



menu
COCKTAIL

eathos
catering

Terms & Conditions

Quotation Validity

This quotation is valid for 15 days from the date of issue unless otherwise agreed in writing.

Final Guest Count

- Final numbers must be confirmed no later than 5 working days prior to the event. This number will be used for final billing.
- Minimum 10 guests required.

Material

- Serving plates, cutlery and buffet tables are included.
- Staffing & delivery is included for events above AED 4,000.
- Seating tables & chairs will apply at a separate cost.

Booking Confirmation

A booking is considered confirmed only upon receipt of a signed quotation and a 50% non-refundable deposit.

Without confirmation, Eathos Catering reserves the right to release the date.

Payment Terms

- 50% deposit is required to confirm the booking.
- Remaining balance is due 3 working days prior to the event.
- Payment can be made via bank transfer or company cheque.
- Late payments may incur a 5% administrative fee.

Cancellation Policy

- Cancellations made more than 3 days before the event will incur no additional charges beyond the deposit.
- Cancellations within 2 days will be charged 100% of total quoted cost, excluding delivery and staff if not yet booked.

Menu & Ingredients

Menu items are subject to seasonal availability. In the event of ingredient shortages, Eathos Catering reserves the right to substitute items of equal or higher quality.

Allergies & Dietary Requirements

While we take every precaution, Eathos Catering does not guarantee an allergen-free environment. Please inform us in advance of any dietary restrictions.

Event Timing & Delays

Any delay in service due to client-side delays or venue readiness will not be the responsibility of Eathos Catering.

Damages & Liability

The client is responsible for any damages to rented equipment or loss of Eathos property during the event.

Eathos Catering is not liable for personal injuries, loss, or damage occurring at the venue.

Force Majeure

Eathos Catering shall not be liable for delays or failure to perform due to circumstances beyond its control, including but not limited to acts of God, government restrictions, or supply chain disruptions.

formules **COCKTAIL** **COFFEE BREAK & CO**

Pricing Per Head

1 CORE

Selection of **5 items & 2 Beverage**
Canapés, Sandwiches & Desserts

AED 90

2 PLUS

Selection of **7 items & 3 Beverages**
Canapés, Sandwiches, Salads & Desserts

AED 115

3 EXECUTIVE

Selection of **9 items & 4 Beverages**
Canapés, Sandwiches, Salads & Desserts

AED 140

Find Sample Menu in the following page.

CORE

- Canapés
 - Cheese Gougères
 - Chicken Mussakhan Rolls
- Sandwiches
 - Chicken Cajun Wrap
 - Labneh & Veggies
- Dessert
 - Tiramisu Verrine
- Beverages
 - Orange Juice
 - Tea Selection

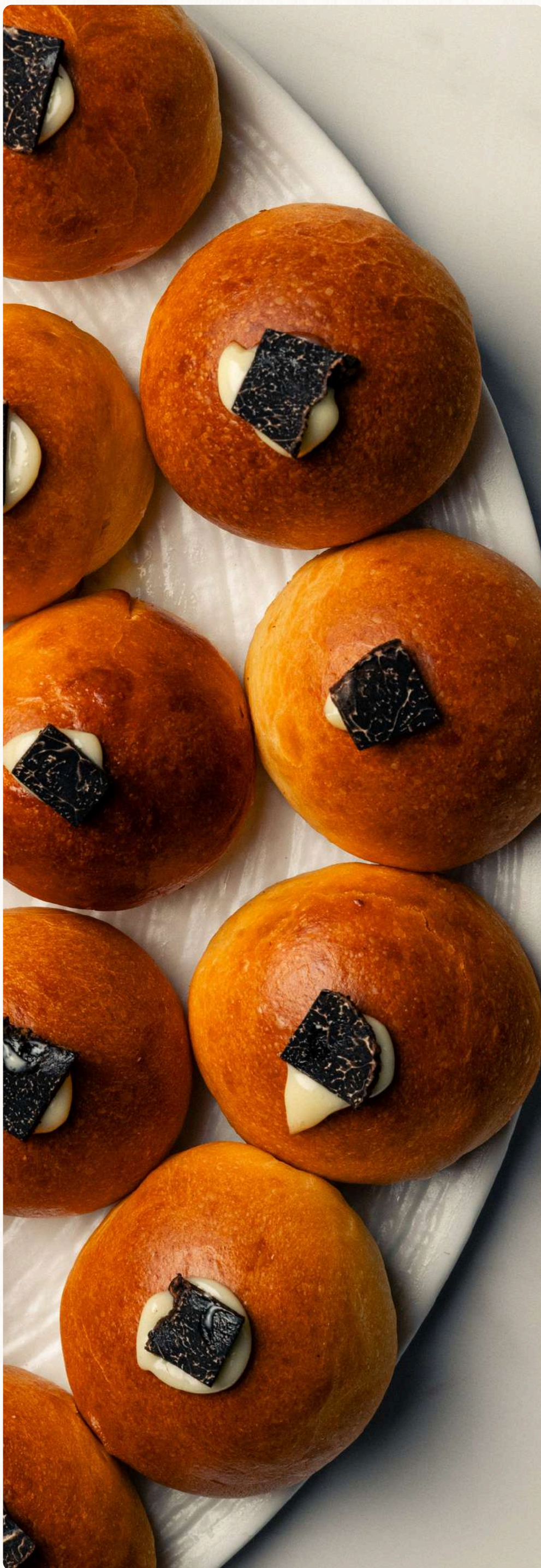
PLUS

- Canapés
 - Salmon Fennel Éclair
 - Brie Honey Figs Bruschetta
 - Summer Roll
- Sandwiches
 - Tuna Avocado
 - Pulled Beef & Horseradish Mayo
- Salad Pot
 - Strawberry Quinoa
- Dessert
 - Mango Mousse Verrine
 - Swedish Almond Cake
- Beverages
 - Minted Lemonade
 - Coffee Selection
 - Tea Selection

EXECUTIVE

- Canapés
 - Tuna Tartare Hard Shell Taco
 - Truffle Cheese & Green Apple Brioche
 - Falafel Lollipop
- Sandwiches
 - Chicken Tandoori Wrap
 - Smoked Salmon & Mascarpone
- Desserts
 - Glazed Strawberry Tartlet
 - Double Chocolate Mousse Verrine
- Salad Pot
 - Mykonos Shrimp
 - Tomato Mozzarella
- Beverages
 - Coffee Selection
 - Tea Selection
 - Mint & Cucumber Water
 - Watermelon Juice

fusion CANAPÉS



Meats 🌾•🥚•🥛•🍷

Chicken Yakitori
Beef Yakitori
Truffle Chicken Croquette
Chicken Mussakhan Rolls
Thai Chicken Peanut Satay
Lamb Kofta Tzatziki
Turkey Bacon Jam Bruschetta
Roast Beef Bruschetta
Skewer of Bresaola & Melon
Brisket Bite on Brown Toast

Seafood 🌾•🥚•🥛•🍷•🐟

Salmon Fennel Éclair
Salmon Sashimi Cup
Beetroot Salmon Blini
Shrimp Cocktail Vol au Vent
Tuna Tartare Hard Shell Taco
Salmon Tartare Hard Shell Taco

Vegetarian 🌾•🥚•🥛

Cheese Gougères
Feta & Spinach Filo Cup
Pesto Caprese Skewers
Spinach & Feta Croquette
Crispy Stick Borek Cheese
Brie Honey Figs Bruschetta
Ricotta, Zucchini & Eggplant Roll
Truffle Cheese and Green Apple Brioche
Gruyere Tartlet with Parmigiano Tuile
Crispy Stick Borek Spinach & Mizithra

Vegan 🌾•🥚

Summer Roll
Crudités Cocktail
Falafel in Lollipop
Olive Tapenade Crackers
Cherry Tomato Confit Bruschetta



GLUTEN



EGGS



MILK



PEANUTS



TREE NUTS



MUSTARD



FISH



CRUSTACEANS

mini SANDWICHES



Meat 🌾•🥚•🥛•🐟

Brisket & Mustard Bun
Cheeseburger Sliders
Turkey Ham & Gruyere
Pulled Beef & White BBQ
Club Pain de Mie Roast Beef
Mexican Steak Tacos Tortilla
Pulled Beef & Horseradish Mayo

Seafood 🌾•🥚•🥛•🐟

Tuna Avocado
Club Pain de Mie Tuna
Smoked Salmon & Mascarpone

Poultry 🌾•🥚•🥛

Turkey & Brie
Chicken & Aioli
Turkey & Cheese
Turkey & Gruyere
Chicken Tikka Wrap
Chicken Cajun Wrap
Chicken BBQ Wrap
Chicken Tandoori Wrap
Chicken Cajun Avocado
Mexican Chicken Tacos
Crispy Chicken Burger Sliders

Vegetarian 🌾•🥛

Mozzarella & Pesto
Mexican Cheesy Tacos
Hindbeh & Bulghari
Labneh & Makdous
Labneh & Veggies
Feta Cream Pesto
Five Leaves & Goat Cheese

Vegan 🌾

Hindbeh Zest
BBQ Tofu Wrap
Mexican Veggie Tacos
Baked Falafel Wrap
Roasted Veggies & Hummus



pots SALADS

Fattoush 🌾

Crisp romaine, radish, cucumbers, tomatoes, and toasted bread.
• *Lemon Sumac Dressing* •

Halloumi Fattoush 🌾 • 🥛

Grilled halloumi, greens, pomegranate, and crispy bread.
• *Pomegranate Sumac Dressing* •

Tabbouleh 🌾

Parsley, mint, bulgur/Quinoa, tomato, and spring onion.
• *Lemon Olive Oil Dressing* •

Green Quinoa

Herbed quinoa with edamame and cucumber.
• *Lemon Herb Dressing* •

Strawberry Quinoa 🌿

Quinoa, strawberries, greens, cranberry & toasted seeds.
• *Balsamic Honey Mustard Dressing* •

Grilled Peach Quinoa

Grilled peaches, corn, kale, rocket, tomatoes, chives, and quinoa.
• *Balsamic-Dijon Vinaigrette* •

Superfood 🌿

Kale, pomegranate, beetroot, and grains.
• *Pomegranate Dressing* •

Vegan Summer Chopped 🌿

Chopped greens, veggies, nuts and herbs.
• *Lemon Olive Oil Dressing* •

Traditional Greek 🌾 • 🥛

Cucumber, tomatoes, olives, red onion, green pepper, and feta
• *Lemon Oregano Olive Oil Dressing* •

Lentil

Green lentils with cherry tomatoes and herbs.
• *Cumin-Lemon Dressing* •

Mexican 🌾

Corn, beans, avocado, and crispy tortilla.
• *Chimichurri Dressing* •

Baby Lettuce

Mixed baby leaves, walnuts, and pickled shallots.
• *Walnut Vinaigrette* •

Tomato Mozzarella 🥛

Heirloom tomatoes, mozzarella, and basil.
• *Pesto Cream* •

Shaved Cauliflower 🌿

Cauliflower, spinach, capers, sundried tomato, walnuts, raisins,
• *Apple Cider Honey-Mustard Dressing* •

Gudave 🌿

Ripe tomatoes, black olives, walnuts, mint, parsley, bell peppers, onions.
• *Pomegranate Molasses* •

Chicken Pasta 🌾 • 🥛

Pesto fusilli with herbed chicken, sundried tomato, fresh greens, and feta.
• *Lemon Oil Dressing* •

Rosemary Chicken 🌿

Grilled chicken, greens, walnuts, and pickled onions.
• *Lemon Mustard Dressing* •

Cajun Chicken Avocado 🥛

Spiced chicken, avocado, and greens.
• *Yogurt Herb Dressing* •

Chicken Caesar 🌾 • 🥛

Grilled chicken, romaine, parmesan, and croutons.
• *Caesar Dressing* •

Mykonos Shrimp 🦐 • 🥛

Romaine, arugula, shrimp, feta, olives, tomato, cucumber, onion.
• *Light Vinaigrette* •

Niçoise 🥚 • 🥛 • 🐟

Tuna, green beans, egg, olives, and potato.
• *Fresh Herb Vinaigrette* •

Fire & Feta 🥛

Cherry tomatoes, roasted yellow pepper, shallots, feta, and thyme.
• *Tangy vinaigrette* •



petite Desserts



Traditional & Regional

Meghle
Om Ali
Sfouf
Barazi Cookies
Muhlabiya Pudding Cups
Nutella Kunafa Cups
Sticky Toffee Pudding
Fresh Seasonal Fruit Salad

Éclair & Profiterole

Vanilla
Chocolate
Praline

Cakes

Flourless
Chocolate
Vanilla
Marble
Frosted Carrot
English Dry Fruits
Banana & Walnut
Swedish Almond

Tartlets

Chocolate Caramel
Choco Pistachio
Lemon Curd
Exotic fruits
Rose Loukoum
Glazed Strawberry

Verrines

Tiramisu
Mango Mousse
Passion Fruit Mousse
Double Chocolate Mousse
Strawberry Charlotte

Cheesecake

Fruits
Lotus
Nutella
Caramel



MILK

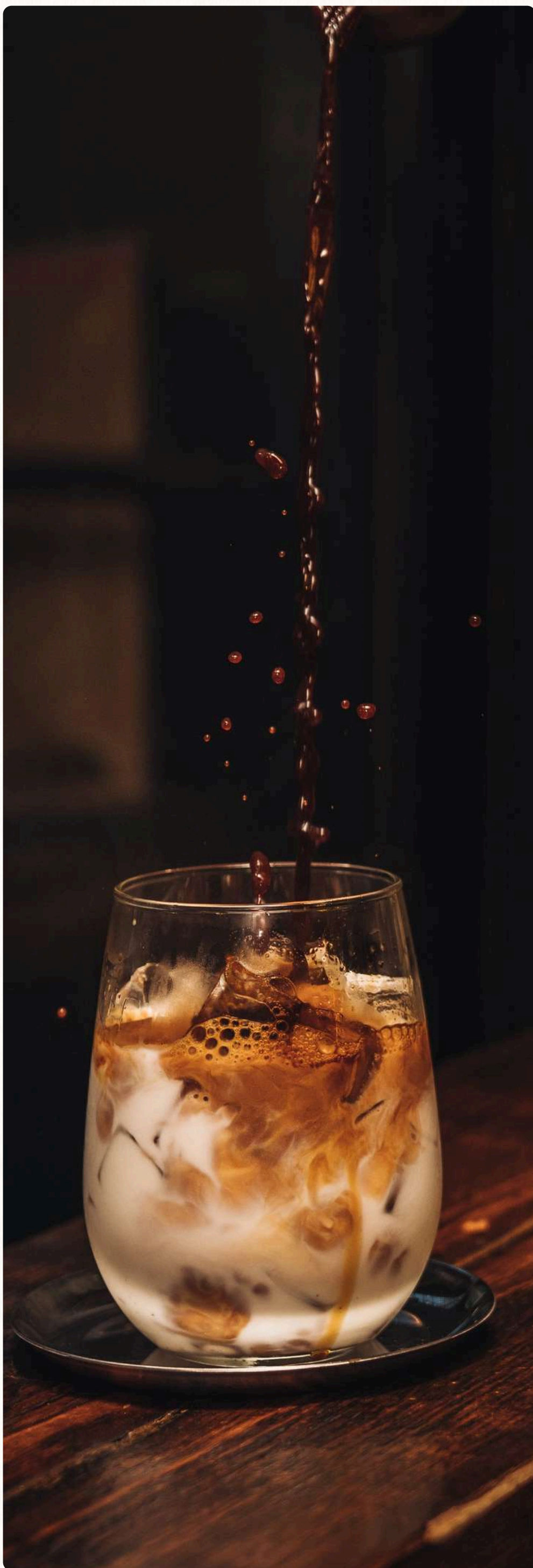


DAIRY FREE



TREE NUTS

assorted Beverage



Dairy-Free Alternatives

We offer a range of dairy-free milks including **lactose-free**, **almond**, **coconut**, and **oat** to suit every preference.

Fresh Juices

Orange – Freshly squeezed and vibrant.
Lemonade – Zesty and refreshing.
Minted Lemonade – Lemonade with fresh mint.
Watermelon – Light, sweet, and hydrating.
Carrot – Naturally sweet and energizing.

Water Selection

Plain-Bottled Mineral Water (Still/Sparkling)
Mint & Cucumber – Crisp and cooling.
Ginger, Lemon & Mint – Soothingly fresh.
Mint & Berries – Refreshing fruity twist.
Citrus Water – Bright citrus blend.

Tea Selection

Chamomile – Soothing and floral.
Peppermint – Cool, calming herbal tea.
Jasmine – Delicately fragrant green tea.
English Breakfast – Full-bodied and classic.
Earl Grey – Black tea with a hint of bergamot.
Green Tea – Light, fresh, and antioxidant-rich.
Lemongrass & Ginger – Bright and warming.

Coffee & Espresso Beverages

Espresso – Bold, concentrated coffee shot.
Doppio – Double espresso for stronger intensity.
Americano – Espresso with hot water.
Macchiato – Espresso with a touch of milk foam.
Cortado – Equal espresso and steamed milk.
Flat White – Espresso with silky microfoam.
Cappuccino – Balanced espresso, milk & foam.
Latte – Creamy steamed milk over espresso.
Mocha – Espresso with chocolate & milk.

Specialty Beverages

Matcha Latte – Green tea blended with milk.
Chai Latte – Spiced tea with steamed milk.
Hot Chocolate – Rich chocolate and milk.
Iced Americano – Espresso over ice chunks.
Iced Latte – Espresso with cold milk & ice.
Iced Mocha – Chocolate, espresso, and milk on ice.
Iced Matcha Latte – Chilled matcha and milk.



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DAIRY FREE

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TREE NUTS

CONTACT

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