

BEYOND CATERING

by **real meal**





What you dream, we become true.

Beyond Catering

We use premium ingredients with top head industry chefs to ensure that everything we touch is delicious.

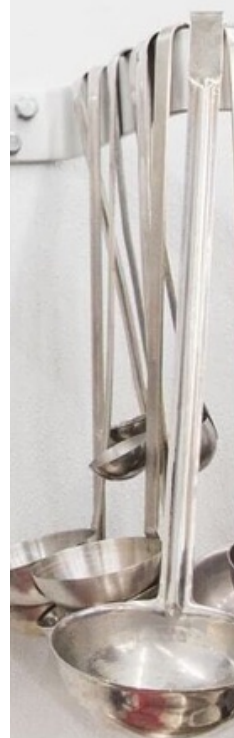


Our story.

How it started

Real Meal started with an idea of two Emiratis with passion for cooking, food, and quality ingredients. They felt that there was a need for fresh, healthy meals which are also tasty and delicious in the UAE, so they set out to create a place where people could enjoy delicious food and feel good about what they were eating.

A place where the food is made from scratch with fresh ingredients and local produce when possible. They have a passion for quality and care about every detail of their food, from sourcing the best ingredients to ensuring the products are free from GMOs and additives.





Our menus

Cold Canapés

Our Menus are totally customized and flexible to your needs. Our cold canapés are a great option for the beginning of your event.







Beyond Canapes

Packages

·The beginner

4 selections per guest (min. 20 guests)
recommended for 1 hour events

·The standard

6 selections per guest (min. 20 guests)
recommended for a 2 hour event

·The premium

8 selections per guest (min. 20 guests)
recommended for a 3 hour event

Cold Canapés

Goat cheesecake, red onion jam, rosemary shortbread (v)

balsamic tomato, cashew pesto tartlet (v)

Heirloom tomato, buratta, basil tartine (V)

Figs, persian feta en-croute, truffle honey (V)

Quail egg, chanterelle, dill-potato rosti (V)

Spicy tuna, seaweed cylinder, sesame sushi rice

Korean braised beef taco, yuca custard, kimchi

Salmon tartar, crispy shiso, chives

Asparagus chicken roulade, spinach, Duxelle caviar

Cranberry tuile and smokey turkey mousse

Beef tartare tostadas, cured egg yolk, habanero

Salmon sashimi, yuzu - cucumber tartare

Rib-eye En-Croute, foie gras, radish, sumac salt

Chicken Thai Bomb, coconut-chicken skin tuile

Johnny cakes with crab and caviar



Delicious.

Hot Canapés

Hot canapés are the perfect way to kick off your event! These delicious, tasty treats are a sure way to impress your guests.









Beyond Canapes

Packages

·The beginner

4 selections per guest (min. 20 guests)
recommended for 1 hour events

·The standard

6 selections per guest (min. 20 guests)
recommended for a 2 hour event

·The premium

8 selections per guest (min. 20 guests)
recommended for a 3 hour event

Hot Canapés

Beetroot gnocchi, green core filling, zesty ricotta cream (V)

Arabic Arancini, Raita Dip (V)

Katsu macadamia nuts on tapenade (V)

Three Cheese gougeres, apricot & pistachio glaze (V)

Mini quinoa veg burger, lime-herb aioli, beetroot brioche (V)

Mini Yorkshire pudding, roast beef, grilled pearl onion, thyme jus

Confit chicken & sweet corn spring rolls, coriander fluid gel

Five spice Poached duck leg bao bun

Dynamite prawn popcorn, Yuzu-sesame cup

Braised pulled beef, caramelized onion, brioche, harisa mayo

Scallops, curried parsnip puree, parsnip crisp, pomegranate

Lamb kofta, babaganoush, tahini

Gratinated pine nut - basil chicken, saffron mayo

Spiced Lamb Belly croquette, pomegranate, candied orange

Mini wagyu beef burger, truffle mayo, black brioche

Crispy polenta, ceps, chipotle pulled chicken

Sweet Tooth.

Sweet Canapés

Sweet canapés are the perfect way to end your event on a sweet note. Whether you're planning a wedding or a corporate party, our delicious sweet canapés will add the perfect touch of sweetness to your event!









Beyond Canapés

Packages

·The beginner

4 selections per guest (min. 20 guests)
recommended for 1 hour events

·The standard

6 selections per guest (min. 20 guests)
recommended for a 2 hour event

·The premium

8 selections per guest (min. 20 guests)
recommended for a 3 hour event

Sweet Canapés

Salted caramel & Peanut truffles

Lemon - passion fruit tarts, burnt meringue

Warm Almond fudge brownies

Clementine jelly with clove, star anise and cinnamon

Dark chocolate tart, green tea shortbread, rose mascarpone

Kaffir lime white chocolate mousse, raspberry cylinder

Honeycomb lollipops

Dark chocolate & cardamom ganache

Mini pumpkin pies, Tonka bean whipped cream

Crema Catalana tarts

Orange blossom ricotta filled Pestinos

Emirates chocolate biscuit

mince pies

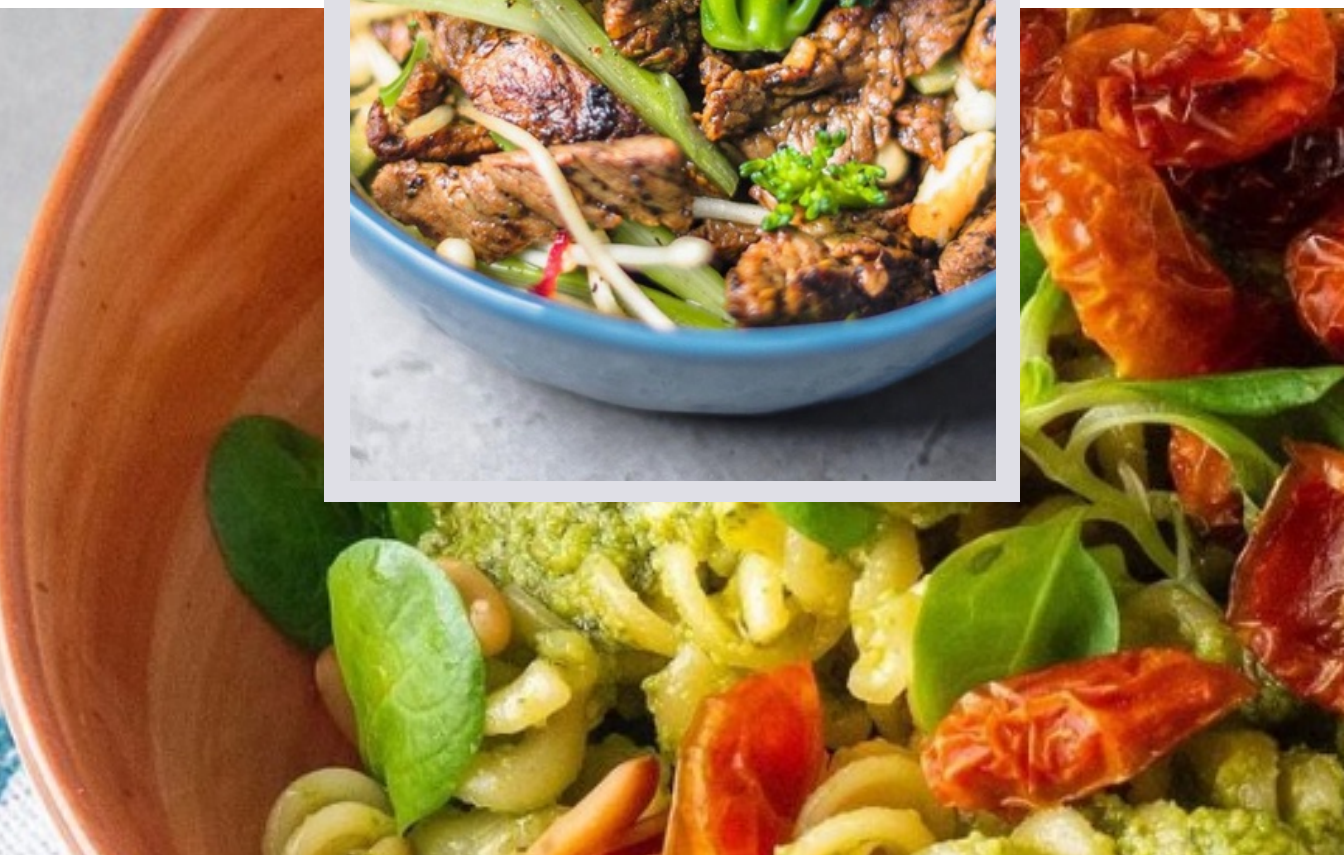
meringue

Bowl & fork

A great way to receive your guests after the canapés service. Nice portions inside our delight bowls.







Beyond Bowls

Bowl & Fork

Cauliflower 'Rice' Biryani (V)

Parisian gnocchi, wild mushrooms, hazelnuts, burnt butter sauce (V)

Vegan avocado pesto pasta (V)

Barley, pea, mint salad bowl with fresh figs & Persian feta (V)

Asian paneer poke bowl, sushi rice, edamame, Japanese pickles (V)

Arroz verde, red mullet, manchego

Tempura prawn, lemon - parmesan zucchini fries

Asparagus chicken roulade, Carrot-ginger puree, puffed wild rice

Crispy chicken tenders, sweet potato fries, traditional aioli

Beef fillet tataki, onion ponzu, garlic crisps

Lamb ragu, rigatoni, Parmesan

Real butter chicken, steamed saffron rice

Lemon butter prawn risotto, parmesan shaving, roasted roma tomato
fish n' chips slider; tempura cod, potato bun, green pea yuzu tartare sauce

Teriyaki chicken, green tea noodle salad, Japanese miso dressing

Bavette steak, rosemary chimichurri, sweet potato custard

A Real Bouillabaisse

Miso Black Cod, barley, spiced mango salsa

Grilled Australian Striploin, asparagus, baby potato

Corn Fed chicken supreme, avocado, chorizo

The perfect element

Platters & Baskets

For all types of events.
These platters & baskets are ideal to
receive your friends, family and
colleagues with the perfect bite.









Platters & Baskets

·Premium cheese platter

(chefs selection of five premium cheeses. Two types of charcuterie meats
(halal) fresh fruit. Dry fruit. Crisps, nuts, olives, honey & jam)

·Deluxe cheese platter

(chefs selection of four premium cheeses. Fresh fruit. Dry fruit. Crisps, nuts,
olives, honey & jam)

·Fancy dip platter

(chefs selection of two premium cheeses. Three dips: taramasalata/
guacamole/pink chipotle hummus. Nuts. Crackers. Olives. Fresh fruit. Dry fruit.
Honey & jam)

·Fruit lovers platter

(seasonal selection of fresh fruit beautifully arranged from delectable
strawberrys, juicy mango to crisp watermelon. With a selection of artisan
chocolates)

·Bbq burger basket

(12pz wagyu pattie 120gr each. 12pz potato bun. Lollo rosso leaves. Dill pickles.
Ementhal cheese slices. Jalapenos. Roma tomato slices. Caramelized onions. Cajun
corn. Asian slaw. Seeded mustard & ketchup)

·Vip bbq basket

6pz grass fed angus steak 160gr each. 12pz chipotle spiced lamb chops. Wagyu
asiago & spinach rolls. 12 pz herb marinated tiger prawn. Taboule. Traditional
hummus. Roasted baby potatoes. Quinoa salad. Tomato chutney. Garlic-lime aioli.

Buffet Style

Salads

Light and tasty salads to host your guests during your event. They are the perfect side for a main course or for vegetarian eaters .







Beyond Salads

Order

Minimum order of 10 people per selection

Salads

·Greek Salad

with Feta Cheese, Cucumbers, Baby Gem, Capsicum, Tomato & Olives

·Burrata Salad

Mixed tomatos, candied walnuts, grilled nectarine, pickled red onion, arugula & balsamic vinaigrette

·Quinoa Beetroot Salad

with Quinoa, Orange Sements, Green Onions, Feta Cheese and with Green Goddess Vinaigrette

·Watermelon Salad

Watermelon, Feta, Cherry Tomatos, Toasted Almonds, Basil & Mint Vinaigrette

·Legumes Salad

Lentils, Black Eyed Peas, Mixed Pickled Mirepoix, Raisins, Hazelnuts & White Balsamic Dressing

·Mediterranean Roasted Chickpea And Baby Spinach Salad

with roasted pumpkin, silvered almonds and maple balsamic dressing

·Kale Caesar Salad

Kale, Parmesan Shavings, Croutons, Roasted Chicken & Caesar Dressing



The star.

Main Course

Impress your guests with
delightful recipes created
exclusive by our international
head chef.











Serves 4-6 people per selection

Main Course

·Roasted Chicken

1.5kg Of Pimento Marinated Chicken, Roasted To Perfection. Served With Roasted Rosemary Baby Potatoes.

·Oven Baked Salmon

1.5KG Fillet Served With Herb Roasted Potato Wedges

·Miso Glazed Salmon

1.5KG Salmon Glazed With Miso Dressing And Baked. Served With Roasted Herb Baby Potatoes.

·Roasted Lamb

1KG Braised Boneless New Zealand Lamb Shoulder. Served With Maple Glazed Carrots & Herb Roasted Potatoes

· Slow Braised Brisket

800GR Served With Mashed Potatos, Roasted Broccoli, Maple Glazed Carrots And Au Jus Sauce.

·Seafood Paella

Traditional Spanish Paella Served With Calamari, Mussels, Shrimp And Fish Stock.

·Homemade Butter Chicken

Served With Spiced Basmati Rice

·Beyond Pesto

Penne Pasta Served With Homemade Pesto Sauce, Feta Cheese, Grilled Asparagus & Roasted Pistachio Crumbs.

·THREE CHEESE PASTA

Fettuccini Pasta Served In Our House Blend Cheese Sauce & Parmesan Shavings.

·ARRABIATA PASTA

Cappelini Pasta Served With Roasted Tomato Sauce, Pepperoncino, Parmesan Shavings & Black Olives.

·SPINACH & CHEESE LASAGNA

·TRADITIONAL LASAGNA

We make your dream come true

*S*ervices

More than a catering company we can turn your event into reality. Our qualified team can organize everything for you. Either if it's a congress, yacht party, desert gathering or a private event, we can organize everything from the catering to the decoration.











Services

Platters & Baskets: Varies Upon Item

Buffet Style: Varies Upon Item

Beverage: Varies Upon Package

Printed Menu, Plate & Cutlery

Linens

Glassware, Straws, Napkins

Beyond Staff

Supervisor/Chefs/Bartenders/Waiter/Stewards

Minimum 3 Hours

Transport Charge: 100aed (Delivery Only)

Delivery/Pickup/Setup

Terms & Conditions

·5% VAT IS NOT INCLUDED IN PRICES

·FINAL NUMBERS ARE CONFIRMED 5 DAYS PRIOR TO EVENT

·ANY CANCELTATION WITHIN 1 WEEK OF THE EVENT WILL INCUR A 50% CANCELTATION FEE.

·ANY CANCELTATION WITHIN 48HRS OF THE EVENT WILL INCUR A 100% CANCELTATION FEE.

·CUSTOMIZED OR SPECIALTY ITEMS NEED ONE WEEK IN ADVANCE FOR CREATION BEFORE ANY QUOTATION CAN BE SUBMITTED.

·IF ANY ITEM ON THE MENU IS NOT AVAILABLE IN THE MARKET OUR TEAM RESERVES THE RIGHT TO REPLACE THESE WITH ANY ITEM OF SIMILAR OR SUPERIOR QUALITY.

·50% DEPOSIT PAYABLE FOR CONFIRMATION OF THE QUOTATION. 50% BALANCE TO BE PAID ON THE DAY OF THE EVENT

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