

CATERING MENU

From Provence to you

Delight your guests with unique recipes inspired by the beauty of Provence



L'OCCITANE
café

MINI PASTRIES

Plain croissant	Dhs 7
Cheese croissant	Dhs 7
Zaatar croissant	Dhs 7
Almond croissant	Dhs 7.5
Stuffed ham & cheese roulé	Dhs 10
Beef bacon & cheese stuffed roulé	Dhs 10
Chocolate croissant	Dhs 7.5
Praline croissant	Dhs 10
Pain au raisin	Dhs 7.5
Mini muffins - plain, oats, blueberry, raspberry, chocolate chip	Dhs 5
Madeleine	Dhs 5
Almond financier	Dhs 6
Fudge brownie	Dhs 5





MINI CUPS

Assorted seasonal fruits & chia cup	Dhs 14
Granola & yogurt	Dhs 10
Power boost granola/muesli, chia & berry compote	Dhs 15
Assorted seasonal fruit salad passion cup	Dhs 8
Vanilla & berry custard with sponge cake cup	Dhs 10
Pineapple & mango custard with sponge cake cup	Dhs 10

SALAD JARS

Kale & quinoa tabbouleh	Dhs 15
Beetroot & goat cheese	Dhs 15
Caesar salad	Dhs 15
Tomato bocconcini	Dhs 15
Halloumi salad	Dhs 15
Add chicken/prawn/steak + Dhs 5	Dhs 15



MINI WRAPS

Chicken paillard	Dhs 15
Scrambled turmeric tofu & avocado	Dhs 15
Feta, yuzu chickpea & avocado	Dhs 15
Turkey & camembert with forest fruit coulis	Dhs 15
Shredded angus short beef & romesco	Dhs 12.5

MINI ROLLS

Ratatouille & bocconcini	Dhs 12
Grilled halloumi & courgette pesto	Dhs 12
Caprese sandwich	Dhs 12
Croissant croquet monsieur	Dhs 12
Roast beef & mushrooms	Dhs 12
Brie & strawberry balsamic	Dhs 12
Chicken club	Dhs 12
Waldorf chicken salad	Dhs 12
BLT (veal bacon)	Dhs 12
Angus beef strip loin & gorgonzola	Dhs 12
Smoked salmon	Dhs 12



Minimum order: 10 per selection | VAT included

TARTINES

Burrata & figs	Dhs 15
Smoked salmon & avocado	Dhs 15
Prawn wild mushroom with veal bacon flakes	Dhs 15
Mediterranean Chicken with roasted red pepper spread & mozzarella	Dhs 15
Angus strip loin with mushroom spread, parmesan & pistachio shavings	Dhs 15
Avocado & sunny dried tomatoes with caramelized feta	Dhs 15
Zaatar pesto burrata & lemon zest	Dhs 15

L'OCCITANE SPECIALS

Chicken n' sack	Dhs 23
Steak n' sack	Dhs 25
Provencial shrimp po boy	Dhs 30
L'Occitane lobster roll	Dhs 45
L'Occitane prawn roll	Dhs 35
Grilled Maizéna with short rib & grilled halloumi	Dhs 30
Chicken waffle panini	Dhs 24

DID YOU KNOW?

All our creations are handmade
& inspired by the ingredients
of Provence!



SAVORY CANAPÉS



Brie & truffle squid ink sablé mini sandwich	Dhs 12
Goat cheese and baby beet with balsamic glaze	Dhs 13
Avocado tartlets & blushed tomatoes	Dhs 12
Tofu oregano mousse with dehydrated sunny tomato	Dhs 10
Sweet potato and black truffle tartlet	Dhs 12
Black croquettes, risotto, wild mushrooms & black truffle	Dhs 10
Cherry mozzarella, tomato and basil skewers	Dhs 10
Avocado gazpacho shooters with grilled shrimps	Dhs 15
Beef bresaola with goat cheese, sun-dried tomatoes & basil pesto	Dhs 13
Salmon tartare, sweet red onion & crème fraiche	Dhs 14
Beef feuilleté with tapenade and pesto	Dhs 12
Tuna tartare on endive boat	Dhs 15
Herb cream cheese & smoked salmon blinis	Dhs 12
Grilled vegetables skewers with bocconcini	Dhs 11
Ratatouille tartlet	Dhs 10
Waldorf chicken vol-au-vent	Dhs 12
Seared lamb with horseradish & pickled turnips	Dhs 15
Melon, manchego cecina skewer	Dhs 14
Short rib with celeriac puree	Dhs 14





GOURMET PACKAGES

Package 1 - 6 canapés
4 savory & 2 sweet
AED 80

Package 2 - 8 canapés
5 savory & 3 sweet
AED 100

Package 3 - 10 canapés
6 savory & 4 sweet
AED 120

Each package is available for a
minimum of 10 guests

SWEET CANAPÉS



Macarons	Dhs 11
Black forest cup	Dhs 12
Chocolate & praline profiterole	Dhs 12
Raspberry & vanilla profiterole	Dhs 12
White chocolate passion fruit cheesecake	Dhs 12
Lemon tart	Dhs 12
Lemon meringue tart	Dhs 12
Raspberry tart	Dhs 12
Strawberry tart	Dhs 12
Chocolate tart	Dhs 12
Raspberries pistachio cake	Dhs 12
Chantilly carrot cake	Dhs 12
Mini tiramisu cup	Dhs 15
Mini chocolate mousse with caramelized almonds	Dhs 15
Speculoos with mascarpone & chantilly	Dhs 12
Banana sponge cake & apple coulis	Dhs 10
Mini triple chocolate mousse bite	Dhs 12



WATER

Evian still - 330 ml/750 ml

Dhs 12/25

Badoit sparkling - 330 ml/750 ml

Dhs 12/25

FRESH JUICES

200 ml

Orange, watermelon, pineapple, green apple,
lemon mint & carrot

Dhs 12

MOCKTAILS

200 ml

Secret garden (mint, cucumber, lemon, yuzu & verbena syrup)	Dhs 12
Moon shadow (bergamot black tea & citrus)	Dhs 12
Passion fruit & rose mojito	Dhs 12
Elderflower citrus fizz	Dhs 12
Bubble sky (homemade custom soda with cold floral infusion)	Dhs 12
Pink lady (pineapple, grenadine & lemon)	Dhs 12
Gold lemonade (orange blossom & 24k gold)	Dhs 12

HOT DRINKS

Coffee	Dhs 12
Tea - black, green, jasmine & chamomile	Dhs 12



CAKES & TARTS



CAKES

S (6pax) Dhs 125 | M (10pax) Dhs 200
L (14pax) Dhs 280 | XL (24pax) Dhs 480

Opera

Frasier

Triple chocolate mousse

Black forest

Gourmet carrot

Lavender sponge cake

Mille feuille cake

Cheesecake

Your choice of flavor: passion fruit, strawberry, or raspberry



TARTS

S (6pax) Dhs 140 | L (12pax) Dhs 280

Mixed fruits

Mixed berries

Salted caramel & pecan

Passion fruit

Dark chocolate



EVENTS

We cater to all types of events including corporate & private gatherings, weddings, baby showers, birthdays and much more.

We offer a wide range of menu options that will delight your guests and that are all customizable.

SERVICE

Waiters, baristas, chefs & hostesses available on demand.

ORDER

Place your order via email: Khaled.Dakdouk@chalhoub.com
or by calling: 056 550 6811

PAYMENT & PRICING

The prices mentioned are only indicative and might change based on the quantity ordered. A 50% advance deposit is required to book the function.

All orders must be placed at least 48 hours in advance.