

CATERING

by 1762

1762

CATERING SHARING BOXES

slide our sharing boxes on the table for gatherings or office meetings. our team will guide you in what's best suited for your party size. comes fresh from one of our local delis daily.

Large



Breakfast Sharing Box

275

4 x Egg Mayo on Granary,
3 x Oak Smoked Salmon Bagel,
5 x Croque Monsieur, 3 x Pain Au Chocolat



Wrap & Bagel Sharing Box

315

6 x Jalapeno Wrap, 5 x Middle Eastern Wrap,
3 x Roast Beef & Horseradish Bagel,
3 x Oak Smoked Salmon Bagel



Mixed Croissant Sharing Box

150

3 x Classic Croissant, 3 x Almond Croissant,
3 x Cheese Croissant, 3 x Pain Au Chocolat



Stuffed Croissant Sharing Box

180

3 x Egg Mayo Croissant,
3 x Roast Beef & Horseradish Croissant,
3 x Turkey & Emmental Croissant



Salad Sharing Box

170

Select from our daily deli menu of salads



Sweet Treats Sharing Box

300

4 x Energy Bar, 4 x Salted Caramel Cookie,
4 x Brookie, 4 x Caramel Shortbread,
4 x Vegan Brownie

Small



Breakfast Sharing Box

240

2 x Egg Mayo on Granary,
3 x Oak Smoked Salmon Bagel,
2 x Croque Monsieur



Wrap & Bagel Sharing Box

270

4 x Jalapeno Wrap, 2 x Middle Eastern Wrap,
1 x Roast Beef & Horseradish Bagel,
1 x Oak Smoked Salmon Bagel



Pastry Sharing Box

120

1 x Blueberry Muffin, 1 x Breakfast Muffin,
2 x Pain Au Chocolat, 2 x Almond Croissant



Stuffed Croissant Sharing Box

125

2 x Egg Mayo Croissant,
2 x Roast Beef and Horseradish Croissant



Mixed Croissant Sharing Box

85

2 x Classic Croissant,
2 x Pain Au Chocolat,
2 x Almond Croissant



Sweet Treat Sharing Box

135

2 x Brownie,
2 x Caramel Shortbread,
2 x Salted Caramel Cookie

All prices are exclusive of VAT

Minimum Order: 500 AED

1762

Drop off charge Dubai (per 3 boxes): 25

CATERING DELI STYLE

Breakfast

Fruit Salad (VE)	24
Bircher Muesli (VE)	28
Coconut Chia Pear Birchers (VE)	30
Turkey & Emmental Croissant (Mini)	20
Egg Mayo Croissant (v) (Mini)	19
Egg Mayo on Granary (v)	28
Oak Smoked Salmon Bagel	40
Breakfast Muffin (Mini)	20
Blueberry Muffin (Mini)	20
Classic Croissant (Mini)	10
Almond Croissant (Mini)	12
Cheese Croissant (Mini)	12
Pain Au Chocolat (Mini)	12



have a 1762 deli set up in your office or home, all of our breakfast and lunch offerings are fully set up on wooden boards, or bowls in your setting to give that self service deli vibe.
create your own, mix and match the below and we'll take care of the rest.

Lunch

Salads (500g)

Greek Salad	75
Caesar Salad	75
Beetroot Salad	75
Spicy Caponata Salad	75
Crunchy Thai Salad	75
Quinoa Salad	75
Roasted Moroccan Salad	75
Greek Farro Salad	75
Bistro Bean Salad	75
Pesto Fusilli Salad	75

Sandwiches

Smoked Salmon Sandwich on Granary	36
Roast Beef, Horseradish & Cream Cheese on Granary	42
Roast Chicken, Avocado & Mayo on Granary	34
Caprese Sandwich on Granary (v)	34

Bagels & Wraps

Oak Smoked Salmon Bagel	40
Roast Beef & Horseradish Bagel	42
Chicken Jalapeno Wrap	44
Mediterranean Chicken Wrap	42
Middle Eastern Wrap (v)	34
Hoisin Beef Wrap	42



Sharers (Whole - 8 portions)

Caprese Quiche (v)	200
Salmon Quiche	232
Chicken Quiche	232

Stuffed Croissants

Egg Mayo Croissant (v) (Mini)	19
Roast Beef Croissant (Mini)	14
Turkey & Emmental Croissant (Mini)	20

All prices are exclusive of VAT

Minimum Order: 1000 AED

1762

To order please call 0555701762 or email catering@yolkbrands.com

CATERING HOT BUFFET

Main Meals

Basil Crusted Baked Salmon Supreme

Norwegian salmon with a basil and pine nut panko crust baked in the oven with a lemon cream sauce

Braised Italian Meatballs

Tender angus beef meatballs with mushroom & cheese slowly cooked in a rich Italian inspired sauce

Beef Bourguignon

Tender Angus Beef cubes slowly cooked in a rich beef jus with button mushrooms, glazed silver skin onions

Braised Chicken Thighs with a Mushroom & Wholegrain Mustard Sauce

Hormone free tender chicken thighs cooked slowly in a mouth watering mushroom & grain mustard cream sauce

Fish Pie

Prawns, haddock & salmon with garden peas poached together in a rich herby cream sauce, topped with a homemade mash potato

Cottage Pie

Ground angus beef with garden vegetables cooked in a rich beef gravy served with classic homemade mash potato

Thai Prawn Curry

Prawns slowly cooked in a red Thai & coconut sauce with coriander, lemongrass, basil and kaffir lime leaves

big buffet style dining. great for big party sizes wanting some solid offerings. We can mix and match this with our deli breakfast and lunch menu to give you a full spread offering.

Chicken Tikka Masala

Tender chicken morsels marinated & roasted in Indian spices, then added to a lightly spiced tomato & yoghurt sauce

Spinach & Ricotta Lasagne

Spinach & ricotta cheese in a rich creamy sauce with garlic and parmesan cheese between sheets of Italian lasagne & baked in the oven

Pesto Chicken Pasta

Tender chicken pieces marinated with pesto with kalamata olives, sun-dried tomatoes & feta cheese and baked in the oven with a 3 cheese crust



Sides

Steamed Seasonal Vegetables

Carrots, cauliflower, broccoli, green beans & peas

Roasted Root Vegetables

Carrots, beetroot & white turnip roasted together with garlic cloves fresh thyme & rosemary

Boiled New Potatoes

with mint & clarified butter

Roasted Marmite potatoes

Baby potatoes with rosemary tossed in butter & marmite, roasted in the oven

Steamed Basmati Rice

either plain or with Indian spices

Dauphinoise Potatoes

Sliced potatoes in a garlic cream sauce topped with cheddar cheese baked in the oven until golden brown

Mediterranean Cous Cous

Traditional cous cous with cherry tomatoes, cucumber, mint, pomegranate seeds, red & yellow capsicum with subtle spices of the Southern Mediterranean

CATERING

DRINKS AND TREATS

Cold Drinks / Juices

Just Orange Juice (330ml)	24
Rejuvenate Juice (330ml)	26
Just Apple, Celery & Ginger Juice (330ml)	26
Green Juice (330ml)	28
Charcoal Lemonade (330ml)	26
Ginger Shot (60ml)	16
Tumeric Shot (60ml)	16
SouthPour Cold Brew	28
Water - Aqua Panna (500ml)	12
Sparkling Water - San Pelligrino (500ml)	14
Kombucha Original (250ml)	22
Kombucha Ginger (250ml)	22
Sodas (300ml)	12

Coffee/Tea per person

Tea

English Breakfast	15
Jasmine	15
Chamomile	15
Peppermint	15
Earl Grey	15

Coffee

Drip Coffee with SouthPour coffee	20
-----------------------------------	----

can be added on to any of our packages.

Sweet Treats

Caramel Shortbread	26
Brookie	26
Brownie	24
Cookie	22
Vegan Brownie	24
Energy Bar	26
Breakfast Muffin (Mini)	20
Blueberry Muffin (Mini)	20

All prices are exclusive of VAT

Minimum Order: 1000 AED

1762



CATERING BOWL & FORK

Main Meals

Basil Crusted Baked Salmon Supreme

Norwegian salmon with a basil and pine nut panko crust baked in the oven with a lemon cream sauce with crushed new potato

Braised Italian Meatballs

Tender angus beef meatballs with mushroom & cheese slowly cooked in a rich Italian inspired sauce with a creamy mash potato

Classic Fish n Chips

Beer battered haddock with thrice cooked homemade chips served with tartare sauce

Vegetarian Cottage Pie

Braised green lentils with garden vegetables, cooked in a rich tomato sauce served with classic homemade mash potato

Thai Prawn Curry

Prawns slowly cooked in a red Thai & coconut sauce with coriander, lemongrass, basil and kaffir lime leaves & coconut basmati rice

Chicken Tikka Masala

Tender chicken morsels marinated & roasted in Indian spices then added to a lightly spiced tomato & yoghurt sauce

perfect for pass around settings, we have small bowl versions of the below, great for high end office bashes or cool garden parties our team of chefs will help you curate your menu accordingly.

Spinach & Ricotta Lasagna

Spinach & ricotta cheese in a rich creamy sauce with garlic and parmesan cheese between sheets of Italian lasagna & baked in the oven

Creamy Truffled Mushroom Risotto

Arborio rice braised with mushroom stock, pecorino cheese, ricotta, garlic & herbs

Sides

Steamed Seasonal Vegetables

Carrots, cauliflower, broccoli, green beans & peas

Roasted Root Vegetables

Carrots, beetroot & white turnip roasted together with garlic cloves fresh thyme & rosemary

Boiled New Potatoes

with mint & clarified butter

Roasted Marmite Potatoes

Baby potatoes with rosemary tossed in butter & marmite, roasted in the oven

Steamed Basmati Rice

either plain or with Indian spices

Dauphinoise Potatoes

Sliced potatoes in a garlic cream sauce topped with cheddar cheese baked in the oven until golden brown

Mediterranean Cous Cous

Traditional cous cous with cherry tomatoes, cucumber, mint, pomegranate seeds, red & yellow capsicum with subtle spices of the Southern Mediterranean



1762

All prices are exclusive of VAT

To order please call 0555701762 or email catering@yolkbrands.com

CATERING CANAPES

Arabic Mezze Crisp

Cumin spiced humus, pine nuts
& pommeranita-te seeds

Chevre Cheesecake

Goats cheese, caramelised onion on a biscuit base

English Cucumber Sandwich

Chive cream cheese and fresh dill leaves

Garden Vegetable Crudités

Seasonal raw vegetables with an
asparagus & spinach mousse

Indonesian Chicken Satay

Marinated chicken skewer with a
peanut & coconut dipping sauce

Loaded Baby Baked Potato

Baby potatoes filled with sour cream & chives

Mini Yorkshire Pudding

Australian beef, horseradish cream,
cherry tomato & rocket leaf

Smoked Salmon Bellini

Atlantic smoked salmon on a bellini
with a beetroot & feta mousse

Quail Egg and Smoked Salmon Royal

Atlantic smoked salmon and quail egg on a
mini English muffin with hollandaise sauce

Bocconcini & Cherry Tomato Skewer

Mini mozzarella, basil leaves and cherry
tomatoes with a balsamic reduction

Mushroom Truffle Tartlet

Mushroom, truffle & savoury egg
custard in a pastry shell

Chicken Tacos

Mexican chicken, guacomole, jalapeno,
coriander, tomato, red onion

Blackberry & Lemon Jelly

Lemon & blackberry set with gelatine
topped with candied lemon zest

Mini Lemon Meringue Pot

Fresh set lemon mousse with torched
meringue topping

Candied Kumquat Cheesecake

Orange cheesecake on a biscuit
base with candied kumquat

Fresh Berry Skewers

Blueberry, raspberry, strawberry &
blackberry with mint leaves

Edible Shot

Edible chocolate cup filled with chocolate
mousse topped with caramel popcorn

AED 48 pp **3 selections / 3 canapés per guest**

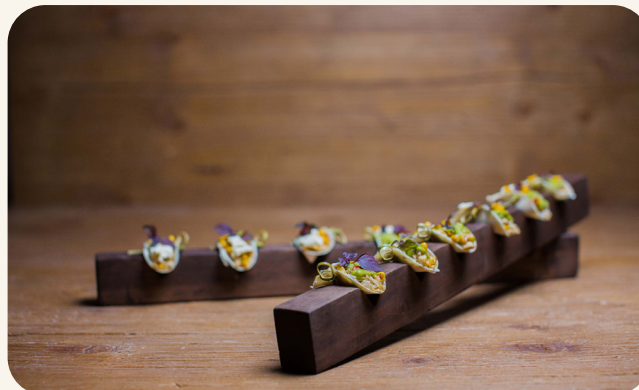
recommended for: 1 hour reception

AED 72pp **4 selections / 4 canapés per guest**

recommended for: 2 hour reception

AED 90pp **6 selections / 6 canapés per guest**

recommended for: 3hour reception



Staffing Suggestions 100 / host / hour

Up to **20** guests: **1** host needed

Up to **40** guests: **2** hosts needed

Above **40** guests: *call to discuss with 1762*

Delivery Charge

Dubai **25**

Outside Dubai **250**

All prices are exclusive of VAT

1762

CATERING GOURMET PLATTERS



Jewels of the Sea

795

Smoked salmon, smoked mackerel, smoked halibut, beetroot marinated salmon, poached prawns, baby gem, cherry tomato, dill pickles, pickled onions



Vegetarian Antipasti

595

Marinated artichoke hearts, sun dried tomatoes, roasted capsicums, marinated mushrooms, dill pickle ribbons, marinated feta cheese, burrata cheese with rosemary honey, roasted garlic, kalamata olives, green olives, roasted baby aubergines, caprese skewers, muhamara dip



Le Charcuterie

695

Spicy chorizo, Italian breasola, beef bastruma, kalamata olives, turkey ham, sundried tomatoes, salted candied walnuts, green olives, balsamic mushrooms, parmesan



The 1762 Cheeseboard

650

Applewood cheddar, whipped goats cheese with a dried apricot, herb & nut crust, gorgonzola, brie, aged cheddar with figs, dried fruit, berries, red & green grapes, honeycomb



1762 Bread & Cracker Basket

120

Turmeric & chia sourdough, rustic French baguette, assorted crackers, pain au levain, bread sticks