



# HOLIDAYS CATERING MENU 2025





# A WORD FROM THE CHEF

With 2025 drawing to a close, I want to take a moment to sincerely thank you for your unwavering support and passion for the culinary journey we have shared this year. As we welcome the new year, let us cherish the flavors that brought us joy and the meals that united us.

I am excited to present this year's edition of the "Citrus by Maroun Chedid" holiday menu, crafted with care and inspiration. Wishing you a new year filled with health, happiness, and a perfect mix of all your favorite ingredients.

Wishing you a mouthwatering and joyful NewYear!









# SALADS & STARTERS

FOR 10 PERSONS

## MOZZARELLA DI BUFALA

Crispy sucrine lettuce, tomato confit, black olives, avocados, basil leaves & white truffle vinaigrette

**125\$**

## KALE, MANCHEGO & GOJI SALAD

Shredded compressed kale, candied walnuts, goji, 12-month aged Manchego, dried cranberry, organic maple and Dijon vinaigrette

**175\$**

## SUSHI INSPIRATION

Shrimp and smoked salmon, vegetables, mango brunoise, soya sauce, pickled ginger and wasabi

**200\$**

## BRESAOLA DELLA VALTELLINA SALAD

Rocket, 24-month aged Parmigiano Reggiano, mango, lemon vinaigrette

**175\$**

## ICEBERG WEDGE & GORGONZOLA SALAD WITH QUINCE

Chopped tomato, crispy bacon, Gorgonzola in two textures; grated & dressing

**150\$**

## FOIE GRAS “ENTIER”

Served with asparagus jelly, tomato and vanilla jam macarons

**250\$**

## SHRIMP, AVOCADO & MANGO SALAD

Baby spinach, green asparagus, sweet chili dressing

**225\$**

## BABY GEM CAESAR SALAD, CHEF’S VERSION

Baby gem, zebra croutons, pickled onion, candied lemon, shaved Parmesan, chives, Parmesan & basil tuile

**175\$**

## CARAMELIZED PISTACHIOS & GREEK SHEEP FETA

Roasted beets, radish, fennel, sliced cucumber, acidulated creamy herb dressing

**175\$**









# QUICHES AND FEUILLETÉS

FOR 10 PERSONS

## CHORIZO AND SOUBISE ONION QUICHE

Comté cheese, thyme and white truffle oil

**55\$**

## TWO SALMON NORDIC QUICHE

Herbed mascarpone

**80\$**

## LEEK AND ASPARAGUS QUICHE

Dried prunes and Gorgonzola

**55\$**

## BRIE AND BACON QUICHE

Cranberry and pistachio in two textures

**60\$**

# HOMEMADE RAVIOLI

FOR 10 PERSONS

## GREEN AGNOLOTTI WITH RICOTTA

Spinach and Aurora sauce with basil

**140\$**

## PORCINI MUSHROOM RAVIOLI

With cherry tomatoes and basil sauce

**150\$**

## HOMEMADE RAVIOLI

With black creamy truffle sauce, white truffle oil, Parmesan

**150\$**









# TURKEY

**MINIMUM OF 5KG**

## **ROASTED TURKEY À L'ORIENTALE**

Brined and braised, served with oriental rice, glazed chestnuts, pine nuts, almonds, pistachios, mastic and a spice-scented turkey gravy

**50\$ / per KG**

## **BRAISED TRADITIONAL TURKEY**

Brined and braised, served with glazed chestnuts, roasted winter vegetables, zesty Saladaise potatoes, white truffle oil and chestnut sauce

**55\$ / per KG**

## **BRIE AND CRANBERRY WELLINGTON TURKEY**

Brined turkey "suprême", home-made Brie and cranberry stuffing, rolled in puff pastry, served with roasted winter vegetables, zesty Saladaise potatoes, glazed chestnuts, sautéed mushrooms and cranberry port sauce

**60\$ / per KG**









# MEAT

FOR 10 PERSONS

## ROASTED BLACK ANGUS BEEF TENDERLOIN MB2 PLUS

Glazed seasonal vegetables, potatoes Dauphinoise with thyme, sautéed mushrooms, pepper sauce

**320\$**

## SOURIS D'AGNEAU, SLOW-COOKED FOR 36 HOURS

Served with potatoes and Portobello mushrooms à la Provençale

**230\$**

## BRAISED ORIENTAL LAMB OF LEG - 3KG SLOW-COOKED FOR 36 HOURS,

served with freekeh or oriental rice, nuts and oriental gravy

**230\$**

## BEEF WELLINGTON

Glazed seasonal vegetables, potatoes Dauphinoise with thyme, sautéed mushrooms, Périgord sauce

**350\$**





# POULTRY

**FOR 10 PERSONS**

## **MOREL STUFFED CHICKEN BREAST**

Glazed seasonal vegetables, truffled duo of potatoes Dauphinoise, sautéed mushrooms, morel sauce  
**225\$**

## **FARMER'S GRILLED CHICKEN BREAST**

Sauteed spinach, leeks and mushrooms, soubise sauce, served with potato mousse  
**170\$**

# FISH & SEAFOOD

**FOR 10 PERSONS**

## **PAELLA "A LA VALENCIANA"**

Mussels, calamari, sea bass and shrimps  
**375\$**

## **ROASTED SALMON FILET, WALNUT AND PARMESAN CRUST**

Creamy walnut emulsion, sauteed spinach and lemongrass-infused basmati rice  
**275\$**

## **MEDITERRANEAN SEABASS A LA PLANCHA**

Lemon two ways, gel and candied, sauteed kale, steamed château potatoes and artichoke alla Romana  
**300\$**

# SIDE & GRANISHES

## **STEAMED VEGETABLES**

**10\$**

## **STEAMED BASMATI**

**10\$**

## **ROASTED MIXED POTATOES**

**10\$**

## **ORIENTAL RICE**

**10\$**













# BÛCHES DE NOËL

35 CM

## MAFROUKET PISTACHIO BÛCHE

White chocolate and anis crèmeux

85\$

## CHRISTMAS AZELIA VALRHONA CHOCOLATE AND CARAMEL BÛCHE

Biscuit Viennois, hazelnut glazing and "Jivara" crèmeux

85\$

## CHESTNUTS BÛCHE

Chestnut's glaze, biscuit praliné croquant, scented with single malt whisky

85\$

## ALMOND BISCUIT BÛCHE

Praline mousseline and crèmeux

75\$





# DESSERTS

FOR 10 PERSONS

**BABA AU RHUM**

55\$

**CHOCOLATE DÉLICE PRALINÉ**

80\$

**RED FRUIT AND PISTACHIO TART**

80\$

**PASSION FRUIT AND COCONUT  
CHEESECAKE**

80\$

**MONT-BLANC**

95\$

**PARIS-BREST WITH CARAMELIZED  
APPLES AND LEMON CARAMEL  
CRÉMEUX**

80\$

**RED FRUIT PAVLOVA**

80\$





# CHRISTMAS TREATS

**ORANGE AND RAISINS PANETTONE**

**35\$**

**CHOCOLATE PANETTONE**

**40\$**

**PISTACHIO AND CHERRY CAKE**

**20\$**

**PISTACHIO PANNETONE**

**40\$**

**CHESTNUT AND ARMAGNAC CAKE**

**25\$**





**ALMOND COOKIES**

**5\$-100G**

**HAZELNUT SABLÉS (VIENNOIS)**

**5\$-100G**

**DOUBLE CHOCOLATE COOKIES**

**5\$-100G**

**VALRHONA GUANAJA**

**70% DARK CHOCOLATE MENDIANTS**

**7\$-100G**

**VALRHONA GUANAJA**

**64% MILK CHOCOLATE MENDIANTS**

**7\$-100G**

**CHOCOLATE COATED SABLÉ**

**5\$-100G**

**MERRILOSSUS BISCUITS**

**5\$-100G**

**CHOCOLATE TRUFFLES**

**9\$-100G**

**CHOCOLATE ROCHER DARK OR MILK**

**8\$-100G**

**COCONUT COOKIES**

**5\$-100G**

**MINI GRANOLA BARS**

**20\$-5 bars per box**

**SPECULOOS SANDWICH**

**7\$-100G**

**FLORENTINE BISCUIT**

**6\$-100G**

**CHOCOLATE BOMB**

**6\$-Pc**

**GINGER BREAD HOUSE**

**(NOT ASSEMBLED)**

**30\$- Box**











**From our kitchen to your celebrations, we wish you  
a delicious, memorable, and joy-filled holiday season**

For your orders, kindly contact us at  
03 080 566 | 71 030 100