



GOURMET PLATTER MENU

Our rustic platters are beautifully presented on wooden boards for guests to help themselves. Each gourmet platter yields twelve side portions.

*PLEASE NOTE all prices are exclusive of VAT

Homemade Chicken Liver & Pistachio Pâté - AED 250

Served with onion jam and pomegranate seeds alongside fruit bread crostini

Poached Salmon, Dill, Lemon & Chive Pâté - AED 250

Served with wholegrain crostini and toasted rye points

Gourmet Cheeseboard - AED 525

A fine selection of five local and imported cheeses served with homemade chutneys, toasted nuts. dried and fresh seasonal fruits, artisan breads and crackers

Italian Vegetarian Antipasti Platter- AED 525

Bocconcini and Parmigiano served with a variety of grilled and marinated Mediterranean vegetables, olives, pesto dip and homemade focaccia

Italian Antipasti Platter - AED 625

An assortment of bresaola, turkey salami, beef chorizo, and chunks of Parmigiano served with a variety of grilled and marinated Mediterranean vegetables, olives, muhammara dip, balsamic reduction, and homemade focaccia

New Zealand Medium Rare Roast Beef Platter - AED 625

Sliced and beautifully displayed with rosemary skewered baby potatoes, oven-roasted tomatoes, bowls of wholegrain mustard, caramelised onions, horseradish labneh and a hearty basket of artisan rolls

1762 Salmon Platter - AED 625

The finest smoked salmon prepared four ways: sun-dried tomato pesto-baked salmon, smoked salmon lollipops, hand-sliced smoked salmon, hot-smoked salmon bites. Served with char-grilled lemons, capers, chive cream cheese, whole-wheat artisan bread and rye crostini

REQUIREMENTS

Minimum Order AED 350

Setup, Staffing and Equipment not included (see Catering Essentials Hire Card for pricing).

Orders must be fully confirmed 2-4 days in advance (see Terms of Service for details).

All pricing is inclusive of service charge and municipality taxes.