

eatthos

catering



The BREAKFAST spread

MINI BAKED GOODS

Pricing for a Dozen

PRICE: AED 45

Indulge in our delightful selection of baked goods, sold by the dozen and perfect for sharing or treating yourself.

Recommended for breakfasts & coffee breaks.

Croissants

Cheese/Za'atar/Chocolate

Danish

Swirl Raisin Maple Pecan
Apple & Cinnamon
Oatmeal Raisins
Apricot Filling
Sour Cherry Filling

Berliner

Plain Sugar
Forest Fruits
Speculoos
Caramel Chocolate
Hazelnut Mix

Cookies

Choc Chip
Double Choc Chip
Oatmeal Raisins
Sea Salt Peanut Butter
Pistachio Crunch

Muffin

Vanilla
Chocolate
Blueberry Lemon zest
Apple Cinnamon
Strawberry Swirl



BREAKFAST DISHES

Pricing for 10 Pax

Burrata with Truffle Honey, Fresh Figs & Cherry Tomato

Creamy burrata drizzled with truffle-honey, paired with fresh figs and tomato medley.

AED 510

Smoked Salmon in Dill

Delicately smoked to perfection, this premium salmon boasts a rich, velvety texture with a subtle hint of smokiness.

AED 550

Japanese Soufflé Pancakes with Chantilly Cream & Berries

Light and airy soufflé pancakes served with house-made Chantilly cream and berries jam.

AED 460

Cheese Selection

• Arabic Cheese

Halloumi, Akawi, Baladi white and Labneh spread with condiments.
Served with Arabic Bread Basket

AED 420

• Mix Cheese

Comté, Gouda, Cheddar and Roquefort with condiments.
Served with served with bread basket.

AED 460



PUDDING POTS

Coconut Chia / Greek Granola

Pricing per Pot - Price: **AED 12**

Choose between vegan creamy coconut chia or Sunshine Granola made in-house with a Greek yogurt base.

- Flavors:**

 - Dark Chocolate
 - Maple Vanilla
 - Peanut Butter Banana
 - Blueberry Zest
- Mango Passion
 - Strawberry
 - Apple Cinnamon

BREAKFAST BAR

Live Station

Pricing per Station for 10 Pax

Eggs & Omelette Station

Chef Required

Guests can choose their favorite ingredients for a custom-made omelette, with options like cheese, vegetables, meats and herbs.

AED 500

Fresh Juice & Smoothie Bar

Chef Required

A station offering freshly squeezed juices and blended smoothies made to order with a variety of fruits and vegetables.

Protein powder, collagen powder and others can be added on demand.

Basic
AED 550

Premium *(Incl. protein & collagen powders)*
AED 600

Pancake, Waffle & Crêpe Station

Chef Required

Serve freshly made pancakes, waffles and crêpes with a variety of toppings, such as chocolate, fresh berries, maple syrup, whipped cream, chocolate chips and nuts.

AED 600

Cereal, Granola & Muesli Station

Guests can customize their cereal, granola or muesli bowl with a variety of milks, yogurts, fresh fruits, nuts and sweeteners.

AED 550

Bagel & Croissant Stuffing Station

An assortment of bagels and croissants with toppings such as spreads, proteins, cheeses, vegetables, fruits and seasonings.

AED 550



COCKTAIL *bites*

MINI SANDWICHES

Pricing for a Dozen

AED 180

Elevate your buffet with beautifully crafted mini sandwiches. Visually enticing and full of flavor, these little delights offer something for everyone, elegantly arranged on trays.

Smoked Salmon & Mascarpone in Rye Pavé

Mozzarella & Pesto in Schiacciata

Five Leaves & Goat Cheese in Multigrain Loaf

Turkey & Brie in Multigrain Pavé

Turkey Ham & Gruyere in White Pavé

Chicken & Aioli in Multigrain Baguette

Tuna Pan Bagnat in White Baguette

Pulled Beef & Horseradish Mayo in Bun

Pulled lamb & white BBQ in bun

Brisket & Mustard in Bun

Chicken Cajun & Avocado in Wrap

Chicken Tandoori & Spicy Tomato in Wrap

Chicken BBQ & Crisp Coleslaw in Wrap

Roasted Veggies & Hummus in Wrap

Club Chicken on hearty multigrain

Club Tuna on toasted brioche

Club Turkey & Cheese on rustic rye

Club Roast Beef on soft white bread



CANAPÉS

Pricing for a Dozen

AED 190

- Passed by Servers** — Waitstaff circulate with trays.
Buffet — Styled table display for self-service.
Individual Plates — Pre-plated selection for formal settings.

Small, elegant one-bite appetizers ideal for cocktail events. Visually appealing and flavorful, they offer variety without the need for cutlery.



COLD

- Gruyère Tartlet with Parmigiano Tuile
- Bruschetta of Cherry Tomato Confit with Mozzarella Aioli
- Bruschetta of Brie Cheese & Figs with Caramelized Onions
- Bruschetta of Smoked Turkey & Bacon Jam
- Bruschetta of Roast Beef with Caramelized Onions
- Pesto Caprese Skewers
- Truffle Cheese and Green Apple Brioche
- Skewer of Bresaola & Melon
- Salty Mendant with Tomato & Olive
- Goat Cheese & Vegetable Maki
- Cheese Gougère
- Hard Shell Taco with Salmon Tartare
- Hard Shell Taco with Tuna Tartare
- Mini Éclair Salmon
- Olive Tapenade in Puff Pastry
- Summer Roll

HOT

- Spinach & Feta Croquette
- Black Truffle Puffs
- Truffle & Mushroom Arancini with Parmesan Foam
- Truffle Mushroom Tart
- Beef Sliders with Caramelized Onions
- Crispy Stick Borek Potato Vegan
- Crispy Stick Borek Mizithra Cheese
- Crispy Stick Borek Spinach Mizithra Cheese
- Chicken Mussakhan Rolls
- Mexican Chicken Tacos
- Brisket Bite on Brown Toast
- Chicken Yakitori
- Beef Yakitori
- Eel Yakitori
- Oriental Tart
- Falafel in Lollipop
- Truffle Chicken with Mushroom & Aioli Croquette

Buffet *offerings*

SALADS

Pricing for 10 Pax

Served either in large dish or verrines



Thai Beef

Grilled glazed beef, crisp vegetables, peanuts, shallots, coriander, cooling mint.

• *Tom Yam Dressing* •

AED 565

Salmon Quinoa

Creamy avocado, feta, mixed greens, spinach, toasted seeds

• *Zesty herb dressing* •

AED 450

Chicken Cesar

Lemon herb chicken, romaine lettuce, grated Parmigiano-Reggiano, golden croutons.

• *Creamy Caesar Dressing* •

AED 510

Sucrine Flower

Baby sucrine lettuce, shallots, fresh herbs.

• *Walnut Vinaigrette* •

AED 450

Black Truffle Burrata

Creamy burrata, mixed heirloom tomatoes, black truffle shavings, fresh basil.

• *Aged Balsamic Glaze* •

AED 575

Beluga Lentil

Kashkaval goat cheese with fire-roasted eggplant, peppers, heirloom tomatoes.

• *Balsamic Citrus Vinaigrette* •

AED 250

Stilton Endive

Stilton cheese, seasonal pears, walnut, chives, endive.

• *Walnut Vinaigrette & Basil Mousse* •

AED 540

Gudave

Ripe tomatoes, black olives, walnuts, mint, parsley, bell peppers, onions.

• *Pomegranate Molasses* •

AED 225

Basil Napoletana

Ripe tomatoes, fresh mozzarella, aromatic basil, wild arugula, black olives.

• *Sun dried tomato Sauce* •

AED 490

Mykonos Shrimp

Romaine, arugula, steamed shrimp, Kalamata olives, feta, tomatoes, cucumber, onions.

• *Light Vinaigrette* •

AED 560

Mesclun Bresaola Glazed

Mixed greens, fresh figs, bresaola, honey-glazed cheese.

• *Honey drizzle light vinaigrette* •

AED 530

Verdura

Steamed asparagus, snow peas, beans, peas, cherry tomatoes, fried eggplant, coriander.

• *Ginger Yuzu Dressing* •

AED 550

The Niçoise

Romaine lettuce, tuna chunks, green beans, boiled potatoes, quail eggs, cherry tomatoes, radishes, olives.

• *Mayo Mustard Caper Dressing* •

AED 540

Fresh Crab & Avocado

Tender crab, avocado, potato, lemon zest, fresh herbs, crushed pink peppercorns.

• *Citrus Herb Vinaigrette* •

AED 580

SOUP *selection*

Pricing for 10 Pax

Classic

Bouillabaisse

Provençal seafood broth infused with saffron, fennel, and garlic.

AED 400

Gazpacho

Chilled tomatoes, cucumber, bell pepper, garlic, olive oil, and vinegar.

AED 180

Green Lentil

Lentils simmered with vegetables and fresh herbs.

AED 180

Veggie Minestrone

Mixed vegetables, beans, pasta, and tomatoes in herbed broth.

AED 180

French Onion

Caramelized onions in rich beef broth topped with melted Gruyère cheese.

AED 220

Veggie Noodle

Simmered vegetables and vermicelli noodles in clear broth.

AED 180

Velouté

Wild Mushroom

Blend of mushrooms, garlic, shallots, and cream.

AED 320

Carrot & Ginger

Blended seasoned Carrots with a kick of ginger

AED 180

Tomato & Basil

Velvety tomato base with fresh basil and a hint of garlic.

AED 180

Pumpkin & Sweet Potato

Smooth blend of roasted pumpkin, sweet potato, and warming spices.

AED 180

Broccoli & Asparagus

Silky purée of broccoli, asparagus, and mild seasoning.

AED 180

Yellow Lentil

Lentils simmered with carrots, turmeric, and herbs.

AED 180



cold starters

Pricing for 10 Pax

Veg

EVOO Hindbeh

Tender dandelion greens dressed in extra virgin olive oil, garlic, and lemon.

AED 220

Portobello Carpaccio

Thin marinated portobello slices topped with aromatic herbs.

AED 320

Miso Eggplant

Charred eggplant with miso glaze, served chilled and garnished with herbs.

AED 260

Meat

Vitello Tonnato

Chilled veal slices with tuna-caper sauce and lemon zest.

AED 710

Carpaccio di Manzo

Chilled Wagyu tenderloin slices with arugula, Parmigiano, and truffle oil.

AED 420

Beef Tartare

Hand-cut beef tartare served with crisp golden toast.

AED 490

Seafood

Sea Bream Ceviche

Fresh seabream cured in lime with coriander, avocado, green apple, cucumber, onion, and chili.

AED 520

Kibbeh Samak

Loukoz fish and bulgur shells stuffed with sautéed onions, pine nuts, and turmeric

AED 480

Raw Nippon Salmon

Sashimi-grade salmon with soy, ponzu, yuzu, and fresh ginger.

AED 600

Gravlax Beet-Salmon

Beetroot-cured salmon with mustard-dill gravlax sauce and citrus notes.

AED 700

Tartare Trio on Shiso Leaves

Salmon, tuna, and sea bream tartares, served on shiso leaves.

AED 680

Poulpe Carpaccio

Thinly sliced octopus dressed with citrus, olive oil, tomato ceviche and fresh herbs.

AED 450



Warm starters

Pricing for 10 Pax

Tarts

Oriental Wild Zaatar

Golden tart filled with melted Akkawi cheese, za'atar blend, sundried tomatoes, olives, and herbs.
AED 350

Sundried Asparagus

Béchamel-based tart topped with asparagus, sundried tomatoes, and Parmigiano.
AED 490

Four Cheeses

Puff Pastry shallots and endives in a rich mix of Bleu, Emmental, and Gruyère cheeses.
AED 550

Porcini & Leek

Flaky pastry with leeks, porcini mushrooms, and Parmigiano-Reggiano.
AED 380

Pumpkin Cheddar

Pumpkin and aged cheddar in a buttery crust with a warm, nutty flavor.
AED 450

Brocoli Smoked Salmon

Smoked salmon and broccoli florets on a crisp pastry base with a light herbed cream.
AED 550

Gratins

Dauphinois

Thin potato slices baked in cream, butter, and garlic.
AED 360

Spinach & Artichoke

Creamy spinach and artichoke bake with a golden cheesy crust.
AED 520

Quiches

Wild Mushroom

Shallots and buttered girolles in a creamy filling with parsley and garlic.
AED 360

Nonna

Goat cheese, eggplant, zucchini, and confit tomatoes in a basil custard.
AED 550

Meat

Spiced Manti

Spiced meat dumplings in laban sauce with butter, sumac, and Aleppo pepper.
AED 620

Lamb Flatpie

piced lamb with tomatoes, chilies, pine nuts, and herbs on soft dough.
AED 600





Risotto

Pricing for 10 Pax

Tartufo

Silky risotto finished with black seasonal truffle, butter, and Parmigiano.

AED 650

Mare

Creamy broth risotto with a medley of fresh seafood.

AED 620

Pesto

Vibrant green risotto with Genovese pesto, asparagus and a touch of Parmigiano.

AED 560

Limone

Zesty lemon-infused risotto with a bright finish.

AED 360

Funghi

Rich and earthy risotto featuring a medley of wild mushrooms.

AED 360

Pasta

Pricing for 10 Pax

Cannelloni Verde

Pasta tubes filled with creamy ricotta and spinach, baked in tomato sauce.

AED 730

Mare

Seafood tossed with fettuccine in bisque-style sauce, balanced with herbs and citrus.

AED 620

Creamy Porcini

Tagliatelle in a rich porcini mushroom herbed cream sauce.

AED 450

Cacio e Pepe

Rigatoni with Pecorino Romano and cracked black pepper.

AED 420

Beef Lasagna

Layered pasta with beef ragù, béchamel, and mozzarella.

AED 420

Bolognese

Traditional meat sauce with a deep tomato- basil base and hints of garlic.

AED 420

Basil Cherry Tomato

Spaghetti tossed with cherry tomatoes, fresh basil, and olive oil.

AED 420

mains

PRIME MEATS

Pricing for 10 Pax

Lamb

Crispy Half Lamb

Half lamb slow-roasted until crackling crisp outside, succulent within.

AED 1 150

Honey Lamb Shoulder

Honey-glazed, fall-apart shoulder with roasted baby potatoes and caramelized carrots.

AED 790

Biryani with Raita

Slow-cooked lamb layered with saffron basmati and warm spices; served with raita.

AED 440

Herb-Crusted Rack

Parsley-garlic crumbed rack, roasted and served with seasonal vegetables.

AED 520

Gigot à L'ail

Slow-roasted leg of lamb infused with garlic, served with creamy mashed potatoes.

AED 790

Kabsa

Emirati-style tender meat served over fragrant, slow-cooked spiced rice

AED 450

Beef

Mongolian

Stir fried beef in caramel soy-ginger glaze, finished with scallions; jasmine ginger rice side.

AED 450

Bourguignon

Braised beef with carrots, mushrooms, and herbs; mashed potatoes.

AED 460

Stroganoff

Tender beef and mushrooms in creamy mustard sauce; roasted baby potatoes.

AED 450

Tenderloin

Seared whole Australian tenderloin with roasted baby potatoes, mixed vegetables

• Café de Paris •

AED 980

Veal

Osso Buco Alla Milanese

Braised veal shank, tender and flavorful, served in a traditional Milanese sauce.

AED 720

Truffle Tenderloin

Grilled veal tenderloin topped with truffle jus, served with smooth celery root purée.

AED 650



mains **POULTRY**

Pricing for 10 Pax

Thyme Roasted Coquelet

Whole baby chicken roasted with garlic and thyme; served with lemon baby potato.

AED 620

Lebanese Freekeh

Green wheat cooked with chicken, onions, garlic, and spices; topped with toasted nuts.

AED 420

Caper Piccata

Pan-seared chicken breast in lemon-butter caper sauce; seasonal vegetables on the side.

AED 420

Lemongrass Ginger

Tender chicken in a creamy lemongrass sauce with ginger-infused jasmine rice.

AED 400

Biryani Raita

Fragrant rice layered with chicken thighs, saffron, warm spices, nuts, and raisins. Served with raita.

AED 380

Coq Crimson

Tender chicken braised in a rich, burgundy sauce. Served with creamy mashed potatoes.

AED 550

Couscous Tagine

Slow-cooked Moroccan chicken thighs in warm spices; served with couscous.

AED 420

Mexican Chipotle

Chicken in creamy chipotle sauce with cheddar, beans, corn, and jalapeño; Mexican rice side.

AED 480

Sweet & Sour

Stir-fried chicken with peppers, pineapple, and soy-based sauce; jasmine rice side.

AED 420

Tikka Masala

Chicken marinated in spiced yogurt, simmered in creamy tomato sauce; served with basmati rice.

AED 420



mains

SEAFOOD

Pricing for 10 Pax

Sea bass in Banana Leaves

Herb-marinated seabass wrapped in banana leaves and grilled; served with jasmine rice.

AED 600

Bisque Thai Coco Shrimp

Shrimp in rich coconut curry with Thai spices and herbs; served with ginger jasmine rice.

AED 585

Tuscan Red Mullet

Pan-seared red mullet fillet over marinated cherry tomatoes and black olives, finished with basil pesto.

AED 500

Tandoori Sea bass

Grilled sea bass marinated in tandoori spices; served with black pearl rice.

AED 600

Shrimps Tikka Masala

Spiced yogurt-marinated shrimp in creamy tomato masala sauce; served with basmati rice.

AED 585

Honey Glaze Salmon

Salmon baked fillet with a soy-citrus honey glaze; served with basmati rice.

AED 550



mains

VEGAN

Pricing for 10 Pax

Vegetable Curry

Creamy green curry with potatoes, cauliflower, green beans, and carrots in a coconut and spice-infused sauce; served with basmati rice.

AED 380

Harak Osbao

Levantine lentil stew with pomegranate molasses, lemon, crispy dough, garlic, and coriander.

AED 400

Miso Cauliflower steak

Thick cauliflower slices marinated and roasted with a miso tahini glaze.

AED 320

Ratatouille Provençale

Layered seasonal vegetables slow-roasted with herbs de Provence and olive oil, finished with a basil tomato essence.

AED 420

Moroccan Couscous

Fluffy semolina with stewed vegetables, dried fruits, and almonds; served with spiced broth and harissa.

AED 450

Wild Mushroom Stroganoff

rich cashew-based cream sauce with sautéed wild mushrooms and herbs, served over tagliatelle or herbed rice.

AED 420

LIVE *station* BUFFET



SAVORY

BBQ Station *(Outdoor)*

Meats • Chicken • Seafood

Grilled to smoky perfection on sight brushed with tangy sauces and house marinades.

Burger Station *(Outdoor)*

Juicy sliders dressed with gourmet toppings, spicy In-house sauces and pickled condiments.

DimSum Station *(Indoor/Outdoor)*

Bao • Gyoza • Dumpling

Delicate parcels steamed and panfried to order served with tangy dips, crispy toppings, and infused oils.

Mexican Station *(Indoor/Outdoor)*

Tacos • Fajitas • Quesadillas

Build-your-own bites with warm tortillas, grilled fillings, vibrant salsas, and bold toppings.

Italian Station *(Indoor/Outdoor)*

Pasta • Risotto • Pizza

Freshly prepared on-site, with hand-stretched dough, slow-simmered sauces, and creamy finishes.

SWEET

Tamrieh Station *(Outdoor)*

Golden semolina pastries fried on-site and dusted with powdered sugar.

AED 400

Churros Station *(Outdoor)*

Freshly fried churros served warm with rich chocolate, caramel and cinnamon sugar for dipping.

AED 400

Pain Perdu Station *(Indoor/Outdoor)*

French toast caramelized before your eyes, plated with berries and a rich sauce.

AED 460

Kneffeh Station *(Indoor/Outdoor)*

Warm cheese-filled pastry prepared live, finished with syrup and crushed pistachios.

AED 490

Oriental Ice Cream Station *(Indoor/Outdoor)*

Experience rich, thick Miske ice cream churned live, with its signature stretchy texture. Topped with crushed pistachios and rose jam.

AED 490

DESSERT *atelier*

CLASSIC CAKES

Pricing per Cake (25 cm)

Golden Honey

AED 220

Fraisier Chantilly

AED 220

French Opera

Coffee • Raspberry

AED 200

Chocolate Orange

AED 240

Chocolate Hazelnut

AED 240

Angel Cake with Berry Coulis

AED 200

Morello Cherries Black Forest

AED 200

Chocolate Raspberry

AED 275

Fudgy Brownie

AED 200

Flourless Chocolate

AED 275

SPECIALTY

Pricing per Pastry (25 cm)

Crème Brûlée

AED 150

Flan Caramel

AED 150

Red Fruits Pavlova

AED 255

Osmaliyeh Crème Brûlée

AED 185

Profiterole St. Honoré

Chocolate • Mango & Passion

AED 185

Soufflé au Chocolat Chantilly

AED 185

Exotic Paris-Brest

AED 240

Tiramisu

AED 220

TARTES

Pricing per Tart (25 cm)

Chocolate Caramel

AED 200

Lemon Meringue

AED 185

Red Fruits Forest

AED 310

Mango Flower

AED 310

Rose Loukoum

AED 310

Glazed Strawberry

AED 220

Exotic Fruits

AED 275

Fig & Honey

AED 275

MACARON CAKE

Pricing per Macaron(25 cm)

**Lemon • Pistachio • Strawberry
Vanilla • Chocolate • Caramel**

AED 240

CHEESECAKES

Pricing per Cheesecake (25 cm)

Basque • Japanese • No Bake
Serves with Fruit Coulis

AED 200

FRUIT SALAD

Pricing for 10 Pax

Exotic Fruit
AED 220

Red Fruits
AED 220

Oriental Fruits
AED 220

Melon & Watermelon
AED 220

GATEAU SOIRÉE

Pricing for a Dozen
AED 90-100

Éclairs
Macarons
Profiteroles
Tartes
Meringues
Madeleines

GATEAU VOYAGE

Pricing per Cake (25 cm)
AED 90

Choco Hazelnut
Choco Pistachio
Marble Vanilla
English Dry Fruits
Banana & Walnut
Poppy Lemon
Frosted Carrot

CONTACT

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