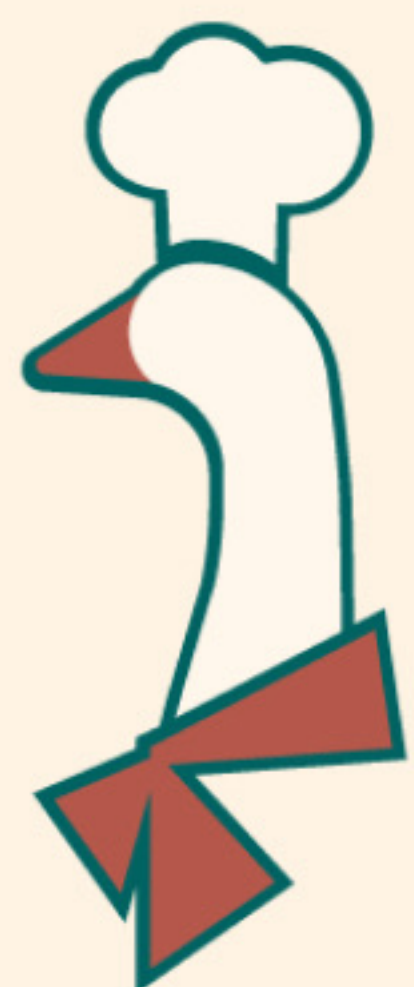


Goose and Gourmet

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.

Menu navigation



GOOSE AND GOURMET



Follow us
on Instagram



Canape

Light bites, perfect for office and corporate events



Canapes and hot dishes

Perfect choice for parties and yachts



Kids menu

Only natural ingredients and best quality



Dinner

Perfect choice for seated dinner events



We can also create individual menu for you

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



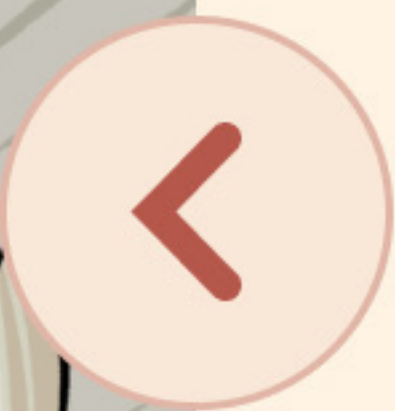
Spring roll with smoked duck
hoisin sauce, flying fish roe, cashew



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

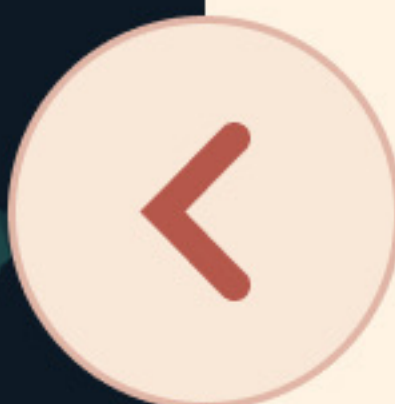


Mini pancake with black caviar
and truffle sour cream

Canapes and hot dishes

Perfect choice for parties and yachts





Goose Royal

180 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 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

Hot dishes



Chicken fillet skewers
with unagi sauce



Shrimp skewers
with pescado sauce



Grilled vegetable skewers
with soy-based sauce



Goose 2

220 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



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

Hot dishes



Chicken fillet burger
brioche bun, cheddar cheese, tomatoes, pickled cucumber, caramelized onion



Shrimp skewers
with pescado sauce



Mushrooms skewers
with teriyaki sauce and sesame



Goosing Bad

250 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



Éclair with smoked duck
smoked sauce, pomegranate, pistachio



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



Mini pancake with red caviar
truffle sour cream, togarashi



Mini croissant with pastrami
barbecue sauce, pickled cucumber sumac

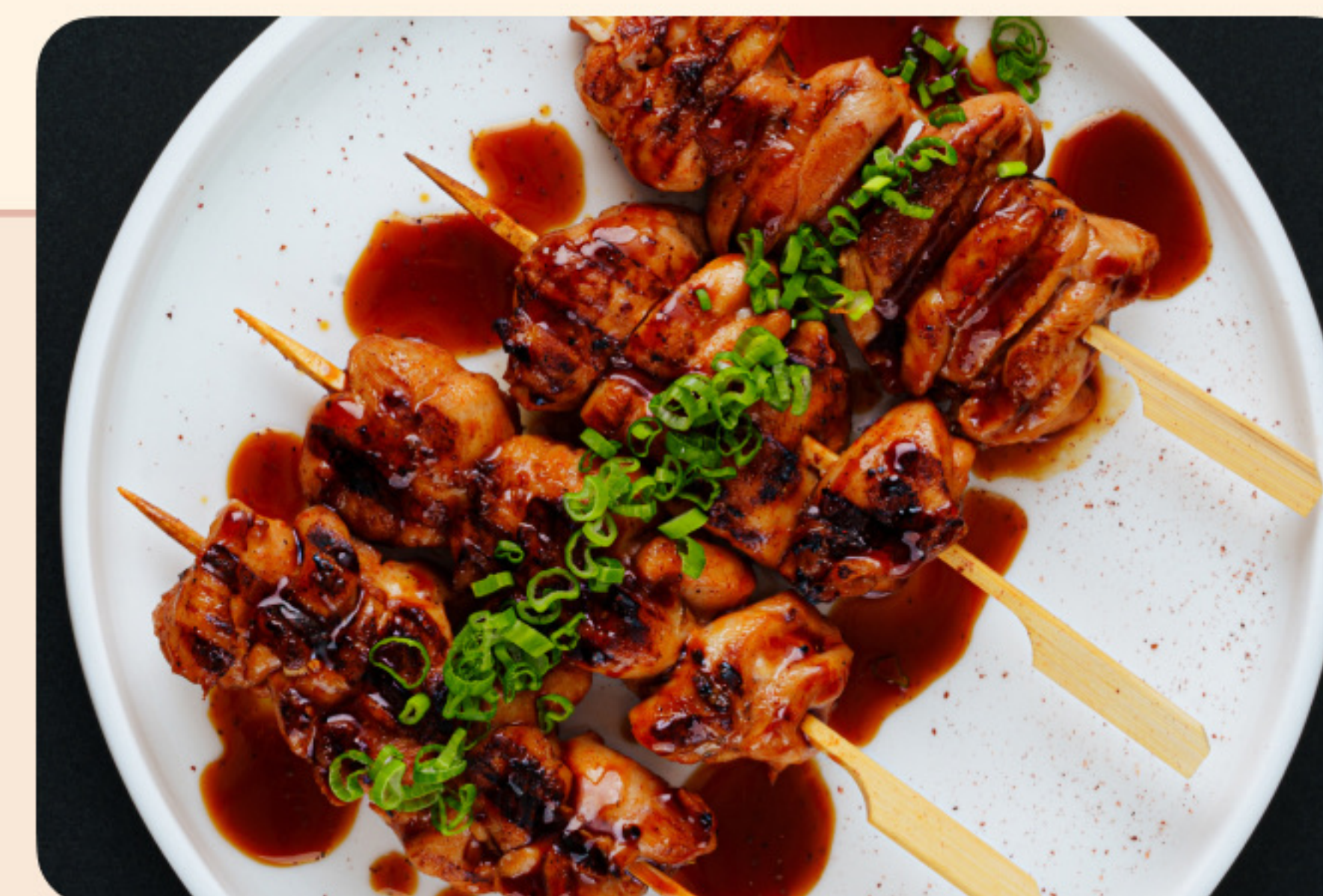


Bruschetta with lightly salted salmon
lime cream cheese, cherry tomatoes, pickled cucumber, yuzu-beet cream

Hot dishes



Classic Angus beef burger
brioche bun, tomato, pickled cucumber, cheddar cheese, caramelized onion



Chicken thigh skewers
with unagi sauce



Baby potatoes
with beef bacon and garlic



In Goose We Trust

280 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



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



**Mini pancake
with black caviar**
and truffle sour cream

Hot dishes



Norwegian salmon skewers
with sesame sauce and green onions



Australian tenderloin skewers
with teriyaki sauce



Grilled corn
butter, paprika, herbs, garlic



Kids menu

Only natural ingredients and best quality



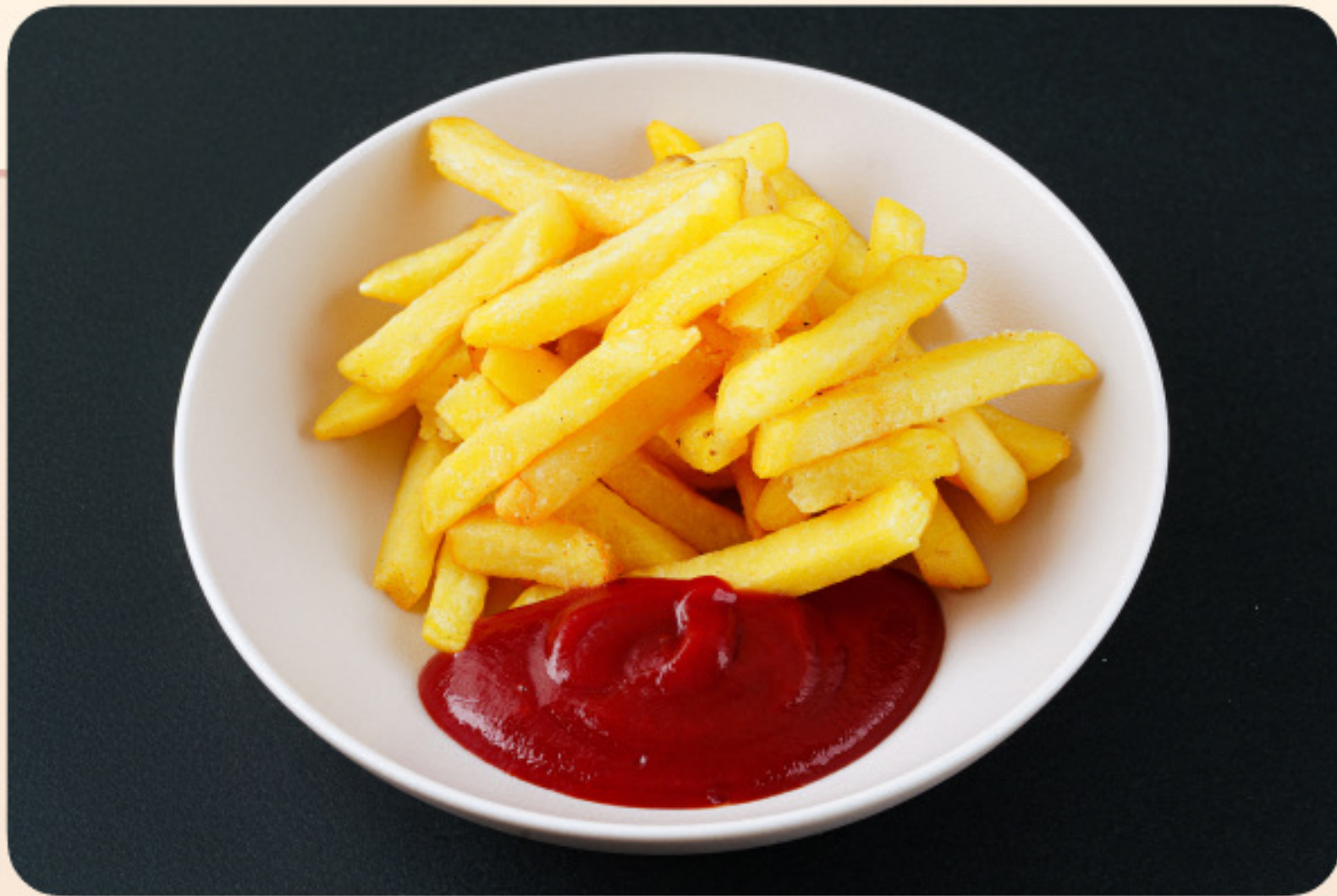


Goose in Boots

230 AED / guest from 15 children

+971 50 390 63 77
Goose and Gourmet
Catering services

Appetizers



Classic french fries
served with ketchup



Tender chicken breast nuggets
served with barbecue sauce



Vegetable platter
baby carrots, cherry tomatoes, mini cucumbers, sweet peppers, mini romaine leaves



Fruit platter
watermelon, pineapple, apples, orange

Mains



Margherita pizza
classic



Alfredo with chicken breast
Penne pasta, mushrooms, grated Parmigiano-Reggiano

Dessert



Profiterole with custard
raspberry cream, freeze-dried raspberry



Goose king

230 AED / guest from 15 children

+971 50 390 63 77
Goose and Gourmet
Catering services

Appetizers



Sweet potato fries
served with cheese sauce



Fruit platter
watermelon, pineapple, apples, orange



Vegetable platter
baby carrots, cherry tomatoes, mini cucumbers, sweet peppers, mini romaine leaves)

Mains



Baby chick fillet burger
brioche bun, cheddar cheese, tomatoes, pickled cucumber, caramelized onion



Pasta with meatballs
Penne pasta, tomato sauce, cherry tomatoes



Baby cheesebeef burger
Angus meat, brioche bun, tomato, pickled cucumber, cheddar cheese, caramelized onion

Dessert



Éclair with raspberry custard
milk chocolate and raspberry

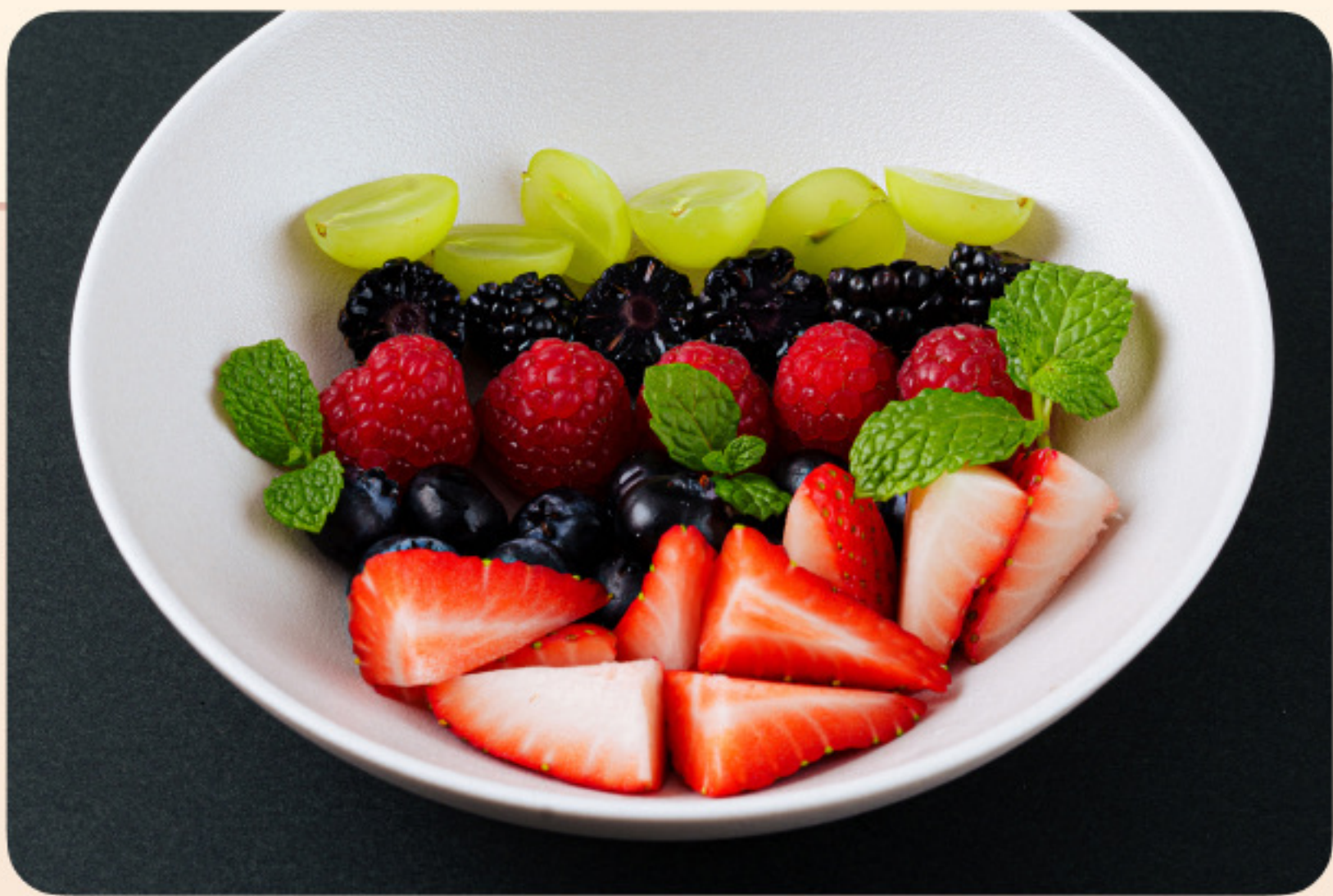


Little Goose

275 AED / guest from 15 children

+971 50 390 63 77
Goose and Gourmet
Catering services

Appetizers



Berry platter
raspberries, strawberries, blackberries, blueberries



Mini pancakes
with raspberry and mango sauce



Vegetable platter
baby carrots, cherry tomatoes, mini cucumbers, sweet peppers, mini romaine leaves

Mains



Mashed potatoes with chicken breast
cherry tomatoes, romaine lettuce



Penne pasta in cheese sauce
with mozzarella

Dessert



Dumplings with berries
and mango sauce



Strawberries
in milk chocolate

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

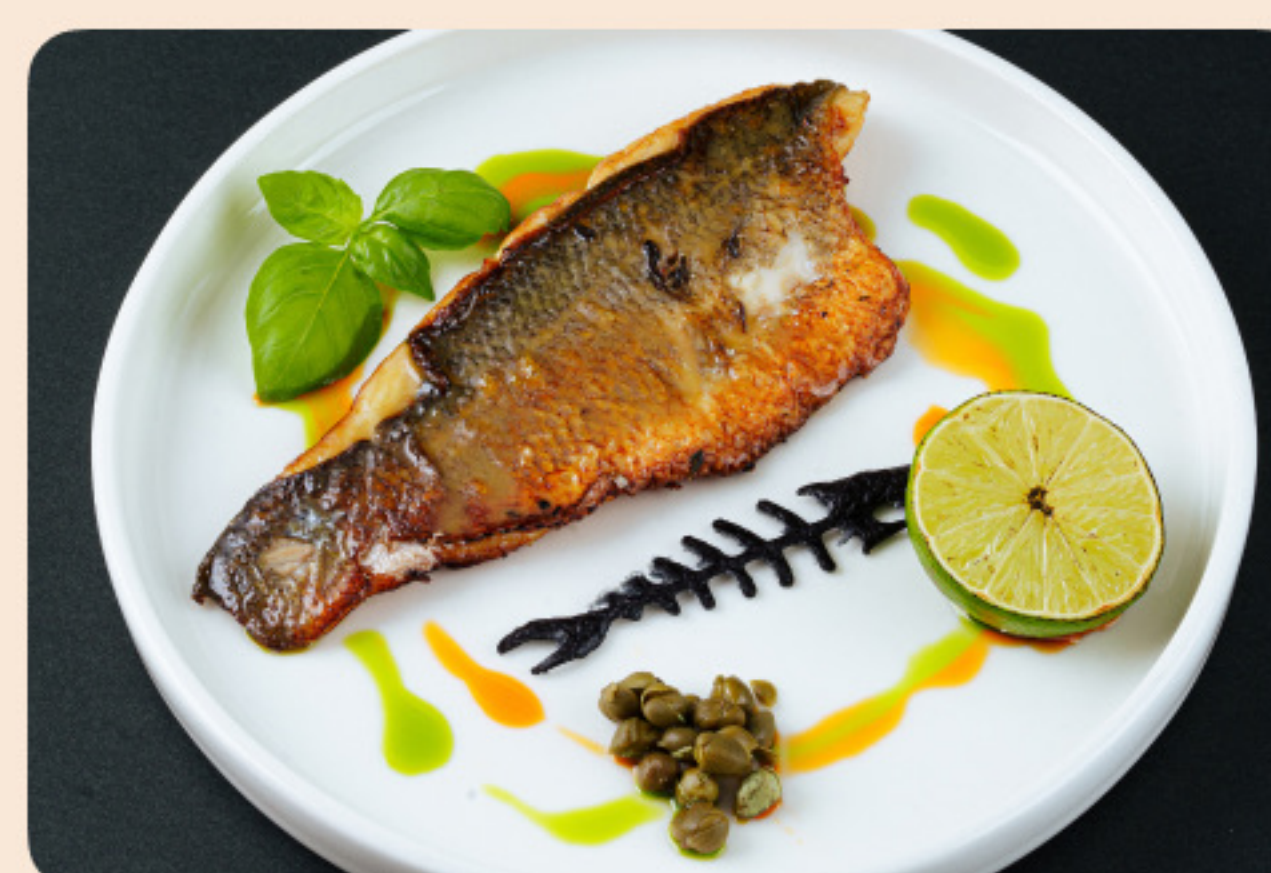


**Shrimp
salad**
avocado, raspberries,
orange fillet, sun-dried
tomatoes, camembert
cheese, nuts, passion
fruit dressing



**Classic Caesar
salad**
tender chicken, paprika
crutons, heirloom
tomato, quail eggs,
parmigiana, 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