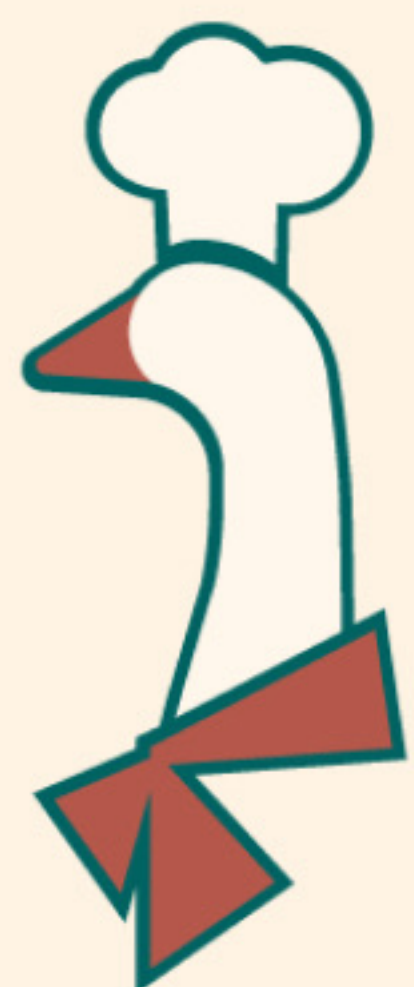


Goose and Gourmet

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



Canape

Light bites, perfect for office and corporate events





Goose has only path

135 AED / guest from 30 guests

+971 50 390 63 77
Goose and Gourmet
Catering services



Profiterole with parmigiana cream

sun-dried tomatoes, basil



Bruschetta with mozzarella

pesto sauce, basil, cherry tomatoes



Bruschetta with chicken breast

barbecue sauce, cherry tomatoes, pickled cucumber



Mini croissant with duck

mango, smoked cream, nori leaves



Bruschetta with lightly salted salmon

lime cream, cherry tomatoes, salted cucumber yuzu-beet cream



Spring roll with chicken breast

cheese sauce, togarashi, parmigiana crisp



Profiterole with custard

raspberry cream, freeze-dried raspberry



Goose Guevara

170 AED / guest from 20 guests

+971 50 390 63 77
Goose and Gourmet
Catering services



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



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



Mini croissant with smoked duck
smoked cream, blackberry, raspberry, cashew



Mini romaine leaf with yuzu-beet cream
edamame beans, dried apricot, cilantro, pistachio



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



Brioche with smoked duck
smoked cream, blackberry, hazelnut, pistachio



Bruschetta with shrimp
pesto sauce, cherry tomato, cucumber)



Cottage cheese canepé
raspberries, blueberries, truffle honey



Honey-truffle tofu
dried fig, blackberry, slivered pistachio



Make Goose Great Again

195 AED / guest from 20 guests

+971 50 390 63 77
Goose and Gourmet
Catering services



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



Eclair with smoked duck
smoked sauce, pomegranate, pistachio



Spring roll with wakame seaweed
bell pepper, carro, sesame-based sauce



Mini pancake with red caviar
truffle sour cream, togarashi



Bruschetta with roasted pepper
feta cheese, greens, basil



Mini croissant with pastrami
barbecue sauce, pickled cucumber sumac



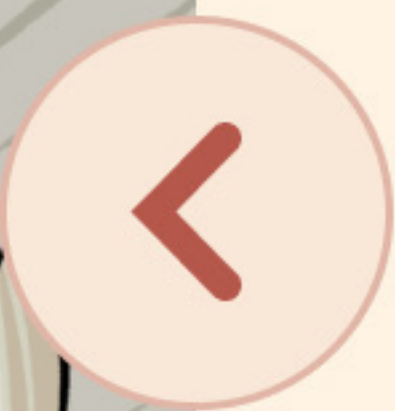
Spring roll with smoked duck
hoisin sauce, flying fish roe, cashew



Eclair with raspberry custard
milk chocolate, freeze-dried raspberry



Bruschetta with lightly salted salmon
lime cream cheese, cherry tomatoes, pickled cucumber, yuzu-beet cream



Geese

210 AED / guest from 20 guests

+971 50 390 63 77
Goose and Gourmet
Catering services



Profiterole with yuzu-beet cream
sliced truffle, red caviar



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



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



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



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



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



Canapé with spinach tortilla
octopus, nut cream, flying fish roe



Mini croissant with raspberry
vanilla sauce, yuzu cream, pistachio



Mini pancake with black caviar
and truffle sour cream