

Pinch
GOURMET

DESSERTS & CANAPES



COLD CANAPES

VEGETARIAN/VEGAN

Beetroot Wheel (V)

Dill Cream Cheese, Crispy Capers

Beetroot & Goat Cheese Lollipop, Pickled Radish (V)

Caramelized Onion, Figs and Gruyère Bruschetta (V)

Vegan Buddies (Vegan)

Truffled Polenta Chips (V)

Cauliflower Purée, Crispy Sage

Candied Pecan Cranberry Goat Cheese Bites (V)

Arabic Bruschetta (V) With Sumac, Greek Feta and Fresh Zaatar

Greek Feta & Pesto Bites (V)

Whipped Feta, Basil Pesto, Cherry Tomato

Mini Fatet Bathenjan (V)

Roasted Eggplant and Tomato Topped with Tahini Yogurt

Better Boy Tomato Tartare (Vegan) Our Vegan Version of Spicy Tuna Tartare on a Crispy Rice Cake with Vegan Spicy Mayo

Burrata Crostini (V) With Confit Cherry Tomatoes and Homemade Almond Pesto, Drop of Balsamic Reduction

Gazpacho Shooter (V) With Grilled Cheese Sandwich and Red Onion Jam

Cauliflower Panna Cotta (V)

MEAT & POULTRY

Hoisin Duck Crêpes

Confit Duck in a Savory Crêpe with Hoisin Sauce, Cucumber, Leeks

Celeriac Beef

Beef Filet, Celeriac Purée, Celeriac Remoulade
Marinated Beef Tataki

Japanese Marinated Angus Beef Filet with Fried Garlic Chips

Slow Cooked Lamb Shoulder

Cucumber Ketchup, Lumpfish Caviar

Chicken & Leek Quiche, Crispy Leeks

SEAFOOD

Melon Crab Pops

Crumbed Crab Meat, Charred Melon & Roasted Sesame

Crab Donuts

Desiccated Coconut and Lime Zest

Smoke Salmon Blinis

Smoked Salmon Rosettes, Dill Cream Cheese, Crispy Capers

Prawn Cocktail Pots

Charred Spring Onions

Poached Wasabi Prawns With Mango Salsa in Savory Mini Tart Shells

Seared Tuna With Sesame Mayo, Orange and Togarashi

Summer Rolls (gf)

Sweet Chili Prawn

Pickled Breakfast Radish

Carrot, Cucumber, and Mango Summer Roll (Vegan)

Pickled Beets & Goat Cheese Roll (V)

RAW BAR

Hand Cut Steak Tartare in a Savory Cone

Sea Bass Ceviche

Thinly Sliced Sea Bass Marinated in Fresh Lime & Lemon, Topped with Lime Zest

Crispy Salmon Tartare with Truffle in a Charcoal Cone

Spicy Asian Tuna Tartare on Crispy Rice Cake

HOT CANAPES

Not Recommended for Delivery, Advised To Have a Chef Onsite To Maintain Freshness,
Quality And Safety of the Food

VEGETARIAN/VEGAN

Caramelized Onion (V) With Goat Cheese Mini Quiche

Mixed Mushroom and Truffle Mac'n'Cheese Bites on Truffle Aioli (V)

Steamed Mushroom and Water Chestnut Dumplings (Vegan)

Homemade Sweet Chili Sauce

Fried Goat Cheese Balls Drizzled with Honey (V)

Mushroom Vol-Au-Vent (V)

MEAT

Korean Brisket Croquettes With Caramelized Onions, Potato Mash, Mozzarella & Gruyère on a Creamy Corn Sauce

Mini Classic Cheeseburgers With Classic Sauce, Tomato Jam, Lettuce, Cherry Tomato and Homemade Pickles

Mini Truffle Burger With Red Onion Jam, Arugula & Truffle Aioli

Smoked Angus Brisket With Homemade Chipotle BBQ Sauce on Cornbread

Date & Cranberry Spiced Lamb Meatballs with Tzatziki

CHICKEN

Portuguese Chicken Skewers With Classic Pimento Sauce

Chicken Satay Skewers with Pickled Papaya (N)

Chicken Tandoori Skewers

Chicken Tikka Skewers

Chicken Vol-Au-Vent

Sesame Chicken Mini Burger With Pickled Papaya

K-Pop Chicken Mini Burger With Korean Dredge Sauce and Kimchi Ranch

SEAFOOD

Crab Cake with Sauce Gribiche

Steamed Ginger Shrimp Dumplings with Homemade Sweet Chili Sauce

Fish Tikka Skewer with Cashew Dip



CANAPES

FANCY CANAPES

Prices may vary due to availability and market prices.

Some Items are seasonal and may not be available throughout the year.

Pre-ordering of certain fancy canapes may be required.

Scallop Ceviche With Corn, Chorizo and Jalapeno with a Spritz of Lime

Seared Foie Gras With Minted Strawberry Coulis, Homemade Focaccia

Burrata And Bottarga Tartine

Mini Duck Steaks Corn Purée, Popcorn, Charred Spring Onions

Brown Butter Lobster Rolls Shallots, Lime, Crispy Onions, Cilantro Mayonnaise

PASS-AROUND SOUL FOOD

Prices may vary due to quantities.

Butter Chicken Bowl Rich Chicken Cooked With Cashew Gravy, Steamed Rice & Paratha

Quinoa So Good Quinoa Rice With Garlic, Onion & Scallion, Topped With Succulent Beef Meatballs

Fish Burrito Pan Seared Sea Bass, Shaved Fennel, Orange Segments, Dill & Pomegranate, Wrapped in Tortilla Bread

Pearl Barley Risotto With Tomato, Capsicum & Parmesan, Lemon Chicken Or Braised Short Rib

Celeriac Beef Filet Celeriac Dust, Celeriac Remoulade, Cucumber Fondant

Diver Scallops Pan Fried Scallops, Herbed Potato Gnocchi, Anchovy Caper Butter

Lemon Chicken Mashed Potato, Confit Green Beans



DESSERT CANAPES

Minimum order 10 pieces of any kind

Mini Cheesecake Bites

Maple
White Chocolate
Blueberry
Strawberry
Burnt
Passion Fruit
Mixed Berries
Baklava Cheesecake

Petit Choux (Cream Puffs)

Chocolate
Salted Caramel
Pistachio
Strawberry
Cheesecake
Vanilla

Mini Eclairs

Chocolate
Salted Caramel
Pistachio
Strawberry
Vanilla
Black Forest
Tiramisu

Mini Jars

Tiramisu
Chocolate Mousse
Cheesecake
Passion Fruit Tahiti
Mango Jar
Blueberry
Vegan Chocolate Mousse

Mini Cake Bites

Victoria Sponge
Banana Cake
Red Velvet
Lazy Cake
Chocolate Mousse
Pistachio
Lotus Caramel
Salted Caramel
Coconut

Brownies

Nutella
White Chocolate
Dark Chocolate
Triple Chocolate

Mini Tarts

Mixed Fruit
Raspberry
Blueberry
Strawberry
Lemon
Peanut Butter
Crunchy Hazelnut
Chocolate
Key Lime Tart With Marshmallow
Pecan
Salted Caramel & Pecan



WHOLE CAKES

Please allow minimum 72 hours prior ordering of any cakes

Other customization options are available, custom made shapes or designs are subject to different pricing.

Cheesecake, 1.5 kg (350 AED)	Cakes, 1.5 kg (350 AED)	Tarts, 1.5 kg (350 AED)
Maple	Victoria Sponge	Mixed Fruit
White Chocolate	Banana Cake	Raspberry
Blueberry	Red Velvet	Blueberry
Strawberry	Lazy Cake	Strawberry
Burnt	Chocolate Mousse	Lemon
Passion Fruit	Lotus Caramel	Peanut Butter Crunchy Hazelnut
Mixed Berries	Salted Caramel	Chocolate
Baklava Cheesecake	Coconut	Key Lime Tart With Marshmallow
		Pecan
	Pistachio Cake, 1.5 kg (450)	Salted Caramel & Pecan

Bundles:

The Beginning Bundle – 56 AED per guest

Good as an addition to your buffet, 4 selections per guest, minimum of 20 guests

Standard Bundle – 84 AED per guest

Recommended for a 2-hour event, 6 selections per guest, minimum of 20 guests

Premium Bundle – 112 AED per guest

Recommended for a 4-hour event, 8 selections per guest, minimum of 20 guests

Ultimate Bundle – 140 AED per guest

Recommended for a 6-hour event, or if you're really hungry, 10 selections per guest, minimum of 20 guests

Cheese and cold Cuts

Cheese platters, Handpicked Cheeses from Our Fine Selection
Served with Homemade Crackers, Dried fruits, Homemade Pickles, Truffle Honey and Red Onion Jam
4 persons 250AED
6 persons 350AED
8 persons 450AED

Charcuterie Platter

Served with Homemade Crackers and Pickles
4 persons 250AED
6 persons 350AED
8 persons 450AED

Also available bespoke boards and custom cart display for your events.

Terms and Conditions:

Final number of guests is requested 4 working days prior to the event
Minimum hours of waiters & Chefs are 5 hours, and they must come one hour and half prior to the guest arrival for the setup
Any extra hours will be charge at the prevailing rate at the time of invoice
A deposit of 50% is required to confirm the function
For any cancellation within one week prior to the event the 50% deposit will be kept
All prices are exclusive of 5% VAT