KARAMEL CATERING

The Art of Christmas

2026

CHRISTMAS MENU

All prices in USD

The Festive Garden

Salads · Each platter serves 12–15

Christmas Salad

Arugula, goat cheese flakes, pear slices, mandarin segments, pecans, pomegranate, raisins, sunflower and pumpkin seeds, honey-balsamic dressing.

$90

Artichoke Poivrade & Parmesan

Mesclun, artichoke poivrade, fresh mushrooms, sun-dried tomatoes, Parmesan, asparagus, avocado, lemon and olive-oil dressing.

$90

Bresaola Burrata Blossom

Arugula, bresaola, burrata, grilled eggplant, Parmigiano and fresh raspberries.

$120

Citrus Shrimps Symphony

Shrimps, winter citrus, baby gem lettuce, festive berries and signature dressing.

$100

Pistachio Chicken Sucrine

Chicken pistachio roulade, sucrine lettuce, Parmesan, asparagus and signature dressing.

$85

Tokyo Crab Crunch

Chinese cabbage, surimi crab, Asian noodles, cucumber, carrots, avocado, crispy elements, tobiko, pickled ginger and California or teriyaki dressing.

$80

Endive & Roquefort Elegance

Fresh endive leaves tossed with crisp apple, juicy pear and toasted walnuts, finished with a rich and creamy Roquefort dressing.

$100

The Opening Act

Signature entrées · Platters generally serve 12–15

Salmon Mille-Feuille

Crispy puff pastry, smoked salmon, dill cream cheese, dill, capers and lemon segments.

$120

Shrimps Issmaliyeh

Golden crispy osmaliyeh pastry, avocado tartare, shrimps, seasonal berries, mango cubes and citrus dressing.

$100

Duo Sushi Bûche de Noël

Christmas-log-shaped duo sushi cake with two sushi fillings, salmon-wrapped exterior, sesame, tobiko and festive herbs.

$90

Caprese Feuilleté

Puff pastry, fresh mozzarella, tomatoes, basil and caramelized balsamic.

$85

Christmas Duo Salmon Sashimi

Beetroot-cured salmon and dill-marinated salmon, served with ponzu sauce.

$120 / kg

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The Little Masterpieces

Signature finger foods · Per dozen

Foie Gras & Orange Choux

Mini choux with foie gras cream and orange reduction.

$120 / dozen

Brie & Walnut Tartlet

Crispy tartlet, Brie, walnuts, redcurrants (groseilles) and fruit chutney.

$42 / dozen

Goat Cheese & Fig Tartlet

Whipped goat cheese, dried figs, sun-dried tomatoes and walnuts.

$42 / dozen

Chicken Vol-au-Vent

Mini puff pastry shells with chicken and mushrooms in a creamy sauce.

$36 / dozen

Salmon Philadelphia & Caviar Spoon

Smoked salmon, Philadelphia cream cheese, dill, lemon, black and red caviar; served on a transparent spoon.

$60 / dozen

Bresaola Parmesan Pouch

Bresaola pouches filled with arugula and Parmesan shavings, tied with chives.

$50 / dozen

Parma Ham & Grissini

Parma ham wrapped around crisp grissini; asparagus tips optional.

$48 / dozen

The Timeless Bites

Traditional finger foods · Per dozen

Mini Pizza
$10 / dozen

Fatayer Spinach
$8 / dozen

Mini Hot Dog
$8 / dozen

Kebbeh
$12 / dozen

Sambousik
$10 / dozen

Cheese Rolls
$10 / dozen

Spring Rolls
$18 / dozen

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The Golden Atelier

Tartes & feuilletés · Per whole item

Bûche de Chèvre Feuilletée

Log-shaped puff pastry filled with goat cheese, caramelized onions, walnuts, thyme and honey.

$60

Shiitake Forest Feuilleté

Rectangular open pastry with sautéed shiitake mushrooms, shallots, garlic confit, thyme and mushroom reduction.

$60

Quiche Lorraine Traditionnelle

Round quiche with smoked beef bacon and egg-cream custard.

$50

Tarte Florentine

Rectangular spinach, ricotta, Parmesan and nutmeg tart.

$50

Tarte Fine aux Asperges

Rectangular asparagus tart with Parmesan cream, lemon zest and herbs.

$50

Quiche au Saumon & Poireaux

Round quiche with smoked salmon, leeks, dill and lemon cream custard.

$60

Tarte Provençale aux Aubergines

Rectangular tart with roasted eggplant, tomato confit, caramelized onions and basil.

$50

The Grand Christmas Table

Main courses

Oriental Turkey Tradition

Turkey served with oriental rice, minced meat, toasted nuts and chestnuts.

$40 / kg

American Christmas Turkey

Turkey with mashed potatoes, broccoli, carrots, zucchini, baby potatoes, baby corn, mushrooms and gravy.

$50 / kg

Festive Oriental Chicken

Chicken with oriental rice, minced meat, toasted nuts and chestnuts.

$100

Poulet à l’Estragon

Chicken in French tarragon sauce with shallots, white wine and Dijon mustard. Serves 12–15 persons.

$150

Poussin aux Légumes

Roasted baby chicken with garlic, thyme, lemon, baby potatoes, vegetables and roasting jus. Serves 12–15 persons.

$140

Beef Wellington Signature

Beef tenderloin, mushroom duxelles, golden puff pastry and beef jus. 2.5 kg.

$280

Filet de Bœuf à l’Ancienne

Beef fillet, signature marinade, wholegrain mustard sauce, mashed potatoes and vegetables. 2.5 kg.

$250

Joue de Bœuf

Slow-braised beef cheeks in a rich savory sauce. Serves 12–15 persons.

$150

The Grand Christmas Table

Main courses · continued

Gigot d’Agneau aux Légumes

Roast leg of lamb with garlic, herbs, baby potatoes, vegetables and jus.

$180

Vine Leaves & Lamb Cutlets

Lebanese stuffed vine leaves served with lamb cutlets. Serves 12–15 persons.

$180

Souris d’Agneau

Slow-braised lamb shanks with herbs and jus. Serves 12–15 persons.

$160

Ouzi à la Libanaise

Lebanese ouzi rice with meat, warm spices and toasted nuts. Serves 12–15 persons.

$120

Salmon Noir & Citronnelle

Salmon fillet, black rice, seasonal vegetables and lemongrass butter sauce; teriyaki optional. Serves 12–15 persons.

$160

Black Linguine del Mar

Squid-ink linguine, shrimps, calamari and seafood sauce. Serves 12–15 persons.

$135

Paëlla del Mar

Saffron rice with shrimps, calamari, mussels and seafood. Serves 12–15 persons.

$180