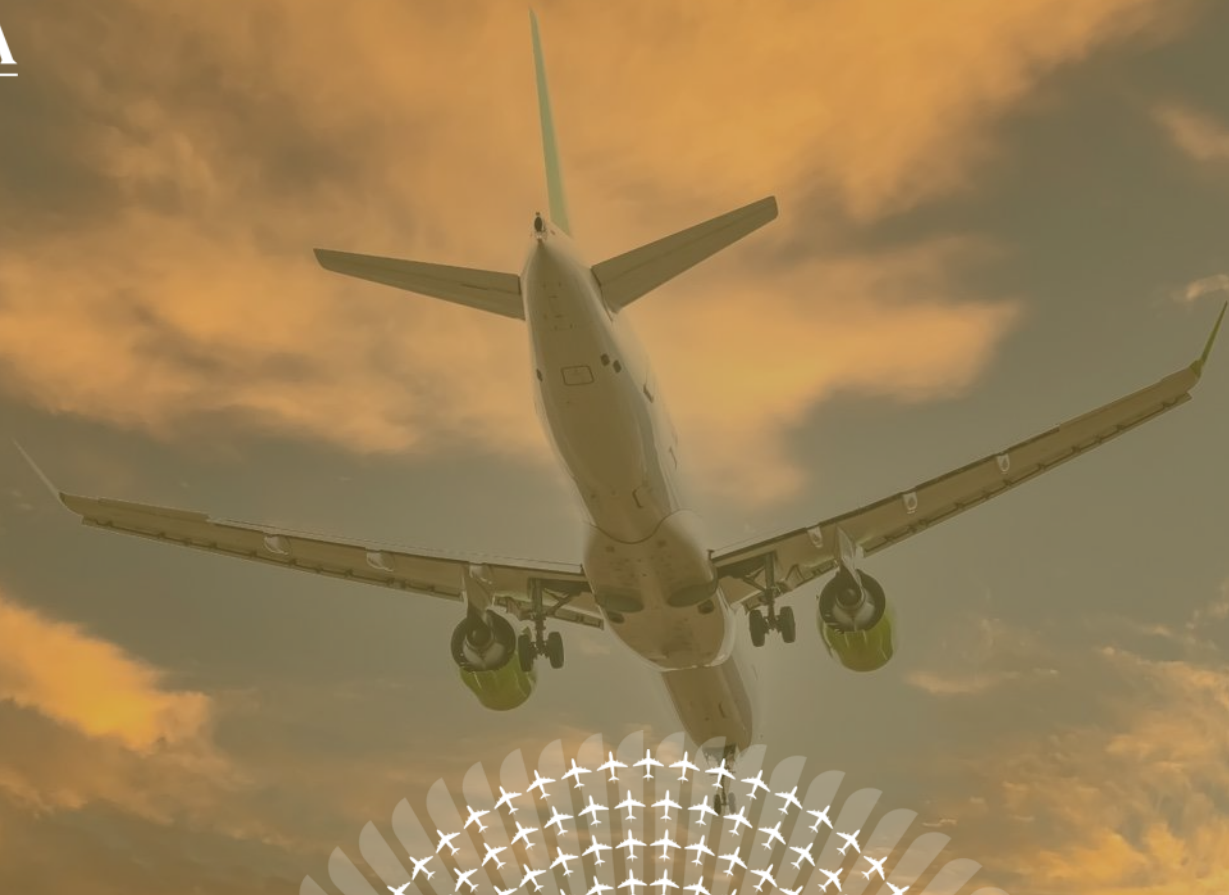


**MEBA**<sup>TM</sup>  
SHOW

*Hospitality*  
BY DUBAI WORLD TRADE CENTRE



**CHALET HOSPITALITY**

**MENUS**

10<sup>th</sup> – 12<sup>th</sup>  
December 2024

CHALET HOSPITALITY

# BREAKFAST

09:30 AM - 11:00 AM



**MEBA**<sup>TM</sup>  
SHOW

*Hospitality*  
BY DUBAI WORLD TRADE CENTRE

# LIGHT BREAKFAST

AED 95 / 115 Per Person

Avail early rate offers by confirming the orders before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 1

- Plain Croissant (G) (D) (E) (V)
- Cheese Croissant (G) (D) (E) (V)
- Raspberry White Chocolate Muffin (G) (D) (E) (V)
- Bircher Muesli (G) (D) (N) (V)
- Lemon And Thyme Loaf (G) (D) (E) (V)
- Bread Basket (G) (V)
- Butter And Preserves (V)
- Whole Grain Honey And Oats Bar (G) (V)

## DAY 2

- Plain Croissant (G) (D) (E) (V)
- Za'atar Croissant (G) (D) (E) (SS) (V)
- Blueberry Muffin (G) (D) (E) (V)
- Black Forest Overnight Oats (G) (D) (N) (V)
- Battenberg Cake (G) (D) (E) (N) (V)
- Bread Basket (G) (V)
- Butter And Preserves (V)
- Protein Toasted Caramel Nut Bar (D) (N) (E) (SS) (S) (V)

## DAY 3

- Plain Croissant (G) (D) (E) (V)
- Cheese Croissant (G) (D) (E) (V)
- Matcha, Milk Chocolate Muffin (G) (D) (E) (V)
- Yam Oats (G) (V) (Vg)
- Banana Loaf (G) (D) (E) (N) (V)
- Bread Basket (G) (V)
- Butter and Preserves (V)
- Almond & Coconut Bar (N) (S) (D) (V)

## BEVERAGES

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water/Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan



All catering rates are exclusive of Value Added Tax.

# EXECUTIVE BREAKFAST

AED 115 / 140 Per Person

Avail early rate offers by confirming the orders before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 1

- Plain Croissant (G) (D) (E) (V)
- Cheese Croissant (G) (D) (E) (V)
- Raspberry And White Chocolate Muffin (G) (D) (E) (V)
- Bircher Muesli (G) (D) (N) (V)
- Lemon And Thyme Loaf (G) (D) (E) (V)
- Bread Basket (G) (V)
- Butter and Preserves (V)
- Nutritional Healthy Energy Bars (G) (D) (N) (V)
- Pulled Beef And Provolone Cheese In Mini Olive And Rosemary Focaccia (G) (D)
- Plant-based Seitan And Tofu Wrap (G) (SS) (S) (V) (Vg)
- South Italian Chicken Bake In Focaccia (G) (D)

## DAY 2

- Plain Croissant (G) (D) (E) (V)
- Za' Attar Croissant (G) (D) (E) (SS) (V)
- Blue Berry Muffin (G) (D) (E) (V)
- Black Forest Overnight Oats (G) (D) (N) (V)
- Battenburg Cake (G) (D) (E) (N) (V)
- Bread Basket (G) (V)
- Butter and Preserves (V)
- Nutritional Healthy Energy Bars (G) (D) (N) (V)
- Butter Chicken Breast In Caraway Seed Brioche (G) (D) (N) (M)
- Roasted Eggplant And Greek Feta Cheese in Protein Bread (G) (D) (V)
- Slow Roasted Turkey Provençale Wrap With Spinach, Goat Cheese, And Sundried Tomato (G) (D)

## DAY 3

- Plain Croissant (G) (D) (E) (V)
- Cheese Croissant (G) (D) (E) (V)
- Matcha, milk chocolate muffin (G) (D) (E) (V)
- Yam Oats (G) (V) (Vg)
- Banana Loaf (G) (D) (E) (N) (V)
- Bread Basket (G) (V)
- Butter And Preserves (V)
- Nutritional Healthy Energy Bars (G) (D) (N) (V)
- Fennel Cured Salmon In Horseradish Brioche (G) (D) (E) (SF)
- Buffalo Mozzarella And Avocado Wrap (G) (D) (V)
- Turkey Avocado And Buffalo Mozzarella In Mini Seeded Bagels (G) (D)

## BEVERAGES

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan



All catering rates are exclusive of Value Added Tax.

# ROYAL BREAKFAST

AED 205 / 250 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 1

- Goat Curds Tartlet, Fresh Turkish Figs (G) (D) (E) (V)
- Sevruga Caviar Topped Quail Egg (E) (SF)
- Rotisserie Maple Smoked Turkey Supreme And Cranberry Relish (G) (E) (D)
- Smoked Duck Breast Confit Cherries Spelt Bread And Micro Red Leaves (G)
- Swiss Cheese And Chive Omelet (D) (E) (V)
- Exotic Fresh Fruit Platter (V) (Vg)
- Plain Croissant, Cheese Croissant, Cruffins, Cinnamon Danish (G) (D) (E) (N) (V)
- Lemon And Thyme Loaf (G) (D) (E) (V)
- Diet Butter (V), Cream Cheese (D) (V), Honey And Preserves (V)
- Selection Of Charcuterie Platter With Condiments (D)
- Platter Of Aged Cheddar, Emmental And Edam Cheese (D) (V)
- Selection Of Sour Dough And Rye Breads (G) (V)
- Choubab With Honey (G) (D) (E) (V)
- Mohala (G) (D) (E) (V)

## DAY 2

- Balik Salmon, Avocado, Cream Cheese Crostini (G) (D) (SF)
- Miso Dressed Asian Vegetables In Rice Paper And Sisho (G) (S) (SS) (V) (Vg)
- Vietnamese Style Chicken In Banh Mi Sandwich (G) (S) (SF) (E)
- Portuguese Prego With Green Peri Peri In Tomato And Olive Focaccia (G)
- Spanish Omelet (E) (V)
- Fresh Coconut, Mango And Pineapple Jars (N) (V) (Vg)
- Plain Croissant, Za' Attar Croissant, Almond Croissant, Bavarian Cream Danish (G) (D) (E) (N) (SS) (V)
- Battenburg Loaf Cake (G) (D) (E) (N) (V)
- Diet Butter (V), Cream Cheese (D) (V), Honey And Preserves (V)
- Selection Of Charcuterie Platter With Condiments (D)
- Platter Of Gouda, Gruyere And Brie Cheese (D) (V)
- Selection Of Sour Dough And Rye Breads (G) (V)
- Balaleeth (G) (N) (V)
- Aseeda Bobar (G) (N) (V)

## DAY 3

- Pulled Beef, BBQ Sauce, Onion Chutney Mini Sourdough bread (G) (D)
- Pecorino Ricotta Pear Volcanic Salt In Charcoal Brioche (G) (D) (V)
- Brilliant Savarin Cheese & Poached Figs (D) (V)
- King Salmon Trout & Avocado In Caper Brioche (G) (SF)
- Omega Rich Salmon, Leek Omelet (E) (SF)
- Malyasian Papaya, & Blueberry Jar (V) (Vg)
- Plain Croissant, Cheese Croissant, Mini Whole Wheat Croissant, Cherry Swirl Danish (G) (D) (E) (N) (V)
- Banana Loaf (G) (D) (E) (N) (V)
- Diet Butter (V), Cream Cheese (D) (V), Honey And Preserves (V)
- Selection Of Charcuterie Platter With Condiments (D)
- Platter Of Camembert, Blue Cheese And Fontina Cheese (D) (V)
- Selection Of Sour Dough And Rye Breads (G) (V)
- Choubab With Honey (G) (D) (E) (V)
- Khanfroush (G) (E) (SS) (V)

## BEVERAGES

Freshly Squeezed Orange Juice

Lemon and Mint Juice

Freshly Brewed Coffee

Local Still Water/Sustainable Water Bottles

Tomato Juice

Selection of Herbal Teas

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

CHALET HOSPITALITY

# LUNCH

12:00PM - 03:00PM



**MEBA**<sup>TM</sup>  
SHOW

*Hospitality*  
BY DUBAI WORLD TRADE CENTRE

# EXECUTIVE LUNCH

AED 355 / 425 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>™</sup>  
SHOW

## DAY 1

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg)
- Fattoush (G) (V) (Vg)
- Moutabel (SS) (V) (Vg)

### Salads

- Poached Chicken, Piquillo Peppers Romesco, Feta and Rocket (G) (D)
- King Prawns, Mango, Avocado Roasted Cashew Salad (N) (SF)
- Roma Tomatoes, Cherry Mozzarella, Arugula, Olive Oil and Shallot Vinaigrette (D) (V)
- Wagyu Bresaola Fennel, Raddichio Parmesan And Pickled Shallots (D)
- Garden Greens and Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Soup Station

- Gulf Lentil Soup, Cumin, Lemon, Brown Bread Croutons (G) (V)

### Main Course

- Oriental Kebabs (D)
- Pan Fried Seabass, Grenobloise Sauce (G) (SF)
- Lamb Rack with Herb Crust, Rose Mary Jus (G)
- Wok Tossed Chicken And Shimeji Mushrooms In Asian Flavors (G) (S) (SS)
- Yasai Cha Han (Stir-fried Rice with Mushrooms, Egg, Vegetables and Spring Onions) (G) (S) (SS) (E) (V)
- Steamed Vegetables With Basil Seeds (V) (Vg)
- Herb Ricotta Gnocchi, Baby Root Vegetables, Asparagus, Parmesan And Red Elk Leaves (G) (D) (E) (V)

### Dessert

- Valrohna Chocolate & Yuzu Verrines (G) (D) (E) (N) (V)
- Salted Macadamia And Treacle Tarte (G) (D) (E) (N) (V)
- Lemon Meringue Tartlet (G) (D) (E) (N) (V)
- Assorted Macaroons (D) (E) (N) (V)
- Um Ali (G) (D) (N) (V)
- Sliced Seasonal Fruits (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

# EXECUTIVE LUNCH

AED 355 / 425 Per Person

Avail early rate offers by confirming the orders before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 2

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg)
- Baba Ganoush (SS) (V) (Vg)
- Labneh With Mint (D) (V)

### Salads

- Teriyaki Chicken, Yuzu, Edamame, crushed Nori, Crispy Rice Vermicelli (G) (SF) (S) (SS)
- Lobster, Artichoke, Boston Lettuce, Kalamata Olives, Peri Peri Vinaigrette (SF)
- Red Quinoa, Beetroot, Pumpkin, Pomegranate Arils And Persian Feta (D) (V)
- Romaine Salad With Toasted Hazelnuts, Lemon Pecorino Vinaigrette (D) (N) (V)
- Garden Greens And Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Soup Station

- Curried Carrot Soup Protein Lavash Crisp (G) (V)

### Main Course

- Maharajha – (Indian Kebabs on Biryani Rice (D) (N)
- Snapper with Green Sorrell Butter and Charred Tomatoes (SF)
- Angus Beef Tender Loin, Paris Mash, Broccolini Morel Jus (G) (D)
- Trelough Duck Breast, Al Orange Citrus Segments (G)
- Casareche Bolognese Sauce, Truffle Oil (G) (D)
- Basmati Rice (V)

### Dessert

- Yuzu Curd Coconut Mousse, Roasted Pineapple Lemon Balm, Black Sesame Tuile (G) (D) (N) (SS) (V)
- Red Velvet Cassis Verrine (G) (D) (E) (N) (V)
- Opera Cake (G) (D) (E) (N) (V)
- Passion Fruit Curd Tarts (G) (D) (E) (N) (V)
- Toffee Date Pudding (G) (D) (E) (N) (V)
- Seasonal Fruits Skewers (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan



# EXECUTIVE LUNCH

AED 355 / 425 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 3

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg)
- Beetroot Salad (D) (V)
- Moutabel (SS) (V) (Vg)

### Salads

- Butter Poached Salmon, Candied Beets Salt & Vinegar Jelly and Pea Tendrils (SF), (D)
- Beef Tataki, Wakame & green Mizuna Salad Served with Mushroom Ponzu Dressing (G) (S) (SS)
- Coronation Chicken, Green Lentil, Apple, Celery, Pecan Nuts Salad (D) (N) (E) (M) (S)
- Crunchy Chick Pea and Kale Caesar Salad (V)
- Garden Greens and Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Soup Station

- Cauliflower Soup Parmesan and Paprika Cheese Straws (D) (V)

### Main Course

- Koubideh Kebab (E), Jo Kebab (D) on Rice
- Miso Glazed Tasmanian Salmon on light Soy and Ginger Sauce with Scallion Greens (G) (S) (SS) (SF)
- Lamb Tenderloin, Parsnip Puree, Ratatouille, Sage Butter (G) (D)
- Malaysian Chicken Curry (N) (D) (SF)
- Greek Vegetable Moussaka (G) (D) (E) (V)
- Gemelli with Arugula and Feta Cheese in Sundried Tomato (G) (D) (V)
- Lemon Scented Fried Rice (G) (S) (SS) (V)

### Dessert

- Classic Sacher Torte (G) (D) (E) (N) (V)
- Saffron Crème Brulee (D) (E) (V)
- Wild Berry Tarts (G) (D) (E) (N) (V)
- Tonka Dulcey Mousse Verrine (G) (D) (E) (N) (V)
- Toffee Date Pudding (G) (D) (E) (N) (V)
- Um Ali (G) (D) (N) (V)
- Sliced Seasonal Fruits (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

# ROYAL LUNCH

AED 395 / 475 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 1

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg), Mohamara (G) (N) (V) (Vg), Moutabel (SS) (V) (Vg), Tabouleh (V) (Vg), Vine Leaves (V) (Vg)

### Salads

- Quinoa Salad Healthy Option With Grapeseed Oil Dressing (V)
- Poached Tasmanian Salmon With Horseradish Cream (SF) (D) (E)
- Chicken Orzo Salad With Edamame Beans And Red Pimentos (G) (D)
- Arugula, Kale, Avocado And Quail Egg Salad (E) (V)
- Himalayan Salt Roasted Beef Salad (G)
- Garden Greens And Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Carving Station

- Stuffed Turkey Roll With Cranberry Sauce And Chestnuts (G) (D)
- Ouzi Mansef (G) (D) (N)

### Main Course

- Jo Jo Kebabs (D) & Koubideh Kebab (E) on Bagahli Pulao
- Organic Salmon, Salsa Verde, Garden Vegetables, Chive And Pink Pepper Cream (D) (SF) (M)
- Angus Grilled Beef Fillet In Sundried Tomato And Mushroom Crust (G)
- Indonesian Bami Goreng (G) (E) (SF) (S) (SS)
- Corn-fed Rosemary Baked Chicken With Roasted Baby Potatoes (G) (D)
- Ricotta Pasta With Alfredo Sauce (G) (D) (V)
- Healthy Vegetables With Black Beans (V) (Vg)
- Steamed Basmati Rice (V)

### Dessert

- Omani Halwa (G) (N) (V)
- Aseeda Bobar (G) (N) (V)
- Assorted Moroccan Sweets (D) (E) (N) (V)
- Chia Pana Cotta (D) (V)
- Chocolate & Coconut Cake (G) (D) (E) (N) (V)
- Toffee Date Pudding (G) (D) (E) (N) (V)
- Sliced Seasonal Fruits (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

# ROYAL LUNCH

AED 395 / 475 Per Person

Avail early rate offers by confirming the orders before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 2

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg), Babaganoush (SS) (V) (Vg), Makali (V), Mohamara (G) (N) (V) (Vg), Fattoush (G) (V) (Vg)

### Salads

- Gourmet Smoked Salmon With Traditional Condiments (SF)
- Buffalo Mozzarella With Toasted Baguette and Pesto (G) (D) (N) (V)
- Gogi Berry With Raw Organic Honey, Olives And Tofu (S) (V)
- Chargrilled Asparagus Rolled With Smoked Salmon And Lemon Ricotta (SF) (D)
- Balsamic Chicken With Kale Apples, Lentil And Young Spinach Salad With Raspberry Vinaigrette (G)
- Garden Greens And Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Carving Station

- Red Snapper Fillet Wrapped With Kale In Filo Pastry (G) (SF)
- Ouzi Regag (G) (N)

### Main Course

- Indian Kebabs On Lemon Pulao (D)
- Gratinated Lobster Tails With Ginger Lemongrass Sauce (SF)
- Herb Crusted Lamb Rack With Red Currant Jus (G)
- Veal Medallion Topped With Blue Cheese and Pistachio (G) (D) (N)
- Kung Pao Vegetables (G) (S) (N) (SS) (V)
- Broccoli, Green Beans And Asparagus Sauté with Toasted Almonds (N) (V)
- Healthy Whole Grain Orecchiette With Zucchini & Blue Cheese Sauce (G) (D) (V)
- South Korean Fried Rice (G) (S) (E) (SS) (N) (SF)

### Dessert

- Umm Ali (G) (D) (N) (V)
- Sago (G) (N)
- Toffee Date Pudding (G) (D) (E) (N) (V)
- Assorted Oriental Sweet (G) (D) (N) (SS) (V)
- Sweet And Spicy Rice Pudding Verrines (D) (V)
- Saffron, Honey And Mini Gulab Jamun Verrines (G) (D) (N) (V)
- Opera Cake (G) (D) (E) (N) (V)
- Seasonal Fruits Skewers (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

# ROYAL LUNCH

AED 395 / 475 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 3

### Deluxe Mezzeh

- Hummus (SS) (V) (Vg), Mohamara (G) (N) (V) (Vg), Moutabel (SS) (V) (Vg), Labneh With Mint (D) (V), Tabouleh (V) (Vg)

### Salads

- Grilled Octopus Salad With Citrus Vinaigrette (SF)
- Assortment Of Gourmet Charcuterie (G) (D)
- Smoked Salmon And Lobster Terrine With Horseradish Cream (SF) (D) (E)
- Stuffed Baby Tomato With Paprika Cream Cheese (D) (V)
- Endive Salad With Smoked Duck And Balsamico (G)
- Classic Caesar Salad (G) (D) (E) (N) (SF)
- Garden Greens And Vinaigrette (V) (Vg)

### Bread Corner

- Assorted Bread Rolls, Arabic Bread, Irani Bread (G) (V)

### Carving Station

- Leg Of Lamb With Mint Sauce, Mint Jelly And Thyme Jus (G)
- Aishu Laham (G) (N)

### Main Course

- Oriental Kebabs On Rice (D)
- Chicken Margougah (G)
- Wagyu Beef Tenderloin With Smoked Potato And Rosemary Jus (G)
- Salmon And Sole Roulade In Pink Pepper and Dill Sauce (G) (D) (E) (SF)
- Steamed Market Vegetables Rolled in Truffle Butter (V)
- Potato Gratin With Thyme and Nutmeg (G) (D) (V)
- Basmati Rice (V)
- Cavatapi Pasta With Arugula, Capers And Feta In Sundried Tomato Sauce (G) (D) (V)

### Dessert

- Cheese Kunafa (G) (D) (N) (V)
- Toffee Date Pudding (G) (D) (N) (E) (V)
- Um Ali (G) (D) (N) (V)
- Assorted Baklava (G) (D) (N) (SS) (V)
- Orange Blossom Saffron Crème Brulee (D) (E) (V)
- Black Forest Verrines (G) (D) (E) (N) (V)
- Tonka Dulcey Mousse Verrines (G) (D) (E) (N) (V)
- Sliced Seasonal Fruits (V) (Vg)

## BEVERAGES

Local Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

CHALET HOSPITALITY

# AFTERNOON TEA

12:00PM - 03:00PM



**MEBA**<sup>TM</sup>  
SHOW

*Hospitality*

BY DUBAI WORLD TRADE CENTRE

# AFTERNOON TEA

AED 220 / 265 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## DAY 1

### Gourmet Sandwiches & Wraps

#### Hot Snacks

- Mushroom Arancini, Truffle Mayo (G) (D) (E) (V)
- Moroccan Chicken Pastilla, Cinnamon Dust (G) (E) (N)
- Beef Short Ribs, BBQ Glaze (G)
- Sundried Tomato, Feta Cheese, Basil Pesto Tart (G) (D) (E) (N) (V)

#### Sweets

- Lemon Meringue Dome (G) (D) (E) (N) (V)
- Blackberry And Tahitian Vanilla Crème Brûlée Verrines With Candied Citrus Citrus (D) (E) (V)
- Yuzu Macaroons (D) (E) (N) (V)

#### Cheese Board

- Selection Of 5 Kinds Of Cheese With Nuts, Dried Fruits, Crackers, & Chutneys (G) (D) (N) (V)

## DAY 2

### Gourmet Sandwiches & Wraps

#### Hot Snacks

- Leek And Smoked Salmon Bouchee (G) (SF) (D)
- Seared King Scallops Curried Butter Glaze (SF)
- Lamb Arancini (G) (E) (D)
- Russet Potato And Camembert Cheese Croquettes With Red Chili Jam (G) (D) (E) (V)

#### Sweets

- Chocolate Profit-Roles (G) (D) (E) (N) (V)
- White Chocolate, Rhubarb & Strawberry Eton Mess (D) (E) (N) (V)
- Pistachio Macaroons (D) (E) (N) (V)

#### Cheese Board

- Selection Of 5 Kinds Of Cheese With Nuts, Dried Fruits, Crackers, & Chutneys (G) (D) (N) (V)

## DAY 3

### Gourmet Sandwiches & Wraps

#### Hot Snacks

- Tandoori King Prawns, Mango Salsa (SF)
- Seared Scallops Pea Puree And Crisp Beef Chorizo (SF) (D)
- Wagyu Beef Slider, Chimichurri Sauce (G)
- Feta Cheese Cigars, Tomato Chili Jam (G) (D) (V)

#### Sweets

- Tiramisu Éclair (G) (D) (E) (N) (V)
- Passion Fruit Curd Tartlets Dehydrated Coconut Meringue Sticks (G) (D) (E) (N) (V)
- Mandarin Macaroons (D) (E) (N) (V)

#### Cheese Board

- Selection Of 5 Kinds Of Cheese With Nuts, Dried Fruits, Crackers, & Chutneys (G) (D) (N) (V)

## BEVERAGES

Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

All catering rates are exclusive of Value Added Tax.

CHALET HOSPITALITY

# CANAPÉS



**MEBA**<sup>TM</sup>  
SHOW

*Hospitality*  
BY DUBAI WORLD TRADE CENTRE

# CANAPÉS

Served for a Maximum of 2 hours  
– AED 210 / 250 Per Person

Avail early rate offers by confirming the orders  
before 1<sup>ST</sup> of NOV 2024

MEBA<sup>TM</sup>  
SHOW

## DAY 1

### Cold Canapé

- Smoked Salmon Citrus and Horse Cream Baby Capers on Multigrain Bread (G) (D) (E) (SF)
- Seared Scallops On Cauliflower Puree and Curry Oil Drizzle (SF) (D)
- Wagyu Tataki With Mustard Cress & Chive Pollen (G) (S)
- Goat Cheese, Raspberry and Pistachio Dust Lollipops (D) (N) (V)

### Hot Canapé

- Leek And Gruyere Cheese Tartlet (G) (D) (E) (V)
- Duck Cigars With Plum Chutney and Micro- Beetroot Cress (G)
- Salt Cured Angus Beef On Skewers, Charred Pickled Onion And Chimichurri Sauce (G)
- Sundried Tomato And Basil Arancini Skewers With Basil Pesto (G) (D) (E) (N) (V)

### Sweets

- Crispy Lemon Dome Tartlets (G) (D) (E) (N) (V)
- Blackberry and Tahitian Vanilla Crème Brulee Verrines with Candied Citrus (D) (E) (V)

## DAY 2

### Cold Canapé

- Beetroot Salmon Gravlax Dill Crème Fraiche With Tobiko Caviar (D) (SF)
- Lemongrass Beef And Chili Caramel in Savory Tarts (G)
- Whipper Pecorino Ricotta Crisp Pear And Volcanic Salt On Charcoal Brioche (G) (D) (V)
- Plant Power Brown Shimeji Mushroom Bruschetta (G) (V) (Vg)

### Hot Canapé

- Chinese Steamed Vegetable Dumplings (G) (S) (SS) (V)
- Mini Lamb Noisettes Wellington Style with Minted Red Currant Chutney (G) (E)
- Russet Potato And Camembert Cheese Croquettes with Chili Jam (G) (D) (E) (V)
- Butternut Squash and Kale Mini Quiche (G) (D) (E) (V)

### Sweets

- Pineapple Confit Profiteroles (G) (D) (E) (N) (V)
- White Chocolate Rhubarb And Strawberry Eton Mess (D) (E) (N) (V)

## DAY 3

### Cold Canapé

- Smoked Sturgeon With Beluga Caviar on Chive Blinis (G) (D) (E) (SF)
- Seared Rare Angus Beef with Grain Mustard on Horseradish Brioche (G) (M) (D) (E)
- Cauliflower Pana Cotta on Parmesan Shortbread (G) (D) (V)
- Asparagus Confit With Balsamic Reduction in Mini Tarts (G) (D) (V)

### Hot Canapé

- Murgh Tikka Skewers (D) (N)
- Seared Scallop Pea Puree And Crisp Beef Chorizo (SF) (D)
- Quinoa And Broccoli Vegan Slider In Charcoal Brioche (G) (V)
- Wild Mushroom Crostini (G) (V)

### Sweets

- Pabana Dulcey Fingers (G) (D) (E) (V)
- Passion Fruit Curd Tartlets Dehydrated Coconut Meringue Sticks (G) (D) (E) (N) (V)

## BEVERAGES

Still Water/ Sustainable Water Bottles

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

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CHALET HOSPITALITY

# LIVE STATIONS



**MEBA**<sup>™</sup>  
SHOW

*Hospitality*  
BY DUBAI WORLD TRADE CENTRE

# LIVE STATION

Minimum order 20 servings

Avail early rate offers by confirming the orders before 1<sup>ST</sup> of NOV 2024

**MEBA**<sup>TM</sup>  
SHOW

## SICILIAN ARANCINI STATION (AED 45 / 55 per person)

Served with Choice of Napoli, Truffle Mushroom,  
Smoked Tomato and Chili Sauce

Slow Braised Beef Ribs, Garlic, Thyme Arancini (G) (D) (E)  
Saffron and Taleggio Arancini (G) (D) (E) (V)

## JAPANESE SUSHI & MAKI LIVE STATION (AED 75 / 90 per person)

Incredible Tasty Morsels of Traditional Maki  
and Sushi with Traditional Condiments

Pickled Japanese Vegetable,  
Umeboshi Mayonnaise Roll (E) (V)

California Roll, Blue Swimmer Crab, Avocado,  
Tobiko, Miso Mayonnaise (SF) (E)

Salmon, Avocado, Purple Sisho, Cucumber,  
Black Sesame Seeds Roll (SF) (SS)

Spicy Tuna, Pickled Cucumber, Togarashi (SF) (SS)

## SLIDER STATION (AED 75 / 90 per person)

2 pcs per person per serving

Angus Beef, Saffron Pickled Zucchini,  
Swiss Cheddar, Truffle Mayonnaise, Olive Brioche (G) (D) (E)

Katsu Panko Crumbed Chicken, Asian Slaw,  
Japanese BBQ Mayonnaise, Shiso, Beetroot Brioche (G) (E) (SS)

Portobello Mushroom, Beetroot Relish,  
Pecorino Cheese, Roquette Mayo, Brioche (G) (D) (E) (V)

## LIVE CARVERY STATION (AED 165 / 200 per person)

U.S. Prime Roasted Rib of Beef (G) or Australian Herb Crusted Rack of  
Lamb (G) (D) (M) or Norwegian Salmon Coulbiac (G) (D) (E) (SF)

Flavorful Herb infused Jus (G), Red Currant  
Jelly & Tarragon Hollandaise (E)

Honey & Miso Glazed Carrots (G) (S) (SS) (V) & Pumpkin  
French Green Beans (V) & Broccolini (V)

Thyme Roasted New Potatoes (V)  
or Sweet Potato Puree (D) (V)

(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan

\*Please be advised on the Space requirements for a live station.

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# LIVE STATION

Minimum order 20 servings

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SHOW

## **RAW OYSTER BAR (AED 100 / 120 per person)**

Freshly Shucked Raw Sydney Rock Oyster  
on Crushed Ice <sup>(G)</sup>

Served with fresh Lime & Lemon Wedges,  
Shallots and Red Wine Vinegar, assorted dressings  
and Tabasco Sauces

## **ANTIPASTI GRAZING STATION (AED 55 / 65 per person)**

Fine selected Grilled, Marinated  
Vegetables, Mushrooms, Freshly Baked  
Crusty Bread, Sliced Beef Salami, Gourmet cured  
Meats and Kalamata Olives <sup>(V), (G)</sup>

Displayed on Wooden Boards or Black Marble Platters

## **PASTA STATION (AED 55 / 65 per person)**

Freshly Cooked with a selection of your choice  
of regular and whole Wheat Pasta and Sauces

Orecchiette, Linguini, Rigatoni, Fettucine Bolognese,  
Alfredo, Marinara, Boscaiola Sauce

Parmigiano shavings & Truffle oil <sup>(G) (D)</sup>

## **INTERNATIONAL CHEESE PLATTER (AED 75 / 90 per person)**

A selection of International and French Cheese,  
Dried Fruits, Walnuts, Olives and assorted  
Crackers Chutneys

Asiago d'Allevo, Grana Padano, Stilton,  
Gorgonzola, Gouda, Taleggio, Chevre, Brie <sup>(G) (D) (N) (V)</sup>

*(G) Contains Gluten – (D) Contains Dairy – (N) Contains Nuts – (E) Contains Eggs – (SS) Contains Sesame seeds – (SF) Contains Seafood – (M) Contains Mustard – (S) Contains Soya – (C) Contains Celery – (V) Vegetarian – (Vg) Vegan*

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**MEBAA™**  
SHOW

*Hospitality*  
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**For more details, please contact:**  
[mebaahospitalitysales@dwtc.com](mailto:mebaahospitalitysales@dwtc.com)