

# WEDDING AND EVENTS MENU PACKAGES



CANAPES SELECTION  
AED 500

CANAPES SELECTION  
AED 700

CANAPES SELECTION  
AED 1000

CANAPES SELECTION  
AED 1500



# CANAPÉS SELECTION

## CHEF'S CHOICE

### ANTIPASTI

#### **Burrata (D)(V)**

Burrata cheese with cherry tomatoes, white balsamic capsicum and zucchini

#### **Cavolo Riccio (D)(G)(V)**

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

#### **Melanzane (D)(G)(V)**

Eggplants parmigiana di melanzane

### RISOTTO

#### **Risotto Bosco (D)(V)**

Wild forest and portobello mushroom risotto with black truffle

### SECONDI

#### **Salmone (F)**

Seared salmon fillet, toasted quinoa salad, dill vinaigrette

#### **Polletto (D)**

Roasted baby chicken, burned baby roots and veg, jus

### DOLCI

#### **Tiramisù (D)(G)**

Classic tiramisù

#### **Crema e Amarene (D)(N)**

Sabayon ice cream, cherry in syrup, amaretto crumble

**AED 500/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

CANAPES SELECTION  
AED 500

CANAPES SELECTION  
AED 700

CANAPES SELECTION  
AED 1000

CANAPES SELECTION  
AED 1500



# CANAPÉS SELECTION

## CHEF'S CHOICE

### ANTIPASTI

#### **4 Semi Salad (N)(VE)**

4 Semi salad, baby spinach, kale salad, clementine, peanut, baby gem, mixed seeds, agave dressing

#### **Tonno Battuto (F)**

Tuna tartare, avocado, wasabi cream

#### **Carpaccio di Manzo (D)**

Beef carpaccio, Grana Padano shavings, fresh mushrooms, rocket leaves, truffle mayo

### RISOTTO

#### **Tortelli (D)(G)**

Spinach and ricotta homemade tortelli, truffle cream sauce

### SECONDI

#### **Branzino (F)**

Roasted seabass, Mediterranean crust, pizzaiola sauce

#### **Guancia (D)**

Wagyu braised beef cheek, sauteed kale, lime carrots purée

### DOLCI

#### **Gelato Verde Oro (D)(N)**

"Signature" Pistachio ice cream served with extra virgin olive oil

#### **Profiteroles (D)(N)**

Chocolate hazelnut toffee profiteroles

**AED 700/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

CANAPES SELECTION  
AED 500

CANAPES SELECTION  
AED 700

CANAPES SELECTION  
AED 1000

CANAPES SELECTION  
AED 1500



# CANAPÉS SELECTION

CHEF'S CHOICE

## AMUSE BOUCHE

**Gillardeau oyster, shallots vinegar (F)**

## ANTIPASTI

**Polpo (D)(F)(G)**

Roasted octopus, grilled artichokes, cacio e pepe sauce

**Battuto di Manzo**

Wagyu beef tartar, black truffle, pickled mushrooms

**Fichi e Caprino (D)(N)(V)**

Figs and goat cheese salad, balsamic dressing,  
candied pecan nuts

## PASTA

**Cappellacci di Manzo (D)(G)**

Braised beef cappellacci, parsley cream, beef jus

## SECONDI

**Ricciola (F)**

Basil, lemon roasted king fish fillet, wild broccoli, capsicum purée

**Agnello (D)**

Welsh lamb loin, leeks mashed peas, topinambur

## DOLCI

**Gelato Verde Oro (D)(N)**

"Signature" Pistachio ice cream served with extra virgin olive oil

**Baba' al Tavolo (D)(G)**

Spiced Baba sponge, chantilly cream, red berries

**AED 1000/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

CANAPÉS SELECTION  
AED 500

CANAPÉS SELECTION  
AED 700

CANAPÉS SELECTION  
AED 1000

CANAPÉS SELECTION  
AED 1500



# CANAPÉS SELECTION

CHEF'S CHOICE

## AMUSE BOUCHE

**Gillardeau oyster, shallots vinegar (F)**

**Ars Italica Caviar bites (F)(G)**

## ANTIPASTI

**Cappesante Gratinata (D)(F)(G)**

Seared Okkaido scallops, lemon butter sauce

**Insalata Verde (VE)**

Charred asparagus, broccolini and edamame salad,  
citrus dressing, toasted sesame

**Vitello Tonnato (F)**

Roasted veal loin carpaccio, Tonné sauce, capers dust

## PASTA

**Calamarata Gambero Rosso Pesto di Mandorle (D)(G)(N)**

Red prawns calamarata pasta, almonds and basil Sicilian pesto

## SECONDI

**Merluzzo Nero (D)(F)**

Citrus marinated black cod, Beluga lentils, broccoli purée

**Filetto di Manzo (D)**

Wagyu tenderloin, truffle mash potatoes, jus

## DOLCI

**Gelato Verde Oro (D)(N)**

"Signature" Pistachio ice cream served with extra virgin olive oil

**Tortino al Cioccolato (D)(G)**

Chocolate fondant served with vanilla ice cream

**AED 1500/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 AND 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.
- ☐ 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.** [caakoury@robertoscatering.ae](mailto:caakoury@robertoscatering.ae)