

BREAKFAST & LUNCH MENU

1762
CATERING

MINI PASTRIES

- almond croissant
- blueberry muffin
- butter croissant
- banana bran muffin
- cheese croissant
- chocolate danish twist
- cinnamon swirl
- cranberry danish twist
- double chocolate chip muffin
- peanut butter & mixed berry muffin
- traditional raspberry jam & cream scone
- vanilla cream danish
- lemon & chia muffin
- pain au chocolate
- gruyere cheese & onion turnover
- savoury cheddar & turkey bacon scone
- semi-dried tomato, olive & feta scone
- spinach & feta puff
- za'atar croissant

MINI BREAKFAST POTS

- apple, blackberry & chia bircher muesli
- chia, berry & kiwi coconut pot - (N)
- seasonal fruit salad
- coco banana chia pots - (N)
- coconut chia pear cinnamon pot - (N)
- protein power pot # 1 - boiled egg, spinach, mixed seeds
- protein power pot # 2 - boiled egg, beetroot & feta dip, spinach, avocado, mixed seeds
- protein power pot # 3 - boiled egg, avocado, canihua pesto, edamame, peas, red pepper, quinoa

FINGER FOOD

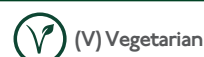
- spicy buffalo chicken bite - (N)
- anti pasti skewer bresola, pepperoni, roasted vegetables - (N)
- caramelised onion quiche - (V)
- salmon asparagus dill quiche
- leek & mushroom quiche - (V)
- spinach redpepper & feta quiche - (V)
- enoki vegetable rice paper bouquet with mango, chilli & lime dip - (N, V, GF)
- spiced chicken tarlet
- fresh caprese skewe - (V, N)
- lemon smoked salmon madeleine
- vegetable crouquette - (V)
- mediterranean madeleine - (V)
- mini beef & mushroom pie
- mini chicken pie
- mini eggs florentine - (V)
- parmesan madeleine - (V)
- roasted pepper, potato & corn cake - (V)
- prawn & lime crouquette
- sweet potato & smashed avocado - (N, V, GF)
- quiche Lorraine
- vegetable crudites with asparagus & spinach mousse - (V, N)
- yorkshire pudding with nz beef, horseradish mustard & roasted tomato

SANDWICH BITES

- strawberry, basil creamcheese on cape seed with balsamic glaze - (V)
- benedict royal english muffin
- BLAT croissant (bacon, lettuce, avocado, tomato)
- caprese mini open bagel - (V)
- chicken & mango wrap
- coronation chicken on granary
- smashed chickpea salad on granary - (V)
- egg mayo mini croissant - (V)
- falafel wrap - (N, V)
- grilled chicken & sundried tomato rocket, light mayo, seeded granary
- vegan avocado, beetroot, vegetable wrap - (N, V)
- grilled vegetable and herbed chevre mini roll - (V)
- ham & cheese mini croissant
- jalapeno chicken spinach wrap
- kale veggie bap - (V)
- mini bagel with minted labnah and cucumber ribbons - (V)
- mature cheddar mini roll - (V)
- mexican steak fajita wrap
- NZ beef & truffled mushroom brioche mini roll
- pepper-crust beef pastrami wrap
- prawn brioche
- kimchi rice paper roll - (N, V)
- raw vegan rice paper roll - (N, V, GF)
- roast beef mini roll with horseradish mayo
- philly cheese steak wrap
- salmon sushi bun avocado, pickled ginger, wasabi mayo
- tuna salad on granary
- smoked salmon, lemon chive creamcheese on mini open bagel

SALADS






- vitamin k - (V, N, GF)
- asian noodle - (V, N)
- chicken caesar - (V, N)
- chopped salad with ranch - (V)
- greek farro - (V, N, GF)
- avocado, edamame bean, cucumber & parsley - (V, N, GF)
- balela vegan - (N, V, GF)
- chicken fattoush - (N)
- mixed leaf salad, pomegranate, pine nut, balsamic dressing - (V, N, GF)
- mean green - (N, GF)
- pesto fussili salad
- superfood quinoa - (V, N, GF)
- super raspberry - (N, V, GF)



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SWEET BITES

- ♦ carrot cake with cream cheese frosting
- ♦ chocolate chip cookie
- ♦ chunky peanut butter cookie
- ♦ coconut cookie
- ♦ banana chocolate loaf
- ♦ malteser brownie
- ♦ marshmallow rice krispy & chocolate ganache square
- ♦ nutella chocolate brownie
- ♦ billionaires' shortbread
- ♦ raisin & sweet coconut cookie
- ♦ red velvet cupcake with cream cheese frosting
- ♦ seasonal fruit skewer -  
- ♦ tunisian orange cake
- ♦ vanilla bean panna cotta with raspberry coulis - 
- ♦ wheat-free lemon & raspberry polenta slice -  
- ♦ white chocolate nibs & walnut cookie

STUFFED AVOCADOS

- ♦ caprese stuffed avocado
- ♦ prawn mango lime stuffed avocado - 
- ♦ pesto chicken stuffed avocado - 

LAND & SEA LOW-CARB OPTIONS

- ♦ pesto-crusting baked salmon
- ♦ poached salmon -  
- ♦ mediterranean chicken & olive skewer -  

BEVERAGES

- ♦ 1762 fresh juices (330ml) 18
peach iced tea, lemon and mint, watermelon, orange, rose lemonade, extreme green, black magic lemonade
- ♦ 1762 mocktails (330ml) 21
the refresh, zest for life, pomegranate spritzer, mango breeze, guava bliss
- ♦ 1762 power shots (60ml) 15
acv shot, turmeric shot, beauty shot, spirulina shot, green shot, glow shot, the boost
- ♦ soft drinks / sodas (330ml) 7
coca-cola, coca-cola light, coke zero, sprite, sprite light, fanta
- ♦ local mineral water (500ml) 5
still
- ♦ dolomia mineral water (500ml) 8
still / sparkling
- ♦ freshly brewed percolated coffee & selection of fine tea
single serving - AED 15 per person
endless refills - AED 25 per person + staffing charges

PRICING

All pricing packages are fully customizable to accommodate any catering requirement.

pastries
4 selections / 4 pieces per person
- aed 32 per person

breakfast pots
pots 50ml
- aed 10-12 per item

sandwich bites
4 selections / 4 pieces per person
- aed 36 per person

finger foods
4 selections / 4 pieces per person
- aed 32 per person

salads
- aed 65-75 per 1 kg

land & sea low - carb options
- aed 24 per portion

stuffed avocados options
- aed 29 per portion

sweet bites
2 selections / 2 pieces per person
- aed 10 per person

REQUIREMENTS

Minimum Order AED 350. Setup, Staffing and Equipment not included (see Catering Essentials Hire Card for pricing). Orders must be fully confirmed 1-3 days in advance (see Terms of Service for details). All pricing is inclusive of service charge and municipality taxes.

*PLEASE NOTE all prices are exclusive of VAT



(NF) Nuts Free



(EF) Egg Free



(GF) Gluten Free



(DF) Dairy Free



(V) Vegetarian



(VE) Vegan