



menu
LUNCH

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 payment link.
- 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

LUNCH

Oriental & International

Pricing Per Head

Drinks will be an additional charge of AED 10/Head

JUNIOR

Choice of 2 of each category

Soup, Salads

Starters

Mains

Dessert

AED 100

SENIOR

Choice of 3 of each category

Soup, Salads

Starters

Mains

Dessert

AED 150

EXPERT

Choice of 4 of each category

Soup, Salads

Starters

Bites

Mains

Dessert

AED 200

PARTNER

Choice of 5 of each category

Soup, Salads

Starters

Bites

Mains

Dessert

Incl. Live Station (On demand)

AED 250

JUNIOR

2 Soups, 2 Salads, 2 Starters, 2 Mains, 2 Desserts

Soups

Wild Mushroom Soup
Carrot & Ginger Soup

Salads

Rosemary Chicken
Superfood

Starters

Mohamara
Hummus

Mains

Dawood Basha
Vegetarian Lasagna

Desserts

Fruit Pot
Chocolate Mousse

SENIOR

3 Soups, 3 Salads, 3 Starters, 3 Mains, 3 Desserts

Soups

Tomato & Basil Soup
Yellow Lentil Soup
Carrot & Ginger Soup

Salads

Niçoise
Green Quinoa
Tomato & Mozzarella

Starters

Mohamara
Hummus
Eggplant Moutabbal

Mains

Beef Stroganoff
Lemongrass Chicken
Pinto Pozole

Desserts

Mini Cheesecake
Date Pudding
Carrot Cake

EXPERT

4 Soups, 4 Salads, 4 Starters, 2 Bites, 4 Mains, 4 Desserts

Soups

Wild Mushroom Soup
Tomato & Basil Soup
Yellow Lentil Soup
Carrot & Ginger Soup

Salads

Gudave
Rosemary Chicken
Superfood
Tomato & Mozzarella

Starters

Hummus
Mohamara
Oriental Tart
EVOO Hindbeh

Desserts

Mini Caramel Cheesecake
Swedish Almond Cake
Mini Hazelnut Cacao Tart
Fresh Fruit Salad Platter

Bites

Shrimp Cocktail Vol au Vent
Club Pain de Mie Roast Beef
Mexican Veggie Tacos
Turkey & Gruyere

Mains

Beef Bourguignon with Mashed Potatoes
Caper Piccata Chicken with Seasonal Vegetables
Siyadieh Fish with Caramelized Onion & Nuts
Greek Moussaka

PARTNER

5 Soups, 5 Salads, 5 Starters, 5 Bites, 5 Mains, 5 Desserts

Soups

Broccoli & Asparagus
Tomato & Basil
Yellow Lentil
Carrot & Ginger
Chef's Seasonal

Salads

Oriental
Chicken Pasta
Chickpea Beiruti
Mykonos Shrimp
Vegan Summer Chopped

Starters

Mohamara
Hummus
Zucchini Gratin
Bulgur B Banadoura
Pumpkin Cheddar Tart

Bites

Cajun Chicken Wrap
BBQ Tofu Wrap
Spinach & Feta Croquette
Summer Roll
Brie, Honey & Figs Bruschetta

Mains

Lentil Mujaddara
Beef Steak & Mushroom Sauce with Mashed Potatoes
Sweet & Sour Chicken with White Rice
Fresh Teriyaki Salmon with White Rice
Potato Massaman Curry

Desserts

Mini Strawberry Tart
Tiramisu Verrine
Fresh Fruit Platter
Date Pudding
Chocolate Mousse

Italian Live Station

wholesome SOUPS

Classic

Green Lentil

Lentils simmered with vegetables and fresh herbs.

Chef's Seasonal

Fresh market vegetables simmered with herbs in a hearty broth.

Veggie Minestrone

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

Veggie Noodle

Simmered vegetables and vermicelli noodles in clear broth.

Velouté

Wild Mushroom

Blend of mushrooms, garlic, shallots, and cream.

Carrot & Ginger

Blended seasoned Carrots with a kick of ginger

Tomato & Basil

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

Pumpkin & Sweet Potato

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

Broccoli & Asparagus

Silky purée of broccoli, asparagus, and mild seasoning.

Yellow Lentil

Lentils simmered with carrots, turmeric, and herbs.



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fresh SALADS

Oriental

Medley of mixed greens, tomatoes, cucumbers
• *Lemon Olive Oil 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, and herbs.
• *Lemon Olive Oil Dressing* •

Traditional Greek

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

Mexican •

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

Niçoise •

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

Gudave

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

Tabbouleh

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

Chickpea Beirut •

Chickpeas, rocket, red onions, roasted peppers, feta cheese
• *Lemon Mustard* •

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* •

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* •

Lentil

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

Fire & Feta

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

Fattoush

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



GLUTEN



EGGS



MILK



PEANUTS



TREE NUTS



MUSTARD



FISH



CRUSTACEANS

platter STARTERS



MEZZE

Mohamara 🥖🥜

Mix of bread crumbs, hot pepper paste & spices, topped with walnuts.

Hummus 🥜

Blended chickpeas, tahini, lemon juice drizzled with extra virgin olive oil.

Eggplant Moutabal 🥜

Charcoal grilled eggplant, mashed with tahini, lemon juice & topped with extra virgin olive oil.

EVOO Hindbeh

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

Bulgur B Banadoura 🥖

Cracked wheat simmered in a rich tomato sauce with onions, and fresh herbs.

BAKES

Zucchini Gratin 🥖🥛

Sliced zucchini baked with cream, herbs, and a crispy cheese or breadcrumb topping.

Oriental Tart 🥖🥛

Golden tart filled with melted Akkawi cheese, za'atar blend, sun-dried tomatoes, olives, and herbs.

Pumpkin Cheddar Tart 🥖🥛

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

delicate Bites

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

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



GLUTEN



EGGS



MILK



PEANUTS



TREE NUTS



MUSTARD



FISH



CRUSTACEANS

mains **BEEF**

Beef Lasagna 🥩🍲

Layers of pasta, beef ragù & creamy béchamel, baked with cheese.

Dawood Basha 🥩

Meatballs & caramelized onions in rich tomato sauce. Served with rice & vermicelli.

Kibbeh Saniyah 🥩🌿

Baked layered kibbeh with spiced meat & pine nuts.

Kofta & Batata 🥩

Oven-baked kofta with potatoes, onions & tomato sauce. Served with rice & vermicelli.

Stroganoff 🍲🥩

Tender beef & mushrooms in creamy mustard sauce. served with white rice.

Casa Blanca Tagine 🥩

Slow-cooked beef in moroccan-style tomato & spice sauce.

Bourguignon 🍲

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

Mongolian 🌿

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

Teriyaki

Grilled beef strips glazed in a sweet and savory teriyaki sauce. Served with steamed rice and stir-fried vegetables.

Spaghetti Bolognese 🥩

Classic spaghetti with rich beef & tomato sauce.

Sweet Chili 🌿

Tender beef stir-fried with bell peppers and onions in a tangy sweet chili glaze. Served with rice.

Beef Steak Mushroom

Tender beef steak served with mashed potatoes and a creamy mushroom sauce.



mains POULTRY

Mouloukhiye

Mallow leaves slow-cooked in chicken broth and meat. served with white rice, toasted bread, onion & vinegar.

Nutty Orient Chicken

Spiced oriental rice with minced meat, topped with roasted chicken & nuts.

Caper Piccata

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

Lemongrass Ginger Pollo

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

Biryani Raita

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

Turkey Nouilles

Creamy white sauce pasta with chicken, mushrooms & smoked turkey topped with mozzarella cheese.

Moghrabieh Chicken

Tender Lebanese semolina pearls, topped with roasted chicken, chickpeas, caramelized onions

Mexican Chipotle

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

Sweet & Sour

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

Tikka Masala

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



GLUTEN



EGGS



MILK



PEANUTS



TREE NUTS



MUSTARD



FISH



CRUSTACEANS

mains SEAFOOD

Tripoli Fish 🐟

Grilled fish fillet topped with spicy red pepper, garlic & coriander sauce.

Sayadieh Fish 🐟•🥜

Spiced rice cooked in fish broth, served with pan-seared white fish, caramelized onions & toasted nuts.

Bisque Thai Coco Shrimp 🐟

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

Tuscan Red Mullet 🥜•🐟

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

Tandoori White 🥜•🐟•🍷

Grilled White Fish marinated in tandoori spices; served with black pearl rice.

Seafood Freekeh 🍷•🐟•🥜

Herbed freekeh simmered with saffron and spices, topped with grilled shrimp, calamari, and white fish.

Mare Fettuccine 🐟•🐟•🍷

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

Mare Risotto 🐟•🐟•🍷

Aromatic broth risotto with a medley of Vibrant seafood.

Salmon Filet 🐟

Fresh salmon fish marinated your way.
Teriyaki • Mustard • Soy Honey • Pesto



mains

Vegetarian

Vegan

Spinach Melt 🍷

Sautéed spinach with onions, garlic, and lemon, layered with melted cheese and baked until golden.

Potato Soufflé 🍷

Fluffy mashed potato baked with milk, herbs, and cheese until golden.

Vegetarian Lasagna 🍷🥛

Layers of pasta, slow-cooked tomato sauce, seasonal vegetables, and creamy béchamel, baked with melted cheese

Napoleon Ratatouille 🍷

Stacked roasted eggplant and zucchini with fresh mozzarella, basil, and tomato coulis.

Potato Soufflé 🍷🥛

Fluffy mashed potato baked with milk, herbs, and cheese until golden.

Creamy Porcini 🍷🥛

Tagliatelle in a rich porcini mushroom herbed cream sauce.

Paneer Tikka Masala 🍷

Grilled paneer cubes simmered in a creamy tomato masala sauce, served with basmati rice.

Pesto Risotto 🍷🥛🌱

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

Rosé 🍷🥛

Your choice of Pasta type in velvety tomato basil cream sauce

Mujaddara

Brown lentils cooked with rice and topped with caramelized onions. Served with cabbage or cucumber salad.

Moudardara

Brown lentils and rice slow-cooked with olive oil and spices, topped with crispy caramelized onions.

Bazella w Rez

Green peas and diced carrots stewed in a light tomato sauce, served with aromatic vermicelli rice.

Harak Osbao 🌱

Levantine lentil stew with tamarind, garlic, and crispy onions, topped with cilantro.

Greek Moussaka

Layered eggplant, potato, and lentil ragù topped with a creamy béchamel. Oven-baked to perfection.

Tofu Curry (Green/Red)

Tofu and seasonal vegetables simmered in Thai green or red curry with coconut milk and jasmine rice.

Potato Massaman

Curry with potatoes, peanuts, and mild spices. Served with jasmine rice.

Pinto Pozole

Hearty Mexican stew with pinto beans, hominy, and chilies. Garnished with cabbage, radish, and lime.

Basil Red Spaghetti 🌱

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



DESSERT *atelier*

CHEESECAKE

(25 cm)



Available in *no-bake*, *Burnt Basque*, or *Japanese-style*

Blueberry • Strawberry • Lotus • Nutella • Caramel

BROWNIE

Cubed or Whole



Plain • Vanilla • Lotus • Nutella • Caramel • Nuts • Vegan



VERRINES

Tiramisu

Layers of coffee-soaked ladyfingers and creamy mascarpone.

Charlotte

Strawberry mousse layered with sponge fingers and fresh berries.

Lotus Rice Pudding

Milky slow-cooked rice pudding topped with lotus ganache.

Date Pudding

Warm sticky date pudding served with rich toffee sauce.

Dubai Chocolate

Layers of chocolate and pistachio crispy kunafa

Apricot Mouhalabiya

Creamy pudding topped with a layer of apricot jam

Meghle

Spiced rice pudding garnished with coconut and mixed nuts.

Passion Fruit Mousse

Light and tangy mousse with vibrant passion fruit flavor.

Mango Mousse Cup

Smooth tropical mango mousse with a refreshing finish.

Chocolate Mousse Cup

Rich and airy chocolate mousse made with dark cocoa.

CLASSIC CAKES

(25 cm)



Namoura 🌰

Traditional semolina cake lightly scented with orange blossom water.

Sfouf 🌰

Traditional Lebanese turmeric semolina cake, lightly sweetened and topped with almonds.

Honey Cake

Soft, spiced sponge cake infused with golden honey and layered with a light honey cream.

Lazy Chocolate

No-bake chilled chocolate cake made with tea biscuits and cocoa, cut into slices

Devil Chocolate

Classic moist chocolate sponge with a smooth, deep cocoa finish.

Flourless

Dense, rich chocolate cake with deep cocoa flavor and no flour.

Vanilla

Light, fluffy sponge infused with classic vanilla.

Marble

Moist vanilla and chocolate swirled sponge

Coconut

Soft cake with shredded coconut and a tropical touch.

Carrot

Spiced carrot cake with walnuts and classic cream cheese frosting.

Orange

Fragrant orange cake with fresh citrus zest and glaze.

Swedish Almond 🌰

Buttery almond sponge with a golden crust and sweet aroma.

Red Velvet

Moist crimson cake with a subtle cocoa note and creamy finish.



Fresh Fruits

Fruit Pot

Layers of fresh cubed seasonal fruits.

Assorted Fruit Platter

Assortment of fresh regional fruits, elegantly arranged.

TARTES

(25 cm)



Osmaliyeh Crème Brûlée

Crispy layers of baked kataifi pastry topped with smooth crème brûlée and a caramelized sugar crust.

Oriental Fruits

A vibrant tart filled with vanilla cream and topped with a colorful mix of seasonal fruits.

Rose Loukoum

Delicate tart infused with rose loukoum cream, garnished with chopped pistachios.

Strawberry Glaze

Buttery tart shell filled with cream and topped with glazed strawberries.

Apple Crumble

Warm spiced apple filling topped with golden crumble in a crisp tart base.

Hazelnut Cacao

Velvety chocolate and hazelnut ganache in a crisp tart shell.



LIVE *station* BUFFET



SAVORY

French Fry *(Indoor/Outdoor)*

grated cheese, rosemary, thyme and garlic, beef bacon, dips.

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.

Piri-Piri Skewers *(Indoor)*

Portuguese grills of chicken, prawns and veggies station. Served with dips

Greek Station *(Indoor/Outdoor)*

Souvlaki • Gyros

Grilled & Carved to order, served with traditional accompaniments.

DimSum Station

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.

Churros Station *(Outdoor)*

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

Pain Perdu Station *(Indoor/Outdoor)*

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

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.

Acai

Granola, strawberry, pb, honey and blueberry



CONTACT

+971 56 212 5174

catering@eathos.net

