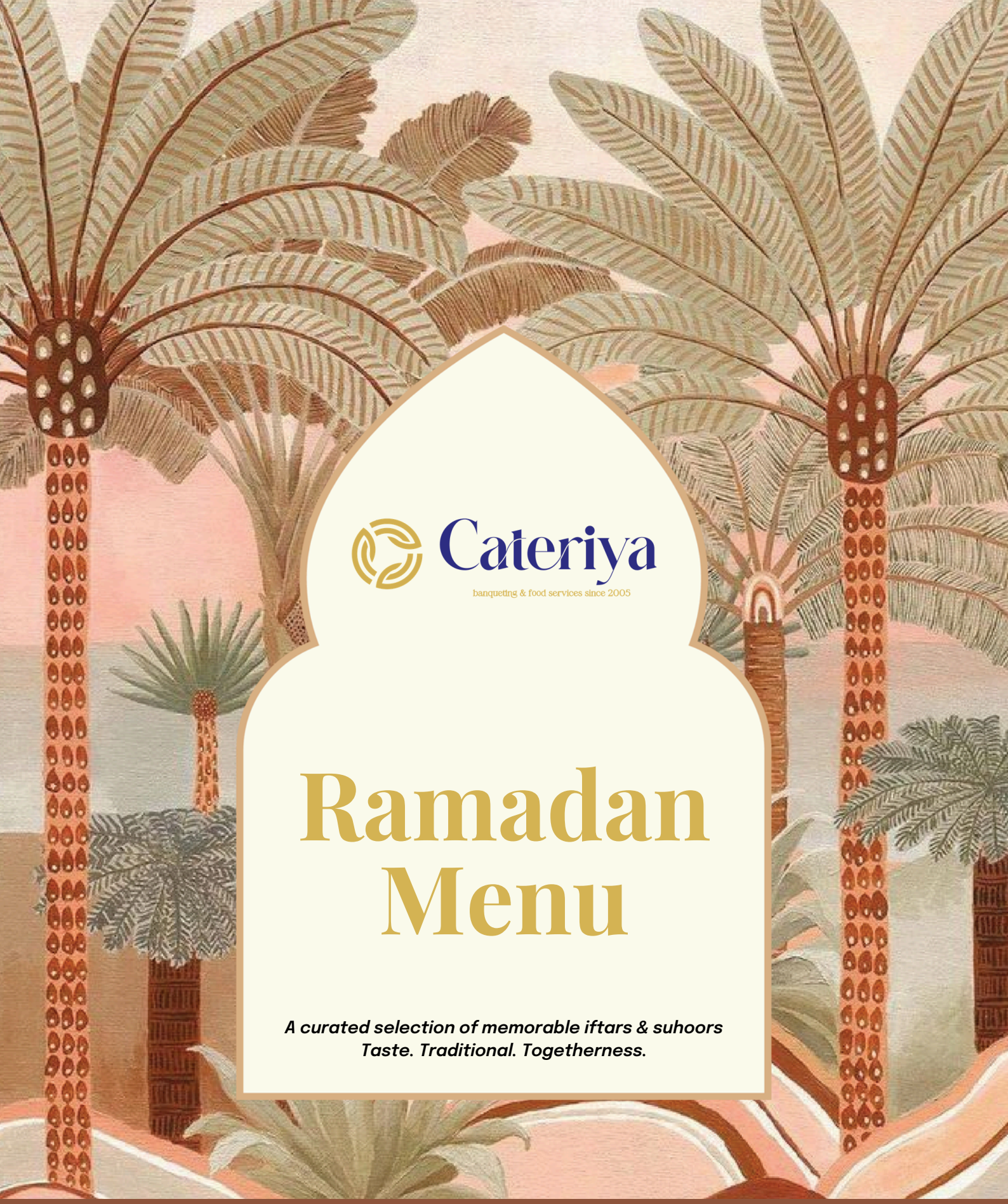


Cateriya

banqueting & food services since 2005

Ramadan Menu

A curated selection of memorable iftars & suhoors
Taste. Traditional. Togetherness.

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CateriyaCatering

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SET MENU 1

AED 220 per person (Minimum of 15 guests) Inclusive of VAT

TO BREAK YOUR FAST

Dried fruit: Dates and dried apricots
Assortment of bread, international and lebanese selection

SOUP

Lebanese lentil soup
served with fried bread, cumin and lemon wedges

SALADS

Lebanese fatoush, crispy zaatar bread, molasses and sumac vinaigrette
Traditional Tabouleh
Lentil oriental salad, pomegrenade, mint and feta cubes
Creamy yogurt and cucumber

COLD AND HOT STARTERS

Traditional homemade hummus
Smoked eggplant moutabbal
Yalangi, vine leaves, baby eggplant and baby marrow
Assortment of mouajanat:
Cheese rolls, Meat sambousek, Spinach fatayer
Lebanese batata harra

MAIN COURSES

Slow-cooked lamb leg , served with oriental rice
or freekeh with minced meat and mixed nuts
Chicken musakhan with sumac and onions, served with fresh bread
Samke harra, tahini sauce, caramelized onions and roasted almonds
Vegetarian couscous with chickpeas and saffron

DESSERT

Fruit platter
Halawet El Jebn
Maamoul Mad Tamer and achta
Egyptian Um Ali

SET MENU 2

AED 275 per person (Minimum of 15 guests) Inclusive of VAT

TO BREAK YOUR FAST

Dried fruit: Dates and dried apricots
Assortment of bread, international and lebanese selection

SOUP

Lebanese lentil soup served with fried bread, cumin and lemon wedges
Moroccan harira soup

SALADS

Lebanese fatoush, crispy zaatar bread, molasses and sumac vinaigrette
Ramadan salad, stuffed medjool dates with cheese, wallnuts, pomegrenade seeds
Freekeh salad, mixed herbs, fresh vegetables brunoise, orange vinaigrette
Creamy yogurt and cucumber

COLD AND HOT STARTERS

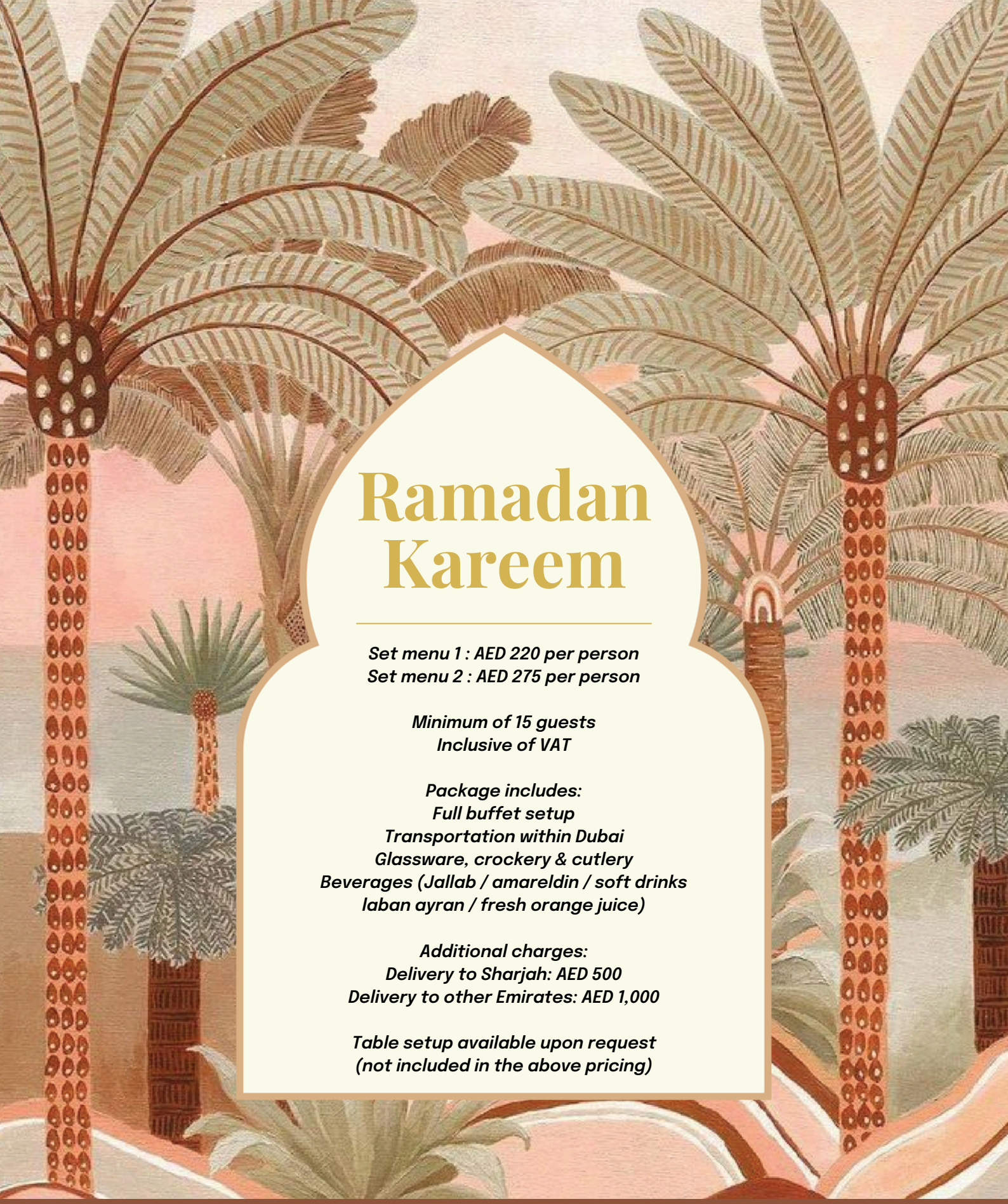
raditional homemade hummus with pine nuts
Smoked eggplant moutabbal
Beetroot moutabbal
Yalangi, vine leaves, baby eggplant and baby marrow
Assortment of mouajanat:
Cheese rolls, Meat sambousek, Spinach and zaatar fatayer
Kibbeh filled with mouhamarra
Lebanese batata harra

MAIN COURSES

Slow cooked vine leaves stuffed with meat and rice served with lamb cutlets
Persian Lamb Biryani
Chicken freekeh with mixed nuts
Fish siyadiyeh, fried onions, toasted nuts

DESSERT

Oriental fruit salad khchef
Halawa & Chocolate Tart
Lebanese Namoura
Egyptian Um Ali



Ramadan Kareem

Set menu 1 : AED 220 per person
Set menu 2 : AED 275 per person

Minimum of 15 guests
Inclusive of VAT

Package includes:
Full buffet setup
Transportation within Dubai
Glassware, crockery & cutlery
Beverages (Jallab / amareldin / soft drinks
laban ayran / fresh orange juice)

Additional charges:
Delivery to Sharjah: AED 500
Delivery to other Emirates: AED 1,000

Table setup available upon request
(not included in the above pricing)

For inquiries, please contact:

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+971 50 355 3572
+971 4 334 5212

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