



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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COLD CANAPÉS

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

Caponata & Baba Ganoush Crostini V-G

Bresaola, Sun-dried Tomato & Pesto Tartlet G

Heirloom Tomatoes, Stracciatella & Hazelnut Pesto Tartlet V-D-G-N

Beef Tartare on Toast with Fresh Black Truffle G

Cured Salmon on Rice Cracker with Yuzu Cream SF-D-G

Miso Beetroot, Goat Cheese & Fig Tartlet V-D-G

Shrimp Tartlet, Fresh Green Apple topped with Caviar D-G-SF

Smoked Sea Bass & Caviar Tart SF-D-G

Artichoke & Truffle Vol-au-Vent V-D-G

Foie Gras Terrine & Fresh Fig & Raspberry Jam, Biscuit Sablé D-G

Salmon Tartare SF-G

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.



HOT CANAPÉS

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

Duck Croquette & Cherry Jus D-G

Prawn Gyoza with Lao Gan Ma Sauce SF-D-G

Smoked Poultry Tortellini & Burrata D-G

Grilled Leek, Edamame & Shaved Parmesan Tartlet V-G-D

Ratatouille & Feta Cheese Tart V-D-G

Wild Mushroom & Truffle Arancini V-D-G

Crispy Polenta, Caviar & Yuzu Cream SF-D-G

Baked Courgette with Pecorrino & Hazelnut Dukkah V-D-G-N

Crab Cake with Tomato Jam & Caviar SF-D-G

Mushroom Duxelle Culurgiones V-D-G

Slow Cooked Salmon, Crème Fraîche SF-G-D

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SWEET CANAPÉS

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Nama Chocolate & Preserved Orange Peel D-G

Cheesecake & Rose Jelly D-G

Citrus Pavlova & Yuzu Curd D-G

Mandarin Meringue Tartlet D-G

Black Goma Choux D-G

Amalfi Lemon Panna Cotta D-G

Raspberry Sablé Sando D-G

Miso Caramel & Chocolate Tartlet D-G

Pineapple Tarte Tatin & Coconut Cream G-D

Matcha Tea Sando G-D

Raspberry Cheesecake G-D

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MOCKTAILS

Hibiscus Tea, Lime Juice, Passion Fruit Purée, Guava, Vanilla Extract

Chamomile Tea, Fresh Thyme, Grapefruit Juice, Mandarin Purée, Pear

Botanical Herbs, White Cocoa Syrup, Double Espresso

Fresh Cucumber Water, Lime Juice, Wasabi & Sesame, Elderflower Fizz

Homemade Date Syrup, Buckwheat Infusion, Agave, Raspberry, Chili, Lime Juice,

Botanical Herbs, Tomatillos, White Balsamic, Sea Salt, Simple Syrup

COCKTAILS

Vodka, Tomatillos, White Balsamic, Simple Syrup, Sea Salt

Tequila, Mezcal, Hibiscus, Lime, Grapefruit Juice & Soda

Amaretto, Whiskey, Blackberry Juice, Lime, Simple Syrup

Whiskey, Black Tea, Date Syrup, Lime Juice, Ginger Ale

Sake, Vanilla-Infused Vodka, Citrus Extract, St-Germain, Vermouth

Gin, Honey & Lemon Tea, Citrus Extract, Shiso



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



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