



CATER SPOON

.... Crafting Cuisine

Private Party

STARTER

Feta Cheese, Peppers and Spinach Cigars with Burnt Chilli & Garlic Dip
Margarita Pizza Tarts
Beetroot Tawa Tikki with Mint Mayo Dip
Edamame Dim Sums with Dipping Sauce
Asparagus and Cream Cheese Sushi with Dipping Sauce
Mexican Avo Salsa Cones

MAIN COURSE

Baked Zucchini Roulades with Nuts, Papers and Fresh Herbs and Mozzarella Cheese
Char Grilled Cottage Cheese Cake with Paprika Cream Sauce
Stir Fried Teriyaki Vegetable with Sesame & Beans Sprout
Vegetable Thai Green Curry with Jasmine Rice

SALAD & ACCOMPANIMENTS

Fresh Pears, Caramelized Walnut, Cherry Tomato & Arugula Salad with Citrus Dressing
Assorted Bread Basket

DESSERT

Chocolate Coated Seasonal Fruits
Cream Brulee

DRINKS

Lemongrass Splizer
Litchi & Coconut Cooler



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GOURMET GRAZING TABLES

ARABIC PLATTER

Assorted Hummus - Beetroot, Peri Peri, Traditional.

Mutabal, Baba ghanoush, Muhammara, Labneh.

Served With Crispy Okra, Grilled Pita, Whole Wheat Lavash, Beetroot
Chips, Sweet & Potato Cheese Crackers

Accompanied with Whole Olives & Chickpea Falafel Balls

MEXICAN PLATTER

Assorted Flavored Nachos & Tacos

Served with Baked Beans, Guacamole, Lettuce, Sour Cream, Cheese
Sauce, Mexican Salsa & Jalapeno

Accompanied with Burrito Bowl

GOURMET CHEESE BOARD

Assorted Flavored Cheese

Serving with Brie Cheese, Blue Cheese, Cheddar Cheese, Feta Cheese,
Herb Cheese, Truffle Almond Cheese, Cranberry Cheese, Gouda Cheese,
Truffle Rock, Truffle Pistachio Cheese, Almond & Berries Cheese,
Cheddar Chilly Chives Cheese & Smoked Cheese

Served with Cheese Crackers, Grissini, Potato Cheese Crackers &
Beetroot Chips

Accompanied with Fresh Fruits & Dry Fruits

SUSHI PLATTER

Japanese Sushi Platter Serving Maki Rolls and Uramaki
Crunchy Avocado & Cream Cheese, Edamame & Black Rice
Tempura Vegetables, California rolls and Many others

... ANY MANY OTHER OPTIONS