### CATERING AND EVENTS MENU



## LAFAYETTE GOURMET



LAFAYETTE GOURMET INTERNATIONAL FOOD HALLS & DINING



### Menus We propose a selection of menus for your convenience to make your choice easier. Alternatively our chefs will personally meet and go through all menu requirements and tailor make menus to your specific tastes and budgets. The diverse culinary offering at Lafayette Gourmet means you can literally taste the World! All menus are flexible to serve your needs: • Complete Menu solutions - for full Lafayette Gourmet catered Events • Gourmet To go — simply order and collect on ready to serve trays (delivery optional) • Chef at Home – for smaller more intimate dinners at home where we cook for you Equipment We can provide a full rental solution for all events: from linens, crockery, glassware to carving stations, chafing dishes and chiller trucks. Staff Whether its black tie or casual, we can provide professional and knowledgeable staff. From trained bartenders to maître D - both the front of house and the skilled chefs are there to make your event a success!



### ...OFFICE AND CORPORATE SOLUTIONS

### **BREAKFAST MEETINGS**

The Ideal way to start your days events and meetings, choose from a lighter continental style menu to a Healthier energizing menu to the full cooked options.

### CONTINENTAL

Selection of warm breakfast favorites - mini croissants, Danish pastries and choice of muffins and breads - Served with a selection of jams, honey and butter Farmhouse cheeses – including: Mature cheddar, Brie de meaux, Morbier Oak smoked salmon with red onions, capers and fresh organic lemon Chilled seasonal fruits and berries

Fresh brewed coffee and a selection of teas and infusions Fresh juices - oranges, grapefruit, pineapple, carrot, watermelon 75dhs per person

### THE HEALTHY OPTION

Selection of home poached fruits – including figs in vanilla syrup, cinnamon poached braeburn apples, peaches and apricots with star anise

Selection of dried fruits and nuts Selection of natural and fruit yoghurts Whole-wheat toast and bran muffins

Fresh juices - oranges, grapefruit, pineapple, carrot, watermelon Fresh brewed coffee and selection of teas & infusions 65dhs per person

### HOT BREAKFAST SELECTION Minium of 20 people

Smoked veal bacon Chicken and herb sausages Grilled tomatoes and sautéed portobello mushrooms Crispy potato hash browns Free range Scrambled eggs Traditional Eggs Benedict – supp 20dhs per person

Selection of freshly baked bread and croissants

Fresh juices - orange, grapefruit, pineapple, carrot, watermelon

Fresh brewed coffee and a selection of teas & infusions

80dhs per person



### LIGHT LUNCHES AND COFFEE BREAKS

The mid day pick me up. Tailor made menus for your mid day breaks

### LUNCH SELECTION select a choice of 3

### Open mini sandwich selection

Chilled duck liver with vanilla cherry relish – Supp 25dhs p/p Oak smoked salmon bagel with chive cream cheese Rare seared tuna with roasted peppers on whole wheat Fresh Crab and mango on ciabatta with baby leaves Hummous with sesame seeds & rocket on pita toast (v) Pastrami on rye with sauerkraut and mustard mayonnaise

### Selection of Sushi Maki rolls

Classic California Maki, Spicy Tuna roll, Avocado and Mango (v)

### Selection of Antipasti

Char grilled vegetables with olive oil (v)
Bresola ham withTuscan olives and melon
Buffalo mozzarella, dried tomatoes, basil oil (v)
Parmesan Regganio aged balsamic & olive oil (v)

### Selection of cookies and mini pastries

Fresh brewed coffee and a selection of teas & infusions Fresh fruit infused mineral water – apple, orange or lime 120dhs per person



### **BUFFET LUNCH SELECTION** Minium of 20 people

### Selection of appetizers

Angus beef carpaccio with truffle honey and rocket Oak smoked salmon with baguette chips, lemon and capers Sushi selection - California maki, salmon and Spicy tuna rolls Grilled goats cheese crostini with marinated pears & walnuts (v)

### Salads

Marinated artichokes with prawns and asparagus Cherry tomato and Buffalo mozzarella with oven dried tomatoes (v) Shanso peppered tuna carpaccio, Japanese mushroom salad Tamarind glazed duck salad with apple, beanshoots & pickled ginger

### Main course

Coconut Green curry with chicken, lime, sweet basil & steamed rice Steamed Snappper with ginger, spring onion and miso broth Char grilled salmon with roasted peppers, lobster jus Roast vegetable lasagne with blue cheese pesto (v)

#### To finish

Selection of crème brulee, Chilled fresh fruits and berries
White chocolate 'shooters' with caramel popcorn
Selection of teas and infusions, fresh brewed coffee & chocolates
145dhs per person





SPECIALITY PLATTERS Minium of 10 people

Sea, Sea, Sea – served with a selection of rye and cereal breads Rare seared pepper tuna, citrus infused olive oil Cold poached organic salmon with horseradish and potato salad Classic prawn cocktail

Oak smoked salmon with traditional garnish

55dhs per person

Antipasti selection – served a selection of Foccacia, Ciabatta and Grissini Balsamic roasted shallots
Wood oven roasted peppers with extra virgin olive oil and garden herbs
Breasola ham
Marinated Tuscon olives and artichokes
Rocket lettuce with parmesan and balsamic dressing
45dhs per person

**Cold cut platter** - served with a selection of pickles & mustards Rare roasted beef tenderloin
Roasted turkey breast with cranberry salsa
Honey and lavender glazed duck breast with roasted peaches
Dijon mustard and rosemary roasted leg of lamb **75dhs per person** 

RAW- served with dips and infused olive oils (v)
Organic cherry tomatoes
Baby radishes
Baby carrots
Organic peppers
Gem lettuce
40dhs per person

Artisan cheese selection – served with homemade chutneys, crackers, artisan breads and salted butter
Selection will vary based on availability, includes cheese from France, Italy and Spain
75dhs per person

### GOURMET...TO GO

### SALAD SELECTION Serves 2-3 p.

Buffalo mozzarella with a selection of tomatoes, fresh basil, Tuscan olives and rocket leaves, balsamic dressing	120dhs
Lafayette salad with baby spinach, frisse and gem lettuce tossed with Roquefort, walnuts, poached pears in a maple sherry vinaigrette	110dhs
Classic Ceaser – with or without the anchovies!	95dhs
Thai Beef salad with mint, celery, iceberg lettuce with a spicy lime dressing	120dhs
Roasted peppers, aubergine and grilled avocado with sun dried tomatoes, black olives and feta cheese (v)	110dhs
Omani lobster salad with curried mango vinaigrette, baby spinach, sunflower seed and shaved coconut	170dhs
Fresh penne Pasta with pesto, asparagus, parmesan reggiano and wood oven roasted tomatoes (v)	110dhs







### Lobster mayonnaise on baguette

Poached lobster with mayonnaise, romaine lettuce & roma tomatoes

### Char grilled Chicken Tikka wrap with mango and papaya

Sliced onions, roma tomatoes and iceberg lettuce

### Roasted Turkey breast with turkey bacon on sourdough

Fontina cheese, avocado, lettuce and onion-cranberry relish

### Szechwan spiced chicken breast with mango and cashew nut relish

Boston lettuce, spring onions and toasted sesame vinaigrette

### Bresaola ham with buffalo mozzarella on onion and pamesan foccacia (v)

Beef tomatoes, rocket lettuce, honey balsamic vinaigrette & parmesan

Choice of salad, artisan bread, fresh juice, Tea/coffee and cookies

### OFFICE 'BOXED LUNCH' SOLUTION

Regular lunch Choice of sandwich, local water, kettle chips, apple/orange	45dhs
Gourmet lunch Choice of sandwich, fresh juice, salad, kettle chips Tea/coffee and cookies	65dhs
Salad lunch	50dhs



### ...COCKTAIL RECEPTION AND PETIT PLATES

Canapés and pass around-style petit plates, ideal for a more substantial cocktail party

Select 3 cold and 3 hot - 115dhs p/p

Select 5 cold and 5 hot - 145dhs p/p

### **COLD SELECTION**

Roasted baby beetroot with macadamia nut-crusted goats' cheese and candied pecans (v)

Chilled Peking duck with pancake chips, cucumber salad and hoisin dressing

Native Oyster shooters - one p/p

Mini Ceaser salad with olive oil crostini

Smoked salmon tartar with poached quail's egg, tobiko

Poached prawns wrapped with bresaola and mango salad

Mustard crusted beef carpaccio with truffle oil crostini and parmesan shaves

California maki roll with spiced soy sauce and pickled ginger

Arabic tabouleh with grilled prawns

Pink Roasted lamb loin with olive crostini and mint pesto

Marinated feta cheese with roasted peppers and grilled artichokes (v)

Roasted pepper and onion tortilla with cherry tomato salsa (v)

Rare seared angus beef tenderloin with horseradish and potato salad

Buffalo bocconcini with vine tomatoes, fresh basil and virgin olive oil (v)

Poached lobster with crab, crème fraîche salad & chive oil - supp. 20dhs

Chilled duck liver 'bonbons', crushed walnut and cinnamon brioche - supp. 20dhs

### **HOT SELECTION**

Crab wontons with sweet chilli dip

Chicken yakitori with toasted sesame seeds

Lafayette wasabi prawns with mango salsa

Mini Waygu burgers with balsamic onions, parmesan on mini brioche

Crispy crab cakes with citrus saffron aioli

Roasted pepper and artichoke tortilla with smoked paprika and cherry tomato (v)

Tandoor spiced chicken breast with mango pickle

Baby vegetable tempura with chilli soy dip (v)

Iranian style Grilled lamb Tikka with pickled vegetables

Thai-style vegetable spring roll with sweet and sour dip (v)

Aloo tikkis – crisp fried spiced potato dumplings with tamarind & yogurt dressing (v)

Wok tossed Asian vegetable with beancurd, 'kung poa' style (v)

Crisp chicken or shrimp 'gyoza' with ginger soy dip

Thai vegetable green curry and steamed jasmine rice

Murg Makhi - chicken tikka in tomato and cream sauce, steamed basmati

Waygu beef skewers - sauces: béarnaise, honey mustard, horseradish - Supp. 20dhs

Lobster satay with sweet peanut sauce & shallots - supp.30dhs



### Supplement your selection with a more substantial choice of Selection of mini noodle boxes: 15dhs per box

- Yaki soba stir-fried soba noodles with shredded roasted duck, red and green peppers, pak choy and sesame seeds
- Pad Thai stir-fried rice noodles with seafood, tofu, bean sprouts, eggs, crushed peanuts and spicy Thai sauce
- Mee goreng fried yellow noodles with onions, pak choy, cherry tomatoes, crispy tofu, sambal chilli and sweet soy sauce
- Special Lafayette style fried rice

### Dessert Canapes: 5dhs per piece

- Choice of panna cotta 'Cones' Raspberry, Mango or classic Vanilla
- 'Espresso' white chocolate tiramisu
- Classic crème caramel
- Double chocolate brownies with
- Mini pavlova with seasonal berry glaze
- Seasonal berries with Devonshire cream
- · Mini lemon tart with meringue
- Baked New York style cheese cake with blackberry 'jelly'
- Chilli chocolate spring rolls with peanut and toffee sauce
- Fresh pressed apple jelly with ginger bread crumbs
- Steamed date and maple syrup pudding





### LAFAYETTE FLAVORS

### Salads, platters and mini plates

- Sushi selection California maki, salmon & Spicy tuna rolls
- Ceaser salad with olive oil crostini and shaved parmesan (v)
- Marinated Feta cheese salad with roasted peppers & artichokes (v)
- Cherry tomato and Boconcini mozzarella with oven dried tomatoes & shaved pecorino (v)
- Marinated artichokes with prawns & grilled asparagus
- Chicken Tikka salad with yogurt and tamarind dressing
- Mixed leaves with choice of dressings thousand island, blue cheese, balsamic, raspberry vinaigrette

### Hot selection

- Char grilled salmon with roasted peppers & lobster jus
- Herb brushed chicken breast with wild mushrooms & roasted baby potatoes
- Mee Goreng Fried yellow noodles with onions, bok choy, cherry tomatoes, crispy tofu, sambal chili and sweet soy Sauce (v)
- Murg Makhi classic chicken tikka in tomato and cream sauce, steamed basmati
- Selection of steamed seasonal vegetables

### To Finish

- Chilled fresh fruits and berries
- White chocolate 'shooters' with caramel popcorn
- Mini éclair selection
- Lychee pannacotta with fresh raspberries

140dhs per person

### ...LAFAYETTE GOURMET BUFFETS

Menus can be tailor made to fit specific requirements and budgets – BBQ menus, vegetarian menu, Indian selection, Arabic grills – all can be arranged. Minimum quatities required

#### LAFAYETTE TASTES

### Salads, platters and mini plates

Lebanese Tabouleh salad with grilled prawns
Thai Style papaya salad with crushed peanuts (v)
Cherry tomato with buffalo mozzarella, pine seeds & fresh basil (v)
Baby gem Ceaser salad with shaved parmesan & olive oil crostini
Mixed seasonal leaves with a choice of dressing (v)
Sushi platter – spicy tuna maki, california maki, salmon & cucumber roll
New potato salad with avocado crispy beef & horseradish dressing
Chicken Tikka salad with tamarind and yogurt dressing
Choice of fresh breads

#### Hot Selection

- Thai Coconut green curry with vegetables, lime leaves and sweet basil (v),
- · Butter chicken with steamed basmati
- Wok fried red Snapper in Black bean sauce
- Aloo tikka masala (v)
- 'Coq au Vin' with shallots, mushrooms and smoked bacon (a),
- Lamb Tagine with almond, prunes and couscous
- · Braised beef short ribs with wild mushrooms
- Selection of roasted vegetables

### From the grill

Iranian kebabs: Koubide, chicken and saffron

### Grand dessert selection

Including: Mini pavlova with seasonal berries, classic baked lemon tart, Warm maple and date pudding, Baked new York style cheese cake, chilled fresh fruit

165dhs per person



### Hot selection - live station

Noodle Soup: Selection of noodles, vegetables, wontons, fish balls, braised beef & chicken

### Main Courses

Thai Coconut green curry with vegetables, lime leaves and sweet basil (v)
Wok-fried beef with oyster sauce and straw mushrooms
Sweet and sour chicken with lychee and peppers
Bean curd in a red curry sauce with lemon leaves and long beans (v)
Pad Thai noodles with beansprouts, prawns, beansprouts and fried tofu
Yaki Soba – soba noodles with peking duck, red & green peppers, beansprouts & curry oil
Steamed Snapper with ginger, spring onions, baby pak choy & soy-corinader sauce

### Grand Dessert selection

Including: Fresh berry trifles, baked apple tart, cherry pie, crème brulee Chocolate fudge cake, white chocolate tiramisu

195dhs per person





# ...LAFAYETTE GOURMET BUFFETS

### **GOURMET GRAND SELECTION**

### Selection of appetizer and salads

Cherry tomato and Buffalo mozzarella with oven dried tomatoes with pecorino (v) Marinated Feta cheese salad with roasted peppers and artichokes (v) Oak smoked salmon with capers and quail eggs

Angus beef Carpaccio with truffle honey and rocket leaves

Sushi selection - California maki, salmon and Spicy tuna rolls

Shanso peppered seared tuna Carpaccio, Japanese mushroom salad, vinaigrette Lemon grass chicken, coriander, bean sprouts crispy taro, sweet peanut dressing Fresh crab salad with crushed pomegranate seeds and cress leaves Mixed garden lettuce - dressings: thousand island, blue cheese, balsamic, raspberry

Roasted pumpkin soup with Stilton and wild mushrooms

### Sea selection

Whole poached prawns with dip selection Chilled fine de clair oysters over ice

#### Live carvery

Roast Angus Prime Rib of beef with Yorkshire pudding, mustards and horseradish Vegetable selection: Duck fat roasted potatoes, Cheese crusted mash, Sweet butter carrots with green peas

Hot selection and vegetables

Grilled Veal Medallion with sautéed wild mushrooms, garlic confit

Grilled salmon with steamed new potatoes, tarragon butter

Coconut red curry with beef, thai baby eggplant, lime leaves and sweet basil

Roasted vegetable lasagne with classic pesto (v)

Hong kong style fried noodles with barbecued chicken, shrimps and diced Peking duck Murg Tikka masala with steamed basmati

### To Finish

Selection of Farmhouse cheese, with fruit chutney and oven fresh breadStrawberry panna cotta with chocolate biscotti, Mini pavlova with seasonal berries, classic baked lemon tart, Warm maple and date pudding, Baked new York style cheese cake, chilled fresh fruit

350dhs



### **APPETIZER**

Cucumber and goats cheese 'cannelloni' vegetable 'crudo', lemon-herb dressing & crushed pine seeds (v) (n)

Carpaccio of beetroot with buffalo ricotta, pickled cucumber, almond truffle dressing (v)

Crab salad with vanilla seared scallops apple salad, orange glaze

Angus beef carpaccio with chilled lobster salad baby cress, truffle, citrus infused olive oil

Salmon confit and lobster 'mosaic' soft poached egg, mizuna lettuce, truffle vinaigrette

### **BUFFET MAIN COURSE**

Slow roasted US Angus Prime rib, Yorkshire pudding – carvery

- Selection of Mediterranean vegetables
- Olive oil roasted potatoes
- Seared Red snapper with cherry tomatoes, olives and capers
- Thai style vegetable curry with lemon and sweet basil, jasmine rice (v)

### PLATED MAIN COURSE

Herb Roasted corn fed chicken breast with Wild mushrooms and Ricotta parmesan mash potatoes, garlic confit.

**Spinach and Asparagus Risotto,** grilled artichokes and pecorino cheese (v)

# DESSERT Warm Chocolate and Raspberry Fondant cinnamon dusted doughnuts, vanilla ice cream White Chocolate Tiramisu Pistachio cookies Poached Seasonal Berry 'Trifle' crushed Amaretti biscuits, rasberry ripple ice cream Tea, coffee and chocolate truffles SO SWEET Unique celebration cakes for any and all occasions

For further information or inquiries contact +971 4 3399933 lafayettegourmet.chef@medsdubai.com

