



menu
BREAKFAST

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

BREAKFAST

COFFEE BREAK & COCKTAIL

Pricing Per Head

1 CORE

Selection of **6 items & 2 Beverage**

Bakery & Bowls, Canapés, Sandwiches & Desserts

AED 90

2 PLUS

Selection of **8 items & 3 Beverages**

Bakery & Bowls, Dishes Canapés, Sandwiches & Desserts

AED 115

3 EXECUTIVE

Selection of **10 items & 4 Beverages**

Bakery & Bowls, Dishes, Canapés, Sandwiches & Desserts

Incl. Live Station (On demand)

AED 140

Find Sample Menu in the following page.

CORE

- Bakery & Bowls**
Croissants – Plain / Zaatar / Chocolate
Berliner – Plain Sugar / Forest Fruits
Vegan Chia Seed Pudding – Mango / Chocolate
- Canapés**
Crudités Cocktail
- Sandwiches**
Tuna Avocado
- Desserts**
Tiramisu Verrine
- Beverages**
Orange Juice
Coffee Selection

PLUS

- Bakery & Bowls**
Manakish - Cheese / Zaatar Pizza •/Spinach Pie
Sunshine Granola – Strawberry / Passion Fruit
- Dishes**
Boiled Eggs
- Canapés**
Salmon Tartare Hard Shell Taco
Tuna Tartare Hard Shell Taco
- Sandwiches**
Pulled Beef & White BBQ
Chicken Tandoori Wrap
- Desserts**
Swedish Almond Cake
- Beverages**
Coffee Selection
Orange Juice
Minted Lemonade

EXECUTIVE

- Bakery & Bowls**
Gluten Free pastry chef selection
Mango Granola Pots
- Dishes**
Crêpes
Cumin Chickpeas “Balila”
Exotic Fruit Platter
- Canapés**
Crispy Stick Borek Spinach & Mizithra
Brie Honey Figs Bruschetta
- Sandwiches**
Labneh & Veggies
Chicken Tikka Wrap
- Desserts**
Nutella Cheesecake
- Beverages**
Full Tea Selection
Coffee Selection
Orange Juice
Fresh Pomegranate juice

Bagel & Croissant Stuffing Station

classic Bakery & Bowls

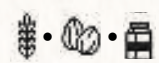
MINI BAKED GOODS

Morning Favourites



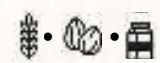
Croissants

Plain
Zaatar
Cheese
Almond
Chocolate



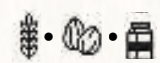
Manakish

Cheese
Zaatar
Meat Pie
Spinach Pie
Pizza



Berliner

Plain Sugar
Forest Fruits
Speculoos
Caramel Chocolate
Hazelnut Mix



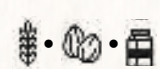
Vegan

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

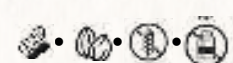


PUDDING POTS

Chilled Goodness

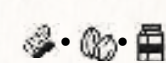
Vegan Creamy Coconut Chia Seed Pudding

Rich and silky blend of chia seeds soaked in creamy coconut milk, lightly sweetened and chilled to perfection. This plant-based delight is packed with fiber, omega-3s.



Sunshine Granola with Greek Yogurt Base

Our house-made Sunshine Granola is a golden mix of toasted oats, nuts, seeds, and dried fruits, served over a thick Greek yogurt base.



Available Flavors:

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

Fruit Pots

Exotic and seasonal fruit cubes.



signature Plates & Stations

BREAKFAST BAR

Plated Dishes

Smoked Salmon in Dill 🐟•🍷

Silky, cold-smoked salmon infused with fresh dill.

Boiled Eggs 🥚

Served with Seasonal Vegetable Platter

Pancakes/Crêpes 🍷•🍷•🥚

Served with house-made Chantilly cream and berries jam

Fruit & Vegetable Platter

vibrant assortment of fresh, in-season fruits and crisp vegetables

Hummus & Mutabbal Dips 🍷

Served with assortment of Crudités and/or Arabic Bread Basket

Beans 🍷

Served with bread

Cumin Chickpeas “Balila”

Warm chickpeas simmered with cumin and lemon

Fava Beans “Foul Medames”

Slow-cooked fava beans with garlic and olive oil

English Beans

Baked white beans in tomato sauce base

Cheese Selection 🍷•🍷

Oriental Cheese

Halloumi, Akawi , Baladi white and Labneh spread

Mix Cheese

Comté, Gouda , Cheddar and Roquefort.

LIVE STATION

Breakfast Feast

Eggs & Omelette Station 🍷•🥚

Chef Required

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

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

Premium (Incl. protein & collagen powders)

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.

Cereal, Granola & Muesli Station 🍷•🍷

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

Bagel & Croissant Stuffing Station 🍷•🍷•🥚

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



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



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 🌾•🥚•🥛

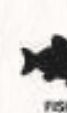
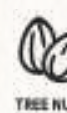
Turkey & Brie
Chicken & Aioli
Turkey & Cheese
Turkey & Gruyere
Chicken Tikka Wrap
Chicken Cajun Wrap
Chicken BBQ Wrap
Chicken Tandoori Wrap
Chicken Cajun Avocado
Mexican Chicken Tacos
Crispy Chicken Burger Sliders

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



petite Desserts



Traditional & Regional

Meghle
Om Ali
Sfouf
Barazi Cookies
Muhalabiya 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



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assorted Beverage



Fresh Juices

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

Dairy-Free Alternatives ☞•☞

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



CONTACT

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catering@eathos.net

