

## CATERING CORPORATE PROPOSALS

September 17, 2017

**Prepared for:**

**Contact Person:**

**Event Date:**

**Location:**

**Number of Guests:**

**Number of Waiters:**

Thank you for considering us for your upcoming catering needs.

Our menu pairs distinctive seasonal flavors with indulgent ingredients surely to delight your valuable and distinctive choices. We invite you to try our catering services and hope to bring you comfort and joy through our dedicated team that is looking forward to meet and exceed your expectations.

Our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs.

Please share with us any dietary requirements you might have, so we can help cater to your needs.

Further to our discussion, upon which we set the details for your events to be catered by our team, we are delighted to present hereafter our offer with the fine points of interest to you.

Knowing that our team will continuously strive to exceptionally exceed the expectations of your guests, we remain at your service for any further coordination.



**Option I**  
**Breakfast/Coffee Break**  
**OMR 4.2/Guest**

Mini Croissant

Chocolate, thyme, cheese

**3 pcs**

Mini Muffins

Vanilla, chocolate, berries

**3 pcs**

Mini Man2ouche

Thyme, cheese, mixes

**4 pcs**

Beverages

Fresh orange juice, fresh lemonade, American coffee, café olé



**Option II**  
**Breakfast/Coffee Break**  
**OMR 5.8/Guest**

Crois-sandwich

Turkey & mozzarella, Halloumi & mozzarella, Halloumi & tomato  
**2 pcs**

Morning Baguette

Halloumi cheese, feta & olives, labne delight, best ever egg mayo  
**2 pcs**

Mini Sweets

Fruit tarte, choux a la crème, chocolate éclair, chocó hazelnut, brownie  
**4 pcs**

Beverages

Fresh orange juice, fresh lemonade, American coffee, café olé



**Option III**  
**Breakfast/Coffee Break**  
**OMR 6.0/Guest**

Morning Baguette

Halloumi Cheese, feta & olives, labne delight, best ever egg mayo  
**3 pcs**

Breakfast Canapé

Thyme Labne, Halloumi mix, turkey mix, goat cheese hazelnut  
**3 pcs**

Mini Sweets

Fruit tarte, choux a la crème, chocolaté éclair, chocó hazelnut, brownie  
**4 pcs**

Beverages

Fresh orange juice, fresh lemonade, American coffee, Café olé



**Option IV**  
**Breakfast/Coffee Brunch**  
**OMR 3.7/Guest**

Morning Baguette Tray

Halloumi cheese, feta & olives, labne delight, best ever egg mayo

**3 pcs**

Mini Croissant

Chocolate, thym, cheese

**3 pcs**

Mini Muffins

Vanilla, chocolate, berries

**3 pcs**

Beverages

Fresh orange juice, fresh lemonade



**Option V**  
**Lunch**  
**OMR 4.5/Guest**

Mini Cheese Burger  
**3 pcs**

Mini Pizza  
**3 pcs**

Mini Sweets  
**4 pcs**

Beverages  
Soft Drink



**Option VI**  
**Lunch**  
**OMR 4.7/Guest**

Signature Sandwich Tray

Tarragon Chicken, traditional roast beef, vegetarian special, best ever tuna mayo, turkey & Swiss

**4 pcs**

Signature Sweets

Fruit tarte, choux a la crème, chocolate éclair, chocó hazelnut, brownie

**5 pcs**

Beverages

Soft drinks



**Option VII**  
**Lunch**  
**OMR 5.5/Guest**

Premium Sandwich Tray

C&G classic, turkey special, Casper's crab mayo, traditional roast beef, Country Club, smoked salmon.

**4pcs**

Deluxe Sweets

Choco hazelnut tart, mocha éclair, red fruit tart, carrot cake, brownie

**5pcs**

Beverages

Soft drinks





**Option VIII**  
**Lunch**  
**OMR 5.7/Guest**

Mini Panini

Chicken club, roast beef, salami, grilled Halloumi, turkey & Swiss

**4 pcs**

Signature Sweets

Fruit tarte, choux a la crème, chocolate hazelnut, chocó éclair, chocolate tarte

**5 pcs**

Beverages

Soft drinks



**Option IX**  
**Lunch**  
**OMR 6.4/Guest**

Signature Sandwich Tray

Tarragon Chicken, traditional Roast Beef, vegetarian special, best ever tuna mayo, turkey & Swiss

**3 pcs**

Mini Cheese Burger

**3 pcs**

Deluxe Sweets

Choco hazelnut tart, mocha éclair, red fruit tart, carrot cake, brownie

**4pcs**

Beverages

Fresh Juice



**Option X**  
**Lunch**  
**OMR 6.6/Guest**

Signature Sandwich Tray

Tarragon Chicken, traditional Roast Beef, vegetarian special, best ever tuna mayo, turkey & Swiss

**4 pcs**

Regular Salad Bowl

Your choice of 1 bowl for every 10 guests; chef Salad, Greek, tuna fusilli pasta, slim line chicken.

Signature Sweets

Fruit tarte, choux a la crème, chocolate éclair, chocolate tarte, brownie

**5 pcs**

Beverages

Soft drinks



**Option XI**  
**Lunch**  
**OMR 7.4/Guest**

Salty Canapé

Chicken Quesadillas, Meet Puffs Canapé, Smoked Turkey & Fig Roll Canapé,  
Halloumi Mix

**4 pcs**

Main Dish

Chicken Under a brick or Chicken Pesto Pasta,

Deluxe Sweets

Chocolate éclair, Strawberry Tart, Choco hazelnut tart, choux a la crème

**4 pcs**

Beverages

Soft drinks



**Option XII**  
**Lunch**  
**OMR 8.0/Guest**

Premium Sandwich Tray

C&G classic, turkey special, Casper's crab mayo, traditional roast beef, smoked salmon.

**4 pcs**

Premium Salads

Your choice of 1 bowl for every 10 guests: Alaskan crab, chicken Caesar, Santa fe chicken, crab & palmetto, C&G special, spinach & chicken

Deluxe Sweets

Choco hazelnut tart, mocha éclair, exotic tarte, carrot cake,

**4 pcs**

Beverages

Soft drinks



**Option XIII**  
**Lunch**  
**OMR 8.2/Guest**

Salty Canapé

Goat cheese paprika, chicken quesadillas, salmon crepe, Turkey mix  
**4 pcs**

Main Dish

Beef stroganoff, chicken Tikka masala, cashew chicken

Deluxe Sweets

Choco hazelnut tarte, strawberry tart, Brownie, choux a la crème  
**4 pcs**

Beverages

Soft drinks



**Option XIV**  
**Lunch**  
**OMR 8.7/Guest**

Premium Salads

Your choice of 1 bowl for every 10 guests: Alaskan crab, chicken Caesar, Santa fe chicken, crab & palmetto, C&G special, spinach & chicken

Main Dish

Chicken Under a brick, Chicken Pesto Pasta, Vegetables Paratha, Beef Stroganoff, Cashew Chicken

Deluxe Sweets

Chocolate éclair, Exotic Tart, Brownie, choux a la crème  
4 pcs

Beverages

Soft drinks



**Option XV**  
**Lunch**  
**OMR 10.5/Guest**

Salty Canapé

Meat Puffs Canapé, Salmon Crepe, Shrimp & Mango Chutney, Quail Egg

**3 pcs**

Premium Salads

Your choice of 1 bowl for every 10 guests: chicken Caesar, Santa fe chicken, crab & palmetto, C&G special, spinach & chicken

Main Dish

Chicken Under a brick or Beef Tenderloin, Hamour Fillet

Deluxe Sweets

Choux a la crème, Exotic Tart, Choco hazelnut tart, Carrot Cake

**3 pcs**

Beverages

Soft drinks





**Prices** do not include tax.

**Orders** are to be confirmed 48 hours in advance, to secure proper planning and preparations.

**Service Cost** *(Including 5% Municipality charges & 5% catering charge)*

In respect to the number of guests, this catering event will be priced at **OMR ???**  
An additional **OMR 20** will be charged for each of our friendly reliable waiters.

Thank you  
**Fariz Baaklini**  
Director of Operations  
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