

CATERING MENU

From Provence to you

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



L'OCCITANE
café
Catering

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

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
Spirulina chia & coconut milk with forest fruit	Dhs 15

SALAD JARS

Kale & quinoa tabbouleh	Dhs 15
Beetroot & goat cheese	Dhs 15
Caesar salad	Dhs 15
Tomato bocconcini	Dhs 15
Super food salad	Dhs 15



MINI SANDWICHES

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 rib & romesco	Dhs 13
Ratatouille & bocconcini	Dhs 12
Grilled halloumi & courgette pesto	Dhs 12
Caprese sandwich	Dhs 12
Croissant croquet monsieur	Dhs 12
Grilled chicken & courgette croissant with tomato & bechamel	Dhs 13
Bao buns with eggplant, roasted tomatoes & green tahini	Dhs 12
Chicken club	Dhs 12
Waldorf chicken salad	Dhs 12
Tenderloin roast beef panini	Dhs 12
Smoked salmon with caper aioli & house pickled cucumber	Dhs 12
Tarragon grilled chicken salad sandwich	Dhs 14



SHARING PLATTERS

for 6 pax

Cocktail shrimp with white remoulade sauce

Dhs 300

Slow roasted boneless leg of lamb on a bed of rustic ratatouille

Dhs 575

Grilled chicken paillard

Dhs 375

Ravioli with white truffle sauce

Dhs 480

Quiche lorraine

Dhs 275



SHARING BOARDS

for 4 pax

CHEESE & FRUIT BOARD

Dhs 390



CHARCUTERIE BOARD

Dhs 470



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
Provencal shrimp po boy	Dhs 30
L'Occitane lobster roll	Dhs 45
L'Occitane prawn roll	Dhs 35
Chicken waffle panini	Dhs 24



SAVORY CANAPÉS

Brie & truffle sablé sandwich	Dhs 12
Goat cheese and baby beet with balsamic glaze	Dhs 13
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
Ceviche with avocado - choice of cured salmon, prawn or lobster	Dhs 15
Roasted tenderloin crostini with onion jam & horseradish	Dhs 12
Tuna tartare on endive boat	Dhs 15
Smoked salmon waffle bite with lemon drop cream cheese	Dhs 12
Ratatouille tartlet	Dhs 10
Waldorf chicken vol-au-vent	Dhs 12
Miniature bao bun with seared lamb, crispy onion & cilantro tahini	Dhs 15
Herb sablé with whipped feta & onion jam	Dhs 14
Short rib with celeriac puree	Dhs 14
Herb infused goat cheese pops with sunny dried cherry tomatoes	Dhs 12
Mini salmon gateau	Dhs 12
Mini shrimp cocktail	Dhs 12
Mini lobster & mango mini brioche burger	Dhs 15
Mini puffs (potato, chicken, beef or veg)	Dhs 12



VIP PERSONALIZED BOX

customizable on-the-go box



HOT



COLD





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 chou	Dhs 12
Raspberry & vanilla chou	Dhs 12
White chocolate passion fruit cheesecake	Dhs 12
Lemon 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
Banana sponge cake & apple coulis	Dhs 10
Mini triple chocolate mousse bite	Dhs 12
Speculoos chou	Dhs 12

CAKES

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

Opera cake | Frasier cake | Mille feuille cake
Triple chocolate mousse cake | Black forest cake
Gourmet carrot cake | Lavender sponge cake | St. Honoré 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



VAT included



FRESH JUICES

200 ml

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

Dhs 12

WATER

Evian still - 330 ml/750 ml

Dhs 12/25

Badoit sparkling - 330 ml/750 ml

Dhs 12/25

HOT DRINKS

Coffee

Dhs 12

Tea - black, green, jasmine & chamomile

Dhs 12

Hot chocolate station with madeleines & marshmallows

HOT CHOCOLATE STATION



VAT included

MOCKTAILS

200 ml

Secret garden (mint, cucumber, lemon, yuzu & verbena syrup)	Dhs 15
Moon shadow (bergamot black tea & citrus)	Dhs 15
Passion fruit & rose mojito	Dhs 15
Elderflower citrus fizz	Dhs 15
Bubble sky (homemade custom soda with cold floral infusion)	Dhs 15
Pink lady (pineapple, grenadine & lemon)	Dhs 15
Gold lemonade (orange blossom & 24k gold)	Dhs 15



VAT included

L'OCCITANE café Catering

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 48 hours in advance.



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