



ODEON CATERING

*The art of using food
to create happiness !*

By Chef Thomas Duhamel
PRIVATE & CORPORATE MENU
DUBAI



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Please place your order by WhatsApp or E-mail
056 874 5424 / thomas@odeoncatering.com

- PARTY PACKAGES -

For minimum 10 persons

COCKTAIL & SHARRING - 135AED/PERS.

4 CANAPES

1 Smoked Salmon Bun / 1 Ratatouille Tart / 1 Bresaola Roll / 1 Pizza Twist

2 MINI SALADS

Shrimp Avocado, Green Vegetable or Chicken Tikka

1 LARGE QUICHE

Spinach or Leeks Quiche (for 10 pers)

1 CHEESE

500gr Truffle Brie Cheese for 10 pers + 2 Baguettes

4 MIGNARDISES

1 Chocolate Eclair / 1 Strawberry Tart / 1 Lemon Tart / 1 Tropezienne

COCKTAIL DINNER - 125 AED/PERS.

10 SAVORY CANAPES

1 Leeks Mini Quiche, 1 Lorraine Mini Quiche, 1 Smoked Salmon Bun,
1 Truffle Brie Cheese Bun, 1 Ratatouille Tart, 1 Shrimp Caesar Tart,
2 Bresaola Roll, 1 Pizza Twist, 1 Onion Twist

4 MIGNARDISES

1 Mini Chocolate Eclair, 1 Mini Strawberry Tart,
1 Mini Lemon Tart, 1 Mini Tropezienne

- BOXES -

MIGNARDISES BOX **40 canapes for 320 AED**

10 Mini Lemon Tart
10 Mini Strawberry Tart
10 Mini Chocolate Eclair
10 Mini Tropezienne

SAVORY CANAPES BOX **48 canapes for 430 AED**

6 Truffle Brie Cheese Bun
6 Smoked Salmon Bun
6 Ratatouille Tart
6 Shrimp Caesar Tart
6 Lorraine Quiche
6 Leeks Quiche
12 Bresaola Roll

- CORPORATE PACKAGES -

For minimum 10 persons

LIGHT BREAKFAST OR LIGHT SNACK 25AED/PERS.

(MINIMUM 20 PERS)

2 SWEETS

Mini Croissant or/and Mini Pastry

1 SAVORY

Choose : Finger Sandwich/
Mini Bun/Mini Quiche/Savory
Croissant

1 FRUIT PLATTER

for 10 pers.

FULL BREAKFAST OR FULL SNACK 55AED/PERS.

2 MINI CROISSANTS

1 MINI PASTRY

2 SAVORIES

Choose : Finger Sandwich/
Mini Bun/Mini Quiche/
Savory Croissant

1 FRUIT PLATTER

for 10 pers.

FRESH JUICES (2 L)

HOT MEAL LUNCH 80AED/PERS

2 SAVORIES

Choose : Finger Sandwich/
Mini Bun/Mini Quiche/
Savory Croissant

2 SALADS (sharing)

1 Dish For 10 Persons

1 HOT MAIN COURSE (sharing)

1 Dish For 10 pers.

1 MINI PASTRY

1 FRUIT PLATTER

for 10 pers.

FINGER FOOD LUNCH 90AED/PERS

1 SMALL QUICHE

1 SMALL SANDWICH

1 SAVORY CROISSANT

1 TARTINE

1 BUN

1 SALAD (sharing or individual)

1 dish for 10 pers.

2 MINI PASTRIES

1 FRUIT PLATTER

for 10 pers.

ALL DAY COMBO - 100AED/PERS.

(MINIMUM 20 PERS)

LIGHT BREAKFAST + HOT MEAL LUNCH

La Carte

- BAKERY -

VIENNOISERIE

Choose a minimum of 10 pieces per item

Unit price
Choose your size
Mini Regular

Butter Croissant	4	7
Chocolate Croissant	4,5	8
Raisin Roll	4,5	12
Almond Croissant	6	12
Almond Chocolate Croissant	6	12
Madeleine	-	4
Chocolate Chip Cookie	4	8
Butter Cookie (Sablé)	4	8
Chocolate Muffin	7	-
Filled Chocolate Donut	6	-
Pizza Stick Croissant	6	12
Onion & Cheese Stick Croissant	6	12
Zataar Croissant	5	12



BREAD

Unit price

Baguette	10
Muesli	25
Walnut	25
Cereal	25
White Toast Bread	25
Big Rustique (1,2kg)	50

- CANAPÉS -

Choose a minimum of 10 pieces per item

Unit price

MINI QUICHE (Warm)

8

Leeks & Boursin Cheese (v)
"Lorraine" Veal Ham & Emmental Cheese
Spinach & Goat Cheese (v)
Smoked Salmon (+2aed)
"Ratatouille", Mixed Vegetables (v)
Onion & Thyme (v)
Tomato & Olive (v)

MINI BUN (Cold)

10

Truffle Brie Cheese (+4aed) (v)
Smoked Salmon & Capers Cream (+4aed)
Brie Cheese & Apricot Jam (v)
Lobster & Mayonnaise (+15aed)
Roast Beef Burger, Rocket & Parmesan Cheese (+4aed)
Grilled Chicken Breast & Caesar Dressing
Egg & Mayonnaise (v)
Grilled Chicken Breast & Coleslaw
Crab Stick & Mayonnaise
Cooked Tuna, Tomato & Basil (+2aed)

MINI TART (Cold)

8

"Ratatouille", Mixed Vegetables & Parmesan Cheese (v)
"Pissaladière", Onion, Olive & Anchovy
Shrimp, Lettuce, Parmesan Cheese & Caesar Dressing (+2aed)
Blue Cheese & Walnut (+2aed) (v)

FEUILLETÉS (Warm)

5

Cheese Stuffed Gougère (v)
Truffle Stuffed Gougère (+2 AED) (v)
Cheese Puff Sticks (v)
Pizza Twist (v)
Onion & Cheese Twist (v)

SPECIAL (Cold)

12

Bresaola Roll & Truffle Risotto

Homemade Foie Gras Toast (+ 8 AED)

Tarama & Lemon Toast

Truffle Croissant Roll - Ham, Egg & Truffle Cream (+ 4 AED)

Crispy Shell Snail (Hot) (+2aed)

- FINGER FOOD -

SAVORY CROISSANT (Cold)

10

Veal Ham & Cheese

Cooked Tuna, Tomato & Lettuce

Zaatar, Labneh, Tomato, Cucumber & Mint (v)

Smoked Salmon & Capers Cream (+4aed)

Bresaola, Parmesan Cheese, Sun-dried Cherry Tomato & Rocket (+4aed)

TARTINE (Warm)

10

Guacamole & Cherry Tomato (v)

Mushroom & Emmental Cheese (v)

"Croque Monsieur", Veal Ham & Bechamel Sauce

Goat Cheese & Dry Cranberry (v)

MINI BAGUETTE SANDWICH (Cold)

10

Tuna, Egg, Tomato & Lettuce

Veal Ham, Emmental Cheese, Tomato & Lettuce

Smoked Salmon, Cucumber & Cream Cheese (+2aed)

Chicken, Lettuce, Egg & Tomato

Brie Cheese, Tomato & Lettuce (v)

Chicken & Curry Sauce

FINGER SANDWICH (Cold Soft White Bread)

8

Cucumber & Cream Cheese (v)

Ham & Emmental Cheese (+2aed)

Smoked Salmon & Lemon Butter (+4aed)

Egg & Mayonnaise (v)

Tuna & Mayonnaise (+2aed)

- SALADS -

Unit price

Mini Starter Main

ODEON POKE BOWL

Tuna Tataki, Shredded Crab, Edamame, Soba Noodle,
Spring Onion, Cucumber, Sesame Seed, Red Radish,
Avocado, Peanut, Yuzu Dressing

16 32 54

CHEF

Veal Ham, Emmental Cheese, Green Bean, Chicken,
Egg, Radish, Feta Cheese, Dry Cranberry, Caesar Dressing

14 26 44

SHRIMP & AVOCADO

Shrimp, Avocado, Cherry Tomato,
Cucumber, Mango, Mesclun, Fennel, Asian Dressing

15 30 48

NICOISE

Cooked Tuna, Cherry Tomato, Green Bean, Potato, Egg,
Black Olive, Radish, Mesclun Leaves, Balsamic Dressing

14 26 44

CHICKEN TIKKA

Quinoa, Romaine, Capsicum, Cucumber, Pineapple,
Onion, Tomato, Coriander, Curry Sauce

12 24 40

GREEN VEGETABLE (v)

Avocado, Cucumber, Green Bean, Onion, Green Grape,
Edamame, Baby Spinach, Quinoa, Brocoli,
Balsamic Dressing

14 26 44

CHICKEN CAESAR

Grilled Chicken, Parmesan Cheese, Egg, Croutons,
Romaine & Caesar Dressing

14 26 44

PRAWN CAESAR

Grilled Prawn, Parmesan Cheese, Egg, Croutons,
Romaine & Caesar Dressing

15 28 45

- QUICHES -

We offer 5 sizes for our quiche :

Finger Food (F), Snacking (S), Lunch for 1 person (1) or sharing (6 to 10 pers.)

PERS.	F	S	1	6	10
SIZE					
PRICE	8	14	28	130	220

Leeks & Boursin Cheese (v)

"Lorraine" Veal Ham & Emmental Cheese

Spinach & Goat Cheese (v)

Smoked Salmon

"Ratatouille", Mixed Vegetables (v)

Onion & Thyme (v)

Tomato & Olive (v)



- SOUPS -

Unit price

Tomato & Basil (v) 24

Onion & Croutons (v) 24

Leeks & Potato (v) 24

Pumpkin & Cream (v) 24

Cauliflower & Cream (v) 24

Carrot & Cumin (v) 24

Lentil & Cumin (v) 24

"Harrira" - Lamb & Lentil 30

"Minestrone" - Cubes of Vegetables & Pasta (v) 24

- MAIN COURSE (HOT) -

*We offer 2 sizes : Small or Main
(minimum 10 portions per items)*

Food to be reheated (by yourself or by our staff)

	<i>Unit price</i>	
	<i>Small</i>	<i>Main</i>
VEGETARIAN (v)		
Spinach Lasagna	20	60
Spinach & Ricotta Ravioli	-	60
FISH		
Sea Bass & Ratatouille	30	90
Baked Cod Fish, Leeks & Carrots	28	84
"Brandade", Cod Fish Baked with Mashed Potatoes	20	60
Salmon & Creamy Spinach	28	84
"Bouillabaisse", Fish Soup, Bread Croutons, Garlic, potatoes & Fish Filet	-	200
"Saint Jacques", Scallops with Leeks, Potatoes & Creamy Sauce	40	120
Langoustine Pasta	-	200
Lobster Pasta	-	200
"Bar en Croute de Sel", Salt Crust Sea bass (kg)	-	250
POULTRY		
Free-Range Roasted French Chicken, Mustard, Onion & Garlic (3-4 pers.)	-	130
Chicken Tagine, Preserved Lemon & Olive	22	66
"Parmentier de Canard", Duck Leg Confit with Mashed Potatoes	30	90

LAMB

	<i>Small</i>	<i>Main</i>
"Agneau de 7 heures", Milk Fed Lamb Shoulder Confit (3-4 pers.)	-	400
Lamb Navarin with Carrots in Tomato Sauce	30	90
Lamb Tagine, Dry Prunes & Almonds	30	90
Couscous Royal, Lamb, Chicken, Merguez & Vegetables	-	80

BEEF & VEAL

"Blanquette de Veau", Veal, Carrots & Mushrooms	50	150
"Bourguignon" Beef Stew, Carrots & Potatoes	40	120
"Pot au feu", Beef Pot & Vegetables	-	120
"Bœuf à la provençale", Beef Stew, Tomatoes & Olives	40	120
"Hachis Parmentier", Beef Baked with Mashed Potatoes	20	60
"Chili Con Carne", Red Beans & Minced Beef	20	60
"Endives aux jambons", Braised Endives, Veal Ham & Bechamel Sauce	20	60
Pasta Bolognese	-	60
Beef Lasagna	20	60
Mac n' Cheese & Veal Ham	20	60

SIDES (v)

"Gratin Dauphinois", Potato Creamy Gratin	10	15
Mashed Potatoes	10	15
Truffle Mashed Potatoes	18	25
Creamy Spinach & Mushrooms	10	15
Green Beans	-	15
Green Asparagus	-	25
"Ratatouille", Mixed Vegetables	10	15
Cauliflower Creamy Gratin	10	15
Pilaf Rice	-	12
Green Lentil Stew	10	20

- SHARING -

For minimum 10 persons

For 10 pers.

BURATTA - Truffle Buratta & Tomato (v)	1000
MIMOSA - Egg & Mayonnaise (v)	200
BEEF CARPACCIO with Capers, Basil, Rocket & Parmesan Cheese	600
SALMON SASHIMI with Yuzu Dressing, Cucumber & Sesame	600
TUNA TATAKI with Avocado & Ponzu Dressing	650
BOUQUET - Pink Shrimps & Mayonnaise	650
PISSALADIÈRE - Onion Pizza & Anchovy	300
MARGHERITA PIZZA - Tomato, Cheese, Basil & Olive (v)	300
REINE PIZZA - Veal Ham, Mushroom, Tomato & Cheese	320
TRUFFLE BRIE CHEESE with Grapes & Dry Fruits (v)	300
SEASONAL CHEESE SELECTION with Grapes & Dry Fruits (v)	300



Make your selection by KG

1 KG

FRENCH TABOULÉ - Couscous Salad & Vegetable (v)	50
PIÉMONTAISE - Potato Salad, Veal Ham, Egg & Mayonnaise	55
CAROTTES RAPÉES - Carrots Salad (v)	50
CÉLERI REMOULADE - Celeriac & Mayonnaise (v)	50
POIREAUX VINAIGRETTE - Leeks & Vinaigrette (v)	75
MACÉDOINE - Green Pea, Carrot, Green Bean & Mayonnaise (v)	50
POIVRONS A L'HUILE - Capiscum Salad (v)	50
BEETROOTS with Greek Yogurt Salad (v)	50
COLD COOKED SALMON with Herb Mayonnaise	250
COLD ROAST BEEF with Gherkin Mayonnaise	300

Delicatessen

HOMEMADE FOIE GRAS

Salt & Pepper Foie Gras Terrine (500gr)	350
Truffle Foie Gras Terrine (500gr)	500

CAVIAR

	20gr	50gr	100gr	250gr	500gr	1kg
Caviar Baeri	100.	250.	500.	1250.	2500.	5000.
Caviar Oscietra	140.	350.	700.	1750.	3500.	7000.
Caviar Beluga	300.	750.	1500.	3750.	7500.	15,000.

TRUFFLE

Black Truffle	Contact us for price
White Truffle	

SEAFOOD

Whole Live King Crab	From 700/Kg
Canadian Live Lobster	From 200/Kg
Blue Live Lobster	From 500/Kg
Langoustines	From 400/Kg
Pink Prawns "Bouquet"	From 250/Kg

CHEESE

Truffle Brie Cheese	200/Kg
MONS Cheese Selection 2kg/ 5kg/ 10kg	500/ 1250/ 2500



Desserts

- CAKES -

4 pers. 6 pers. 8 pers. 10 pers. 12 pers.
100 aed 150 aed 200 aed 250 aed 300 aed

For Bigger
cake
contact us

PARIS-BREST

Pralin Cream Stuffed Choux

FRAISIER

Chef's Signature Strawberry Cake

ROYAL

Crispy Pralin and Chocolate Mousse

- MIGNARDISES (MINI PASTRIES) -

Choose a minimum of 10 pieces per item *Unit price*
8 aed

Macaron

Mini Raspberry Tart (+2 AED)

Mini Lemon Meringue Tart

Mini Strawberry Tart

Mini Pralin & Gianduja Tart

Raspberry Financier

Mini m&m's Brownie

Mini Chocolate Eclair

Mini Vanilla Eclair

Mini Coffee Eclair

Mini Paris Brest (+1 AED)

Mini Tropezienne

Mini Strawberry Tropezienne (+1 AED)

Mini Raspberry Tropezienne (+2 AED)

- TARTS -

	4 pers.	6 pers.	8 pers.	10 pers.	12 pers.
Raspberry Tart	136	204	272	340	408
Strawberry Tart	88	132	176	220	264
Raspberry & Strawberry Tart	112	168	224	280	336
Custard Pie (Flan)	-	120	160	200	-
Lemon Meringue Tart	80	120	160	200	240
Pralin & Gianduja Tart	100	150	200	250	300
Pear & Almond Tart	96	144	192	240	288
Normande Apple Tart	88	132	176	220	264
Tropezienne Tart	88	132	176	220	-
Strawberry Tropezienne Tart	100	150	200	250	-
Raspberry Tropezienne Tart	120	180	240	300	-

- CHEF'S SPECIALS -

Choose a minimum of 10 pieces per item

Unit price

Tiramisu	22
Pana Cotta	22
Chocolate Mousse	20
Eclair (Chocolate, Coffee or Vanilla)	20
Brownie m&m's	18

- FRUITS -

CLASSIC SALAD - Orange, Apple, Grape, Strawberry	22
EXOTIC SALAD - Mango, Pineapple, Kiwi, Passion Fruit	26
BERRIES SALAD - Strawberry, Raspberry, Blueberry, Blackberry	32
CUT FRUITS PLATTER - Watermelon, Pineapple, Mango, Grapes	75
FRUITS SKEWERS - Pineapple, Grape, Strawberry	16
or Kiwi, Watermelon, Blackberry	
CHIA & FRUITS - Chia Seed, Almond Milk, Strawberry, Mango	22
FRUITS BASKET - Seasonal Whole Fruits	250

Beverage

- PACKAGES -

COLD DRINKS

CLASSIC COLD DRINKS PACKAGE

15aed/pers.

Homemade Iced Tea & Cucumber Detox Water
Local Water
Soda (Coca Cola, Sprite, Fanta)

PREMIUM COLD DRINKS PACKAGE

22aed/pers.

Fresh Orange Juice & Lemonade
Acqua Panna & Perrier Water
Soda (Coca Cola, Sprite, Fanta)



HOT DRINKS

CLASSIC HOT DRINKS PACKAGE

13aed/pers.

Americano Coffee Flask
Lipton Tea & Hot Water
Milk & Sugar

PREMIUM HOT DRINKS PACKAGE

20aed/pers.

Nespresso Coffee Machine & Capsules
"Palais des Thés" Selection & Hot Water
Milk & Sugar

- FRESH JUICES & SOFT DRINKS (per liter) -

Homemade Peach Ice Tea	30
Homemade Lemon Ice Tea	30
Homemade Passion Fruit Ice Tea	30
Lemonade	40
Lemon & Mint	40
Orange Juice	40
Mango Juice	40
Green Apple Juice	40
Coca Cola (or Diet)	20
Sprite (or Diet)	20
Fanta	20
Alain Milliat Juice Selection (330 ml)	30

- HOT DRINKS -

Tea Selection "Palais des Thés" (per bag)	10
Nespresso Coffee (per capsule)	10
Milk - Full Cream/ Low Fat/ Skimmed - (per liter)	10
Soya Milk (per liter)	20
Almond Milk (per liter)	30
Americano Coffee (per liter)	40
Black Tea (per liter)	20

- WATER -

Detox Water (1 Liter)	20
Masafi 330ml (Plastic)	5
Masafi 500ml (Plastic)	6
Masafi 1.5 Liter (Plastic)	18
Acqua Panna 500ml (Plastic / Glass)	14/18
Acqua Panna 1 Liter (Plastic / Glass)	28/36
Perrier 330ml (Glass)	12
Perrier 750ml (Glass)	30
San Pellegrino 500ml (Plastic / Glass)	14/18
San Pellegrino 1 Liter (Plastic / Glass)	28/36

- EQUIPMENTS -

	<i>Unit price</i>
GLASS (Red Wine/White Wine/Champagne/Water)	5
PLATE (Starter/Main Course/Dessert/Soup Bowl)	4
CUP (Tea/Esspresso/Mug)	4
CUTLERY (Knife/Fork/Spoon)	3
BUFFET TABLE with White Table Clothes	150
BUFFET-WARE (Wood & Marble Platers)	500
JUICE DISPENSER (Jar)	50
ICE BUCKET	30
COOLER BOX with Ice Cubes	100
CITIZ Nespresso Coffee Machine (Small)	80
ZENIUS Nespresso Coffee Machine (Medium)	150
GEMINI Nespresso Coffee Machine (Large)	300
COFFEE FLASK (Thermos)	30



- STAFF -

Minimum of 3 hours

MANAGER	150/hour
WAITER	100/hour
HEAD CHEF	150/hour
CHEF	100/hour
CLEANER	60/hour

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- TERMS & CONDITIONS -

- All our prices are in AED & tax inclusive
- For any allergy please inform us
- Payment terms : A deposit of 50% is required to confirm the function, balance to be pay on the day of the event
- For all orders under 500 AED, delivery will be charged 50 AED
- For orders below 2000 AED, equipments pick up after the event will be charged 50 AED
- Cake Messages will be charged 30 aed
- Final number of guests is requested 2 working days prior to the event
- Any extra hours of the staff or equipments breakage will be charged at the time of invoice
- For any cancellation :
 - within 4 days prior to the event, the 50% deposit will be kept
 - within 24 hours prior to the event, 100% cancellation fee will be incurred
- Payment options : Cash or Bank Transfer

- OUR CLIENTS -



THALES



MOTUL

ARKEMA
INNOVATIVE CHEMISTRY

Nayomi

Lfi gp

AIRFRANCE

af

Petrofac



ELECTRA

Alliance Française

SOCIETE GENERALE

Dubai

SUEZ
environnement

FRENCH BUSINESS COUNCIL
Dubai & Northern Emirates

Johnson & Johnson

ODEON CATERING

By Chef Thomas Duhamel
PRIVATE & CORPORATE MENU
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