

Pinch
GOURMET

CATERING

M E N U



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CANAPE PACKAGES

PACKAGES	PRICE	INCLUDES	REMARKS
The Beginning Package	AED 50 per person	4 Selections per guest (Min. of 20 Guests)	Good as an addition to your buffet, live cooking station or with an addition of Street Food & Bowl Items
Standard Package	AED 75 per person	6 Selections per guest (Min. of 20 Guests)	Recommended for a 2 hour Event
Premium Package	AED 100 per person	8 Selections per guest (Min. of 20 Guests)	Recommended for a 4 hour Event
We're Hungry Package	AED 125 per person	10 Selections per guest (Min. of 20 Guests)	Recommended for a 6 hour Event, or if you're really hungry



CANAPES

COLD CANAPES

Vegetarian/Vegan

- Beetroot and herb Ricotta ravioli, cucumber pickles & fennel pollen (v)
- Caramelized Onion, Figs and Gruyere Bruschetta (v)
- Beetroot Hummus and Garlicky mushroom blinis (v)
- Candied pecan cranberry goat cheese bites (v)
- Arabic Bruschetta with Sumac and Real Greek Feta (v)
- Burrata Tartine with Confit Cherry Tomatoes and Homemade Almond Pesto (v)
- Gazpacho Shooter with Grilled Cheese Sandwich (v)
- Mini Fatet Bathenjan (v)

Meat

- Hoisin Duck Crepes
- Marinated Beef Tataki with Pear Ponzu Sauce
- Hand cut Italian Style Steak Tartare

Seafood

- Smoked Salmon Rosettes with Labneh and Lemon Zest
- Crispy Salmon Tartare with Truffle
- White Fish Ceviche
- Asian Tuna Tartare
- Ecuadorian Shrimp Ceviche with Banana Chips
- Poached Wasabi Prawns with Mango Salsa
- Seared Tuna with Sesame mayo, orange and togarashi

Summer Rolls (gf)

- Asian Rice Rolled Shrimp with Tamarind Cashew Dressing
- Carrot, Cucumber and Mango Summer roll (vegan)
- Strawberry and Goat's cheese roll (v)
- Glass noodle & crispy fried shrimp roll



CANAPES

HOT CANAPES *(Not Recommended for Delivery)*

Vegan/Vegetarian

- Mini Caramelized onion and Goat's Cheese quiche (v)
- Mixed Mushroom and Truffle Mac 'n' Cheese Bites on Truffle Aioli (v)
- Steamed Mushroom and Water Chestnut Dumplings with Homemade Sweet Chili Sauce (vegan)
- Mushroom Bruschetta glazed with Vegetarian Gravy (v)

Meat

- Korean Brisket Croquettes with Caramelized Onions, Sweet Potato Mash, Mozzarella & Gruyere on a Creamy Corn Sauce

Chicken

- Portuguese Chicken Skewers with Pimento Sauce
- Korean K-POP Chicken Bites
- Chicken Satay Skewers with Pickled Papaya (n)

Seafood

- Teriyaki Shrimp wrapped with Veal Bacon and Baby Asparagus
- Crab Cake with Sauce Gribiche
- Steamed Ginger Shrimp Dumplings with Homemade Sweet Chili Sauce



CANAPES

FANCY CANAPES

Fancy Canapes

- Scallop Ceviche with Yuzu Ponzu, Avocado Puree, Apple & Jalapeno Slaw 16AED/pc (Minimum 20pcs)
- Canadian Butter Poached Lobster Roll Bites with Tarragon 26AED/pc (Minimum 35pcs)
- Seared Foie Gras with Caramelized Red Onion on Toasted Homemade Focaccia 16AED/pc (Minimum 10pcs)
- Burrata and Bottarga on Toasted Sour Dough Bread (Minimum 20pcs)



Term and Conditions for Fancy Canapes:
Prices may vary due to availability and Market Prices
Some Items are Seasonal and may not be available throughout the year
Pre-ordering of certain Fancy Canapes may be required



CANAPES

DESSERT CANAPES

Mini Cheesecake Bites 10AED/piece

- Maple Cheesecake
- Yuzu Cheesecake
- Strawberry Cheesecake
- Passionfruit Cheesecake
- Date Cheesecake
- Lemon Cheesecake
- Mixed Berries Cheesecake

Petit Choux (Cream Puffs) 10AED/piece

- Chocolate
- Salted Caramel and Lotus
- Pistachio
- Nutella
- Lemon
- Strawberry
- Coconut
- Turkish Coffee
- Vanilla

Mini Eclairs 10AED/piece

- Chocolate
- Salted Caramel and Lotus
- Pistachio
- Nutella
- Lemon
- Strawberry
- Coconut
- Turkish Coffee
- Vanilla

Mini Jars 12.5AED/piece

- Tiramisu Jars
- Chocolate Mousse Jars
- Cheesecake Jars

Mini Cake Bites 12.5AED/piece

- Carrot Cake Bites
- Banana Cake Bites
- Red Velvet Cake Bites
- Opera Cake
- Millefeuille Cake Bites
- Mango Mousse
- Mango Pavlova
- Passionfruit and Mango Cake
- White Chocolate Brownie
- Dark Chocolate Brownie
- Nutella Brownie
- Lazy Cake
- Blueberry Cobbler
- Chocolate Mousse Cake
- Black Forest Cake
- Tiramisu Cake
- Pistachio Moelleux 15AED
- Lotus Caramel Cake 15AED

Mini Tarts 10AED/piece

- Mixed Fruit Tart
- Raspberry Tart
- Blueberry Tart
- Strawberry Tart
- Lemon Tart
- Key Lime Tart w/ Marshmallow
- Chocolate Tart
- Snickers Tart
- Spiced Pumpkin Tart
- Yuzu Tart 15AED
- Pecan Tart 15AED
- Salted Caramel & Pecan Tart 15AED



BUFFET

STARTERS

Dibba Bay Oysters Platter 1,125AED

with Mignonettes, Lemon Wedges & Tabasco (Includes 75pcs/Chefs Required to Shuck Oysters on site/Only Available For Event Orders)

Burrata Platter 250AED for 6 pieces (125g each)

Almond Pesto, Basil Leaves, Confit Cherry Tomatoes, Olive oil and Maldon Salt (n)

Home Smoked Salmon Platter 200AED for 500g Smoked Salmon

Premium Smoked Salmon, Mustard dressing, Gem Lettuce

Miso Eggplant (v) 25AED per Person

Japanese Miso Stuffed Eggplant topped with Scallions and Sesame seeds

Cold Vine Leaves (n)(vegan) (205AED for 500g)

Mama's Cold Vine Leaves Slow-Cooked in a Pomegranate Vinaigrette

Tortilla Chips and Dip - 10AED per Dip Option Per Person. Add 5AED per option for Crudities

- Anchovy, Spring Onion and Cream Cheese Dip
- Tzatziki Dip
- Caramelized Onion Labneh Dip
- Avocado Ranch Dip
- Sriracha Peanut Dip



SALADS

Minimum order of 10 people per selection

Mediterranean Roasted Chickpea And Baby Spinach Salad 20AED (v)(n)

with roasted pumpkin, silvered almonds and maple balsamic dressing

Moroccan Couscous Salad 20AED (n)

with Shrimps, Hazelnuts and a Sundried Tomato Vinaigrette

#24 Asian Noodle Salad with Secret Spicy Peanut Sauce (v)(n) - 15AED

Udon noodles, mixed vegetables and herbs with a secret spicy sauce

Roasted Beetroot Salad (v) 20AED

with spiced Walnuts, Orange Sements, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette (n)

Mixed Herbs Salad (v) - 15AED

Mixed greens with Orange and Grapefruit Segments and Herb Vinaigrette

French Lentil Salad (v) - 20AED

Lentilles du Puy With Mirepoix, Greek Feta Cheese and Grilled Onion Vinaigrette

Lina's Salad (vegan)(n) - 15AED

Mixed greens, Fresh Zaatar, Walnuts, Pomegranate and a Citrus Vinaigrette

Quinoa, Date and Edamame Salad - 15AED

With mixed capsicum, spring onions and cherry tomatoes with a Citrus Vinaigrette

Vietnamese Noodle Salad - 15AED

Glass rice noodles with mixed vegetables, fresh herbs and a light Vietnamese Soya Based Dressing

Warm Goat Cheese Salad (v)(n) - 20AED

with Spinach, Mesclun, Candied Pecans, Beetroot and Roasted Cherry Tomato. Served with a Maple Balsamic Dressing

Jarjir Salad (v) - 15AED

Classic Arugula Salad with Red Onions, Sumac and Parmesan Shavings. Mixed with a Citrus Vinaigrette

Let's Get Freekeh Salad 20AED

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese and a Lime Coriander dressing (n)

Asian Kale Salad 20AED

Kale, Carrot, Daikon, Mango and Cabbage with an Asian Avocado Dressing



BUFFET

MAINS (Serves 4-6 people)

BEEF

Kibbeh Bil Siniyeh – 250AED per tray

A tray of traditional Kibbeh (meat and bulgur) served with a side of Yogurt and Cucumbers

800gr Angus Smoked & Slow Braised Beef Brisket (320AED) with Mashed Potatoes, Broccolini, Maple Glazed Carrots

LAMB

1kg Rustic Lamb Roast 370AED

Braised Boneless Australian Lamb Shoulder, Maple Glazed Carrots, Herb Roasted Potatoes, Date Gravy Saffron Rice

Koosa & Warak with Yogurt and Cucumber- (Medium 350AED / Large 480AED)

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted and Topped with Lamb Chops

CHICKEN

Portuguese Chicken with Roasted Baby Potatoes- 300AED

A Pinch Specialty. Portuguese Chicken marinated in a homemade pimento paste and roasted to perfection! Comes with a side of Roasted Rosemary Baby Potatoes.

Freekeh Ma' Jaaj – 250AED

Traditional Jordanian Freekeh Recipe with Arabic Style Chicken Breast. Topped with mixed roasted nuts and a side of Arabic Style Yogurt and Cucumber. (n)

Sweet and Sour Chicken – 250AED

Aunt Hanan's Sweet and Sour chicken is so good it had to be on the menu! Served with a side of coconut jasmine rice you cannot go wrong with this dish.

Homemade Butter Chicken (n) 250 AED

with Spiced Basmati Rice

VEGETARIAN

Fatet Bathenjan (v) – 225AED per bowl

The Best Eggplant Fatteh! Served with Tomato Sauce and a Tahini Garlic Yogurt.

Spinach and Feta Pie (v)– 275AED

Filo Pastry casserole stuffed with real authentic Greek Feta, Spinach and sundried tomatoes.

Sweet Potato, Mushroom and Lentil Curry (vegan) - (230AED)

It's delicious! It's Vegan! What more can we say



BUFFET

MAINS

FISH AND SEAFOOD

Seabass Sayadiyeh – 370AED (Good for 4-6 people)

Pan Seared Seabass on top of Arabic Rice and a burnt onion Sauce.

Miso Blackened Salmon Fillet – 1.5kg 350AED (Good for 4-6 people)

Blackened fillet of Salmon coated with a caramelized miso paste, Served with Herb Roasted Baby Potatoes.

Seafood Paella – 750AED (Good for 10 people)

Authentic Spanish Paella with fresh Calamari, Mussels, Shrimps and Fish. Cooked with a Homemade Fish Stock and served in a Paella Pan.

Mediterranean Fish – 450AED (Good for 4-6 people)

3kg Arabic Spiced Red Snapper served with a side of Taratoor Sauce.

Salt bake Seabass (700g) – 250AED

Fresh Mediterranean Seabass molded in a salt bed and baked to perfection. Served with a side of lemon juice, capers, Maldon Salt, olive oil and baby gem lettuce

Shrimp Curry 280 AED (Good for 4-6 People)

Shrimp Curry on Asian Wild Rice with Ginger and Lemongrass.

Oven Baked Salmon Fillet 350 AED per 1.5kg Fillet (Good for 4-6 people)

Served with Lemon Dill Sauce



SIDES FOR MAINS

RICE

Coconut Crunchy Rice (v) 15AED per Portion

Jasmine Rice Cooked in Coconut Milk with Bell pepper, Walnuts and Herbs (n)

Arabic Rice (v) 15AED per Portion

Arabic Style Basmati Rice with Mixed Spices

Saffron Rice (v) 15AED per Portion

Basmati Rice with Saffron

VEGETABLES

Maple Glazed Carrots (v) 15AED per Portion

Roasted Carrots Glazed with Real Canadian Maple Syrup

Green Asparagus (v) 20 AED per Portion

Pan Seared Green Asparagus with Lemon, Garlic and Olive Oil

Broccolini (v) 15 AED per Portion

Roasted Mushrooms 20 AED per Portion

Asian Style Corn on the Cob (v) 15AED per Portion

Coconut Poached Miso Corn on the Cobb

POTATO

Roasted Garlic Mashed Potatoes (v) 15AED per Portion

Rosemary Roasted Baby Potatoes (v) 10AED per Portion

Baby Potato Salad (v) - 20AED per Portion

with Capers, Kalamata Olives and Artichoke Hearts. Mixed with a Citrus Vinaigrette

Skin-on Fries served with Classic Sauce (v)

Classic 10AED

Cajun Style 15AED

Truffle Parmesan and Chives 15AED

Crinkle Cut (Ziggy Fries) served with Classic Sauce

Classic 10AED

Cajun Style 15AED

Truffle Parmesan and Chives 15AED

Triple Cooked Duck Fat Fries with Sesame and

Scallions 15AED per Portion



BUFFET DESSERTS




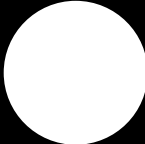
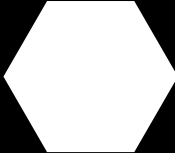
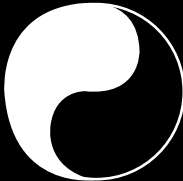
CELEBRATION CAKES

Celebration Cakes	Description	"1.5Kg (8-10 People)"	"2.5Kg (18-20 People)"	Shape
Vanilla Cake	Delicious, Soft and Moist. A Classic	AED225.00	AED375.00	All Shapes (except Yin Yang)
Chocolate Cake	The Most Decadent Chocolate Cake in the World	AED225.00	AED375.00	All Shapes (except Yin Yang)
Birthday Celebration Cake	Vanilla Cake with Sprinkles!	AED225.00	AED375.00	All Shapes (except Yin Yang)
Carrot Cake	Our carrot cake with cream cheese is better than yours	AED225.00	AED375.00	All Shapes (except Yin Yang)
Strawberry Shortbread Cake	You can't go wrong with this classic sponge cake	AED225.00	AED375.00	All Shapes (except Yin Yang)
Red Velvet Cake	Our Red Velvet Cake with Frosting and Strawberries	AED225.00	AED375.00	All Shapes (except Yin Yang)
Mille Feuille	A French Classic with puff pastry, pastry cream and powdered sugar	AED225.00	AED375.00	All Shapes (except Yin Yang)
Chocolate Mille Feuille	A chocolate twist to this French Classic	AED225.00	AED375.00	All Shapes (except Yin Yang)
Opera Cake	Sponge cake with Coffee and Buttercream	AED225.00	AED375.00	All Shapes (except Yin Yang)
Pudding Chomeur	A Montreal Style Dessert. A sponge cake cooked in Maple	AED225.00	AED375.00	All Shapes (except Yin Yang)
Chocolate Mousse Cake	Chocolate Cake with a Soft Chocolate Mousse! A staple at Pinch	AED225.00	AED375.00	All Shapes (except Yin Yang)
Heart-shaped Raspberry Mousse Cake	"Tell someone you love them with this Beautiful Cake"	AED225.00	AED375.00	Heart Shape Only
Chocolate and Vanilla Yin Yang Cake	A beautiful cake cut into two flavors	N/A	AED375.00	Yin Yang Shape Only



BUFFET DESSERTS

CELEBRATION CAKE SHAPES

Customer Chosses Cake Shapes	Weight of Cake		Symbol
Tear Drop Shape	1.5KG	N/A	
Heart Shape	1.5KG	N/A	
Rectangle Shape	1.5KG	2.5KG	
Circle Shape	1.5KG	2.5KG	
Hexagon Shape	1.5KG	2.5KG	
Ying Yang Shape	N/A	2.5KG	



BUFFET DESSERTS

HOMEMADE CHEESECAKES

Cheesecake Flavor	Medium Price (20cm)	Large Price (24cm)
Date Cheesecake	220AED	330AED
Maple Cheesecake	255AED	345AED
Lemon Cheesecake	220AED	330AED
Yuzu Cheesecake	255AED	345AED
Strawberry Cheesecake	220AED	330AED
Passionfruit Cheesecake	220AED	330AED
Mixed Berries Cheesecake	220AED	330AED



BUFFET DESSERTS

HOMEMADE TARTS

Tart Flavor	Medium Price (14cm)	Large Price (22cm)
Blueberry Tart	180 AED	260 AED
Chocolate Tart	180 AED	260 AED
Salted Caramel and Pecan Tart	235 AED	380 AED
Yuzu Tart	225 AED	350 AED
Pumpkin Tart	180 AED	260 AED
Snickers Tart	225 AED	350 AED
Pecan Tart	235 AED	380 AED
Key Lime Tart w/ Marshmallow	180 AED	260 AED
Lemon Tart w/ Meringue	180 AED	260 AED
Strawberry Tart	180 AED	260 AED
Raspberry Tart	225 AED	350 AED



LIVE COOKING

STATIONS MENU

Lamb Lokma Station - AED 4250 (Good for 25-30 People)

(includes: 1 Chef, Set Up, Pick up and Equipment) 16kg Lamb, Tzatziki, Oils, Spices and Markook Bread

Seafood Paella Station

Medium Paella Pan - 2700AED (Good for 15 People)

Large Paella Pan - 4300AED (Good for 25-30 People)

Includes: 1 Chef, Set Up, Pick up and Equipment. Comes with Paella Pan Cooker and Portable Gas Tank

BBQ Station - AED 1750

(Includes: Delivery, Pick up and Set up, 1 Chef and Commis Chef / all food is Grilled on a Charcoal BBQ / Sauces – Homemade Steak Sauce, Chimichurri, Mustard, Roasted Garlic and Shallots / Food is an additional cost) Minimum 15 people is required. Additional Staff and Equipment Hire may be required as per the needs of the event.

Choose your items and quantities:

- 100g Angus Rib Eye Steak AED 60
- 100g Angus Sirloin AED 50
- 100g Angus Tenderloin AED 85
- 60g Angus Sausage AED 35
- 100g Lamb Chops AED 75
- Garlic Coriander Prawns AED 55 per 150g (about 3pieces)
- Seabass Fillet AED 55 per fillet
- Portuguese Chicken AED 40 per 150g
- Lemon Garlic Chicken AED 40 per 150g
- Beef Kofta AED 25 (per skewer)
- Lamb Kofta AED 30 (per skewer)
- Chicken Shish tawouk AED 25 (per skewer)

For Additional Side Options Check our Sides under Buffet Menu



STREETFOOD STATION

MENU

Streetfood Station – 1750AED

Includes: Delivery, Pick up and Set up, 1 Chef and Commis Chef. Food is an additional cost

Minimum 15 people is required. Additional Staff and Equipment Hire may be required as per the needs of the event.

BEEF SLIDERS

60g Angus Patty With Homemade Burger Buns

Truffle Shuffle Burger Sliders – 25AED

Burger Slider with Truffle Aioli, Arugula and Red Onion Jam

Classic Burger Sliders – 25AED

Burger Slider with Classic Sauce, Cheddar Cheese, Lettuce, Tomato and Pickles

CHICKEN SLIDERS

Local Fresh Chicken Fried To Perfection In A Homemade Burger Buns

Buffalo Chicken Burger – 20AED

Burger Slider with Cajun Spiced Chicken Drenched in Buffalo Sauce, Sriracha Mayo, Lettuce and Tomato

The Sticky Icky (N) – 20AED

Korean Fried Chicken drench in sticky Korean Sauce with Pickled Papaya, Peanuts and Sriracha Mayo

OTHER STREETFOOD OPTIONS:

Fish & Chips - 20AED

Seabream done in our famous maple batter and deep fried to perfection. Served with skin on fries and homemade tartare sauce

Falafel Sandwich (v) – 20AED

Falafel in Pita Bread with Tarator Tahini Sauce, Iranian Pickles, Parsley and Red Onion

Lucha Libre Dogs – 25AED

Angus Sausage with Refried Beans, Corn Salsa and Avococo Sauce

Classic Hot Dogs – 25AED

Angus Sausage with Ketchup, Mayo, Relish and American Mustard. You can request for the toppings to be on the side.

Chicken Gyros – 25AED

Authentic Greek Gyros in Homemade Greek Pita Bread with Tzatziki, Tomato, Red Onion and Parsley

Hoisin Duck Steamed Buns – 25AED

Confit Duck Leg in a homemade steamed bun with cucumber, leeks and hoisin sauce

Decadent Tacos – 20AED (Choice of Flour Tortillas, Soft Corn Tortillas or Hard-Shell Tortillas)

Flavors: Wasabi Shrimp Tacos with Mango Salsa, Mexican Chicken Tacos, Angus Beef Brisket Tacos, Maple Battered Fish Tacos, Vegan Mushroom Tacos.



LIVE COOKING

STATIONS MENU

Angus Smoked and Braised Beef Brisket Station – 3,500AED (Good for 30 people)

Includes: Delivery, Pick up and Set up & 1 Chef.

6kg of our 16-hour Smoked and Braised Angus Beef Brisket with Homemade Buns, Wasabi Aioli, Classic Sauce, Homemade Pickles and Coleslaw

Salt Baked Seabass Station – 1750AED

Includes: Delivery, Pick up and Set up, 1 Chef (Food Cost per Person is additional)

Fresh Mediterranean Seabass molded in a salt bed and baked to perfection. Our Chefs will serve the Seabass mixed with lemon juice, capers, Maldon Salt, olive oil and served in a baby gem lettuce.

50AED per Person Additional Charge



LIVE COOKING

STATIONS MENU

Risotto & Pasta Station – 1750AED

Includes: Delivery, Pick up and Set up, 1 Chef Additional Staff and Equipment Hire may be required as per the needs of the event. Risotto and Pasta will be displayed in 2 Fresh Parmesan Wheels. Additional Parmesan Wheels are subject to a 500AED charge per wheel.

RISOTTOS (25AED per portion)

Shrimp Risotto

Spinach & Lemon Risotto with Cajun shrimp

Mushroom Risotto (v)

Mixed Mushroom and Truffle Risotto

Risotto Verde (v)

Asparagus, Watercress and Green Pea Risotto with Lemon Zest

Beetroot Risotto (v)

with Fennel and Goat Cheese

PASTAS (25AED per portion)

Tagliatelle Pasta with Almond Pesto (v)(n)

Penne Arabiatta (v)

Fresh Mushroom and Truffle Raviolis (v)

Homemade Mixed Mushroom Raviolis in a Truffle Cream sauce

Fresh burrata Ravioli (v)

Homemade Raviolis with burrata in an Onion Cream Sauce

Aglio e Olio with Shrimps

Spaghetti cooked with garlic, coriander and olive oil and topped with Cajun Shrimp

Mixed Mushroom and Truffle Pasta (v)

Spaghetti with Mixed Mushrooms in a Truffle Cream Sauce

Mixed Mushroom and Truffle Mac 'n' Cheese (v) A Pinch Classic with Lots of Truffle and Lots of Mushroom!



LIVE COOKING

STATIONS MENU

Royal Woodfire Pizza Station . 3,050AED

(includes 15 Pizzas. A minimum of 5 pizzas per selection must be ordered. 70AED dirhams per additional Pizzas. Price Includes: Delivery, Pick up and Set up, 1 Chef. Additional Staff and Equipment Hire may be required as per the needs of the event.

- Millionaire's Creamy Truffle Pizza with Mixed Forrest Mushrooms (v)
- King's Vegetarian Pizza (Kalamata Olives, Mushroom, Grilled Aubergine, Grilled Zucchini, Mozzarella, Homemade Tomato Sauce) (v)
- Chorizo Creamed Sweetcorn, Spring onion, Coriander and Manchego
- Prince's Pepperoni Pizza (Premium Salami, Taleggio Cheese, Mozzarella, Roasted Peppers Homemade Tomato Sauce)
- Burrata with Confit Cherry Tomato and Almond Pesto Pizza (v)
- Fancy Bresaola Pizza topped with Arugula and Parmigiano-Reggiano
- Parmigiana Pizza with Eggplant, Mozzarella and Arugula (v)
- Quattro Fromaggi (Mozzarella, Parmigiano-Reggiano, Taleggio, Italian Gorgonzola) (v)
- Classic Margherita with Tomato Sauce, Mozzarella Cheese and Oregano (v)

Dessert Pizzas

- Decadent Nutella and Banana Calzone
- Apple Pie Calzone Dusted with Cinnamon and Sugar (topped with Vanilla Ice Cream)



LE PETIT PINCH MENU

15AED Per Piece

Minimum of 10 pieces per choice is required to fulfil your order.

The Kids food items are lightly seasoned and smaller in size to accommodate kids taste buds and appetites

- Kids Mini Hot Dogs (df)
- Kids Beef Burger Sliders
- Kids Chicken Burgers Sliders
- Kids Mac 'n' Cheese Bites (v)
- Kids Fish 'n' Chips
- Chicken Tenders with Honey Mustard Sauce and Ketchup
- Mini Grilled Cheese Sandwiches
- Mini Pizzas (Choice of Mixed Vegetables, Margarita, Pepperoni)
- Chicken and Lemon Mayo Sandwiches
- Mini Corn on the Cob with Butter
- Kids Penne Alfredo with Chicken and Mushroom in creamy white sauce
- Kids Penne Bolognese

Please ask us about buffet style home cooked meals for the kids

Allergens: (n) - contains nuts, (v) - vegetarian, (gff) - gluten free, (df) - dairy free, (vegan) - free from any animal products



BAR & BEVERAGE

Beverage List - Packages

Glassware Bar Pack – 20AED per Person

Includes Glassware, Straws and Napkins

Glassware and Ice Bar Pack – 25AED per Person

Includes Glassware, Straws, Napkins, Coolbox, Ice, Water, Sparkling Water, Lemon and Lime

Glassware Options:

High ball glass
Old fashioned glass White wine glass Red wine glass
Shooter glass
Champagne, Martini and Margarita Glasses are available at an additional cost

Plates Package – 25AED per Person

Plates, Dessert Plates, Dinner Cutlery, Dessert Cutlery, Cutlery Holders

Fresh Juice Package – 15AED per Juice Option per Person

Mint Lemonade, Orange Juice, Lemonade, Watermelon Juice, Pineapple juice

Mixers Package – 20AED per Person

Soft Drinks, Tonic Water, Soda, Orange Juice and Cranberry Juice, Water, Sparkling Water, Lemon and Lime

Coffee and Tea Package – 25AED per Person

(2 Coffee and 2 Tea Options Per Person)
Nespresso Coffee Options, Assortment of Teas, Chocolate Chip Cookie Petit Fours, “White Coffee” aka Orange Blossom Water with Hot Water

* Please note that 5% VAT will be added on Total Price



PINCH PERSONNEL

PACKAGES

Supervisors @100AED per hour (Minimum 5 hours)

Makes Sure Events Run Smoothly and Main Point of Contact for Host

Waiters @100AED per hour (Minimum 5 hours)

Passes Food and Drinks Around. Clearing Tables and Tending to Guests Needs

Bartenders @120AED per hour (Minimum 5 hours)

Servicing the Bar and Preparing Standard Drinks

Chefs @80AED per hour (Minimum 5 hours)

Food Preparation, Live Cooking, Customer Interaction and Safely Handling Food

Stewards @50AED per hour (Minimum 5 hours)

Clean Up Team, Setting Up, Aiding Kitchen Team

NOTE:

Pinch will recommend Staff according to the event and customers' needs. Certain events will require more Staff for it to run smoothly

**Additional hours will be charged if staff stays overtime.

You will be notified if the staff would require to stay any longer**

* Please note that 5% VAT will be added on Total Price *



We work with a number of professional Furniture, Bar and Cocktail Bartender Companies that help us get the best quality products and services for a preferential rate for all Pinch Gourmet Customers. Should you require these services please do ask us and we will gladly put you in touch with them



ADDITIONS	PRICE
Delivery, pick up and Set up: 700AED (mandatory for cooking on site)	AED 700
Delivery Charge of 100AED For Delivery Only (Food will be sent in Disposable Plates)	AED 100
For Kids Outdoor Station an additional 400AED charge will be incurred for additional equipment	AED 400
Additional Equipment Charges may be incurred if not available in client's kitchen	TBD by Pinch
Delivery, pick up, set up and Equipment Rental Hire (necessary for Station Set up)	1,100AED

TERMS AND CONDITIONS

- Final Numbers are to be confirmed 5 days before the event.
- Any Event that is canceled within 1 Week of the event will incur a 50% cancellation fee.
- Any event that is canceled within 48 hours of the event will incur a 100% cancellation fee.
- Specialty Items or New Menu Items requested by guests require a minimum of one week for creation before a quotation can be submitted
- Should Certain Menu Items not be available from suppliers, Pinch Reserves the right to replace these with items of a similar quality

Payment Terms

50% non-refundable deposit payable on confirmation of the quotation. 50% balance to be paid on the day of the event.

Payment Options

Cash, Cheque and Bank Transfer
Cheque Payable to Pinch Gourmet Foodstuff Supply LLC

Bank Account No.: 101-50653737 -01
Bank/ Transfer Bank Account: Emirates NBD Bank Address: Gold Branch 1407, Dubai,
UAE Beneficiary Address: PO Box 119710, Dubai, UA E SWIFT: EBILAEAD IBAN No. AE680260001015065373701

Thank you for choosing Pinch Gourmet!