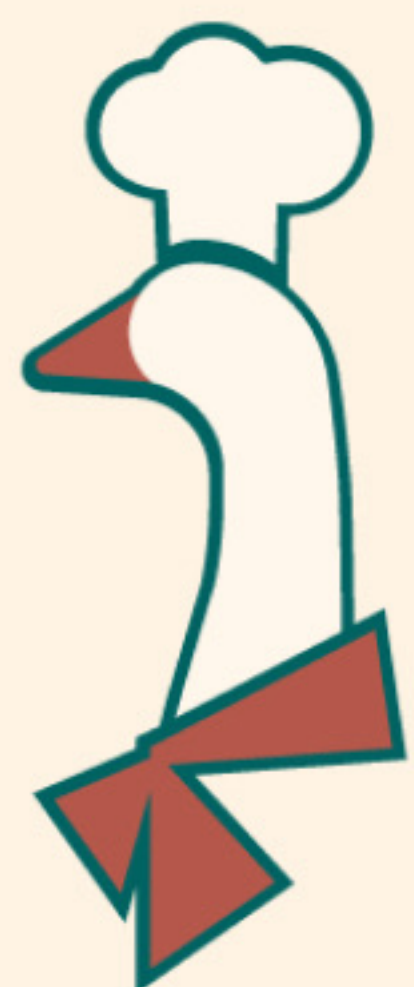


Goose and Gourmet

Gourmet restaurant
at your location



GOOSE AND GOURMET

We bring a gourmet celebration to you with dishes prepared by professional chefs, exceptional presentation, and impeccable service.



Follow us
on Instagram

Contact manager



Dinner

Perfect choice for seated dinner events





The Goose of Man

450 AED / guest from 10 guests

+971 50 390 63 77
Goose and Gourmet
Catering services

Table appetizers



**Profiterole with
parmigiana cream**
sun-dried tomatoes
basil



**Mini croissant
with duck**
mango, smoked
cream, nori leaves

Sharing platters



Smashed cucumbers
with wood ear mushrooms and
cilantro



Red caviar platter
served with truffle sour cream and
mini pancakes



Fruit platter
watermelon, grapes, orange, apples,
blueberries, golden nuts



Vegetables with tzatziki sauce
baby carrots, cucumber, celery, bell
pepper, colorful tomatoes, red
cabbage with tzatziki sauce

Salads and cold appetizers



**Shrimp
salad**
avocado, raspberries,
orange fillet, sun-dried
tomatoes, camembert
cheese, nuts, passion
fruit dressing



**Classic Caesar
salad**
tender chicken, paprika
crutons, heirloom
tomato, quail eggs,
parmesan, anchovy
dressing

Hot dishes



**Sea bass fillet
in pescado dressing**
served with lime and
basil



**Saute
beef cheeks**
served with truffle
cream, kimchi tomato,
pickled onions and
flying fish roe



The Goose Scream

600 AED / guest from 10 guests

+971 50 390 63 77
Goose and Gourmet
Catering services

Table appetizers



Éclair with salmon
lime cream cheese, kimchi tomatoes, flying fish roe, sumac



Profiterole with Camembert cream
flying fish roe, truffle salami, golden pistachio



Bruschetta with shrimp
pesto sauce, cherry tomato, cucumber

Sharing platters



Tzatziki with tomatoes



Red caviar platter
served with truffle sour cream and mini pancakes



Fruits
watermelon, grapes, orange, apples, grapes, blueberries with golden nuts



Vegetables with tzatziki sauce
baby carrots, cucumber, celery, bell pepper, colorful tomatoes, red cabbage with tzatziki sauce

Salads and cold appetizers



Classic Greek salad
tomatoes, cucumbers, bell peppers, red onion, feta cheese, oregano-lemon dressing



Salad with roast beef
Thai style

Hot dishes



Salmon with fresh asparagus
and hollandaise sauce



Lamb chops
served with yogurt-based coriander sauce



Goose with a pearl earring

750 AED / guest from 10 guests

+971 50 390 63 77
Goose and Gourmet
Catering services

Table appetizers



Profiterole with yuzu-beet cream
sliced truffle, red caviar



Lightly salted salmon tartare in an oyster shell
lime zest, lime-parsley cream, flying fish roe



Spring-roll with avocado
mango, apple, sun-dried tomatoes, dried apricot

Sharing platters



Tuna tataki
bluefin tuna, quail eggs, flying fish roe, coriander, nut sauce, unagi sauce



Red caviar platter
served with truffle sour cream and mini pancakes



Tropical fruit platter
watermelon, pineapple, dragon fruit, strawberry, raspberry, kiwi, blackberry, peach



Vegetables with tzatziki sauce
baby carrots, cucumber, celery, bell pepper, colorful tomatoes, red cabbage

Salads and cold appetizers



Norwegian salmon tataki
red caviar, lime gel, chive, ponzu sauce



Burrata salad
persimmon, avocado, cherry tomatoes, pesto sauce



Octopus salad
kimchi, cherry tomatoes, olives, handashi yogurt, quail eggs

Hot dishes



Bluefin tuna steaks
served with guacamole and lime



Duck leg with sweet potato cream
raspberry sauce, berries, molecular caviar



The Creation of Goose

950 AED / guest from 10 guests

+971 50 390 63 77
Goose and Gourmet
Catering services

Table appetizers



Bluefin tuna tartare
mango, orange, cilantro, nut sauce,
molecular caviar



Brioche with smoked eel
nut sauce, quail egg, flying fish roe,
sumac



Profiterole with chicken liver pâté
raspberry, golden hazelnuts, truffle
honey

Sharing platters



Guacamole
tomatoes, cilantro, red onion, basil, chili
pepper, golden nuts



Black caviar platter
served with truffle sour cream and mini
pancakes



Tropical fruit platter
watermelon, pineapple, dragon fruit,
strawberry, raspberry, kiwi, blackberry,
peach



Meat platter
bresaola, wagyu, truffle salami, kimchi
tomatoes, pickles and kalamata olives

Salads and cold appetizers



Octopus carpaccio with stracciatella
orange fillet, cherry tomatoes, pesto
sauce, basil



Smoked duck salad
caramelized pear, blue cheese,
blackberry, raspberry nuts with sesame-
based dressing



Niçoise salad with Bluefin tuna
baby potatoes, cherry tomatoes, quail
eggs, kalamata olives, edamame

Hot dishes



Far Eastern scallops
served with blue cheese mashed
potatoes, hollandaise sauce and chives



Filet mignon
Australian Angus Grade 6, mushroom
sauce



Sous-vide duck fillet
with raspberry and mango sauces



GooseFather

1100 AED / guest from 10 guests

+971 50 390 63 77
Goose and Gourmet
Catering services

Table appetizers



Brioche with dry-age Wagyu
barbecue sauce, pickled cucumber, red caviar, flying fish roe



Eclair with smoked duck
smoked sauce, pomegranate, pistachio



Profiterole with chicken liver pâté
raspberry, golden hazelnuts, truffle honey

Sharing platters



Trio Tartare
Bluefin tuna, Norwegian salmon and Far Eastern scallops, guacamole, passion fruit sauce



Black caviar platter
served with truffle sour cream and mini pancakes



Meat platter
bresaola, wagyu, truffle salami, kimchi tomatoes, pickles and kalamata olives



Tropical fruit patter
watermelon, pineapple, dragon fruit, strawberry, raspberry, kiwi, blackberry, peach

Salads and cold appetizers



Carpaccio of lightly salted salmon
lime, kimchi tomatoes, flying fish roe



Smoked eel salad
avocado, mango, quail eggs, broccoli with kimchi sauce



Lightly salted salmon salad
orange fillet, grapefruit, avocado, molecular caviar with yuzu sauce

Hot dishes



Octopus
served with potatoes, Parmigiano-Reggiano, truffle sour cream, red caviar



Ribeye steak
Australian Angus, Grade 9, pepper sauce



Kamchatka crab legs
butter sauce with capers, grated Parmigiano-Reggiano