tomato and mascarpone in a savory tart (d,g)

Wild mushroom tart

Wild mushrooms with crème fraiche and fresh thyme in a tart (d,g,v)

Asparagus tart

Asparagus, mascarpone in a pastry square (d,g,v)

Onion tart tatin

Burnt onion sous vide and puree on a savory shortbread (d,g,n,v)

Mini quiche spinach and ricotta

Quiche spinach and ricotta (d,e,g,v)

Scones and marinated capsicum

Roasted capsicum, marinated with capers, olives, parsley and topped with feta cheese (d,g,v)

Halloumi brochette

Roasted skewers of red peppers, courgette and halloumi marinated in Greek spices (d,v)

Caprese skewers

Mini mozzarella, cigliogino tomato and basil skewers (d,v)

Allergens

d-dairy, e-egg, g-gluten, m-mustard, n-nuts/peanuts, s-sesame, sf-seafood
v-vegetarian

Kataifi feta

Fried feta cheese wrapped in kataifi dough, oregano, sumac, sesame seed, lemon pure and honey (d,e,g,s)

Hummus and crudité shot glass

Batons of carrot, celery and peppers served with a hummus dip in a shot glass (s,v)

Tomato gazpacho

A blend of fresh peppers, tomato, red chilies and garlic, served in a shot glass with a garnish of basil pesto (d,n,v)

Cheese sambousek

Arabic cheese pie (d,g,v)

Truffle arancini

Risotto rice balls, with truffle and fontina (d,e,g,v)

Mini Margherita pizza

Pizza margherita, tomato, fior di latte mozzarella and oregano (d,g,v)

Tempura enoki mushroom

Enoki mushroom in a light tempura served with a Pommery mustard dip (e,g,m,v)

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MEAT

Bresaola ham crostini (d,g,n,sf)

Bresaola, peppered cream cheese, pesto and basil on a parmesan flavored bread

Bresaola rosette bun (d,g,n,sf)

Bresaola rosette, parmesan cream, chives on toasted mini bun

Beef tartare, paprika aioli and chips (d,e)

Beef tartare, paprika and jalapeno aioli, pecorino cheese and chives served on chips

Roast beef and pickles crostini

Served on a crostini with pickled vegetables and parmesan dressing (g)

Bresaola melon aperitif skewers

Mini cantaloupe melon balls skewered with bresaola ham and fresh basil (d)

Crispy tacos and pulled lamb

Served with pulled lamb shoulder, sour cream, avocado and lime (d,g)

Crispy tacos and pulled chicken

Served with pulled chicken breast, capsicum, sour cream, avocado and lime (d,g)

Chicken tikka on paratha

Indian spiced chicken, mango chutney, cucumber raita and coriander on a mini paratha base (d,g,n)

Meat kibbeh

Minced meat, Arabic spice, burgul (d,g)

Indonesian chicken satay

Chicken and red pepper, marinated in Indonesian spices and coconut cream roasted on a skewer (n)

Beef burgers slider

Mini homemade burgers, provolone cheese, tomato, lettuce and house salsa (d,e,g,m)

Mini quiche Lorraine

Quiche Lorraine with bacon (d,e,g)

Mini Croque Monsieur

Toasted sandwich, white bread, béchamel, Emmenthal cheese, turkey ham (d,g,v)

Croquetas Manchego and chorizo

Crunch croquets of Manchego cheese, beef chorizo and béchamel with garlic aioli (d,g,v)

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FISH

Smoked salmon crostini

Smoked salmon, cream cheese on crispy bread (d,g,sf)

Cured salmon blini

Served with cream cheese, chive, black pepper and a squeeze of lemon (d,g,sf)

Tuna tartare, lemon aioli and chips

Tuna tartare, lemon aioli, shallot, chives served on chips (e,sf)

Crab and avocado

Spicy white crab meat and fresh avocado, with lime and coriander (sf)

Seared tuna sesame

Rolled with black sesame, wasabi mayo and ginger (e,s,sf)

Salmon souvlaki

Marinated salmon skewers, tomato jam, yogurt, capers and Kalamata olives (d,sf)

Sweet chili prawn filo

Prawns wrapped in kataifi dough and sweet chili sauce (g,sf)

Baccalá tempura, peas and tartare sauce

Fried cod fish in a light tempura, mushy peas, lemon confit and tartare sauce (d,e,g,sf)

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DESSERTS

Fruit skewers (v)
Mini cheesecakes (d,e,g,n,v)
Apple and basil choux (d,e,g,n,v)
Mini eclairs (d,e,g,n)
Mini macarons (e,g,n)
Mini chocolate cakes and whipped orange cream (d,e,g)

6 canapés	AED 160.00 / per person
8 canapés	AED 200.00 / per person
10 canapés	AED 240.00 / per person
12 canapés	AED 280.00 / per person
15 canapés	AED 340.00 / per person

All the above prices are inclusive of the taxes and are based upon a period of maximum for 2 hours

SOFT BEVERAGES PACKAGE (NON-ALCOHOLIC)

1 hour	AED 100.00 / per person
2 hours	AED 140.00 / per person
3 hours	AED 180.00 / per person
4 hours	AED 200.00 / per person

WINE AND BEER PACKAGE

1 hour	AED 150.00 / per person
2 hours	AED 230.00 / per person
3 hours	AED 270.00 / per person
4 hours	AED 350.00 / per person

HOUSE PACKAGE (WINES AND SPIRITS)

1 hour	AED 250.00 / per person
2 hours	AED 365.00 / per person
3 hours	AED 495.00 / per person
4 hours	AED 595.00 / per person

PREMIUM PACKAGE (WINES AND SPIRITS)

1 hour	AED 390.00 / per person
2 hours	AED 750.00 / per person
3 hours	AED 895.00 / per person
4 hours	AED 995.00 / per person

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