Odyssia DUBAI

OFFICIAL CATERING PARTNER · ROBERTO'S CATERING

Standing *buffet*

Roberto's CATERING

AED 250

PER PERSON

Salads — CHOOSE 2

Couscous G · VE
Tossed couscous, sweet and sour vegetables, halloumi, fresh za'atar

Caesar D · G
Chicken Caesar salad, toasted sour dough croutons, parmesan shavings

Orto D · V
Root roast vegetables and feta, sunflower seeds

Quattro Semi Salad VE · N
Baby spinach, kale salad, edamame, peanut, baby gem, mix seeds, agave dressing

Fichi e Caprino D · V
Goat cheese and figs salad, aged balsamic dressing, pecan nuts, pomegranate

Cavolo Riccio e Quinoa V
Quinoa and kale salad, vegetables brunoised, lemon dressing

Starters — CHOOSE 2

Burrata e Pomodorini D · V
Burrata cheese, cherry tomato, basil

Bresaola rucola e parmigiano D
Beef Bresaola, rocket, parmesan, balsamic dressing

Salmone e Carciofi F · D
Smoked salmon, grilled artichokes, zesty rub

Barbabietola e Caprino D · V
Beetroot carpaccio, goat cheese mousse

Insalata Russa con patate e uovo D
Russian salad, homemade mayo, green apple

Mains — CHOOSE 2

Gnocchi sorrentina al forno con pesto di basilico D · G · V · N
Oven baked potato gnocchi, tomato and mozzarella, basil pesto

Lasagne Emiliane D · G
Classic beef lasagne

Parmigiana di Melanzane D · G · V
Oven baked eggplant parmigiana

Guance Brasate D
Braised beef cheek jus

Branzino al cartoccio F
Oven baked seabass in papillote, artichokes, black olives, fresh oregano

Pollo alla cacciatora
Braised chicken in cacciatora sauce

Pollo funghi e mostarda D · G
Chicken breast cooked in wholegrain mustard and wild mushrooms

Salmone e Salmoriglio F
Oven baked salmon fillet, salmoriglio sauce

Polpette al sugo D · G
Italian beef meatballs in rich tomato sauce

Agnello brasato
Lamb stew with carrots and potato

Sides — CHOOSE 2

Roasted potatoes V

Sautéed mushrooms V

Mashed potatoes D · V

Roasted seasonal vegetables V

Steamed rice V

Sweet and sour vegetables caponata V

Sweet treats — CHOOSE 2

Classic coffee tiramisu D · G

Victoria sponge, strawberry compote D · G

Fruit salad V

Dark chocolate mousse D · G · N

Banoffee pie D · G · N

Red velvet cake D · G · N

DIETARY KEY

D Dairy
G Gluten
N Nuts
F Fish
S Shellfish
V Vegetarian
VE Vegan

Our chefs will do their best to accommodate any dietary requirements. Kindly let us know at least 72 hours before your booking.