

Treat
g o u r m e t



Buffet Menu

 Treat Gourmet

 treatgourmet

Phone - 04-3386682 | Website www.treatgourmet.ae

Breakfast buffet

Smoked turkey with Swiss cheese, Mushroom Croissant

Beef bacon, egg and cheddar cheese croissant

Basque omelette croissant

Zucchini with fresh thyme, gouda cheese muffin

Feta cheese with black sesame muffin

Leek and goat cheese quiche

Smoked chicken and mushroom, asparagus quiche

Broccoli and asparagus quiche

Crepes suzette

Banana nutella nuts crepe

Cream cheese, pesto, red pepper, sundried tomato bagel

Smoked salmon, avocado, cucumber bagel

Bacon, egg, ketchup bagel

Turkey rocket wrap

Smoked beef, sundried tomato, rocket salad wrap

Chicken mince, sauteed tomato with cumin, edam wrap

Grilled mediterranean vegetables with pesto wrap

Tuna, lettuce, cornichon, horseradish sauce wrap

Pain au chocolate

Almond croissant

Apricot Danish

Pain au raisin

Apple Danish

Zaatar croissant

Cheese croissant

Double chocolate muffin

Banana muffin

Blueberry muffin

Apple cinnamon crunch muffin

Raspberry almond muffin

Chocolate glaze doughnut

Cinnamon roll

Caramel glaze doughnut

Vanilla glaze doughnut

Dark chocolate brownies

Vanilla madeleine

Almond yoghurt with macerated berries, granola

Blueberry yoghurt muesli parfait

Chia seed pudding, mango, coconut

Mini fruit tart

Mini lemon tart

Mini vanilla eclair

Mini mocha eclair



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Lunch/Dinner

Soup

Parmentier potato soup

Chicken vermicelli soup

Lobster bisque

Hungarian Goulash

Spiced Moroccan Harira

Mushroom soup

Salads

Blue cheese, pear, rocket walnut, honey mustard dressing

Classic Caesar salad, crispy beef bacon, croutons, parmesan, garlic, anchovy dressing

Chargrilled asparagus, courgettes and feta cheese

Coriander spiced chickpea salad with yoghurt and almonds

Green bean mangetout Hazelnut and orange dressing

Chicken noodle salad with Asian peanut dressing

Baby potato salad, beef chorizo, fresh chive and mayonnaise dressing

Butter bean, sundried tomato and basil salad

Fennel, apple, watercress, radish salad, onion vinaigrette dressing

Moroccan capsicum salad with coriander and lemon confit

Roasted turkey and chicken ballotine miroir

Quinoa salad with cucumber, red pepper, feta cheese, chickpeas soya lemon orange dressing

Mixed green salad, mango, cilantro lime vinaigrette

Sundried tomato, pesto pasta salad

Pearl barley, feta, fig, strawberry salad, tarragon lemon dressing

Chargrilled asparagus, courgettes, feta, balsamic graze

Taktouka Moroccan capsicum salad with coriander and lemon confit

Zaalouk aubergine caviar with lemon confit

Burrata salad

Zaatar salad – Capsicum, cucumber olives, yoghurt dressing, zaatar crisps (V)



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Main course

Chicken a la King (Chicken breast in a creamy white sauce with peppers)

Roasted chicken with fennel and orange sauce

Veal satay with capsicum & Asian sauce

Blue cheese crusted beef filet with spiced mashed potato

Beef tenderloin stuffed with herb pesto

Slow roasted leg of lamb, rosemary jus

Lamb shank with artichoke and green peas

Hamour filet, lemon butter sauce with coriander rice

Salmon teriyaki, ginger, sesame with saffron rice

Thai yellow pumpkin and seafood curry

Green vegetable lasagna

French ratatouille

Miso-glazed black cod, sesame garlic pakchoi

Magloubah- rice cooked in arabic chicken stock, with eggplant, cauliflower, beef mince with pine nuts

Sauteed foie Gras with Condiments (premium charge applies)

Lobster thermidor (premium charge applies)

Wraps, quiches, petit pains

Wraps

- Smoked beef, sundried tomato, rocket salad wrap
- Chicken mince, sauteed tomato with cumin, edam wrap
- Grilled mediterranean vegetables with pesto wrap
- Tuna, lettuce, cornichon, horseradish sauce wrap
- Cajun chicken, smashed avocado wrap, cajun yoghurt dressing
- Grilled halloumi, zaatar, olives wrap

Quiches

- Smoked chicken and mushroom quiche
- Broccoli and asparagus quiche
- Leek and goat cheese quiche
- Smoked chicken and mushroom, asparagus quiche
- Spinach gruyere caramelised onions (v)
- Broccoli and asparagus quiche

Petit pains

- Roasted beef horseradish sauce
- Sweet chipotle chicken
- Smoked turkey with black cherry jam
- Spicy tuna with guacamole and roasted corn
- Roasted cauliflower with tahina sauce (v)

Notes:

All our pricing is inclusive of service charge and municipality taxes

Minimum number of guests is 20

Additional packages for staff, beverages and equipment hire are also available

A deposit of 50% is required for all functions

Confirmation of numbers is required 4 days prior to the event

Cancellation of the event within 4 working days will incur a 50% cancellation fee

Cancellation of the event within 48 hours will incur a 100% cancellation fee



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