Cateriya

banqueting & food services since 2005

Santa's created a special menu *just for you.*

COLD APPETIZERS

Selection of 3

Baklava Cranberry with Goat Cheese Pâté

Crispy thin layers of phyllo tarts topped with caramelized
cranberry sauce & goat cheese pâté

Crispy Salmon Maki Bite with Teriyaki Sauce

Crispy fried sushi rice topped with slow cooked teriyaki
sprinkled with sesame seeds

Bouchée de foie sur Pain D'épice

Our homemade ginger bread topped
with panna cotta foie gras

Christmas Pinwheel

Zaatar sundried tomatoes / pesto with cranberries

SALADS

Selection of 2

Christmas Salad

Al dente beetroot, mixed with fennel, grilled apple, mixed lettuce, roasted walnut served with fennel vinaigrette dressing

Shrimps Caesar Salad

Romaine's heart, roasted shrimps, shaved parmesan, clarified croutons served with caesar dressing

Duo Endives, Roquefort and Walnuts Salad

Chicory endive red and yellow, red grapes, red radish, watercress, crumbled with roquefort cheese served with creamy roquefort dressing

Brussel Sprouts with Kale Salad

Shredded brussel with crispy kale, dried cranberry, grilled peaches, pecan, and scallions served with citrus vinaigrette

Winter Wild Salad

Gem lettuce mixed with black wild ride, baby spinach, baby rocca and roasted heirloom tomatoes served with creamy green dressing

Salmon Terrine - 1.5 kg

Smoked salmon infused cream cheese tartar salmon, tartar carrots, cucumber and celery, mixed with herbs

Christmas Tree Cheese – 1.5 kg

Blended cheese of cheddar, pecorino and cream cheese, assorted with crispy bacon, fresh parsley and almond flakes served with crackers

Assorted Bread and Butter

HOT APPETIZERS

Selection of 2

Baked Brie

Gooey baked brie in phyllo stu ed with cranberry sauce and rosemary

Trio of Vol-au-vent

A meld of turkey, brisket, sage and boursin in hollow case of pu pastry

Devils on Horse Back

Date stu ed with cream cheese craft with bacon topped with maple syrup

Chicken with Artichoke Heart topped with Cheese & Redcurrant

Artichoke heart stu ed with sizzled chicken with spinach and cheese topped with redcurrant

Spanakopita Bites

Buttery phyllo with a spinach-cheese filling

MAIN COURSE

Selection of 2

Christmas Roasted Turkey 7-8 kg

Whole festive turkey, brined and roasted with christmas flavors

Roasted Baby Chicken

French fusion baby chicken infused with creamy coconut red curry aside or oriental spiced baby chicken

Lamb Shoulder

Perfectly marinated slow roasted lamb thyme shoulder served with zest thyme jus

Short Ribs

Braised short ribs, tender fall apart bone-in slow cooked with gravy paired with creamy tru e sauce

Pistachio Parmigiano Encrusted Beef Filet – Brazilian

Sing “Let’s Eat” a nutty pistachio mixed with parmigiano, bread crumbs, lemon zest crust while keeping the tenderloin juicy

Paired with Two of Your Side Dishes

Christmas Stuffing

Sausage, onion, celery butter, sourdough bread, sage, rosemary, egg and chicken broth
Gravy & cranberry sauce
Oriental rice, chestnut & gravy sauce

Holiday Roasted Root Vegetables

Sweet potatoes, pumpkin, brussel sprouts, celery, potatoes, leeks, onions, garlic, rosemary, thyme

Purée

Pumpkin, beetroot, or potato

DESSERT

Selection of 2

Panettone Christmas Bread

Holiday Chocolate Tru es - 1 kg

Yule Log Cake – Bûche de Noël - Log of 1.3 kg

Choose your flavor: dark chocolate | dark chocolate raspberry
white forest christmas

BEVERAGES

Upon Request

AED 250 per person,
for a minimum of 15 guests.

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May your days be *merry bright*
& filled with Culinary Delights.

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Additional Information:

- Minimum order of AED 2,000
- All prices are inclusive of VAT
- Free delivery within Dubai
- Delivery charges apply for other Emirates
- Beverages and setup available at an additional cost

Scan & Visit : www.intercat-hospitality.com/cateriya
Social Media : @cateriaycatering