

FLORENTINA

Cold Canapes

Spider crab crostini, paprika shortbread, cucumber & radish

Beetroot cured salmon with pickled carrot & avocado puree

Wild smoked salmon & dill cream cheese blini roulade with caviar

Norfolk asparagus wrapped in smoked salmon & tarragon hollandaise

Yellow fin tuna nori sushi with wasabi, soy & pickled ginger

“Prawn cocktail’

Paprika & tomato pastry, Marie rose & marinate prawns

Mexican marinated king prawn taco with avocado, lime & tomato salsa

Salt pepper & chili fried smoked tofu with sesame & peanuts

Fresh Oysters with selection of condiments

Chicken liver parfait served in a pastry cone with onion chutney & dried onions with
brioche

Persian Jujeh corn fed organic chicken kebab

Honey & balsamic fig with beef ham & peppered goat’s cheese

Marinated wagyu beef steak with labneh, Pul Biber butter & crisp shallots

Vietnamese beef skewer with cucumber

Fillet of beef carpaccio with rocket, truffle aioli & parmesan

Shredded crispy Gressingham duck with Peking duck sauce, cucumber & spring onion
in a wonton basket

Panko crumbed local asparagus with gold saffron & lemon yoghurt (v)

Spiced Arabic flatbread (v)

Beetroot macaron with whipped goat’s cheese & walnut (v)

Soft-boiled quail’s Scotch egg with mustard aioli (v)

Buffalo mozzarella, dried heritage tomato, pesto & olive bruschetta (v)

Caramelized onion, thyme & goats cheese mini tart tatin (v)

Tomato macaron, dried tomato & basil mascarpone filling (v)

Rainbow vegetable rolls with hot & sour dip (v)

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Hot Canapes

Crispy monkfish tail with curried mayonnaise

Saltpepper & chili tempura king prawns with Asian dressing, coriander & spring

onion Smoked haddock kedgeree arancini with curried aioli & quails egg

Cromer crab, halibut & salmon fish cake with lemon & parsley mayonnaise

Salt cod croquettes with wasabi & garlic aioli

Halibut ‘Fish & Chip’

Salt, pepper & chilli fried fresh squid or prawns with Asian chilli dip

Traditional Lamb kofte ‘Money bag parcels’ with a tahini & tomato compote

Moroccan lamb kofte with hummus & tzatziki

Rare seared dry aged beef, Yorkshire pudding & horseradish crème fraiche

Arancini filled with wild boar ragu & tomato chutney

Mini rare breed beef sliders with smoked cheese & bacon jam

Venison loin with cheddar shortbread & celeriac puree

‘Surf & Turf’ Sirloin of beef & king prawn with garlic & parsley butter

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‘Egg Benedict” toasted English muffin, beef ham, egg yolk hollandaise

Alde Valley shoulder of lamb Shepherd Pie tartlet with parmesan potato

Buttermilk fried chicken with chipotle mayonnaise

Boneless chicken wing topped with buffalo blue cheese

Corn fed chicken skewers with homemade peanut satay sauce, cucumber & spring onion

Wild mushroom & buffalo mozzarella arancini with truffled duck egg mayonnaise

Carrot bhaji with mango & lime chutney & tzatziki (v)

Fried vegetable gyoza dumplings with soy & ginger dip (v)

Croque monsieur with tomato chutney (v)

Roasted squash arancini with mango chutney (v)

Crispy Macaroni & cheese arancini balls with tomato & chilli chutney (v)

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Sweet Canapes

Salted caramel & chocolate cheesecake

Rosewater & vanilla Turkish delights

Mixed filled macaroons

White & dark chocolate brownie with vanilla mascarpone

Pistachio & almond cookies

Lemon & lime mousse with fresh raspberry

Vanilla crème brulee spoons

Traditional Pistachio baklava

Selection of Medjool Jomara dates

Caramelized lemon tart

Fresh winter fruit filled meringues with an elderflower cream

Lemon meringue pie

Cherry, raspberry & almond frangipan tart

Apple & calvados tart tatin

Selection of flavoured Halva

Mixed fruit filled meringue Summer berries, lemon balm, vanilla & elderflower cream

Strawberry and lemon curd Eton mess

Saffron & Cardamon Lgeimat

Strawberry panna-cotta with lavender shortbread

Persian Love Cake with Rose meringue & raspberries

White chocolate & Norfolk strawberry cheesecake Strawberry compote

Baby Cappucino style Sahlab

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Street Food

‘Fish & Chip cones’

Battered Halibut fillet, thrice cooked chips, minted pea puree & tartare

Homemade stone baked pizzas Variety of flavour combinations

“Posh kebab”

Turkish spiced barbecued lamb leg Shredded vegetable slaw, garlic mayonnaise & chill sauce

Served in a charred flatbread

‘Paella’

Lemon & thyme marinated chicken thigh, king prawn, chorizo, peas, tomato with lemon

Buttermilk fried chicken Chipotle mayonnaise & mixed vegetable slaw

‘Pimp your jacket station’

Baked whole Norfolk potato with sea salt butter, barbecued beans, smoked cheddar cheese, tuna & brioche bun with homemade burger sauce, marinated tomato, red onion (v)

Traditional Jerk

Marinated & barbecued free range chicken legs & thighs Served with braised brown rice & peas

‘Macaroni & cheese bowls’ Homemade macaroni in a smoked cheese sauce (v)

“Cheese & ham toastie” Smoked turkey ham & gruyere béchamel in sourdough (v)

Philly cheese steak

Chopped steak, cheese sauce, caramelised onions & peppers in a soft roll

‘American Burger’

Sirloin of rare breed beef burger with Monterey jack cheese, onion iceberg lettuce slaw

With or without thrice cooked fries

Chilli con carne bowls

Mexican brown rice, cheesy tortilla chips, avocado, tomato salsa & sour cream

Loaded pimp your fries Selection of various topping choices available

King prawn & chicken Pad Thai bowls Beansprouts, toasted peanuts & fresh lime

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Sweet Street food

Sea side style hot doughnuts or churros Vanilla & cinnamon
dusted, strawberries and salted caramel & chocolate dip

Homemade crepes
Topped with peanut butter & chocolate sauce, banana &
marshmallow

Homemade warm cookie Hot chocolate with marshmallow

Sweet shop style retro sweets bags

FLORENTINA

Staffing

Florentina staff are well trained and knowledgeable of our food and service standards.

We therefore provide our professional staff based on the chosen menu to ensure you receive the highest standard of food presentation, food quality and a high level of service.

Supervisors @ AED 120 per hour minimum 4 hours

Wait Staff @ AED 100 per hour minimum 4 hours

Professional Bartenders @ AED 250 per hour, minimum 6 hours

Chefs @ AED 100 per hour minimum 4 hours

Kitchen Hands @AED80 per hour minimum 4 hours

Terms and Conditions

Minimum number of guests is 20.

All our pricing is inclusive of service charge and municipality taxes.

Additional fees for staff, beverages

A non refundable deposit of 50% is required in advance to secure the date

Confirmation of numbers is required 4 days prior to the event

Cancellation of the event within one week will incur a 50% cancellation fee

Cancellation of the event within 2 days will incur full cost.