

Menu

CURATED CULINARY

EVERY EVENT BEGINS WITH OUR SIGNATURE GRAZING FOUNDATION
A BEAUTIFULLY STYLED BASE FEATURING PREMIUM CHARCUTERIE, ARTISAN
BREADS, FRESH FRUITS AND HOUSE-MADE ACCOMPANIMENTS DESIGNED
TO SET THE TONE FOR YOUR CELEBRATION.

3-STEP SERVICE DESIGNED TO ANCHOR YOUR EVENT.

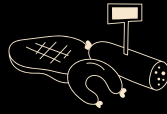


Menu

STEP : 1

SIGNATURE FOUNDATION

THIS PREMIUM GRAZING BASE IS
INCLUDED IN EVERY COLLECTION.



THE CHARCUTERIE:

PREMIUM CURED MEATS,
AGED ARTISANAL CHEESES,
AND MARINATED SICILIAN OLIVES.



THE ARTISAN BAKERY:

A SELECTION OF SOURDOUGH,
GRISSINI BREADSTICKS, AND SEEDED CRACKERS.



THE SEASONAL GARNISH:

FRESH LOCAL FRUITS, DRIED FIGS,
AND PREMIUM ROASTED NUTS.



THE SAVORY ACCENTS:

HOUSE-MADE SIGNATURE DIPS
AND HERB-INFUSED FALAFEL BITES.



SIGNATURE STYLING:

INCLUDES TWO HOURS OF PROFESSIONAL
ON-SITE STYLING AND SETUP.
BESPOKE FLORAL ARRANGEMENTS AND THEMED
DÉCOR UPGRADES ARE AVAILABLE UPON REQUEST.

Menu

STEP : 2

EVENT PACKAGE SELECTION

SIMPLE PER-GUEST PRICING BASED ON YOUR EVENT SIZE

20+ GUESTS

THE CLASSIC COLLECTION

\$65 PP

IDEAL FOR INTIMATE GATHERINGS
3 GOURMET ENTRÉES,
SEASONAL SALAD
HANDCRAFTED DESSERT

THE SOCIAL COLLECTION

\$58 PP

PERFECT FOR CELEBRATIONS
3 GOURMET ENTRÉES,
2 SEASONAL SALADS
2 HANDCRAFTED SWEETS

30+ GUESTS

50+ GUESTS

THE SIGNATURE COLLECTION

\$52 PP

DESIGNED FOR LARGER EVENTS
4 GOURMET ENTRÉES,
3 SEASONAL SALADS
3 PREMIUM DESSERTS

THE GRAND COLLECTION

\$48 PP

DESIGNED FOR LARGER CELEBRATIONS
WITH EXPANDED MENU VARIETY
6 GOURMET ENTRÉES,
4 SEASONAL SALADS
4 HANDCRAFTED DESSERTS

75+ GUESTS

FOR EVENTS EXCEEDING 75 GUESTS,
CUSTOMISED OPTIONS ARE AVAILABLE UPON REQUEST.

GF – GLUTEN FREE | V – VEGETARIAN | VG – VEGAN | P – PESCATARIAN

Menu

STEP : 3

GOURMET CANAPÉS & BITES

PICK YOUR SELECTIONS FROM OUR RANGE OF SAVORY, WARM,
AND HANDCRAFTED BITES:

(GF) BEEF OR CHICKEN STROGANOFF:

SLOW-COOKED BEEF/TENDER CHICKEN BREAST
IN A RICH, CREAMY MUSHROOM SAUCE

(GF) TAHCHIN BITES:

CRISPY PERSIAN SAFFRON RICE CAKES
WITH SAVORY CHICKEN.

(GF) SAFFRON CHICKEN SKEWERS:

CHARRED CHICKEN MARINATED
IN PREMIUM SAFFRON.

(VG, V, GF) KASHK-E BADEMJAN:

TRADITIONAL PERSIAN EGGPLANT DIP
SERVED ON TOASTED PITA CRISPS.

(V) TRUFFLE MUSHROOM TARTLETS:

WILD MUSHROOMS WITH
AROMATIC TRUFFLE OIL.

(GF, P) PRAWN & AVOCADO SHOTS:

FRESH TIGER PRAWN WITH
CREAMY AVOCADO MOUSSE.

MINI GOURMET BURGERS:

MINI WAGYU SLIDERS WITH HOUSE-MADE PICKLES.

Menu

STEP : 3

FRESH SEASONAL SALADS

PICK YOUR SELECTIONS FROM OUR RANGE OF FRESH,
VIBRANT, AND NUTRIENT-DENSE BOWLS:

(GF, P) ZESTY PRAWN SALAD:

MARINATED PRAWNS WITH CITRUS, HERBS,
AND MIXED GREENS.

(V, GF) CRUNCHY BROCCOLI SALAD:

FRESH FLORETS WITH A CREAMY DRESSING
AND TOASTED SEEDS.

(V, GF) CLASSIC GREEK SALAD:

TOMATO, CUCUMBER, OLIVES,
AND CREAMY FETA.

(VG, V, GF) THE SUPERFOOD:

SUPERFOOD KALE & RICE SALAD
WITH LEMON DRESSING.

(V, GF) THE EARTHY HARVEST:

ROASTED BEETROOT & FETA
WITH TOASTED SEEDS.

(VG, V, GF) THE PROTEIN CRUNCH:

CHICKPEA & FRESH HERB SALAD.

(V, GF) CAPRESE PEARL SALAD:

BOCCONCINI PEARLS, HEIRLOOM TOMATOES,
AND FRESH BASIL GLAZE.

Menu

STEP : 3

ARTISAN DESSERTS

PICK YOUR SELECTIONS FROM OUR RANGE OF TRADITIONAL SWEETS AND MODERN DELIGHTS:

(V) MINI FRUIT TARTS:

DELICATE PASTRY WITH VANILLA BEAN CUSTARD AND SEASONAL BERRIES.

(V) BELGIAN BROWNIES:

RICH, DARK COCOA BITE-SIZED BROWNIES.

(V, GF) ASSORTED MACARONS:

COLORFUL PARISIAN ALMOND MERENGUES IN VARIOUS FLAVORS.

(VG, V, GF) COCONUT DATE TRUFFLES:

NATURAL SWEETNESS WITH A TROPICAL TOASTED FINISH.

(V) CLASSIC MADELEINE CAKES:

ELEGANT FRENCH-STYLE SPONGE CAKES WITH A LIGHT, BUTTERY FINISH.

(V) LEMON MERINGUE TARTS:

ZESTY LEMON CURD TOPPED WITH TOASTED ITALIAN MERINGUES.

(VG, V) CARROT HALVA:

TRADITIONAL PERSIAN CARROT HALVA INFUSED WITH SAFFRON AND ROSEWATER.

(VG, V, GF) SHOLEH ZARD:

PERSIAN SAFFRON RICE PUDDING WITH ALMONDS AND CINNAMON