



canapés

made for moments

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Event catering menu



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Canapés

All served on **white or multigrain baguette**. **Gluten-free option available.**
Minimum order for each type of canapé is **10pcs**.

Vegetarian & Cheese



1.
Kalamata Olive
Tapenade
AED 26



2.
Greek Salad
AED 26



3.
Tirokafteri
AED 27



4.
Gorgonzola - Pear
AED 28



5.
Roasted Tomatoes
Feta
AED 27



6.
Camembert - Fig
AED 28



7.
Mozzarella Bufala
Peach
AED 28



8.
Emmental
AED 26



9.
Butterbean
AED 26



10.
Egg Salad
AED 26



11.
Egg Benedict
AED 29



12.
Bruschetta Pomodoro
AED 26



13.
Caprese
AED 27

Vegan



14.
Vegan "Tuna"
AED 27



15.
Vegan "Egg"
AED 26



16.
Carrot Lox
AED 27



17.
Avocado Ceviche
AED 27



18.
Salmon Tartare
AED 32



19.
Smoked Salmon
Beetroot
AED 31



20.
Egg Mousse
Salmon Caviar
AED 33



21.
Sprats
AED 28

Fish & Seafood

Canapés

All served on white or multigrain baguette. Gluten-free option available.
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Meat



Chicken Gyros
AED 28



Bresaola – Fig
AED 30



Smoky Eggplant
Salami
(contains pork)
AED 29



Spianata Piccante
AED 28



Lamb Prosciutto
Artichokes
AED 30



Olivier Salad
(contains pork)
AED 27



Beef Basturma
AED 30



Salami – Green Olive
(contains pork)
AED 28

Premium



Foie Gras
AED 38



Beluga Caviar
AED 48



Pastrami – Truffle
AED 31

Sweet bowls

Served in 160–180 ml clear plastic containers
Minimum order for each type of bowl is **10pcs**



Dubai Breakfast Bowl - AED 38

Vanilla protein yogurt topped with house-made cinnamon granola, Medjool dates, fresh fig, roasted pistachios, tahini drizzle, edible rose petals and delicate edible gold leaf.



Berry Dark Chocolate Mousse Bowl (VG) AED 36

Silky dark chocolate protein mousse topped with house-made dark chocolate granola, berry compote, fresh berries, pistachios and chocolate curls.

Desserts

Minimum order for each type of dessert is **10pcs**



Tiramisu - AED 32

A lighter take on the Italian classic, layered with espresso-soaked ladyfingers and a silky vanilla protein cream, dusted generously with rich cocoa. High in protein, creamy and indulgent.



Wild Blueberry & White Chocolate Cheesecake - AED 34

Creamy white chocolate cheesecake layered with wild blueberry compote and buttery cookie crumble, served in a glass.



Banana Bread (VG) - AED 22 (slice)

Moist banana loaf with vegan vanilla protein and dark chocolate chips.



Carrot Cake Muffin (VG) - AED 24

Spiced carrot cake muffin served with a creamy vanilla almond dip.

Desserts

Minimum order for each type of dessert is 10pcs

Protein Balls (VG)



Coconut Chocolate
AED 14 each



Strawberry Chocolate
AED 14 each



Lemon Pistachio
AED 14 each

Protein shakes

Served chilled in 250ml clear plastic bottles
Minimum order for each type of bowl is 10pcs

1. **Black Forest - AED 28**
Chocolate Dark cocoa, sweet cherries,
chocolate protein powder, oat milk

2. **Chocolate Banana - AED 28**
Banana, cocoa, Greek yogurt, Medjool
dates and chocolate protein

3. **Apple Pie - AED 28**
Fresh apple, rolled oats, vegan vanill
protein, cinnamon and oat milk

4. **Berry Mango - AED 28**
Mixed berries, mango and vanilla protein

Savory bowls

Served in 160–180 ml clear plastic containers with lids.
Minimum order for each type of bowl is **10pcs**.

1. Satay Bowl (Chicken or Tofu)
AED 34 (chicken) / AED 32 (tofu)

Fragrant coconut-peanut satay sauce base, grilled chicken shawarma or firm tofu, steamed jasmine rice, cabbage mix, house - pickled cucumber, crushed roasted peanuts, fresh coriander, chilli oil drizzle.

3. Silken Tofu 'Cheesy' Bowl (Vegan)
AED 33

Silky butterbean & silken tofu 'cheesy' hummus-style base, roasted cherry tomatoes, crispy chickpeas, toasted pumpkin seeds, micro herbs, smoked paprika oil.

5. Butterbean Orange Hummus Bowl - AED 36

Creamy butterbean + orange zest hummus base, grilled chicken shawarma, roasted carrots or beetroot, toasted almonds, fresh mint, orange segments, sumac.

7. Pesto Pasta Salad Bowl - AED 34

Short pasta tossed in vibrant basil pesto, cherry tomatoes, baby spinach, pine nuts, shaved parmesan (or vegan), lemon zest.

2. Greek Inspired Bowl - AED 28

Thick Greek yoghurt base, crispy air-fried gnocchi, grilled chicken shawarma, classic Greek salad (cucumber, tomato, red onion, Kalamata olives, oregano), crumbled feta, lemon-oregano dressing, fresh dill.

4. Pasta Caesar Salad Bowl (Chicken or Vegan)
AED 35 (chicken) / AED 33 (vegan)

Short pasta tossed in vegan house Caesar dressing, crisp romaine, shaved parmesan or vegan alternative, garlic croutons, grilled chicken or roasted chickpeas, lemon zest.

6. Bruschetta Bowl - AED 32

Cherry tomato & basil bruschetta mix, torn mozzarella, toasted sourdough croutons, balsamic glaze, pine nuts, fresh basil, rocket.

8. Tirokafteri Bowl
AED 35 (vegetarian) / AED 37 (with chicken)

Creamy spicy tirokafteri (feta + roasted red pepper dip), grilled peppers, cucumber ribbons, Kalamata olives, oregano, toasted sesame, optional grilled chicken.