

MENU PACKAGES

FOR BOARDROOM CATERING

COFFEE BREAK

STANDING BUFFET

CANAPES PASS AROUND

3-COURSE LUNCH AFFAIR

BEVERAGE PACKAGE

COFFEE BREAK

STARTING FROM
AED95/PERSON

MORNING COFFEE BREAK

SAVOURY (Choose 4)

BLT (D)

Beef bacon, lettuce and tomato

Quiche Classica (D)(G)(V)

Spinach and cheese egg quiche

Eggs muffin (D)

Chicken, cheese egg muffin

Rollata (D)(G)

Grilled haloumi, chickpeas spread wrap

Cornetti Prosciutto e Formaggio (D)(G)

Ham and cheese croissant

Fichi e prosciutto (D)(G)

Figs jam, cheese spread, smoked beef speck

Piada di Mais (D)(G)

Truffle and cheese toasted corn tortilla

Avocado e Salmone (D)(G)(F)

Seeds and nuts bun, avocado, tomato, smoked salmon

PASTRIES & SWEETS

SAVOURY (Choose 4)

Biscotti (D)(G)(N)

Assorted cookies

Muffin (D)(G)(N)(V)

Assorted mini muffin

Granola yogurt (D)(G)(N)

Homemade granola red berries

Avena e Mirtillo (G)(D)(V)

Overnight oats blueberry

Millefoglie alla Mela (D)(G)(N)

Apple pie

Nutella e mascarpone (N)(D)(G)

Soft bun, Nutella and mascarpone cream

Plum cake alla banana (D)(G)(N)

Banana bread

Cornetti (D)(G)

Plain croissant & zaatar

Pane Al Cioccolato (D)(G)

Chocolate roll

Rotolo di Uvetta (D)(G)

Cinnamon, local honey

AFTERNOON COFFEE BREAK

SAVOURY (Choose 4)

Tonno e Maionese (D)(G)(F)

Tuna mayo, brown bread

Pollo (D)(G)

Spicy chicken, iceberg lettuce, white bread

Crema di Melanzane (D)(G)(V)

Eggplant spread, parmesan cheese

Pizzette, mozzarella e pomodoro (G)(D)(V)

Tomato and mozzarella baked mini soft pizza

Salmone (D)(G)(F)

Smoked salmon, sour cream, brown bread

Prosciutto e Formaggio (D)(G)

Turkey ham and cheddar cheese, white bread

Bresalimo (D)(G)

Bresaola, rocket, cheese spread, white bread

Zucchini e pesto (G)(D)(V)

Zucchini cream, pesto sauce

PASTRIES & SWEETS

SAVOURY (Choose 4)

Scones (D)(G)(N)

Strawberry and mascarpone scones

Caprese al Limone (D)(N)(G)

Almonds and lemon caprese cake

Caprese cioccolato (D)(N)(G)

Almonds and dark chocolate caprese cake

Torta al formaggio e mirtilli (D)(G)(N)

Blueberry cheesecake, sugar crumble

Tiramisu (D)(G)

Classic coffee Tiramisu

STANDING BUFFET LUNCH

STARTING FROM
AED 130/PERSON

SALAD SELECTION (Choose 2)

Couscous (G)(VE)

Tossed couscous, sweet and sour vegetables, halloumi, fresh za'atar

Caesar (D)(G)

Chicken Caesar salad, toasted sour dough croutons, parmesan shavings

Orto (V)(D)

Root roast vegetables and feta, sunflower seeds

4 Semi Salad (VE)(N)

Baby spinach, kale salad, edamame, peanut, baby gem, mix seeds, agave dressing

Fichi e Caprino (D)(V)

Goat cheese and figs salad, aged balsamic dressing, pecan nuts, pomegranate

Cavolo Riccio e Quinoa (V)

Quinoa and kale salad, vegetables brunoised, lemon dressing

SOUP SELECTION (V) (Choose 1)

Lentil creamy soup

Tomato soup

Roasted pumpkin soup

STARTER SELECTION (Choose 2)

Burrata e Pomodorini (D)(V)

Burrata cheese, cherry tomato, basil

Bresaola rucola e parmigiano (D)

Beef Bresaola, rocket, parmesan, balsamic dressing

Salmone e Carciofi (F)(D)

Smoked salmon, grilled artichokes, zesty rub

Barbabietola e Caprino (D)(V)

Beetroot carpaccio, goat cheese mousse

Insalata Russa con patate e uovo (D)

Russian salad, homemade mayo, green apple

MAIN SELECTION (Choose 3)

Gnocchi sorrentina al forno con pesto di basilico (D)(G)(V)(N)

Oven baked potato gnocchi, tomato and mozzarella, basil pesto

Lasagne Emiliane (D)(G)

Classic beef lasagna

Parmigiana di Melanzane (D)(G)(V)

Oven baked eggplant parmigiana

Guance Brasate (D)

Braised beef cheek jus

Branzino al cartoccio (F)

Oven baked seabass in papillote, artichokes, black olives, fresh oregano

Pollo alla cacciatora

Braised chicken in cacciatora sauce

Pollo funghi e mostarda (D)(G)

Chicken breast cooked in wholegrain mustard and wild mushrooms

Salmone e Salmoriglio (F)

Oven baked salmon fillet, salmoriglio sauce

Polpette al sugo (D)(G)

Italian beef meatballs in rich tomato sauce

Agnello brasato

Lamb stew with carrots and potato

SIDE SELECTION (Choose 2)

Roasted potatoes (V)

Sautéed mushrooms (V)

Mashed potatoes (D)(V)

Roasted seasonal vegetables (V)

Steamed rice (V)

Sweet and sour vegetables caponata (V)

SWEET TREATS (D)(G)(N)(V) (Choose 2)

Classic coffee tiramisu

Victoria sponge, strawberry compote

Fruit salad

Dark chocolate mousse

Banoffee pie

Red velvet cake

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

CANAPES PASS AROUND

STARTING FROM
AED 120/PERSON

COLD SELECTION

Caviale (D)(FH)(G)

Mini caviar bites, sour cream

Ostriche (FH)

Gillardeau oyster

Bresaola della Valtellina (D)(G)

Homemade fennel tarallo, bresaola della valtellina mousse, black olives powder

Grana Padano Ambrosi (D)(G)(V)

Grana Padano, black truffle, honey Millefiori

Funghi Porcini (G)(D)(V)

Savory profiteroles, porcini mushroom mousse, Grana Padano

Pomodoro Arrosto (D)(VE)

San Marzano roasted tomato tartar, burned balsamic leeks, corn chips

Tartar di Wagyu e Caviale (D)(F)

Mushroom sour crips, beef wagyu tartar, candied egg, caviar

Tonno Battuto (F)

Tuna tartar, avocado gel, wasabi mayo

Riccio e Ricciola (F)(G)

Kingfish tartar, piquillo peppers sauce, yuzu gel

Vitello Tonnato (F)

Roasted veal loin carpaccio, tonnè sauce, capers dust

HEARTY SELECTION

Tortelli (D)(G)(V)

Spinach and ricotta homemade tortelli, truffle cream sauce

Ravioli Del Plin (D)(G)

Wagyu beef homemade ravioli, beef jus, Grana Padano fondue

Risotto Bosco (D)(V)

Mixed wild forest mushroom risotto, black truffle

Arancini (D)(G)

Saffron, beef speck arancini

Agnello (D)

Lamb medallion, topinambur purée, crispy leeks

HEARTY SELECTION

Pollo alla Salvia e Funghi (D)(G)

Crispy chicken and porcini mushrooms croquette

Guancia (D)

Slow cooked beef cheek, mashed potato, beef demiglace

Piada (D)(G)

Crispy dough filled with beef bresaola, rocket and truffle brunoise

DOLCI

Tiramisu (D)(G)(E)

Classic tiramisu

Gelato Verde Oro (N)(D)

Pistachio ice cream served with extra virgin olive oil

Croccante all'amarena (D)(G)

Dark chocolate, sour cherry, hazelnut praline

Tiramisu (D)(G)(E)

Classic tiramisu

Profiterole (D)(G)(N)

Caramel and chocolate ganache profiterole

Perla (D)

Pink peppercorn, raspberry, vanilla pearl

Cocco e Frutto della Passione (D)

Coconut, passion fruit pannacotta

Gelato Vaniglia e Marron Glacé (D)

Vanilla ice cream, toffee caramel marron glacé

Arancia e Cioccolato (D)(G)

Sweet ricotta tart, candied orange, dark chocolate mousse

COFFEE BREAK

STANDING
BUFFET

CANAPES PASS
AROUND

3-COURSE
LUNCH AFFAIR

DRINKS
PACKAGE



SEATED 3 COURSE* LUNCH AFFAIR

PRIMO

Burrata (D)(V)

Burrata cheese with cherry tomatoes, white balsamic capsicum and zucchini

or

Cavolo Riccio (D)(V)(G)

Baby kale salad, spicy lemon and parmesan sauce, toasted sour dough croutons

or

Melanzane (D)(V)(G)

Eggplants parmigiana di melanzane

or

Tonno Battuto (F)

Tuna tartare, avocado, wasabi cream

SECONDI

Risotto Bosco (D)(V)

Wild forest and portobello mushroom risotto with black truffle

or

Salmone (F)

Seared salmon fillet, toasted quinoa salad, dill vinaigrette

or

Polletto (D)

Roasted baby chicken, burned baby roots & veg, jus

or

Guancia (D)

Wagyu braised beef cheek, sautéed kale, lime carrots purée

DOLCI

Tiramisù (D)(G)

Classic tiramisù

Crema e Amarene (D)(N)

Sabayon ice cream, cherry in syrup, amaretto crumble

AED230/PERSON

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.

(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

COFFEE BREAK

STANDING
BUFFET

CANAPES PASS
AROUND

3-COURSE
LUNCH AFFAIR

DRINKS
PACKAGE



DRINKS PACKAGE

FRESH JUICES

(CHOOSE 2)

Orange
Watermelon
Pineapple
Kale Cucumber
Carrots Orange

SOFT DRINKS

Coke
Coke Zero
Fanta
Sprite
Mineral Still and Sparkling Water
Infused Water

BARISTA

Espresso
Latte
Cappuccino
Selection of tea
(Inclusive of all crockery and professional coffee machine)

AED40/PERSON

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

TERMS & CONDITIONS

- ☐ Booking with Roberto's Catering team within 72Hrs (with full payment and signed proposal).
- ☐ Dietary requirements sent to Roberto's team within 72Hrs.
- ☐ Staffing and transportation implies additional charge.
- ☐ Additional equipment hire implies additional charge.
- ☐ Additional equipment hire implies additional charge.
- ☐ Full pre-payment is required.
- ☐ All prices are included of 5% VAT.

LET'S TALK



CHARBEL ANTOINE AKOURY

GENERAL MANAGER
(CATERING, EVENTS AND BUSINESS DEVELOPMENT)

M +971 50 382 5077

E cakoury@robertoscatering.ae