L'ATELIER DES Chefs

New year Catering menu

2027

New Year’s Eve Seated Gala Dinner

Signature

Welcome Bites

Smoked Salmon Blini — dill cream

Burrata Tartlet (V) — basil pesto and sun-dried tomato

First Course — Choose One

Tuna Tataki — sesame, ponzu and daikon

Pear & Blue Cheese Salad (V) — candied pecans and balsamic dressing

Hot Starter

Wild Mushroom Ravioli (V) — parmesan cream, sage butter and mushroom crumble

Main Course — Choose One for the Event

Beef Tenderloin — potato mille-feuille, wild mushrooms and peppercorn jus

Baked Salmon Fillet — asparagus, potato gratin and lemon dill beurre blanc

Chicken Roulade — wild mushroom filling and thyme jus

Roasted Pumpkin Ravioli (V) — sage butter, parmesan and hazelnut

Dessert — Choose One

Salted Caramel Chocolate Tart (V)

Mango & Passion Fruit Cheesecake (V)

Petit Sweet

Mini Lemon Meringue Tart



Optional Midnight Bites

(Add-On)

Classic — Choose Three

Mini Beef Slider

Crispy Chicken Slider

Mini Falafel Slider (VG)

Loaded Potato Croquette (V)

Mini Manakish Bites (V) — cheese and zaatar

Mini Doughnut Selection (V)

Signature — Choose Five

Braised Short Rib Slider

Truffle Fries Cup (V) — parmesan and truffle mayonnaise

Mac & Cheese Cup (V) — truffle crumb

Mini Shawarma Wrap

Mini Musakhan Roll

Chocolate Truffles

Mango Cheesecake Bites

Premium — Choose Seven

Beef Short Rib Bao

Prawn Tempura Taco — wasabi mayonnaise and slaw

Truffle Mushroom Mini Bun (V)

Premium Mini Shawarma

Mini Lamb Kofta Bite

Chocolate-Dipped Strawberries — gold finish

Pistachio Raspberry Bites

Luxury Chocolate Truffles



Optional Oriental Celebration Add-On

(Custom Add-On)

Salads & Cold Mezze

Fattoush (VG)

Tabbouleh (VG)

Hummus (VG)

Moutabbal (VG)

Muhammara (VG)

Vegetarian Vine Leaves (VG)

Hot Appetisers

Cheese Fatayer (V)

Spinach Fatayer (VG)

Meat Fatayer

Mini Kibbeh

Mini Musakhan Chicken Rolls

Cheese Sambousek (V)

Main Courses

Stuffed Vine Leaves with Meat & Lamb Chops

Mixed Grill — shish taouk, beef tikka and kofta

Slow-Roasted Lamb Shoulder — oriental spices and natural jus

Herb-Marinated Lamb Chops — smoked aubergine and rosemary jus

Halloumi & Vegetable Skewers (V)

Oriental Rice with Meat & Nuts

Optional Oriental Sweets

Mini Baklava

Maamoul — date or pistachio filling

