



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 New Year!





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\$

LEEK AND ASPARAGUS QUICHE

Dried prunes and Gorgonzola

55\$

TWO SALMON NORDIC QUICHE

Herbed mascarpone

80\$

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\$

HOMEMADE RAVIOLI

With black creamy truffle sauce, white truffle oil,

Parmesan

150\$

PORCINI MUSHROOM RAVIOLI

With cherry tomatoes and basil sauce

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 Salardaise 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 Salardaise 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

Sautéed 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, sautéed spinach and lemongrass-infused basmati rice

275\$

MEDITERRANEAN SEABASS A LA PLANCHA

Lemon two ways, gel and candied, sautéed kale, steamed château potatoes and artichoke alla Romana

300\$

SIDE & GRANISHES

STEAMED VEGETABLES

10\$

ROASTED MIXED POTATOES

10\$

STEAMED BASMATI

10\$

ORIENTAL RICE

10\$







BÛCHES DE NOËL

35 CM

MAFROUKET PISTACHIO BÛCHE

White chocolate and anis crémeux

85\$

CHRISTMAS AZELIA VALRHONA CHOCOLATE AND CARAMEL BÛCHE

Biscuit Viennois, hazelnut glazing and "Jivara" crémeux

85\$

CHESTNUTS BÛCHE

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

85\$

ALMOND BISCUIT BÛCHE

Praline mousseline and crémeux

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 PANETTONE

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