



BOUTIQUE

CATERING

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provides dining experiences as a premium catering service specializing in contemporary cuisine.

Our offerings include à la carte options for both seated and standing dinners, as well as chic & minimalist Edible Tables.

To elevate the overall ambiance, we also specialize in creating exquisite table settings, collaborating with talented florists to design stunning centerpieces.

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BREAKFAST SWEET MENU

V: Vegetarian G: Gluten D:Dairy SF: Seafood N: Nuts

Plain Croissant V-G-D

Fresh Yogurt & Honey or Jam V-D

Pistachio, Hazelnut or Chocolate Croissant V-G-D-N

Chocolate Sablé Biscuit V-G-D-N-S

White Chocolate & Pistachio Cookie V-G-D-N

Raspberry, Coffee or Lemon Madeleine V-G-D-S

Chocolate Brownie V-D-G-N

Date Energy Ball V-N

Yogurt, Red Berries & Granola V-G-D

Fresh Fruit Salad V

Allergen Notice

Our food is prepared in a kitchen that handles all type of allergens: seafood, soy, eggs, nuts, dairy, and gluten.

Allergens may be present in all food items Please inform us of any allergies before booking.

Boutique Catering declines all responsibility for any allergy or reaction not communicated and confirmed in advance.

BREAKFAST SAVORY MENU

V: Vegetarian G: Gluten D:Dairy SF: Seafood N: Nuts

Cucumber & Cream Cheese Mini Sandwich V-D-G

Bresaola & Cream Cheese Toast D-G

Avocado Toast V-D-G

Smoked Turkey Mini Sandwich D-G

Salmon & Avocado Toast SF-D-G

Egg Mayonnaise Mini Sandwich V-D-G

Hard Cheese & Crackers Selection V-D-G

Cold Cut Selection

Salmon & Avocado Croissant SF-G-D

Cheese Croissant V-G-D

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BEVERAGES

JUICES

Orange, Grapefruit, Watermelon, Pomegranate, Homemade Lemonade
Date & Soy Smoothie, Cucumber & Apple

COFFEE & TEA

Espresso, Cappuccino, Latte, Americano
Jasmine Green, Earl Grey, Lapsang Souchong, Tea, Moroccan Iced Tea
Chamomile, Verbena, Fresh Mint & Lemon

Regular Milk, Oat Milk, Soy Milk, Almond Milk

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TERMS & CONDITIONS

MENU AVAILABILITY

THE PROPOSED MENU IS SUBJECT TO INGREDIENT AVAILABILITY IN THE MARKET.

IN CASE OF ANY UNFORESEEN SHORTAGES, SUITABLE ALTERNATIVES WILL BE PROVIDED WHILE MAINTAINING THE HIGHEST QUALITY STANDARDS.

MENU CONFIRMATION

THE CONFIRMED MENU MUST BE COMMUNICATED NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

ANY MODIFICATIONS AFTER THIS DEADLINE MAY NOT BE ACCOMMODATED.

FINAL GUEST COUNT

THE FINAL NUMBER OF GUESTS MUST BE COMMUNICATED AT LEAST 7 DAYS BEFORE THE EVENT.

A 10% INCREASE IN GUEST COUNT WILL BE ALLOWED UP TO 3 DAYS BEFORE THE EVENT, SUBJECT TO INGREDIENT AVAILABILITY AND ADDITIONAL COSTS.

ALLERGIES & DIETARY RESTRICTIONS

ALL ALLERGY AND DIETARY RESTRICTION DETAILS MUST BE PROVIDED NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

WHILE WE TAKE EVERY PRECAUTION, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS DUE TO POTENTIAL CROSS-CONTAMINATION.

LATE CHANGES & ADDITIONAL REQUESTS

ANY LAST-MINUTE REQUESTS, MODIFICATIONS, OR ADDITIONAL ORDERS WILL BE SUBJECT TO AVAILABILITY AND MAY INCUR ADDITIONAL CHARGES.

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THANK YOU



+971 529399117



info@boutquecatering.me



@boutquecatering



www.boutquecatering.me