

CATERING MENU

From Provence to you

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

L'OCCITANE
café
Dubai

L'OCCITANE
café
Catering

MINI PASTRIES

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



- Dhs 7
- Dhs 7
- Dhs 7
- Dhs 7.5
- Dhs 10
- Dhs 10
- Dhs 7.5
- Dhs 10
- Dhs 7.5
- Dhs 5
- Dhs 5
- Dhs 6
- Dhs 5



Minimum order: 10 per selection | VAT included



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



Minimum order: 10 per selection | VAT included

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



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



Minimum order: 10 per selection | VAT included

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

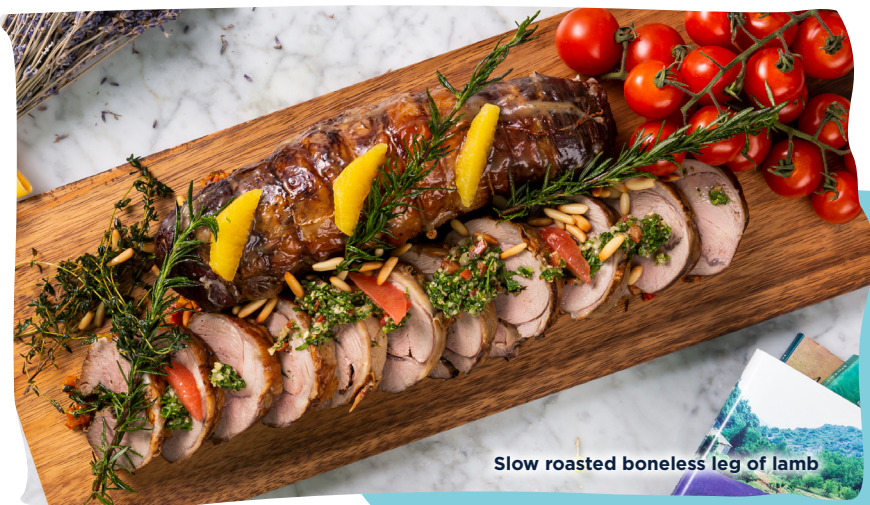
Dhs 375

Ravioli with white truffle sauce

Dhs 480

Quiche lorraine

Dhs 275



VAT included

SHARING BOARDS

for 4 pax

CHEESE & FRUIT BOARD

Dhs 390



CHARCUTERIE BOARD

Dhs 470



VAT included

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





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



All our creations are
100% HOMEMADE
with the freshest
ingredients inspired by
the beauty of Provence

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



WATER

Evian still - 330 ml/750 ml

Badoit sparkling - 330 ml/750 ml

Dhs 12/25

Dhs 12/25

HOT DRINKS

Coffee

Tea - black, green, jasmine & chamomile

Hot chocolate station with madeleines & marshmallows

Dhs 12

Dhs 12

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)

Moon shadow (bergamot black tea & citrus)

Passion fruit & rose mojito

Elderflower citrus fizz

Bubble sky (homemade custom soda with cold floral infusion)

Pink lady (pineapple, grenadine & lemon)

Gold lemonade (orange blossom & 24k gold)

Dhs 15

Dhs 15

Dhs 15

Dhs 15

Dhs 15

Dhs 15

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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