



CATERING

M E N U



CANAPES

COLD CANAPES

Cold Canapes

- Beetroot and herb Ricotta ravioli, cucumber pickles & fennel pollen
- Caramelized Onion, Figs and Gruyere Bruschetta
- Beetroot Hummus and Garlicky mushroom blinis
- Candied pecan cranberry goat cheese bites
- Beef Tataki with Ponzu-style dressing and vegetables
- Caramelized Onion, Figs and Gruyere Bruschetta
- Arabic Bruschetta with Sumac and Real Greek Feta (v)
- Burrata Tartine with Confit Cherry Tomatoes and Homemade Almond Pesto (v)
- Marinated Beef Tataki with Pear Ponzu Sauce
- Hoisin Duck Crepes
- Smoked Salmon Rosettes with Labneh and Lemon Zest
- Gazpacho Shooter with Grilled Cheese Sandwich (v)
- Mini Fatet Bathenjan (v)
- Crispy Salmon Tartare with Truffle
- Tahini Tuna Ceviche
- White Fish Ceviche
- Asian Tuna Tartare
- Ecuadorian Shrimp Ceviche with Banana Chips

Summer Rolls

- Asian Rice Rolled Shrimp with Tamarind Cashew Dressing
- Carrot, Cucumber and Mango Summer roll
- Strawberry and Goat's cheese roll
- Glass noodle & crispy fried shrimp roll



CANAPES

Hot Canapes

(Not Recommended for Delivery)

- Wasabi Prawns with Mango salsa
- Mini Caramelized onion and Goat's Cheese quiche
- Seared Tuna with Sesame mayo, orange and toagashi
- Angus Beef and Parmesan Arancini with truffle mayo
- Mixed Mushroom and Parmesan Arancini
- Cranberry Date and Spice Lamb Meatballs with Tzatziki
- Mini Chicken Misakhan Rolls
- Mushroom and Truffle Raviolis (v)
- Burrata Ravioli with Onion Cream Sauce (v)
- Teriyaki Shrimp wrapped with Veal Bacon and Baby Asparagus
- Mixed Mushroom and Truffle Mac 'n' Cheese Bites
- Steak Wrapped Triple Cooked Chips with Béarnaise Sauce
- Crab Cake with Sauce Gribiche
- Portuguese Chicken Skewers
- Mushroom Bruschetta glazed with Vegetarian Gravy (v)
- Maple-Glazed Brussel Sprout Wrapped with Veal Bacon
- Chicken Satay Skewers with Pickled Papaya
- K-POP Chicken Bites
- Hand cut Italian Style Steak Tartare with Roasted Confit Tomato

- Steamed Ginger Shrimp Dumplings
- Steamed Vegetarian Dumplings (v)



CANAPES

FANCY CANAPES

Fancy Canapes

- Scallop Ceviche with Yuzu Ponzu, Avocado Puree, Apple & Jalapeno Slaw
- Canadian Butter Poached Lobster Roll Bites with Tarragon
- Steak tartare with Pickled Oyster Mushrooms and Cured Egg Yolk Shavings
- Seared Foie Gras with Caramelized Red Onion on Toasted Homemade Focaccia
- Dibba Bay Oysters with Burnt Onion and Sumac Mignonette
- Wagyu Steak Tartare in Parmesan Tuille Cone with Caviar
- Gambero Rosso Provencal
- Otoro Nigiri with Caviar and gold flakes
- Burrata and Bottarga on a Homemade Beetroot Cracker (v)
- Mini Foie Gras and Red Onion Jam Bites
- Octopus, Chorizo and Potato Skewers



Term and Conditions for Fancy Canapes:

Price vary and depends of ingredients availability. Please confirm with our catering team.

Minimum order 20pcs per fancy canape



CANAPES

DESSERT CANAPES

Fruit tarts (Raspberry, Strawberry, Lemon Tart with lemon confit, Lime Tart with homemade marshmallows & lime confit)

Chocolate tart / Tart Tatin

Eclairs (Vanilla, Dark chocolate, Strawberry, Pistachio)

Cheesecake (Lemon, Strawberry, Mix Berries, Maple, Yuzu, Passion Fruit, Dates)

Macarons
(Vanilla, Strawberry, Praline, Dark Chocolate)

Mille Feuille

Petit Choux (Cream Puffs) (Vanilla & Strawberries, Dark Chocolate, Coconut, Salted Caramel)

Chocolate truffles (White Chocolate with orange, Cherry & Dark Chocolate, Ferrero Rocher, Raffaello bites) 16AED per piece

Mini jars (Maple Cheesecake jar, Tiramisu, Chocolate Mousse)

Mini bites (Banana cake, Pina Colada, Carrot cake)

Nutella Brownies with creme anglaise

Rosewater Panna Cotta

Chocolate Hazelnut Arancini

Pavlova (Mix berries, Strawberry, Lemon)

Chocolate Chip Cookies on top of Cereal Milk

CANAPE PACKAGES			
PACKAGES	PRICE	INCLUDES	REMARKS
The Beginning Package	AED 50	4 Selections per guest (Min. of 20 Guests)	Good as an addition to your buffet, live cooking station or with an addition of Street Food & Bowl Items
Standard Package	AED 75	6 Selections per guest (Min. of 20 Guests)	Recommended for a 2 hour Event
Premium Package	AED 100	8 Selections per guest (Min. of 20 Guests)	Recommended for a 4 hour Event
We're Hungry Package	AED 125	10 Selections per guest (Min. of 20 Guests)	Recommended for a 6 hour Event, or if you're really hungry

Minimum order 20pcs per fancy canape



BUFFET

STARTERS

Beetroot & Goat's Cheese Terrine 240AED

with Walnuts (Minimum order for 6people) (n)

Beetroot Cured Salmon Gravlax (200AED for 500g)

Premium Home Cured Salmon, Gem Lettuce

Burrata Platter 250AED for 6 pieces (125g each)

Almond Pesto, Basil Leaves, Confit Cherry Tomatoes, Olive oil and Maldon Salt (n)

Buffalo Mozzarella Platter 250AED for 6pieces (125g each)

Almond Pesto, Basil Leaves, Confit Cherry Tomatoes, Olive oil, Maldon Salt (n)

Home Smoked Salmon Platter 200AED for 500g Smoked Salmon

Premium Smoked Salmon, Mustard dressing, Gem Lettuce

Imam Bayildi (v) 25AED per Person

Turkish stuffed eggplant with tomato sauce and gruyere cheese and topped with pomegranates

Miso Eggplant (v) 25AED per Person

Japanese Miso Stuffed Eggplant topped with Scallions and Sesame seeds



SALADS

Minimum order of 10 people per selection

Pearl Barley Salad 20AED

with Mixed Roasted Mushrooms, Cilantro and Parmesan Cheese

Mediterranean Roasted Chickpea And Baby Spinach Salad 20AED (vegan)

with roasted pumpkin, silvered almonds and maple balsamic dressing

Moroccan Couscous Salad 20AED

with Shrimps, Hazelnuts and a Sundried Tomato Vinaigrette

#24 Asian Noodle Salad with Secret Spicy Peanut Sauce (V)(n) - 15AED

Udon noodles, mixed vegetables and herbs with a secret spicy sauce

Roasted Beetroot Salad (v) 20AED

with spiced Walnuts, Orange Sements, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette (n)

Mixed Herbs Salad (V) - 15AED

Mixed greens with Orange and Grapefruit Segments and Herb Vinaigrette

French Lentil Salad (V) - 20AED

Lentilles du Puy With Mirepoix, Greek Feta Cheese and Grilled Onion Vinaigrette

Lina's Salad (n) - 15AED

Mixed greens, Fresh Zaatar, Walnuts, Pomegranate and a Citrus Vinaigrette

Quinoa, Date and Edamame Salad - 15AED

With mixed capsicum, spring onions and cherry tomatoes with a Citrus Vinaigrette

Vietnamese Noodle Salad - 15AED

Glass rice noodles with mixed vegetables, fresh herbs and a light Vietnamese Soya Based Dressing

Warm Goat Cheese Salad (V)(N) - 20AED

with Spinach, Mesclun, Candied Pecans, Beetroot and Roasted Cherry Tomato. Served with a Maple Balsamic Dressing

Roasted Baby Potato Salad (V) - 20AED

with Capers, Kalamata Olives and Artichoke Hearts. Mixed with a Citrus Vinaigrette

Jarjir Salad (V) - 15AED

Classic Arugula Salad with Red Onions, Sumac and Parmesan Shavings. Mixed with a Citrus Vinaigrette

Let's Get Freekeh Salad 20AED per person

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese and a Lime Coriander dressing (n)

Asian Kale Salad 20AED per person

Kale, Carrot, Daikon, Mango and Cabbage with an Asian Avocado Dressing

Mediterranean Kale Salad 20AED per person

Kale, Pomegranate, Avocado, Pumpkin seeds and a Tahini Dressing



SMALL RISOTTO & PASTA BOWLS

Price per Portion 25 AED

Shrimp Risotto

Spinach & Lemon Risotto with pan fried shrimp

Mushroom Risotto

Mixed Mushroom and Truffle Risotto

Saffron and Lamb Risotto

Saffron Risotto with Pulled Lamb, Date Gravy and Moroccan Dukkha

Risotto Verde (v)

Asparagus, Watercress and Green Pea Risotto with Lemon Zest

Risotto A la Milanese

Pulled Osso Bucco on Saffron Risotto

Seabass Risotto-diyeh

Arabic Risotto cooked in a burnt onion sauce and Seabass

Fatet Bathenjan (v)

Eggplant Fatteh with tomato sauce, chili oil and a garlic yogurt tahini topping

Tagliatelle Pasta with Almond Pesto (v)

Fresh Mushroom and Truffle Raviolis (v)

Homemade Mixed Mushroom Raviolis in a Truffle Cream sauce

Fresh burrata Ravioli (v)

Homemade Raviolis with burrata in an Onion Cream Sauce

Spaghetti Carbonara

Spaghetti with Carbonara Sauce and Veal Bacon

Aglio e Olio with Shrimps

Spaghetti cooked with garlic, coriander and olive oil and topped with Cajun Shrimp

Mixed Mushroom and Truffle Pasta (v)

Spaghetti with Mixed Mushrooms in a Truffle Cream Sauce

Penne Arabiatta (v)

Penne Pasta in cooked in a Spicy Tomato Sauce

Mixed Mushroom and Truffle Mac 'n' Cheese (v)

A Pinch Classic with Lots of Truffle and Lots of Mushroom!

Thomas Jefferson's Classic Mac 'n' Cheese (v)

A Classic and Original Mac 'n' Cheese with Halal Beer Cheese Sauce



BUFFET

MAINS

BEEF

Mixed Mushroom and Truffle Mac 'n' Cheese – 30AED

Casserole of the Ultimate Baked Mac n Cheese with Seasonal Mushrooms and Truffles.

Brisket Shepard's Pie – 30AED

Korean Brisket Casserole Topped with Caramelized Onions, Homemade Creamed Corn, Asiago Cheese, Provolone Cheese and Covered with A Sweet Potato Mash.

Kibbeh Bil Siniyeh – 250AED per tray

A tray of traditional Kibbeh (meat and bulgur) served with a side of Yogurt and Cucumbers. Good for 4-6 People

Veal Piccata AL Limone – 600AED for 1kg Veal

Tender veal escalopes pan seared and finished off with lemon sauce, parsley and fried capers, Good for 4-5 People

LAMB

Rustic Lamb Roast with Saffron and Date Gravy – 370AED (Good for 4 People)

Braised Boneless Australian Lamb (Choice of Lamb Shoulder or Lamb Leg), Maple Glazed Carrots, Herb Roasted Potatoes, Date Gravy Saffron Rice

Lamb Ragout on Garlic Coriander Tagliatelle with Moroccan Dukkha 350AED

Garlic and coriander coated tagliatelle pasta topped with a slow cooked shoulder of lamb in Ragout Sauce. We sprinkle on homemade Moroccan Dukkha (n) Good for 6-8 People

Koosa & Warak with Yogurt and Cucumber- 480AED per Large Pot (Good for 6 people)

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted and Topped with Lamb Chops

CHICKEN

Portuguese Chicken with Roasted Baby Potatoes- 25AED

A Pinch Specialty. Portuguese Chicken marinated in a homemade pimento paste and roasted to perfection! Comes with a side of Roasted Rosemary Baby Potatoes.

Freekeh Ma' Jaaj – 25AED

Traditional Jordanian Freekeh Recipe with Arabic Style Chicken Breast. Topped with mixed roasted nuts and a side of Arabic Style Yogurt and Cucumber. (n)

Sweet and Sour Chicken – 340AED

Aunt Hanan's Sweet and Sour chicken is so good it had to be on the menu! Served with a side of coconut jasmine rice you cannot go wrong with this dish, Good for 4-6 People

Homemade Butter Chicken (n) 250 AED

with Spiced Basmati Rice ,Good for 4-6 People

VEGETARIAN

Fatet Bathenjan – 225AED per bowl

The Best Eggplant Fatteh! Served with Tomato Sauce and a Tahini Garlic Yogurt. Good for 4-6 People

Manicotti (v) – 330AED

Manicotti Pasta stuffed with ricotta, spinach, mushroom and topped with mozzarella, parmesan cheese and homemade tomato sauce, Good for 4-6 People

Spinach and Feta Pie – 25AED

Filo Pastry casserole stuffed with real authentic Greek Feta, Spinach and sundried tomatoes.



BUFFET

MAINS

FISH AND SEAFOOD

Seabass Sayadiyeh - 25AED

Pan Seared Seabass on top of Arabic Rice and a burnt onion Sauce.

Miso Blackened Salmon Fillet – 1.5kg 380AED (Good for 4-6 People)

Blackened fillet of Salmon coated with a caramelized miso paste, Served with Herb Roasted Baby Potatoes.

Asian Grilled Red Snapper – 30AED

Whole Red Snapper with Asian Marinade, Capsicum and Mixed Onions.

Seafood Paella – 1,600AED

Authentic Spanish Paella with fresh Calamari, Mussels, Shrimps and Fish. Cooked with a Homemade Fish Stock and served in a Paella Pan. Good for 12-15 People

Samakeh Harra – 615AED

3kg Cold Boneless Red Snapper topped with a hot spicy tomato and Tahini Sauce. Good for 12-15 People

Mediterranean Fish – 450AED

3kg Arabic Spiced Red Snapper served with a side of Tarator Sauce. Good for 6-8 People

Salt bake Seabass (700g) – 250AED

Fresh Mediterranean Seabass molded in a salt bed and baked to perfection. Served with a side of lemon juice, capers, Maldon Salt, olive oil and baby gem lettuce

Spaghetti Aglio e Olio with Cajun Shrimps – 25AED

A traditional Italian pasta dish with a twist. Coated with olive oil, garlic and coriander, these minimal ingredients bring out maximum flavor. Topped with fresh Cajun shrimp

Shrimp Curry 280 AED

Shrimp Curry on Asian Wild Rice with Ginger and Lemongrass, Good for 4-6 People

Oven Baked Salmon Fillet 480 AED per 1.5kg Fillet

Salmon Fillet cooked to your desired temperature with a choice of Lemon Dill Sauce or Creamy Sundried Tomato Sauce.

Mama's Roast Turkey, Maple Sage Gravy, Cranberry Sauce, Traditional Southern Stuffing and 3 sides – 1,100AED

THE BEST TURKEY EVER!!! Brined for 48 hours, Made with Love! Price Includes Delivery Charge (8KG Turkey)

Sides for the Mama's Famous Roast Turkey

- Herb-Roasted Baby Potatoes
- Yams: made with caramelized pecans and marshmallow
- Maple-glazed Brussels sprouts with toasted hazelnuts

Check out our Sides for Main Section to accompany this delicious and healthy dish!



LIVE COOKING

STATIONS MENU

Lamb Lokma Station

(includes: 1 Chef, Set Up, Pick up and Equipment)

Good for 25-30 People

- 16kg Lamb, Tzatziki, Oils, Spices and Markook Bread AED 4250
- 11kg Lamb, Tzatziki, Oils, Spices and Markook Bread AED 3200

Seafood Paella Station

Medium Paella Pan - 1600AED

(Good for 15 People)

Large Paella Pan - 3200AED

(Good for 25-30 People)

(requires Station Set-up and manpower / Comes with Paella Pan Cooker and Portable Gas Tank)

BBQ Station 240AED per Person

(requires Station Set-up and manpower)

All Food is Grilled on a Charcoal BBQ

Minimum 20 pax is required

- Angus Rib-Eye Steak with Homemade Steak Spice
- Angus Sausage
- Portuguese Chicken
- Garlic Coriander Prawns or Asian Seabass Wrapped in Banana Leaf
- Lamb Cutlets
- Salad Option (From Streetfood and Bowl Section)
- Roasted Baby Potatoes or Potato Salad
- Roasted Garlic and Shallots
- Sauces: Homemade Steak Sauce, Chimichurri, Mustard, Dr. Pepper Sauce



SIDES FOR MAINS

15AED per Portion

Coconut Crunchy Rice

Jasmine Rice Cooked in Coconut Milk with Capsicum, Walnuts and Herbs (n)

Spaghetti Aglio e Olio

Spaghetti Cooked with Olive Oil, Garlic and Coriander

Rosemary Roasted Baby Potatoes

Baby Potatoes Roasted with Rosemary

Maple Glazed Carrots

Roasted Carrots Glazed with Real Canadian Maple Syrup

Arabic Rice

Arabic Style Basmati Rice with Mixed Spices

Saffron Rice

Basmati Rice with Saffron

Pommes Aligot 25AED per Portion

Cheesy Mashed Potatoes with Tomme de Savoie, Mozzarella and Gruyere

White Asparagus 20 AED per Portion

Pan Seared Green Asparagus with Lemon, Garlic and Olive Oil

Broccolini 15 AED per Portion

Roasted Mushrooms 20 AED per Portion

Montreal Style Poutine

Fries with Gravy and Real Canadian Cheese Curds

Asian Style Corn on the Cob

Coconut Poached Miso Corn on the Cobb



BUFFET DESSERTS

28AED per portion

The Most Decadent Chocolate Cake

A very simple and insanely delicious chocolate cake with chocolate frosting

Creamy Carrot Cake (n)

Dad's Carrot Cake with cream cheese frosting and walnuts

Fruit Tart

(Strawberry, Raspberry, Lemon Tart, Lime tart) a crumbly, sweet, and cookie-like crust, with special filling

Dark Chocolate Tart

with homemade Hazelnut Almond crust

Chocolate Mousse cake

a very rich and indulgent chocolate cake layered with mousse filling and chocolate ganache

Opera cake

layered almond sponge cake soaked in coffee syrup, with ganache and covered in a chocolate glaze

Red Velvet cake

a combination of buttermilk and vanilla with a little cocoa completely covered in silky cream cheese frosting

Beloved Cheesecake corner

(Lemon, Strawberry, Mix Berries, Yuzu, Passion fruit and Dates)

Croquembouche

Salted Caramel Choux pastry puffs piled into a cone and bound with threads of caramel (price vary and depends on size)

Signature Maple Cheesecake

The Best Darn Cheesecake Ever! With Maple Caramel Per Cake (30AED per portion)

This Cake is Bananas

A very soft Banana Cake with White Icing Per Cake (20AED per portion)

Sable Tower (Homemade Strawberry and Vanilla Marmalade)

Homemade Jam Biscuits dusted with icing sugar (5AED per portion)

OMFG Brownies with Crème Anglaise

The 'F' Stands for Fudgy! So Fudging Good! (16AED per portion)



BUFFET DESSERTS



The Chocolate Chip Cookie in a Cast Iron Pan with Vanilla Ice Cream - 80AED per cast iron (good for sharing)

A Staple at Pinch Gourmet. Cookie Baked in a Cast Iron Pan

25AED per portion

Mama's Famous Tiramisu with Chocolate Flakes

Classic Tiramisu with a twist!

Pudding Chomeur with Maple Cream

The Poor Man's Pudding but so rich in flavor. Sponge cake cooked in Maple Syrup with Maple Cream

Pain Perdu with Maple Caramel and Vanilla Ice Cream

A Canadian Style French Toast with Maple Caramel and Vanilla Ice Cream

Fruit Platter

Assortment of Seasonal Fruits Platter



STREETFOOD & BOWL OPTIONS

MINIMUM 20PCS PER OPTION MUST BE ORDERED

MINI BEEF BURGERS

ANGUS PATTY IN A HOMEMADE POTATO BUN

Truffle Shuffle Burger Sliders – 25AED

Burger Slider with Truffle Aioli, Arugula and Red Onion Jam

Dr. Pepper Burger Sliders – 25AED

Burger Slider with Dr. Pepper BBQ Sauce, Cheddar Cheese and Confit Tomatoes

Classic Burger Sliders – 25AED

Burger Slider with Classic Sauce, Cheddar Cheese, Lettuce, Tomato and Pickles

French Onion Soup Burger Sliders – 25AED

Burger Slider with Beer Caramelized Onions and Beer Cheese Sauce

MINI CHICKEN BURGERS

LOCAL FRESH CHICKEN FRIED TO PERFECTION IN A HOMEMADE POTATO BUN

Buffalo Chicken Burger – 20AED

Burger Slider with Cajun Spiced Chicken Drenched in Buffalo Sauce, Sriracha Mayo, Lettuce and TomatoThe

Sticky Icky (N) – 20AED

Korean Fried Chicken drench in sticky Korean Sauce with Pickled Papaya, Peanuts and Sriracha Mayo

Fish & Chips

Done in our famous maple batter and deep fried to perfection. Served in bamboo cones with skin on fries and homemade tartare sauce

Seabream 20AED

Cod 25 AED

Scallops 20 AED



ROYAL WOODFIRE PIZZA STATION

Pizzas – 80AED per Pizza (Minimum 5 Pizzas per Selection must be ordered)

- Millionaire's Creamy Truffle Pizza with Mixed Forrest Mushrooms (v)
- King's Vegetarian Pizza (Kalamata Olives, Mushroom, Grilled Aubergine, Grilled Zucchini, Mozzarella, Homemade Tomato Sauce) (v)
- Chorizo Creamed Sweetcorn, Spring onion, Coriander and Manchego
- Mushroom, Ricotta, Pumpkin Seed, Pomegranate Molasses, Chives, Homemade Tomato Sauce
- So Much Pizza! (Red Onion, Mascarpone, Chorizo, Smashed Tomatoes, Oregano, Capers, Rosemary, Garlic, Olives, Almond Pesto, Arugula)
- Prince's Pepperoni Pizza (Premium Salami, Taleggio Cheese, Mozzarella, Roasted Peppers Homemade Tomato Sauce)
- Burrata with Confit Cherry Tomato and Almond Pesto Pizza (v)
- Fancy Bresaola Pizza topped with Arugula and Parmigiano-Reggiano
- Parmigiana Pizza with Eggplant, Mozzarella and Arugula (v)
- Quattro Fromaggi (Mozzarella, Parmigiano-Reggiano, Taleggio, Italian Gorgonzola) (v)

Dessert Pizzas – 70AED per Pizza

- Decadent Nutella and Banana Calzone
- Apple Pie Calzone Dusted with Cinnamon and Sugar (topped with Vanilla Ice Cream)

GOURMET PASTA STATION

Price per portion 25 AED

Tagliatelle Pasta with Almond Pesto (v)

All our Pastas are finished in a Parmesan Wheel

Fresh Mushroom and Truffle Raviolis (v)

Homemade Mixed Mushroom Raviolis in a Truffle Cream sauce

Fresh burrata Ravioli (v)

Homemade Raviolis with burrata in an Onion Cream Sauce

Spaghetti Carbonara

Spaghetti with Carbonara Sauce and Veal Bacon

Aglione e Olio with Shrimps

Spaghetti cooked with garlic, coriander and olive oil and topped with Cajun Shrimp

Mixed Mushroom and Truffle Pasta (v)

Spaghetti with Mixed Mushrooms in a Truffle Cream Sauce

Penne Arabiatta (v)

Penne Pasta in cooked in a Spicy Tomato Sauce

Mixed Mushroom and Truffle Mac 'n' Cheese (v)

A Pinch Classic with Lots of Truffle and Lots of Mushroom!

Thomas Jefferson's Classic Mac 'n' Cheese (v)

A Classic and Original Mac 'n' Cheese



GOURMET RISOTTO STATION

Price per Portion 25 AED

Gourmet Risotto Station

All Risottos are Finished in a Parmesan Wheel

Shrimp Risotto

Spinach & Lemon Risotto with Cajun shrimp

Mushroom Risotto

Mixed Mushroom and Truffle Risotto

Saffron and Lamb Risotto

Saffron Risotto with Pulled Lamb, Date Gravy and Moroccan Dukkha

Risotto Verde (v)

Asparagus, Watercress and Green Pea Risotto with Lemon Zest

Risotto A la Milanese

Pulled Osso Bucco on Saffron Risotto

Seabass Risotto-diyeh

Arabic Risotto cooked in a burnt onion sauce and Seabass

Fatet Bathenjan (v)

Eggplant Fatteh with tomato sauce, chili oil and a garlic yogurt tahini topping

SALT BAKED SEABASS STATION

Fresh Mediterranean Seabass molded in a salt bed and baked to perfection. Our Chefs will serve the Seabass mixed with lemon juice, capers, Maldon Salt, olive oil and served in a baby gem lettuce

Charge: 50AED per Person Minimum 20 Guests Required

ANGUS SIRLOIN OR ANGUS TENDERLOIN CARVING STATION

Charcoal grilled Angus steaks cooked to your preferred doneness.

Sliced in front of your guests and served with homemade sauces and roasted rosemary baby potatoes

Charge: 50AED per Person Minimum 20 guests required



ROASTED DUCK CREPE STATION

Whole Roasted Duck pulled apart and rolled in our homemade savory pancakes. Mixed with Hoisin sauce, leeks and cucumbers

Charge: 40AED per Person Minimum 20 guests required

FALAFEL STATION

Homemade Falafel Bites in mini Pita bread pockets, with Tomato, Red Onion and Homemade Pickles Per Person Charge: 20AED per Person Minimum 30 guests required

PORTUGUESE CHICKEN STATION

French Corn-fed chicken marinated in our homemade Portuguese pimento sauce and charcoal grilled live. We debone our chicken (except the wing tips cause that's the best part) cut it up into bite sized pieces. A hearty and healthy option served with a side of homemade garlic paste and your choice of French Fries or Roasted Baby Potatoes

Per Person Charge: 30AED per Person Minimum 20 guests required

TORTILLA CHIPS AND DIP

10AED per Dip Option Per Person Add 5AED per Person for Crudities

- Anchovy, Spring Onion and Cream Cheese Dip
- Tzatziki Dip
- Caramelized Onion Labneh Dip
- Avocado Ranch Dip
- Sriracha Peanut Dip



LE PETIT PINCH MENU

15AED Per Piece

Minimum of 20 pieces per choice is required to fulfil your order

- Mini Hot Dogs
- Mini Burgers (Beef or Chicken)
- Mac 'n' Cheese Bites
- Fish 'n' Chips
- Chicken Tenders with Honey Mustard Sauce
- Mini Grilled Cheese Sandwiches
- Mini Pizzas (Mixed Vegetables, Margarita, Pepperoni)
- Chicken and Lemon Mayo Sandwiches
- Mini Corn on the Cob with Butter
- Penne Alfredo with Chicken and Mushroom in creamy white sauce
- Penne Bolognese
- Date and Apple Muffins
- Chocolate Chip Cookies (5 AED)
- Carrot Cake Muffins

Please ask us about buffet style home cooked meals for the kids

Allergens: (n) - contains nuts, (v) - vegetarian, (gf) - gluten free, (df) - dairy free, (vegan) - free from any animal products



BAR & BEVERAGE

Beverage List - Packages

Glassware Bar Pack – 20AED per Person

Includes Glassware, Straws and Napkins

Glassware and Ice Bar Pack – 25AED per Person

Includes Glassware, Straws, Napkins, Coolbox, Ice, Water, Sparkling Water, Lemon and Lime

Glassware Options:

High ball glass
Old fashioned glass White wine glass Red wine glass
Shooter glass
Champagne, Martini and Margarita Glasses are available at an additional cost

Plates Package – 25AED per Person

Plates, Dessert Plates, Dinner Cutlery, Dessert Cutlery, Cutlery Holders

Fresh Juice Package – 15AED per Juice Option per Person

Mint Lemonade, Orange Juice, Lemonade, Watermelon Juice, Guava Juice

Mixers Package – 20AED per Person

Soft Drinks, Tonic Water, Soda, Orange Juice and Cranberry Juice, Water, Sparkling Water, Lemon and Lime

Coffee and Tea Package – 25AED per Person

(2 Coffee and 2 Tea Options Per Person)
Nespresso Coffee Options, Assortment of Teas, Chocolate Chip Cookie Petit Fours, "White Coffee" aka Orange Blossom Water with Hot Water

* Please note that 5% VAT will be added on Total Price



PINCH PERSONNEL

PACKAGES

Supervisors @100AED per hour (Minimum 5 hours)

Makes Sure Events Run Smoothly and Main Point of Contact for Host

Waiters @100AED per hour (Minimum 5 hours)

Passes Food and Drinks Around. Clearing Tables and Tending to Guests Needs

Bartenders @120AED per hour (Minimum 5 hours)

Servicing the Bar and Preparing Standard Drinks

Chefs @80AED per hour (Minimum 5 hours)

Food Preparation, Live Cooking, Customer Interaction and Safely Handling Food

Stewards @50AED per hour (Minimum 5 hours)

Clean Up Team, Setting Up, Aiding Kitchen Team

NOTE:

Pinch will recommend Staff according to the event and customers' needs. Certain events will require more Staff for it to run smoothly

**Additional hours will be charged if staff stays overtime.

You will be notified if the staff would require to stay any longer**

* Please note that 5% VAT will be added on Total Price *



We work with a number of professional Furniture, Bar and Cocktail Bartender Companies that help us get the best quality products and services for a preferential rate for all Pinch Gourmet Customers. Should you require these services please do ask us and we will gladly put you in touch with them



ADDITIONS	PRICE
Delivery, pick up and Set up: 700AED (mandatory for cooking on site)	AED 700
Delivery Charge of 100AED For Delivery Only (Food will be sent in Disposable Plates)	AED 100
For Kids Outdoor Station an additional 400AED charge will be incurred for additional equipment	AED 400
Additional Equipment Charges may be incurred if not available in client's kitchen	TBD by Pinch
Lamb Machine Hire	800 AED (only machine)
Lamb Lokma Station Hire (Includes: 1 Chef, Delivery, Set Up, Pick up and Equipment)	1100AED
Pizza Oven Hire	500AED (only Pizza Oven)
Delivery, pick up, set up and Equipment Rental Hire (necessary for Station Set up)	1,100AED

TERMS AND CONDITIONS

- Final Numbers are to be confirmed 5 days before the event.
- Any Event that is canceled within 1 Week of the event will incur a 50% cancellation fee.
- Any event that is canceled within 48 hours of the event will incur a 100% cancellation fee.
- Specialty Items or New Menu Items requested by guests require a minimum of one week for creation before a quotation can be submitted
- Should Certain Menu Items not be available from suppliers, Pinch Reserves the right to replace these with items of a similar quality

Payment Terms

50% non-refundable deposit payable on confirmation of the quotation. 50% balance to be paid on the day of the event.

Payment Options

Cash, Cheque and Bank Transfer
Cheque Payable to Pinch Gourmet Foodstuff Supply LLC

Bank Account No.: 101-50653737 -01
Bank/ Transfer Bank Account: Emirates NBD Bank Address: Gold Branch 1407, Dubai,
UAE Beneficiary Address: PO Box 119710, Dubai, UA E SWIFT: EBILAEAD IBAN No. AE680260001015065373701

Thank you for choosing Pinch Gourmet!