

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

RANA ABU HADHOUD

DIRECTOR OF SALES AND EVENTS

M. +971 55 949 9912

E. rhadhoud@skelmorehospitalitypartners.com