



menu

BREAKFAST COFFEE BREAK

eathos
catering

classic Bakery & Bowls

MINI BAKED GOODS

Morning Favourites

Croissants

Plain
Zaatar
Cheese
Almond
Chocolate

Manakish

Cheese
Zaatar

Berliner

Plain Sugar
Forest Fruits
Speculoos
Caramel Chocolate
Hazelnut Mix

Vegan

Protein Balls
Protein Bars
Muesli Bars
Brownie

Danish

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

Cookies

Nutella Seat Salt
Double Choc Chip
Oatmeal Raisins
Peanut Butter
Pistachio Crunch

Muffin

Vanilla
Chocolate
Blueberry Lemon zest
Apple Cinnamon
Strawberry Swirl

Gluten Free

Selection of sealed pastries



POTS

SAVORY

Grilled Peach Quinoa Salad
Superfood Salad
Rosemary Waldorf Chicken Salad
Crudités & Beet Hummus
Sun-Dried Tomato Feta Crackers
Olive Tapenade Grissini
Caprese Pesto

SWEET

Chia Pudding
Greek Yogurt Granola
Seasonal Fruit Salad
Tiramisu
Rice Pudding
Strawberry Mousse
Cheesecake

fusion CANAPÉS & FINGER FOODS

Meats

Chicken Yakitori
Beef Yakitori
Truffle Chicken Mushroom Croquette
Chicken Mussakhan Rolls
Thai Chicken Peanut Satay
Turkey Bacon Jam Bruschetta
Roast Beef Bruschetta

Seafood

Salmon Sashimi Cup
Beetroot Salmon Blini
Shrimp Cocktail Vol au Vent
Prawn Mango
Cucumber Smoked Salmon

Quiche & Tarts

Oriental Thyme Tart
Wild Mushroom Quiche
Smoked Salmon Quiche
Four Cheese Tart
Quiche Lorraine

Vegetarian

Feta & Spinach Filo Cup
Pesto Caprese Skewers
Spinach & Feta Croquette
Brie Honey Figs Bruschetta
Gruyere Tartlet with Parmigiano Tuile
Truffle Aracini
Mozzarella & Tomato Confit Bruschetta
Date, Mango, Almond & Parmesan
Apricot, Mango, Pistachio & Parmesan

Vegan

Crudités Cocktail
Falafel in Pita
Olive Tapenade Crackers



mini

SANDWICHES and WRAPS



Meat

Cheeseburger Sliders
Pulled Beef & White BBQ
Club Pain de Mie Roast Beef
Mexican Steak Tacos

Poultry

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

Seafood

Tuna Avocado
Cocktail Shrimp
Smoked Salmon & Mascarpone

Vegetarian

Caprese
Mexican Veg Tacos
Hindbeh & Bulghari
Labneh & Tapenade
Brioche Eggs

Vegan

Baked Falafel Wrap
Roasted Veggies & Hummus



GLUTEN



EGGS



MILK



PEANUTS



TREE NUTS



MUSTARD



FISH



CRUSTACEANS

Sweets Selection



Cakes

Chocolate Magnum
Yogurt Vanilla
Vegan Brownie
Frosted Carrot
Banana & Walnut

Éclair & Profiterole

Vanilla
Chocolate
Praline

Raw

Matcha Raspberry Energy Balls
Protein Bars
Muesli Bars
Rice Krispies
Choco Date Energy Balls

Tartlets

Glazed Strawberry
Pecan nut
Marshmallow Lemon
Chocolate Caramel Fleur de Se

Verrines

Tiramisu
Mango Mousse
Passion Fruit Mousse
Double Chocolate Mousse
Strawberry Charlotte

Cookies

Nutella Sea Salt
Peanut Butter
Coconut Crinkle
Pistachio Crunch



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assorted Beverage



Fresh Juices

Orange
Lemonade
Minted Lemonade
Watermelon
Pomegranate
Mango
Pineapple

Water & Detox Selection

Plain-Bottled Mineral Water (Still/Sparkling)
Mint & Cucumber
Ginger, Lemon & Mint
Mint & Berries
Citrus Water



Coffee & Assorted Tea

Freshly Brewed Coffee with All Condiments

Signature Teas (Chamomile, Peppermint, English Breakfast, Earl Grey, Green Tea)

Dairy-Free Alternatives

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



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PRICE

Incl. Freshly Brewed Coffee, Selection of Signature Teas, 2 Fresh Juices, Water

CORE

Selection of 6 items **AED 150**

PLUS

Selection of 8 items **AED 170**

EXECUTIVE

Selection of 10 items **AED 190**

Terms & Conditions

- Minimum 10 guests required
- Serving Plates, Cutlery, and Buffet Tables are Included
- Delivery charge is AED 500 within Dubai and AED 800 for all other emirates (Delivery Included for Events Above AED 4000)
- The Staff charges:
 - **Waiter:** AED 150 for the first 3 hours and AED 50 for every additional hour.
 - **Chef:** AED 150 for the first 3 hours and AED 50 for every additional hour.
- 50% deposit is required to confirm the booking and remaining balance is due 3 working days prior to the event.

CONTACT

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