

LUNCH & DINNER



**eathos**  
CATERING



## SALADS & APPETIZERS

### LENTIL BROCCOLINI SALAD (Vgn)

Soft Brown Lentils, Roasted Broccolini, Oyster Mushrooms & Guacamole With A Soy Dressing

### TOMATO ROASTED PEPPER AND FETA SALAD (V)

Cherry Tomatoes, Thyme, Feta, Yellow Peppers & Shallots Marinated In A Mild, Pickled Vinegar Dressing

### GREEN QUINOA (V)

Quinoa, Diced Cucumber, Tomatoes & Yellow Pepper, Served With Mint, Chives, Pomegranate Seeds & A Parsley Lime Dressing

### ROSEMARY CHICKEN

Rosemary Chicken Breast, Black Olives, Cucumber, Avocado, Pomegranate, Sundried Tomato, Mixed Leaves, Lemon Mustard Dressing

### GERMAN POTATO SALAD (V)

Steamed Potatoes, Dill Pickle, Boiled Egg, Parsley, Beef Bacon, Garlic Mayo Salad

### CAESAR SALAD (V)

Classic Caesar Salad Topped With Homemade Croutons & Parmesan Cheese

### ASIAN SHRIMP

Shrimp, Daikon, Carrot, Baby Spinach, Rocket, Cucumber, Onion, Coriander, Caramelized Walnuts, Citrus Ponzu Sauce

### CROQUETTES

Chicken & Mushroom Truffle Croquettes or Spinach & Feta Croquettes

### THAI SPRING ROLLS (V)

Crunchy Vegetables And Soft Rice Noodles, Crisp Fried And Served With Our Homemade Sweet Chilli Sauce

### KALE & ROASTED SQUASH SALAD (Vgn)

Kale, Cumin Roasted Squash & Flaked Almonds With Sweet Chilli Soy Dressing

### SUPERFOOD SALAD (Vgn)

Roasted Pumpkin, Carrot, Sweet Potato, Kale, Rocket Leaves, Quinoa, Pomegranate, Toasted Oats, Walnuts, Pomegranate Molasses

### VEGAN CHOPPED SUMMER SALAD

Kale, Broccoli, Carrots, Edamame, Green Apple, Pomegranate, Avocado, Walnuts, Lemon Oil Dressing

### GUACAMOLE, CHIPS & SALSA

Fresh Home Made Guacamole Paired With Crispy Tortilla Chips & Topped With Salsa



## MAIN COURSES

### ROASTED CHICKEN

Whole Rotisserie Chicken Marinated Overnight In Our Secret Marinade, Steamed And Finished On The Spit

### CHICKEN BIRIYANI

Steamed Basmati Rice With Chicken And Biryani Spices

### ORIENTAL RICE WITH CHICKEN

Perfectly Seasoned Oriental Rice With Minced Meat Topped With Roasted Chicken, Nuts And Served With Yogurt

### GREEN OR RED CURRY CHICKEN

Thailand's Best-Loved Curry. Aubergine, Bamboo Shoots And Sweet Basil

### PAD THAI CHICKEN OR PRAWN

Indulgent Stir-Fried Rice Noodles In Tamarind Sauce, Coconut Sugar, Eggs And Crushed Peanuts

### LEBANESE BBQ MIXED GRILLS

Grilled Veal fillet, Kabab Halabi, Shish Taouk, Kabab Chicken

### BEEF STROGANOFF

Our Classic Beef Stroganoff With Tender Strips Of Beef And Fresh Mushrooms In A Creamy Stroganoff Sauce, Served With Rice

### ROAST LAMB WITH GRAVY

Confit Lamb Shoulder Served With Classic Creamy Mashed Potato

### KAFTA & BATATA

Kafta Meat, Tomato And Onions Baked In The Oven With Tomato Sauce, Served With Vermicelli Rice

### PAN FRIED SALMON FILLET

Pan Fried Salmon Fillet Served On A Bed Of Ratatouille, Served With Herbed Pesto Dressing

### HERB CRUSTED FISH WITH CITRUS SAUCE

Grilled Fish With Citrus Herb Crust

### FISH TIKKA MASALA

Grilled Fish In A Spicy Masala Sauce

### TOFU & BASIL STIR FRY (Vgn)

A Spicy And Fragrant Favourite With Thai Basil Onions And Green Beans

### SWEET POTATO MASSAMAN CURRY (V)

Mild Curry With Gentle Silk Road Spices, Comes With Potatoes, Cashew Nuts, Garnished With Fried Shallots

### DAL MAKHANI (V)

Whole Black Lentils And Kidney Beans Cooked With Tomatoes And Home Churned Butter

### STUFFED EGGPLANT

Fried Eggplant With Ground Meat Cooked In Tomato Sauce, Served With Vermicelli Rice



## SIDES

### VEGETABLES

Steamed Mix Vegetables, Ratatouille, Carrot & Beetroot

### RICE

Jasmin Rice, Steamed Rice, Vegetable Fried Rice, Jeera Rice, Pees Pulao

### POTATOES

Mashed Potato, Truffle Mash, Roasted Baby Potato

## SWEET BITES

### FRESH FRUIT SALAD

### CARROT CAKE

### STICKY TOFFEE PUDDING

### BANANA WALNUT CAKE

### BROWNIES WITH LOTUS CREAM

### VEGAN PROTEIN BAR

### COOKIES

Nutella Sea Salt Cookie, Peanut Butter Cookie

# PRICING

Thoughtfully crafted by our head chefs, the hot buffet menu is great for all occasions, whether for a training, seminar, or meeting. Take the stress out of organizing and allow our catering team to deal with the details.

5% VAT will be applicable on all invoices.

AED  
**120**  
Per Person

2 selections of Salads & Appetizers  
3 selections of Mains  
3 selections of Sides  
2 selections of Sweet bites

AED  
**150**  
Per Person

3 selections of Salads & Appetizers  
4 selections of Mains  
4 selections of Sides  
3 selections of Sweet bites

AED  
**190**  
Per Person

4 selections of Salads & Appetizers  
5 selections of Mains  
5 selections of Sides  
4 selections of Sweet bites

AED  
**210**  
Per Person

5 selections of Salads & Appetizers  
6 selections of Mains  
6 selections of Sides  
5 selections of sweet bites

# REQUIREMENTS

Minimum of 20 guests.

Confirmation of numbers is required 72 hours prior to the event.

Prices includes food and serving platters.

Some items require onsite chef for preparation/cooking.

Additional charges for Staff, Delivery.

A Non-refundable deposit of 50% is required for all functions.

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**FOR MORE INFO & BOOKING:**

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