



Country Food Catering Services



Menus & Services

What does our rates include ?

- Your choice of varied food from our range of menus
- Experienced service supervisors and crew
- Trained cooks on site where necessary
- Prompt administrative attention
- Crockery
- Cutlery
- Glassware
- Linen
- Transport facilities within the city
- Full beverage service with cubed cocktail ice
- Décor for tables
- Essential furniture requirement

Who are we?

Don Stanley's is a catering company dedicated to outdoor catering with 15 years of international experience with franchises in 6 countries. Our professionally managed administrative and operational areas guarantee food and services in keeping with your expectation from 2 to 200 guests.

What can you expect?

- A variety of food of a high quality
- Trained and experience service staff
- All necessary equipment
- Inclusive rates with no hidden extras
- Efficient administrative support

What type of events do we cater to ?

Breakfasts	Brunches	Lunches
Cocktails	Semi-Bufferets	Bufferets
Sit-down meals	Barbecues	Mongolian Barbecues
Ethnic foods	Sporting Events	Snacks
Packed meals	Board Room services	Desert Events

COCKTAIL MENU SELECTION

Canapés served cold

- Asparagus spear Rolls with fresh Mint
- Home-made Nut Liver Pate with Caviar garnish
- Savoury Egg boats with Anchovy mousse
- Smoked Salmon rosettes with Dill Orange Sauce
- Balsamic-perfumed Tiger Prawn on Baguette Slice
- Mini Éclairs filled with Shrimp & Pine Nut salad
- Seared Tuna escalopes on Wasabi cream
- Philadelphia Cream Cheese Bouchees with Peppery nuts
- Roast Beef Medallions on croute with creamy Horseradish sabayon

Canapés served hot

- Crispy Beef Bacon wrapped Chicken Liver
- Individual Salmon & Green Pepper corn Quiche
- Gratinated Prawn Velouté Vol au Vents
- Baked spiced Lamb Crescents
- Tandoori Chicken parcels of Filo Pastry
- Crab meat Thermidor in Puff pastry shells
- Smoked Salmon & Mozzarella Cheese Croquettes
- Sesame Chicken Nuggets with a Hoi Sin dip
- Golden Fish Cakes with tangy Tomato Salsa dip

Action Stations – to be finished in the presence of the guests

- Thai-style shredded chili Beef and vegetable Spring Rolls
- Deep-fried Prawns in batter – Chili Garlic Mayonnaise dip
- Chicken Kebabs served with green Chillie Salsa
- Crispy Vegetable & Nut Samosas with Tamarind Raita dip
- Seafood wrapped Lemon grass stems with sweet Ginger sauce
- Chicken, Beef or Lamb Satay with Malaysian Peanut Sauce
- Lamb Kofta Kebabs with Mint Chutney dip
- Grilled Vegetables in Pita cones with Tahina cream

A platter of assorted Petit Fours, Chocolates and Marzipans will be served around.

Rates include of cutlery, crockery, glassware, service equipment, linen, furniture, service staff, beverage service, cocktail ice, table décor & transport – supplements may apply.

10% service charge and municipal taxes with be added

INTERNATIONAL BUFFET

1 - featuring
Continental and
Asian fusion

Salads and appetizers

please choose two salads and an appetizer option from our master list on page 09

Buffet – please choose three meat and one seafood item

- Sautéed Chicken Spanish style with fresh Tomato and Garlic
- Traditional Roast Chicken with Sage & Onion stuffing and Gravy
- Crispy batter-fried Chicken Sweet and Sour
- Mild Indian Chicken Khorma
- Grilled Beef Steaklets with Black Peppercorn cream Sauce
- Sautéed Beef with Green Peppers and Water Chestnut
- Farmhouse Beef and Vegetable Pie with Puff Pastry crust
- Shredded Beef Thai style with dried red Chilies
- Roast whole Leg of Lamb with Mint Jelly and gravy
- Lamb Lasagna Milanese gratinated with Mozzarella
- Stir-fried Lamb with Black Pepper and Pak Choy
- Mutton Rogan Josh
- Gratinated mixed Seafood Thermidor
- Crisp batter-fried Fillet of Fish with three sauces apart
- Stir-fried Prawns with Bamboo Shoot and Garlic
- Grilled Hamour fillets with Lemon butter Sauce

Vegetarian items – please choose two

- Mixed Garden Vegetables gratinated with cheese Sauce
- Stuffed Aubergine with Mushroom and Nuts
- Chinese Vegetable stir-fry with Black Mushrooms
- Garden Vegetables with warm butter and herbs

Rice, Breads and Noodles – please choose two

- Basket of Granary breads and butter
- Vegetarian Biryani Rice
- Garlic Bread in Foil
- Thai flat Noodles tossed with Sweet Corn
- Penne Pasta with Semi-dried Tomato and Mushroom
- Roasted Baby Potatoes in their skin

Desserts

Please choose three plus a fresh fruit platter from our master list on page 08

Rates include of cutlery, crockery, glassware, service equipment, linen, furniture, service staff, beverage service, cocktail ice, table décor & transport – supplements may apply.

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INTERNATIONAL BUFFET 2

Salads and appetizers

please choose two salads and an appetizer option from our master list on page 09

Carvery – to be carved in front of your guests - please choose one

- Roast Sirloin of prime Beef with Horseradish cream and gravy
- Leg whole leg of Roast Lamb with Mint Jelly
- Crisp-roasted Balsamic Lemon Chicken
- Baked Whole Fish with Lemon grass stuffing and Tamarind Sauce

Buffet – please choose three meats and one seafood item

- Sautéed Chicken in Caramelized Mustard Marinade
- Chicken Khorma with Yoghurt and fresh Coriander
- Sichuanese Chili Chicken Stir Fried with Cashew Nuts
- Grilled Chicken rubbed with Malaysian Sweet Peanut sauce
- Sliced Beef Fillet with Chinese Beans and Pepper
- Thai Green Beef Curry
- Traditional Steak and Kidney Pie with Puff pastry crust
- Grilled Beef and Red Pepper Kebabs with sautéed Onions
- Irish Lamb Stew with vegetables
- Indian mild Pepper Mutton Curry
- Lamb Mousaka with Aubergine and fresh Tomato
- Grilled Lamb chop rolls with whole garlic and fresh herbs
- Prawn Provençale on Saffron Rice
- Pan-fried fresh Salmon in Seer with Dill Orange Sauce
- Goan spiced Fish Curry
- Grilled Fillet of fish with fresh Herb crust and Tamarind sauce

Vegetarian items – please choose two

- Carrot, Asparagus & Bean bundles
- Crisp Fried Vegetables in Hot Garlic Sauce
- Fresh Spinach and grilled Onion Quiche served hot
- Assorted seared Mediterranean vegetables in Basil oil

Rice, Bread and Noodles – please choose two

Savoury Onion Rice
Hot Potato salad with Beef bacon
Garlic and Parsley Rice
Singapore style stir-fried Noodles

Lyonnais Potatoes
Basket of Granary bread with three butters

Desserts

Please choose three plus a fresh fruit platter from our master list on page 08

Rates include of cutlery, crockery, glassware, service equipment, linen, furniture, service staff, beverage service, cocktail ice, table décor & transport – supplements may apply.

Plus 10% service charge and municipal taxes

THE MONGOLIAN BARBECUE

Ideal for informal parties of twenty or more, in this concept the food is presented in its natural state finely sliced or shredded, so that your guests could make their choice. Our cooks will then take prepare your selection in our special woks, adding whatever condiments and sauces you may choose.

You could visit the barbecue as often as you would like, trying out a different selection each time. The advantage is that no formal seating is required and that it is also a perfect cocktail idea. Our recommended selection is given below—

MEATS & SEAFOOD

Peeled Prawns	Calamari	Shredded Chicken
Fillet of Beef or Minced Lamb	Beef Bacon	Chicken Garlic Sausage

VEGETABLES

Leek	Spring Onion	Chinese Cabbage
Onion Ring	Pineapple	Mushrooms
Sliced Green Peppers	Carrot	Bean Sprouts

CONDIMENTS, OILS AND SAUCES

Chopped Garlic	Green Chilies	Chopped onion
Crushed Pepper	Ground Mustard	Egg
Garlic Oil	Olive Oil	Hot Garlic Sauce
Soy Sauce	Tomato Sauce	Oyster Sauce

RICE & NOODLES

Long grain Rice	Vermicelli
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DESSERTS

Please choose three plus a fresh fruit platter from our master list on page 08

ADD-ON ITEMS - per person

Tom Yam - Thai Hot Soup	Additional Dessert
Chicken, Beef or Lamb Satay	Pawn Satays with Peanut Sauce ea.

Rates include of cutlery, crockery, glassware, service equipment, linen, furniture, service staff, beverage service, cocktail ice, table décor & transport – supplements may apply.

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THE CHAR - GRILLED BARBECUE

Salads and appetizers

please choose two salads and an appetizer option from our master list on page 09

ON THE GRILL – please select 4, 5 or 6 items

- Chicken piece marinated in fresh Basil and Olive Oil
- Rough Pepper coated Chicken thighs
- Indonesian-style Chicken Satay
- Chicken in Honey Ginger marinade
- Seasoned Beef Steaklets
- Chopped prime Steaks with Sweet Mustard relish
- Marinated Beef Kebabs
- Mini Beef Cordon Bleu with melted Cheese centers
- Seasoned Lamb cutlets on the bone
- Lamb Burgers with fresh Corriander
- Rolled Lamb rack steaks with whole garlic and Rosemary
- Lamb Kebab marinated in Tandoori spices
- Chicken Garlic Sausages stuffed with Mozzarella cheese
- Spicy Beef sausages
- Chicken Bockwürste
- Sausage Kebab with button Mushrooms and Peppers
- Thai-style spiced Fish in foil packs
- Saffron Fish and Prawns Kebabs
- Grilled fillet of Fish with sweet Lime
- Whole Prawn skewers brushed with Chili Garlic butter

SAUCES - please choose three

- Choron
- Tangy Barbecue
- Hollandaise
- Fresh Tomato
- Béarnaise
- Garlic Mayonnaise
- Hot Chili Salsa
- Mustard cream

ACCOMPANIMENTS - please choose two

- Grilled Vegetable Kebab
- Ratatouille Provençale

- Baked Vegetable with Cheese
- Young Corn on the Cob with melted Butter
- Spinach and Mushroom Pie with spiced Potato crust
- Baked Potato with Sour Cream
- Layered Potato Pie with roasted Garlic and cream
- Sauté Potatoes with Onion
- Hot Potato Salad with Beef Bacon

- Granary Bread Rolls with flavoured butters
- Hot Garlic Bread wrapped in foil
- Pasta with Olives, Tomato and roasted Garlic
- Baked Mediterranean vegetable Lasagna

DESSERTS

Please choose three plus a fresh fruit platter from our master list on page 08

Rates include of cutlery, crockery, glassware, service equipment, linen, furniture, service staff, beverage service, cocktail ice, table décor & transport – supplements may apply.

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THE CONTINENTAL BUFFET

Salads and appetizers

please choose three salads and an appetizer option from our master list on page 09

BUFFET ITEMS – *please choose three meat and one seafood item*

- Baked Fish Fillet with melted Cheddar & Herb crust
- Seafood Valencia with rough tomato, roast Garlic & Olive tepanade
- Pan-fried Fillet of Salmon on Spinach with a warm butter Sauce
- Seafood Thermidor with Prawns, Calamari, Mussels and assorted Fish

- Sautéed Chicken in Black Pepper cream sauce
- Grilled Cajun Chicken on New Orleans Wild Rice
- Traditional Roast Chicken served with a Caramelized Mustard gravy
- Pan-fried Chicken Schnitzel with Lemon Butter

- Individual Beef Wellingtons in Puff pastry
- Hungarian Beef Goulash with Sour Cream and Pasta
- Medallions of Beef Madagascar – in creamy Green Peppercorn Sauce
- Traditional English Roast Beef with Yorkshire Pudding and gravy

- Baked Lamb Lasagna
- De Luxe Lamb Sheppard's Pie
- Grilled Lamb Cutlets Provençale
- Braised Lamb Shank with roasted Vegetables

ACCOMPANIMENTS– please choose three

- Garden Vegetables in Mozzarella Sauce
- Char-grilled Mediterranean Vegetables
- Candied Carrots
- Stuffed Aubergine with Cheese crust
- Traditional Roast Potatoes
- Penne Pasta in light Tomato and Basil Sauce
- Pasta with roasted Garlic & Tomato
- Sweet Corn & Pepper Rice

DESSERTS

Please choose three plus a fresh fruit platter from our master list on page 08

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THE MASTER DESSERT SELECTION

PLEASE CHOOSE FROM -

Pies and tarts

- American-style crusted Apple Pie with Vanilla Sauce
- Apricot and Raisin Meringue crumble served Hot
- Individual Strawberry Cream Cheese Tarts
- Florida Keys Lime Pie
- Peach and Mango Pastry Slice
- Individual exotic Fruit Tartlets
- Tart Tartin – caramelized French Apple flan

Puddings and Dessert cakes

- Chilled Butterscotch Soufflé with caramelized nuts
- Chocolate layered Fudge Cake
- Chocolate Mousse Cake with hot Ganasch sauce
- Layered Chocolate Biscuit Pudding
- Black Forest Cake with stem Cherries
- Chilled Coffee Soufflé with candied Pistachio nuts
- Don's home-made Hot Bread & Butter Pudding with Golden syrup
- English Sherry Fruit Trifle
- Queen of Puddings with gratinated Meringue topping
- Crème Caramel
- Rich Thick Chocolate Mousse

Fruit and Arabic desserts

- Platter of Fresh Fruits
- Fresh seasonal Fruit Flan
- Fresh Fruit Salad with Vanilla custard
- Hot Om ali with Pistachio and Cinnamon
- A selection of Arabic sweets

DE LUXE DESSERTS

- Almond-flavoured Cream Cheese Mousse with Blue Berries
- Fresh Strawberry Skewers with Godiva dip
- Dark and White Swiss Chocolate Mousse
- Philadelphia Cream Cheese cake with seasonal Berry topping
- Traditional Tiramisu
- Pear and Vanilla Cream Cheese Gateau
- Platter of hand-crafted Marzipan Fruits
- Assortment of hand-made Dark and Light Chocolates
- Crème Brulee

DESSERT ACTION STATIONS

Suzette Stall

with crepes made to order and three sauces – Suzette, Melted Chocolate and Blueberry fantasy

Beignet de Banane

Crispy Banana Fritters in crispy batter with a choice of Maple or Tate's golden Syrup

Strudel Streditski

Filo parcels of lightly stewed Apple with raisins and Demarrara sugar, golden fried and served with a warm Vanilla custard

THE SALAD & APPETIZER SELECTION

Appetizer platters – please choose from -

- The Middle Eastern dip platter
Mutabal and Hummus with Arabic bread strips and rough-cut vegetable salad with Lemon dressing
- The Emirates Assortment
Stuffed Vine leaves, Marinated Artichoke, assorted Olives and marinated Feta Cheese
- The Medit touch
Platter of Aubergine & Tomato in Garlic Vinaigrette layered with fresh Mozzarella served with mini Peppers stuffed with Mushroom Rice
- A platter of hors d'Oeuvres
Shrimp Salad, assorted Cold Meats, Fillet of fish in Aspic, three types of stuffed olives, Pearl Onions, Mushrooms a la Greques and stuffed Eggs
- The Gulf mini Salad Bar
Tabouleh, Fatoush and Green Salad with fresh Tomato and Cucumber with Lemon Herb dressing
- Seafood Exotica
Steamed Prawn salad, seared Scallops in Dill cream, Grilled Hammour fillet in aspic a Salad of Smoked Salmon, Iceberg Lettuce and Walnuts

Salads– please choose from

- Mixed garden Salad with a choice of two dressings
Vinaigrette, Creamy Italian, Blue Cheese, Honey Vinaigrette, Thousand Island, Mayonnaise or Chili Peppers Salsa dressing
- Coleslaw with Pineapple
- Cubed Beetroot Salad with Onion
- Cucumber and Onion Salad with Yoghurt
- California style Fruit and Citrus Salad
- Grilled Vegetable Salad with Feta cubes and Sun-dried tomato
- Roasted Vegetables tossed in Garlic cream dressing with Pine nuts
- Minted Baby Potato Salad
- Pasta & Mushroom with Cashew Pesto
- Pineapple in fresh Mustard dressing

- Potato Salad with Corriander Mayonnaise
- Potato Salad with Grilled Onion
- Rice & Nut salad with Garlic
- Rice Salad with Raisins & Sweet Corn
- Russian vegetable Salad with Egg
- Tomato, Onion & Cucumber with Raita dressing
- Asian Coleslaw in spiced Mayonnaise

DE LUXE SALAD RANGE

- Waldorf-style Celery Salad with Apple and Walnuts
- Salad Florida with Prawns and Fruit
- Salad Niçoise with Tuna and Egg
- Traditional Caesar Salad with Croutons - action station

SELECTION OF SNACKS

SANDWICHES – Regular

- Chicken Salad
- Cream Cheese and Tomato
- Game Liver Pâté
- Peppery Cream Cheese
- Prawn Mayonnaise
- Roast Beef and Horseradish
- Smoked Beef and Mustard
- Smoked Salmon and Cream Cheese
- Spicy Chicken
- Tuna and Shallot
- Vegetable Triple Decker

SANDWICHES - Submarine in crusty long roll

- Egg Salad and grilled Peppers Sub
- Roast Beef and Mustard Sub
- Scottish Smoked Salmon, Cucumber and Dill Cream Cheese Sub
- Tuna Salad and Cheese Sub

SAVOURIES

- Baked Puff Pastry Sausage Rolls
- Barbecued Chicken Drumsticks
- BBQ Chicken Winglets with dip
- Chili Shrimp on toast
- Crispy Pancake Rolls - Lamb, Chicken or Vegetarian
- Curry Puff pastries with Fish, Beef, Vegetable
- Fried Prawns with Garlic Mayonnaise
- Individual Shrimp and Tomato Quiche
- Individual Spinach and Mushroom Quiche
- Mini Beef Kebab with Shashlik sauce
- Mini Pizzas – your choice of topping
- Patties - Mutton, Chicken or vegetarian
- Potato Croquettes with Garlic cheese centers

- Prawn or Chicken Choux Buns
- Puff Pastry Cheese and Egg Roll
- Seafood Bouchees
- Spiced Lamb Kofta balls
- Spicy Chicken and Olive skewers
- Stuffed Eggs with a Chutney flavour
- Thai-style Chicken or Beef Spring Rolls
- Vegetable Spring Rolls
- Vegetable Samosas with a Tamarind dip

SATAYS & KEBABS

- Beef, Chicken or Lamb Satay with Peanut Sauce
- Lamb Kebabs with Peppers
- Seafood skewers with spiced Lemon Butter Sauce

SWEET ITEMS

- Assorted Cookies
- Assortment of Arabic Sweets
- Choux pastry Cream Buns
- Dark Chocolate Cake
- Assorted Danish Pastries
- Éclairs – Chocolate or Coffee
- Lemon Curd tartlets
- Light Fruit Cake
- Mini Chocolate croissants
- Mini Chocolate Doughnuts
- Mini Fruit Tarts
- Mocca Gateaux
- Vanilla Ribbon cake
- Strawberry Swiss Roll slices
- Vanilla Ribbon Cake

REFRESHMENTS WITH SERVICE

Don Stanley's will provide full waiter service with your choice of items – please make up your own combination -

SANDWICHES

- Cheese and Tomato
- Tandoori Chicken Salad
- Tuna and Shallot
- Liver Pâté and nut
- Vegetable Pinwheel Sandwich
- Egg & Cheese
- Cream Cheese & Pepper
- Roast Beef and Mustard

SWEET ITEM

- Dark Chocolate Cake
- Mini Chocolate Éclairs
- Fruit Cake
- Mocca Gateaux
- Vanilla Ribbon Cake
- Swiss Roll slice
- Individual Fruit Tartlets

SAVOURIES

- Choux Buns with Chicken
- Curry Puffs - Fish, Beef, Vegetable
- BBQ Chicken Winglets & dip
- Pancake Rolls- Lamb, Chicken or Vegetable
- Crispy Patties – Lamb, Chicken or Vegetable
- Mini Pizza with Mushroom & Tomato
- Puff Pastry Sausage Rolls
- Spinach & Mushroom Quiche
- Seafood Bouchees

- Stuffed Eggs with Chutney flavour
- Choux Buns with Chicken
- Mini Beef Kebab with Shashlik Sauce
- Turkey Bacon & Egg Puff Roll
- Mini Chicken Pies

ARABIC ITEMS

- Assorted Arabic Sweets
- Mini Pita bread with Shawarma stuffing
- Iranian Chicken Kebabs with spicy Curd dip

BEVERAGES

- Hot Tea
- Coffee
- Iced Coffee
- Iced Mint Tea
- De Luxe mixed Fruit Punch
- Choice of Fruit Juices – Orange, Melon or Mango

Rates include of cutlery, crockery, glassware, service equipment, Buffet table with linen, furniture, service staff, beverage service & transport – supplements may apply.

Plus 10% service charge and municipal taxes

CHILDREN'S BIRTHDAY
PARTY
PACKAGE

RATES INCLUDE -

- Whistles & Masks
- Cutlery
- Crockery
- Glassware
- Service equipment
- Buffet table with linen
- Paper napkins
- Service staff
- City Transport

BEVERAGE

- De Luxe Fruit Punch or
- Pepsi and Seven-Up

SANDWICHES

Cheese and Tomato sandwich	Tuna Salad Sandwich
Creamy Chicken Sandwich	Triple Decker
Vegetable Pinwheel	Egg and Mayonnaise

SAVOURIES

- Clown stuffed Eggs
- Mini Chicken Hot Dogs
- Mini Chicken Burgers
- French Fries
- Fish Fingers with dip
- Choux Buns with Chicken filling
- Chicken or Fish Patties
- Curry Puffs - Fish, Beef, Vegetable
- Fried Chicken Winglets
- Pancake Rolls – Chicken or Fish
- Mini Cheese and Tomato Pizza

- Puff Pastry Egg & Chicken Rolls
- Pastry Sausage Rolls
- Seafood Bouchees

SWEET ITEMS

- Assorted Freshly Baked Cookies
- Cream Buns
- Chocolate Fudge Cake
- Mini Chocolate Éclairs
- Swiss Roll slices

Additional Services on request –

- Helium Balloons
- Free Flow of soft drinks
- Hot Dog action Station

Rates include of cutlery, crockery, glassware, service equipment, Buffet table with linen, furniture, service staff, beverage service & transport – supplements may apply.

P A C K E D M E A L S

- *Delivery within Dubai area is available – please ask for quote*
- *Payment may be required on confirmation – all credit cards are accepted*
- *A minimum of 12 hours notice is required- orders with less notice will be accepted based on our capacity.*

Sandwich and Salad Pack 1

- Minted Potato Salad **or** Coleslaw Salad
- Roast Beef or Chicken Salad submarine
- Egg salad Sandwich
- Tuna and Cheese Pastry

Sandwich and Salad Pack 2

- Caesar Salad with dressing **or** Mixed Green Salad with Walnuts
- Grilled Tuna and Egg Salad Submarine
- Spinach and Mushroom quichlette
- Peppery Roast Beef Sandwich
- Creamy Chicken and Mushroom Pie

Sandwich and Salad pack 3

- Marinated Artichoke and Feta cheese Salad
- Scottish Smoked Salmon and cream Cheese Submarine
- Prawn and Sweet Corn Salad Sandwich
- Individual Steak Pie
- Tandoori Chicken quichlette

Kebab and Rice pack 1

- Crispy mixed Salad with Raita dressing
- Saffron Basmathi Rice
- Grilled Chicken Kebab with Lemon
- Peppers and Mushroom Skewer
- Savoury Barbecue Sauce

Kebab and Rice pack 2

- Mixed Salad with Feta Cheese and Olives
- Grilled Yogurt-marinated Lamb Kebab
- Char-grilled Lemon Chicken
- Barbecued Fish skewer with Shallots
- Biryani Rice

Chinese Pack 1

- Stir –fried Long-grain Vegetable Fried Rice
- Crispy Chicken with Cashew nuts
- Batter-fried Fish in Hot Garlic Sauce
- Mixed Vegetable Stir-fry
- Chillie Paste

Chinese Pack 2

- Vegetable and Egg long-grain Fried Rice
- Stir-fried Prawns with Bamboo Shoot and Peppers
- Chicken in Black Bean Sauce **Or** Shredded Beef with Red chilies
- Vegetable Chop Suey
- Crispy Vegetable Spring Roll
- Chillie Paste

Dessert options - *packed in disposable plastic container with spoon*

- Cream Caramel
- Fresh Fruit Salad
- Individual Fruit – choice of Apple, Orange or Banana
- Chocolate Biscuit Pudding
- English Fruit Trifle

PARTY DISHES TO TAKE AWAY

These are some sample dishes for our wide selection – we will be happy to accommodate your specific requirements and to quote accordingly

24 hours notice required

priced per portion

10 portion minimum

Dishes are to be provided by host in advance

Non-refundable full payment on confirmation

PASTA

- Lamb or Beef Lasagna gratinated with Mozzarella
- Grilled Vegetable Lasagna
- Prawn Pasta with a creamy Chili sauce
- Pasta in Mushroom cream Sauce
- Roasted Garlic & Fresh Tomato Pasta
- Pasta with Cashew Mint Pesto
- Spaghetti Bolognaise with Beef, Chicken or Lamb
- Mediterranean-style Vegetable Mousaka

WHOLE PIES

- Chicken and Mushroom Pie
- Steak and country Vegetable Pie
- Egg and Vegetable Pie
- Prawn and Fish Pie
- Lamb Pie flavoured with Peaches
- Traditional Beef or Lamb Shepard's Pie

SEAFOOD

- Sautéed Fish fillet - Green Peppercorn Sauce
- Grilled Fish with Chillie Butter & Garlic Rice
- Fried fish with Tartar Sauce & Sauté Potatoes
- Whole Fish Thai Style on steamed rice
- Stir-fried Tiger Prawns with Chinese greens on Fried rice
- Seafood Thermidor on Garlic Pasta
- Batter Fried Prawns-with spicy Tomato dip
- Devilled Calamari with Singapore Noodles

ROASTS

- **U S Tom Turkey** *average weight per bird 5 kg* per kg
with Giblet gravy, Chestnut & Sage stuffing and Cranberry sauce
- **Leg of New Zealand Lamb** - *average weight 3 kg.* per kg
with roast gravy
- **Roast Rack** of Lamb with Provençale crust per kg
- **Roast Free-range Chicken** - *average weight 1.2 kg* per kg.
- **U S Cherry Valley Duck** *aver. weight 2.2* per kg
with Orange or Plum sauce and gravy
 - ~ Rates will be calculated on raw weight
 - ~ Ceramic non-returnable platters
 - ~ Non-refundable full payment on confirmation

- Home-made Chicken Liver Pâté per 100g
- Sage & Chestnut stuffing per 100g
- Cranberry Sauce per 100g
- Garlic French Bread in foil each
- Dinner Rolls – minimum 20 each
- Roast, Mashed or Sauté Potatoes - per portion - min 5
- Assorted Garden Vegetables per portion - min 5

SALADS BY THE BOWL

Priced per portion – minimum order 10 portions

- Crunchy tossed Vegetable with creamy Italian dressing
- Penne Pasta and grilled Prawn Salad
- Potato Salad with Grilled Onions
- Chicken Salad Hawaii with Pineapple
- Steamed Tuna Salad Niçoise with Green beans and Egg
- Classic Caesar Salad with dressing and croutons separate
- Russian vegetables Salad with egg
- Green Salad with Lime Vinaigrette
- Bavarian Potato Salad with Turkey Bacon bits
- Steamed Chick Pea salad with Minted Raita dressing
- Florida Salad with Grapes, Orange, Apple & Celery
- Tomato Salad with Onion & Cucumber

DESSERTS

Priced per portion – minimum order 10 portions

- Home-made Apple Pie with Vanilla Sauce
- Apricot Meringue crumble served hot
- Butterscotch Soufflé with caramelized nuts
- Chocolate Bavroise with Rum and Raisins
- Chocolate Fudge Cake
- Chocolate Mousse Cake with Ganach
- Chocolate Biscuit Pudding
- Don's Hot Bread Pudding with Golden syrup
- Queen of Puddings
- English Sherry Trifle
- Fruit Salad with Rum custard
- Hot Fruit Crumble with Vanilla Rum custard
- Lemon Cream Cheese Tart
- Pineapple upside down cake
- Platter of Fresh Fruits
- Rich Thick Chocolate mousse
- Tropical Mixed fruit Flan
- Vanilla Nut Bavroise
- Cream Caramel
- Om Ali

DE LUXE DESSERTS

Priced per portion – minimum order 10 portions

- Dark and White Swiss Chocolate Mousse
- Fresh Strawberry Cheese Mousse gateau with Nougat
- Philadelphia Cream Cheese cake with mixed fresh berry topping

SIT - DOWN MEALS - Excella range

*These are suggested samples – please call for tailor-made options
All courses are served individually and are to be chosen in advance*

Appetizers

Prawn Caesar Salad with Baguette Garlic Croutons

Or

Pasta ribbons with Smoked Salmon and roasted Pine Nuts

Or

Crab cakes with a Tamarind Mayonnaise and Spinach cream

Soups

Cream of fresh Asparagus and Chinese Mushrooms

Or

Chicken Mulligatawny – a spicy Indian Pepper soup

Or

Thick French Onion Soup sealed with mixed Cheese croute

Main Course

Traditional Roast Chicken with a Honey-Pepper glaze

Or

Fillet of King fish pan-fried with Chili Oyster butter Sauce & Tomato Salsa

Or

Individual Beef Wellingtons in crisp Pastry

Selection of Potatoes and Vegetables

Desserts

Individual Chocolate Mousse with Minted Pistachio

Or

Platter of de Luxe fresh Fruit with a Raspberry sorbet

Or

Baked Mixed Berry Tart Crème Frishe

Coffee and Tea with Chocolates

*Rates include of cutlery, crockery, glassware, service equipment, seating arrangements
table décor, service staff, beverage service & transport – supplements may apply*

Plus 10% service charge and municipal taxes

SIT - DOWN MEALS - De Luxe

Sample menu from our premium range – all courses are served individually

Appetizers

Appetizer sampler platter - Prawns Rose Marie, Smoked Salmon nests with fresh Dill sabayon,
Game pate with Chutney compote and Seared Tuna on Wasabi cream

Or

Grilled Chicken breast Salad with Pine Nuts and Parmesan

Or

Baked Crab with gratinated with Sauce Hollandaise in the Shell

Soups

Seafood Bisque with fresh Basil

Or

Clear Chicken Consommé with mini Cheese Gnocchi

Or

Cream of Spinach with Chestnuts and Garlic Croutons

Main Course

Roast Breast of US Duck with a Blueberry & Honey Marinade

Or

Grilled Seafood Platter - Prawns, Fillet of King Fish, stuffed Calamari & Steamed Crab Salad

Or

Char-grilled Fillet steak medallions with grilled Peppers – Sauce Béarnaise

Selection of Potatoes and selected vegetables

Desserts

Triple-layer Philadelphia cream Cheese Cake with caramelized nuts

Or

Warm Exotic Fruits with Fresh Blue Berry sorbet

Or

Hot Ginger Pudding with Apricot and Walnut Cream sauce

Coffee and Tea with Hand-made assorted Chocolates and Marzipans

*Rates include of cutlery, crockery, glassware, service equipment, seating arrangements,
table décor, service staff, beverage service & transport – supplements may apply*

Plus 10% service charge and municipal taxes

BUDGET CONFERENCE PACKAGE

Please choose the package that is most suited for your requirement

Package I – for half day meetings

*Mid-morning **or** Mid-afternoon break with one beverage & one snack - plus Packed Lunch*

Package II

Mid-morning break with one beverage and two snack items, Packed Lunch and Mid-afternoon break with one beverage and two snack items

Package III

Welcome Coffee station, Mid-morning break with one beverage and two snack items, Packed Lunch & one choice of soft drink, Mid-afternoon break with one beverage and two snack items

Choice of Beverages

- Hot Tea
- Coffee
- Iced Coffee
- Iced Mint Tea
- De Luxe mixed Fruit Punch
- Choice of fresh fruit juice

Choice of Snack items

SANDWICHES

- Cheese and Tomato
- Tandoori Chicken Salad
- Tuna and Shallot
- Liver Pâté and nut
- Vegetable Pinwheel Sandwich
- Egg & Cheese
- Cream Cheese & Pepper
- Roast Beef and Mustard

SWEET ITEM

- Dark Chocolate Cake
- Mini Chocolate Éclairs
- Fruit Cake
- Mocca Gateaux
- Vanilla Ribbon Cake
- Swiss Roll slice
- Individual Fruit Tartlets

SAVOURIES

- Choux Buns with Chicken
- Curry Puffs - Fish, Beef, Vegetable
- BBQ Chicken Winglets & dip
- Pancake Rolls- Lamb, Chicken or Vegetable
- Crispy Patties – Lamb, Chicken or Vegetable
- Mini Pizza with Mushroom & Tomato
- Puff Pastry Sausage Rolls
- Spinach & Mushroom Quiche
- Seafood Bouchees
- Stuffed Eggs with Chutney flavour
- Choux Buns with Chicken
- Mini Beef Kebab with Shashlik Sauce
- Turkey Bacon & Egg Puff Roll
- Mini Chicken Pies

ARABIC ITEMS

- Assorted Arabic Sweets
- Mini Pita bread with Shawarma stuffing

Plus 10% service charge and municipal taxes

EXCELLA CONFERENCE PACKAGE

Please choose the package that is most suited for your requirement

Package I – for half day meetings

Mid-morning or Mid-afternoon break with tea or coffee & one snack plus Buffet Lunch

Package II

Mid-morning break with tea or coffee and two snack items, Buffet Lunch and Mid-afternoon break with tea/coffee and two snack items

Package III

Welcome Coffee station, Mid-morning break with tea/coffee and two snack items, Buffet Lunch & one choice of soft drink, Mid-afternoon break with tea/coffee and two snack items

The Conference Buffet

Salads- please choose two

- Asian Cole Slaw
- German Potato Salad
- Russian Salad with Egg
- Chick Pea & Raita Salad
- Mixed Garden Salad
- Tomato & Cucumber Salad

Buffet – Select three items

- Sautéed Pepper Chicken
- Roast Chicken Tandoori-style
- Chicken Kebabs with Lemon
- Beef Pot Roast with Vegetables
- Irish Lamb Stew
- Seafood Thermidor
- Batter-fried Fish in Hot Garlic Sauce
- Grilled Beef Steaklets
- Baked Fish with Herb crust
- Seafood Skewers in Herb Butter

Vegetarian Items-select two items

- Vegetable Chop Suey
- Peppers with Wild Mushroom Rice
- Stuffed Aubergine
- Indian Vegetable curry
- Buttered Vegetable
- Vegetable Kebabs in Herb butter

Rice and Noodles - select two items

- Savoury Rice
- Steamed Basmati Rice
- Vegetable Biryani Rice
- Singapore-style Noodles
- Pasta with roasted Vegetables
- Baked Potato Flan
- Basket of Assorted Breads

Desserts- select two items

- Fresh fruit Salad with Vanilla Custard
- Fresh Fruits Platter
- Cream Caramel
- Chilled Pineapple Soufflé
- Apricot Flan
- Thick Chocolate Mousse
- Chocolate Biscuit layered Pudding

Rates include of cutlery, crockery, glassware, service equipment, Buffet table with linen, furniture, service staff, beverage service & transport – supplements may apply.