



PROVEDORE

ARTISAN FOOD

CATERING - SEATED MENU

SEATED MENU 1

PROVEDORE SIGNATURE CANAPÉS
& WELCOME DRINKS FOR THE COCKTAIL HOUR

AED 199 PER PERSON - MINIMUM OF 20 GUESTS

APPETIZER

SARDINES AND SCALLOPS MILLEFEUILLE

CRISPY MICRO CRESS

ROASTED CHERRY TOMATO AND CORIANDER AIOLI

HOT STARTER

TRILOGY OF FRESH RAVIOLI

BABY SPINACH & RICOTTA, PRAWN, CHICKEN & WILD
MUSHROOM

SAUCES: TOMATO COULIS PESTO, YELLOW CAPSICUM PUREE

MAIN COURSE

WAGYU BEEF MEDALLION AND JUMBO GULF PRAWNS

SERVED WITH FONDANT POTATO, YOUNG VEGETABLES, MOREL
MUSHROOM SAUCE

SEATED MENU 1

PROVEDORE SIGNATURE CANAPÉS
& WELCOME DRINKS FOR THE COCKTAIL HOUR

AED 199 PER PERSON - MINIMUM OF 20 GUESTS

DESSERT

ROSE VANILLA MILLEFEUILLE

SERVED WITH STRAWBERRY SORBET

HOT BEVERAGES

TEA & COFFEE

COLD BEVERAGES

SELECTION OF FRESHLY SQUEEZED JUICES

STILL & SPARKLING WATER

SEATED MENU 2

PROVEDORE SIGNATURE CANAPÉS
& WELCOME DRINKS FOR THE COCKTAIL HOUR

AED 229 PER PERSON - MINIMUM OF 20 GUESTS

APPETIZER

SMOKED & FRESH SALMON TARTAR

SERVED WITH AVOCADO TORTILLAS ROLL

HOT STARTER

PAN SEARED FOIE GRAS

SERVED WITH WILD MUSHROOM AND TRUFFLES SAUCE

MAIN COURSE

CHAR GRILLED VEAL CUTLET

SERVED WITH ITALIAN RATATOUILLE, POTATO

POMMERY MUSTARD & SHALLOTS SAUCE

SEATED MENU 2

PROVEDORE SIGNATURE CANAPÉS
& WELCOME DRINKS FOR THE COCKTAIL HOUR

AED 229 PER PERSON - MINIMUM OF 20 GUESTS

DESSERT

PISTACHIO CAKE

SERVED WITH LYCHEE MACARON

RASPBERRY COULIS

HOT BEVERAGES

TEA & COFFEE

COLD BEVERAGES

SELECTION OF FRESHLY SQUEEZED JUICES, AERATED WATER,
STILL & SPARKLING WATER
