

VEGETARIAN & VEGAN

Each canapé selection starts at AED 280 for 20 pieces, with additional pieces at AED 14 each.



CANAPÉS

COURGETTE GHANOUSH [SM, G, VEGAN]

Baba Ghanoush but with Roasted Zucchini, Tahini, Mint and Sumac. Served in a Crispy Pita Bread

ARABIC BRUSCHETTA [SM, G, D, V]

With Sumac, Greek Feta and Fresh Zaatar

CARAMELIZED ONION, FIGS AND GRUYÈRE BRUSCHETTA [D, G, V]

Served on Toasted French Baguette

MINI FATET BATHENJAN [D, SM, G, V]

Roasted Eggplant and Tomato Topped with Tahini Yogurt

BURRATA CROSTINI [N, G, V]

Italian Burrata on Sourdough with Pistachios, Lemon Zest, Thyme, Lemon Oil and Basil.

MIXED MUSHROOM AND TRUFFLE MAC 'N' CHEESE BITES 🍷 [D, G, E, M, V]

Served with Truffle Aioli

MUSHROOM VOL-AU-VENT 🍷 [G, D, V]

Creamed Mushroom Served in Puff Pastry Tarts

MISO EGGPLANT TART 🍷 [S, G, V]

Miso Glazed Aubergine Spread in a Savory Tart & Topped with Nori Flakes

TRUFFLED MUSHROOM TOASTIE 🍷 [D, G, V]

A Gouda and Parmesan blend, Roasted mushrooms with earthy herbs and Truffle Oil

FETA SAGANAKI 🍷 [D, SM, V]

Fried Greek Feta Crusted with Sesame and Coated in UAE Honey

CRUNCHY MOZZARELLA 🍷 [G, D, SM, V]

Homemade milk bread, Mozzarella mix with a sweet chili dressing and toasted Sesame seeds

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TERIYAKI TOFU CANAPE 🍷 [S, VEGAN]

Crispy tofu, tossed with teriyaki sauce with mix chopped vegetables and fresh mango salsa on top. Garnished with fresh coriander leaves

VADA PAV 🍷 [G, VEGAN]

Creamy Herbed potato mash, Tamarind glaze, Mint and Coriander sauce with a Garlic chutney garnish in a sandwich bite

CAMEMBERT BITES 🍷 [D, G, V]

Creamy Camembert ball skewer over Chermoula Sauce



BEEF & LAMB

Each canapé selection starts at AED 280 for 20 pieces, with additional pieces at AED 14 each.

MARINATED BEEF TATAKI [S, SM, G]

Japanese Marinated Angus Beef Filet with Fried Garlic Chips

STEAK TARTARE TACO [G, D]

Served in a Mini Crispy Taco Shell with and Pickled Mushrooms and Caviar

WAGYU BRESAOLA [D, G]

With Balsamic Pearls and Herbed Goat Cheese Spread

KOREAN BRISKET CROQUETTES 🍷 [G, D]

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

MINI CLASSIC CHEESEBURGERS 🍷 [E, M, G]

With Classic Sauce, Lettuce, Cherry Tomato and Homemade Pickles

MINI TRUFFLE BURGER 🍷 [G, E, M]

With Red Onion Jam, Arugula & Truffle Aioli

VEAL BACON CROQUETTES 🍷 [G, D, E]

Spanish Croquettes with Veal Bacon

SMOKED BRISKET ON RICE CAKE 🍷 [F, D, E]

14 Hour Smoked Brisket with BBQ Sauce and Cream Corn Sauce on a Crispy Rice Cake

POMEGRANATE GLAZED LAMB SKEWERS 🍷 [D]

Minced Lamb Kebab Glazed with Pomegranate Molasses and Topped with Dry Black Lemon Powder. Served with Tzatziki

MINI LAMB BURGERS 🍷 [D, N]

Minced Lamb Patties with Tzatziki, Caramelized Onion, Roasted Tomato and Pine Nuts

CHICKEN & OTHER POULTRY

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CHICKEN SATAY SKEWERS 🍴 [N]

With Pickled Papaya

PORTUGUESE CHICKEN SKEWERS 🍴 [D]

With Classic Pimento Sauce

CHICKEN TANDOORI SKEWERS 🍴 [D]

Served with Mint Yogurt Sauce

CHICKEN TIKKA SKEWERS 🍴 [D]

Served with Mint Yogurt Sauce

MINI CAJUN CHICKEN TACO 🍴 [G, D]

With Guacamole, Pico Di Gallo and Sour Cream

CHICKEN VOL-AU-VENT 🍴 [G, D]

Creamy Chicken and Mushroom on Puff Pastry Tarts

SESAME CHICKEN 🍴 [SM, G, M, E]

With Pickled Papaya

K-POP CHICKEN MINI BURGER 🍴 [D, SF, F, G]

With Korean Dredge Sauce and Kimchi Ranch

CORONATION CANNELLONI [G, D]

Curried Creamy Chicken with Mango Chutney and Raisins in a Crispy Pasta Shell

SCOTCH QUAIL EGG [G, D]

Bite sized scotch eggs, spiced and seasoned beef chuck with fried capers and dill creme

DUCK DUCK [S]

Slow Cooked duck breast, Apple Jam, Celeriac and apple brunoises and Celeriac Puree

HOISIN DUCK CRÊPES [G, D, S]

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

SEAFOOD

Each canapé selection starts at AED 280 for 20 pieces, with additional pieces at AED 14 each.

SMOKED SALMON BLINIS [F, G, D]

Smoked Salmon Rosettes, Charcoal Labneh with Lemon Zest and Dill on a Blini

PRAWN COCKTAIL POTS [SF, E, M]

Charred Spring Onions

POACHED WASABI PRAWNS [SF, G]

With Mango Salsa in Savory Mini Tart Shells

SPICY ASIAN TUNA TARTARE 🌶️ [F, E, M]

on Crispy Rice Cake

SPICY SEABASS CEVICHE 🌶️ [F, N]

Fresh Seabass with a Spicy Blood Orange Citrus Vinaigrette, Fried Capers and Hazelnut Dust

CRISPY SALMON TARTARE [G, F, E, M]

With Truffle in a Savory Cone

BEETROOT AND CRAB WONTON [SF, E, M]

Par-cooked beetroot wontons, stuffed with crab meat and onion mix

CRAB CAKE 🍷 [G, F, SF, E, M]

With Sauce Gribiche

OCTOPUS SKEWER 🍷 [SF]

Charcoal Roasted Octopus with and Finished With Lime and Coriander

MISO COD SKEWER 🍷 [F]

Our Popular Blackened Miso Cod in a Bite Size Form

DYNAMITE SHRIMP 🍷 [SF, E, M]

Fried cajun shrimps with a generous helping of dynamite sauce on a base of mango salsa served on a shot glass

STEAMED GINGER SHRIMP DUMPLINGS 🍷 [G, SF]

With Homemade Sweet Chili Sauce

SESAME PRAWN TOAST 🍷 [G, E, M, SF]

Madras Curry Powder Spiced Prawn Toast. Served with Bang Bang Sauce



FANCY CANAPES

Prices may vary due to availability and market prices.
Pre-ordering of certain fancy canapes may be required.

TASTE OF THE SEA [SF]

Freshly Shucked Oysters with Bloody Mary Pearls

FRIED SCALLOPS 🍷 [SF, G, E, M]

Tender Scallop bites with caramelized onions and garnish of mixed peppers

MINI BROWN BUTTER LOBSTER BURGER 🍷 [G, E, M, SF, D]

Shallots, Lime, Crispy Onions, Cilantro Mayonnaise

SEARED SCALLOP 🍷 [SF]

With Coriander, Chili and Lime Served in a Scallop Shell

STUFFED TAGLIONI WITH LOBSTER AND WAKAME [SF, F, E, M, D, G]

Lobster and Wakame stuffed into crunchy tortiglioni, with dried wakame and micro cress

MINI DUCK STEAKS 🍷 [D, E, M]

Corn Purée, Popcorn, Charred Spring Onions

FOIE GRAS [G, F, E, D]

On a Toasted Brioche with Korean Mandarin Jam and Caviar

DESSERTS

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BBQ PINEAPPLE [D, E]

With Coconut Mousse, Passionfruit and Tajine Seasoning

HONEY BUTTER BRIOCHE [G, D, E]

A Honey Cake Copycat That Will Melt in Your Mouth

MINI CHEESECAKES [G, N, D, E]

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

PETIT CHOUX (CREAM PUFFS) [G, D, E]

- Chocolate
- Salted Caramel
- Pistachio [N]
- Strawberry
- Cheesecake
- Vanilla

MINI ECLAIRS [G, D, E]

- Chocolate
- Salted Caramel
- Pistachio [N]
- Strawberry
- Vanilla
- Black Forest
- Tiramisu



A Guide to our Dishes: Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan), Spicy (🌶️), Hot Canape (🍷)

DESSERTS

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MINI TARTS [G, D, E]

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

MINI JARS [G, D, E]

- Tiramisu
- Chocolate Mousse
- Cheesecake
- Passion Fruit Tahiti
- Mango Jar
- Blueberry
- Vegan Chocolate Mousse [VEGAN]

MINI CAKE BITES [G, D, E]

- Victoria Sponge
- Banana Cake
- Red Velvet
- Lazy Cake [N]
- Chocolate Mousse
- Pistachio [N]
- Lotus Caramel
- Salted Caramel
- Coconut

BROWNIES [G, D, E]

- Nutella [N]
- White Chocolate
- Dark Chocolate
- Triple Chocolate

TEAL BAKEHOUSE

All items are free from gluten, dairy, refined sugar free. Please ask our team for more info.



RAW VEGAN FUDGE SQUARES [VEGAN]

Mini chocolate squares to satisfy your sweet tooth with an extra herbal kick, Ashwagandha that helps promote a calm and clear mind.

RAW VEGAN CINNAMON ROLLS [N, VEGAN]

Our take on the classic cinnamon roll, with a twist, a no-bake dessert! If you love cinnamon, then this is made for you.

RAW VEGAN RASPBERRY CAKE [N, VEGAN]

A no-bake dessert that has a citrusy burst, with a crunchy bottom layer and a creamy raspberry flavored top.

RAW VEGAN CARROT CAKE [N, VEGAN]

3-layered cake with a crunchy bottom, cake-y middle and creamy top. Finished with our homemade beetroot icing.



MINI BANANA BREADS [E, V]

A great dessert to have at home and they're mini too, so, you might have more than one.

BAKED FUDGE BROWNIES [N, VEGAN]

Fudge central! If you like creamy and fudgey desserts then this is for you!

VEGAN CHOCOLATE MOUSSE [N, VEGAN]

A creamy vegan cake with a vegan chocolate layer in the middle that hits the spot!

CHEESE

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 - **250 AED**

6 persons - **350 AED**

8 persons - **450 AED**

CHARCUTERIE PLATTER

Served with Homemade Crackers and Pickles

4 persons - **250 AED**

6 persons - **350 AED**

8 persons - **450 AED**

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

TERMS AND CONDITIONS

- Final number of guests is requested 48 hours prior to the event.
- Pricing per person can be tailored to suit your budget. Conditions apply.
- The minimum hire period for staff is 5 hours. The team typically arrives one and a half hours prior to the guests' arrival. Any extra hours will be charged at the prevailing rate at the time of invoicing.
 - WAITER: **500 AED** for 5 hours, extra charge of 100 AED per hour for overtime
 - BARTENDER: **600 AED** for 5 hours, extra charge of 120 AED per hour for overtime
 - CHEF: **400 AED** additional per chef. Note that a chef is required if they choose hot canape, to cook and assemble it on-site.
- Delivery and set-up charge: 350 AED
- Glassware Package (Wine Glass, Old Fashioned Glass, High Ball Glass, Ice, Straws, Water Package) - 25 AED per person
- Plates and Cutleries Package - 25 AED per person
- We require full payment in advance to confirm the event.
- Cancellations made less than 72 hours in advance will forfeit the advance payment.

CANAPES