
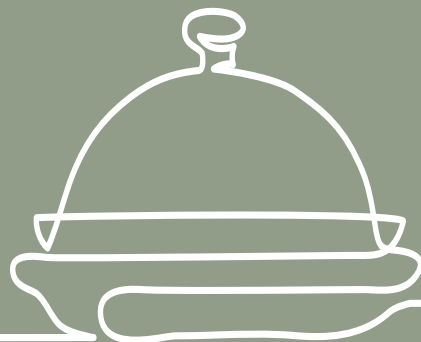


RALPH'S  KITCHEN

Catering
NOW AVAILABLE



RALPH'S KITCHEN

Ralph's Kitchen Catering Service is your one-stop solution for event and corporate catering, school cafeterias, industrial catering and hospitality events.

We offer a comprehensive range of F&B solutions, covering everything from royalty events and large-scale concerts to birthdays, private gatherings, weddings and more. With four options including Packaged Meals, Buffet, Fine Dining and Bespoke menus, we cater to diverse preferences and dietary needs.

Our services encompass all aspects, providing display items, stations, waiters and a dedicated team to ensure a seamless experience. Choose from a variety of cuisines expertly crafted by our multinational chefs, guaranteeing a truly exceptional dining experience. Trust Ralph's Kitchen Catering Service to deliver perfection, whether for an intimate gathering or a grand event.

CLIENTS:





Breakfast Menu

FRENCH CROISSANTS

Butter | Almond (N) | Cheese | Zaatar | Pain Au Chocolate |
Blueberry Danish | Caramelized Apple Cinnamon Danish

MINI MUFFINS

Banana Walnut (N) | Lemon Blueberry | Chocolate Chunk

TARTLETS

Mini Leek & Asparagus Tartlet
Mini Mushroom & Bacon Tartlet

PUFFS

Curry Puff | Butter Chicken Puff | Spinach Mushroom Puff

HEALTHY BREAKFAST

Tropical Acai & Fresh Fruit Granola Pot (N)
Fresh Fruit Yogurt Granola Pot (N) | Chia Breakfast Pot |
Fresh Fruit Pot | Fresh Fruit Skewers



Canape Menu

Cold Canape

Smoked Salmon Blinis with Salmon Roe |

Chicken & Chives Mousse in Savory Tarts |

Pistachio & Herb Coated Bocconcini with Balsamic Glaze |

Tomato Gazpacho Shots |

Fig & Goat Cheese with Honey Dressing

Warm Canape

Leeks and Mushroom Vo lu Vants |

Fried Arancini with Herb Tomato & Cheese |

Chicken Croquets with Pineapple Salsa | Mini Beef Sliders |

Panko Shrimps with Wasabi Mayo

Desserts

Carrot Cake with Cream Cheese | Chocolate Mousse Shots |

Exotic Berry Skewers | Assorted Macrons | Fruit Tarts

Water | Soft Drinks | Fruit Juices | Mocktails | Mojitos



International Menu

Salads

Sicilian Corn Pasta Salad, Greek Salad with Crumble Feta |

Quinoa Salad with Avocado |

Exotic Cheese Platters with Condiments |

Smoked Cold Pesto Chicken |

Smoked Salmon with Capers & Horseradish

Soup

Seafood Chowder | Vegetable Broth with Pearl Barley

Appetizers

Chicken Croquettes with Mango Salsa |

Cajun Spiced Chicken Skewers | Cheese Corn Balls |

Artichoke & Spinach Pinwheels

Main Course

Slow Roasted Beef Prime Ribs with Gravy

Chicken Cordon Bleu | Lamb Navarin with Spring Vegetables

Herb Crust Salmon with Chives Butter Sauce |

Ratatouille Vegetables | Pasta Alfredo | Wild Mushroom Risotto

Desserts

Chocolate Mousse | Tiramisu Shots | Carrot Cake |

Seasonal Cut Fruits | Pistachio Choux

Water | Soft Drinks | Fruit Juices | Mocktails | Mojitos



Arabic Menu

Cold Mezzeh

Fattoush | Hummus Beiruti | Beetroot mutable |
Tabouleh | Warak Enab

Soup

Lentil Soup with Crispy Pitas

Hot Mezzeh

Cheese Rolls | Spinach Fatayer |
Meat Kibbeh | Mini Shawarma

Main Course

Mix Grill (Joojeh Kebab | Lamb Kofta | Beef Kebab) |
Saffron Marinated Roast Chicken with Chickpeas |
Dawood Basha | Hammour Harrah |
Vegetable Tagine with preserved Lemon & Olives |
Braised lamb with Oriental Rice

Desserts

Umm Ali | Fruit Salad | Carrot Cake | Cheese Konafa |
Aish El Saraya | Mohalabia | Baklawa

Mineral Water | Soft Drinks | Mojitos | Fresh Juices



Live BBQ Menu

SALADS

German Potato Salad with Crispy Bacon |

BBQ Chicken Salad | Rocket Leaves with Balsamic Dressing

LIVE GRILL STATION

Armenian Chicken Kebab | Lamb Kofta | Beef Kebab |

Black Angus Steak with Pepper Sauce |

Lamb Chops with Gravy | Hot Dogs | Peri Peri Chicken |

Grilled Lobster | Grilled Squids | Marinated Shrimps |

Corn on the Cob | Grilled Vegetables

Mineral Water | Soft Drinks



Indian Menu

SALADS

Aloo Channa Chaat | Green Salad |
Sprouted Mung Bean Salad | Dahi Bhalle |
Mint Chutney | Pappad | Green Chili | Pickle

SOUP

Tomato Dhaniya Shorba

APPETIZERS

Mini Cocktail Samosa | Khaman Dhokla |
Smokey Lasooni Murg Tikka | Shami Kebab

MAINS

Amritsari Fried Fish | Methi Malai Murg |
Mutton Bhuna Gosht | Paneer Badami |
Methi Aloo | Dal Maharaja | Banarasi Pulao |
Assorted Indian Breads

DESSERTS

Fruit Salad | Gulab Jamun | Doodhi Halwa |
Kesar Rasmalai



Indian Menu

CHAT COUNTER

Sev Puri | Dahi Papdi Chat | Pani Puri |
Bhel Puri | Dahi Vada

DOSA LIVE COOKING STATION

Masala Dosa | Uthappam | Sambar & Chutney

PARATHA STATION

Onion | Aloo | Paneer | Gobi | Mix
served with Chana, Yoghurt & Pickle

TAWA STATION

Butter Pav Bhaji with Condiments | Tawa Pulao |
Chole Kulcha | Kheema Pav

BBQ STATIONS

Chicken Tikka | Lasooni Murg Tikka | Mustard Prawns |
Paneer Tikka | Corn on the Cob | Tandoori Mushroom

MOMOS STATION

Assorted Veg & Non Veg Momos with Condiments

DESSERTS

Shai Tukada | Malpua with Rabdi | Jalebi



Pastry Menu

CAKES

Ferrero Profiterole

Signature Saffron Milk Cake

Carrot Cake with Cream

Cheese Frosting

Double Chocolate Brownies Bites

Strawberry Shortcake with Crushed Pistachio Crumb (N)

Blueberry Cheesecake

Double Chocolate Cake

Apple Sturdel

Black Forest Cake

SELECTION OF MINI ÉCLAIRS (N)

TARTLETS

Fresh Fruit Tartlets with Crème Pâtissière

Fresh Key Lime Pie with Charred Meringue

CUPS

Dark Chocolate Mousse with Coffee

Panna Cotta with Strawberry Coulis

Saffron Mohalabia



Service & Staff

DELIVERY & LOGISTICS

Within Dubai

FULL EVENT SET UP

For your larger events a member of our team will work with you to discuss & deliver all requirements for your event

TABLEWARE AS PER REQUEST

PLATES & CUTLERY

Ceramic or Silverware
Biodegradable

GLASSWARE

Highball, Short & Old-Fashioned Glasses
Wine Glasses

STAFF AS PER REQUEST

STEWARD

Minimum of 5 hours

WAITRESS / JUNIOR CHEF

Minimum of 5 hours

BARISTA & BARTENDER

Minimum of 5 hours

SERVICE SUPERVISOR

Minimum of 5 hours

HEAD CHEF

Minimum of 5 hours



Terms & Conditions

Set Up, Service Charge & Delivery Charge may apply.

DEPOSIT

Client is required to pay a 50% of the total invoice upon confirmation of the quotation.

FINAL PAYMENT

Completion of payment will be due prior to the event date.

CANCELLATION POLICY

Cancellations received less than 24 hours prior to your event date will forfeit the entire required deposit. If it has been made in 24 hours, it can be rescheduled & applied for future events.

48 Hours prior to your event date must contact our Customer Service to finalize all details, any changes in your orders or event details will be made to your final invoice.

Contact us today on catering@maristohospitality.com or get in touch on **+971 54 204 6936** to make your next event a success.

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