



CORPORATE & EVENT CATERING

Whether you're planning an executive lunch, a corporate function, or a private celebration, we deliver more than just delicious food — we deliver an experience.





Our catering features beautifully curated platters that showcase the vibrant colours and rich flavours of Mediterranean and Egyptian cuisine. From artisanal mezze spreads to generous mains and handcrafted desserts, each platter is arranged with care and designed to impress.

✨ Ideal For:

Corporate meetings, team lunches & client entertaining
Private gatherings, birthdays & milestone events
Launches, workshops & networking occasions

🥗 What to Expect:

Stunning platters of fresh, flavour-packed food
Vegetarian, vegan, halal & allergy-friendly options
Drop-off delivery or full service with staff
Custom menus tailored to your event
Whether it's a refined boardroom lunch or a lively evening celebration, our catering brings warmth, flavour, and professionalism to your table.

✉ Contact us today to plan your perfect event menu.

STARTERS & DIPS



Hummus with Extra Virgin Olive Oil **V**



Baba Ghanoush **V**
(Charred Aubergine Dip)



Tzatziki with Cucumber & Mint **VG**



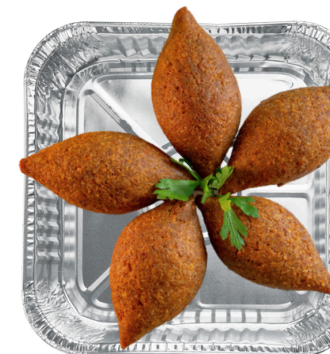
Stuffed Vine Leaves (Warak Enab) **V** **GF**



Falafel Platter **V** **GF**



Sambousek **VG** or **H**
Choose from: Cheese & Mint, Cheese & Olives, or Spiced Beef



Kobeiba (Kibbeh) **H**



Vegetarian Mezze Platter **VG**

Cheese & mint sambousek, falafel, batata hara, cheese & olive sambousek, stuffed vine leaves

Serves 6 people



Vegan



Vegetarian



Halal



Gluten Free

HOT MAINS

Serves 6 people



Koshari VG

Egypt's national dish – lentils, rice, pasta, chickpeas, and crispy onions with spiced tomato sauce



Okra & Lamb Tagine

A hearty dish with tender lamb and okra in a rich tomato-based sauce.



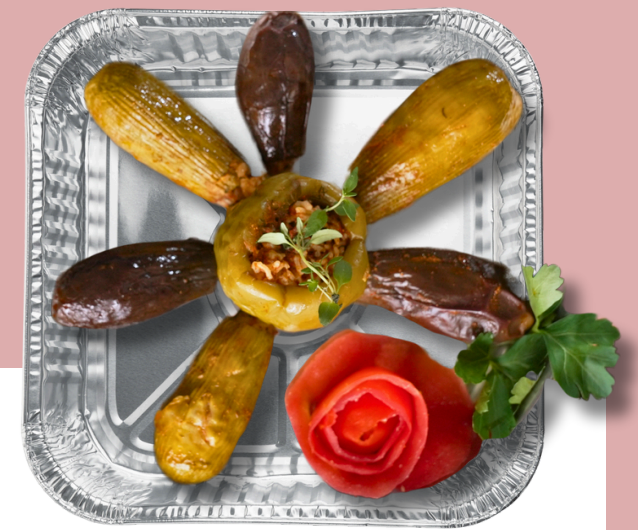
Vegetable Moussaka VG GF (Egyptian Style)

Baked aubergine layered with spiced tomato sauce



Chicken Shawarma GF H

Thinly sliced marinated chicken cooked on the grill, served with garlic sauce



Stuffed Vegetables VG

Courgettes, aubergines & bell peppers filled with herbed rice



Vegan



Vegetarian



Halal



Gluten Free

HOT MAINS

Serves 6 people



Kebab Halla

Slow-cooked tender beef in caramelized onion sauce.



Kofta Dawoud Basha

Spiced beef meatballs in a rich tomato sauce.



Grilled Lamb Kofta GF H

Seasoned with herbs and spices, served with spiced tomato sauce



Grilled Chicken Shish Tawook GF H

Marinated in yoghurt, garlic & lemon



Macaroni Bechamel

Creamy baked pasta layered with spiced beef and béchamel sauce, served with a Side Salad.



Vegan



Vegetarian



Halal



Gluten Free

SIDES

Serves 6 people



Vermicelli Rice

Plain Basmati Rice

Sweet Potato Fries

**Mixed Sauté
Vegetables**



SALAD OPTIONS



Egyptian Salad VG GF

Finely chopped cucumber, tomatoes, onion, lemon & olive oil



Tabbouleh V

Parsley, bulgur, lemon



Avollumi VG

Pomegranate, mixed green leaves, bell peppers, tomatoes, avocado, dried fig, dried apricot, halloumi, mustard, yoghurt dressing, walnuts, and grilled halloumi



Watermelon & Feta Salad with Mint VG GF



Mediterranean Couscous Salad VG

With cherry tomatoes, avocado, feta cheese & Kalamata olives



Smoked Salmon

Mixed leaves, walnuts, and omega seeds, topped with smoked salmon and pomegranate seeds, finished with a drizzle of pomegranate molasses and balsamic vinegar

Serves 6 people      



Vegan



Vegetarian



Halal



Gluten Free

SALAD OPTIONS

Serves 6 people



Crudités Platter

VG GF

Seasonal raw vegetables served with a selection of dips



Chicken Caesar Salad H

Grilled chicken breast, romaine lettuce, Parmesan, croutons & Caesar dressing



Fattoush V

Crispy pita, tomatoes, cucumber, sumac dressing



Prawn Caesar Salad

Juicy prawns, romaine lettuce, Parmesan, croutons & Caesar dressing



Vegan



Vegetarian



Halal



Gluten Free



PLATTERS



Savoury Croissant Platter

A selection of freshly baked croissants filled with:

Turkey Ham & Cheese **H**

Philadelphia Cheese & Roast Peppers **VG**

Serves 6 people      



Mini Pita Pockets Platter (24 pcs)

A crowd-pleasing selection of soft mini pita pockets, freshly filled with your choice of:

Falafel **V**

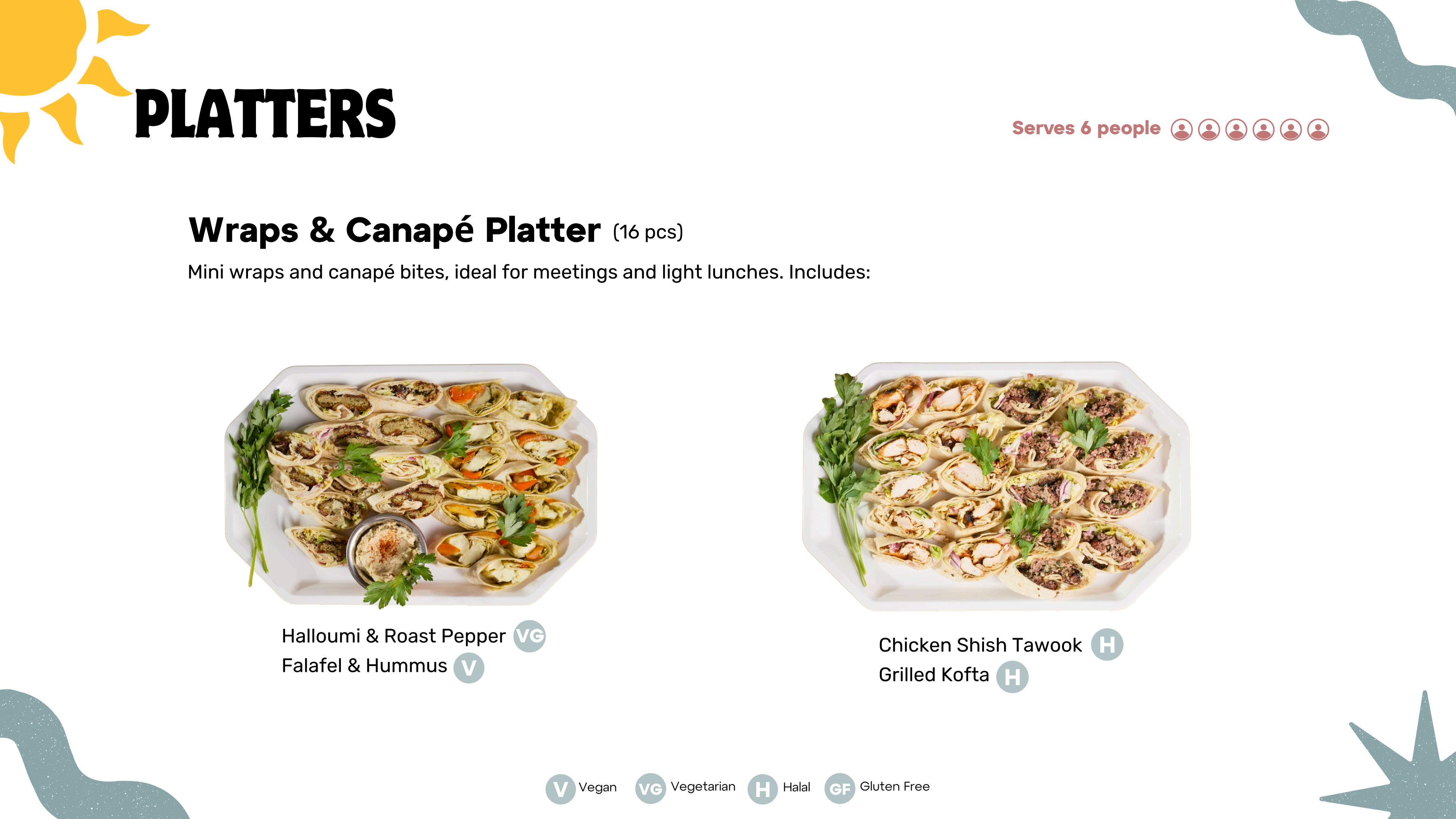
Chicken Shawarma

Beef Shawarma

Grilled Halloumi **VG**

Grilled Kofta

Chicken Shish



PLATTERS

Serves 6 people      

Wraps & Canapé Platter (16 pcs)

Mini wraps and canapé bites, ideal for meetings and light lunches. Includes:



Halloumi & Roast Pepper **VG**
Falafel & Hummus **V**



Chicken Shish Tawook **H**
Grilled Kofta **H**

PLATTERS

Serves 8 people



Cheese Platter VG

A Selection of Fine Cheeses
A beautifully curated assortment of premium cheeses, thoughtfully paired with fresh and dried accompaniments for the perfect balance of texture and flavour.



Cured Meat & Cheese Platter H

A Gourmet Grazing Experience
A luxurious spread of premium Halal cured meats and artisanal cheeses, thoughtfully selected and artfully arranged to create the perfect savoury centrepiece.



Vegan



Vegetarian



Halal



Gluten Free

DESSERTS

Serves 8 people

Baklava Bites VG

Basbousa VG

Semolina Coconut Cake

**Fresh Seasonal
Fruit Platter** VG GF



Vegan



Vegetarian



Halal



Gluten Free

BEVERAGES

330ml

Mint Lemonade

**Watermelon Juice
(Seasonal)**

Fresh Orange Juice

**Hibiscus Iced Tea
(Karkadeh)**





For more information or to make a catering enquiry,
please contact: ☎ +44 7882815510

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