

# CORPORATE LUNCH & DINNER MENUS



# CORPORATE

# **LUNCH & DINNER MENUS**

- Diamond Menu \*\*\*\*\*
- Emerald Menu \*\*\*\*\*
- Ruby Menu \*\*\*\*
- Opal Menu \*\*\*
- Amethyst Menu \*\*
- Corporate Refreshment Menu
- Sample Seminar Menus

<sup>\*</sup> Tell us your desires and limitations, and we'll craft a bespoke menu that satisfies everyone's needs and tastes.



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Page 2 of 34



# **DIAOMOND MENU**



# PAGE:

# GARDEN GEMS PLATE

#### **Greek Salad**

Our classic Greek Salad, refreshing medley of fresh vegetables, briny olives, and creamy feta cheese, all drizzled with a zesty lemon and oregano dressing

#### **Caeser Salad**

Freshly minced garlic, blended with lemon juice and a touch of Dijon mustard, creates a pungent and flavorful dressing that elevates the salad to new heights

#### Salad Niçoise

The addition of fresh tuna adds a hearty protein to the salad, perfectly balancing the freshness of the vegetables. The tuna can be cooked or medium rear, depending on your preference

#### **Mexican Corn Salad**

a creamy counterpoint to the Esquites

**Buruzu signature Brinjal Sambal** 

## **ACCOMPAINMENTS**

Olive Oil, Vinaigrette, **Cocktail Sauce & Mayo** Chili, Onion, Lime, Olives

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# PAGE:

## **MAIN DISHES**

#### **Arroz Chaufa**

The savory rice is infused with the richness of soy sauce and the aromatics of garlic and ginger. The Peruvian touches of chicken, eggs & yellow capsicum

#### Kashmiri Pulao

The addition of fruit and nuts adds a touch of sweetness and crunch to the Kashmiri Pulao

#### **Crispy Garlic Chicken Spaghetti**

Spaghetti with tender chicken pieces are carefully coated in a batter infused with garlic

#### Pasta with Tomato & Cream Sauce

The cream not only smooths out the sharpness of the tomatoes but also creates a velvety sauce that coats the pasta perfectly

#### **Beef Hyderabad**

Braised beef, aromatic spices, and a rich and flavorful gravy that captures the essence of Hyderabadi cuisine

#### Sate' Flavored Roasted Chicken

Chicken Marinated in a blend of aromatic spices, herbs, and a touch of sweetness. Peanut butter, a key ingredient in satay marinade

#### Fish Tikka

A generous drizzle of tangy yogurt dressing, infused with herbs and aromatics, complements the Fish Tikka

#### Sauteed Vegetable Medley

freshly cut steamed veg glazed in butter

# PAGE: 3/4 DINNER

#### **Cajun Potatoes Wedges**

Cajun Flavored wedges potatoes

#### **Tarka Fry**

tender dhal curry

# **DESSERT**

#### **Brownie Trifle**

Rich chocolatey flavor brownies, the velvety texture of the custard

#### White & Dark Chocolate Gateaux

Consisting of Vanilla & Chocolate Sponge, all covered in a White & Dark Chocolate Glaze

#### **Caramel Pudding**

With every spoonful of Caramel Pudding, you'll experience a flavors and textures that will transport you back to childhood memories of comforting desserts

#### Pirini

Sweet Dessert with Cinnamon on Top

#### **Fresh Fruit**

Variety of Fruits

RUDUZU

# **BEVERAGES**

#### **Fresh Juice Packet**

Comes in Multiple Flavors

Coca-Cola

Soft Drink

**Sprite** 

Soft Drink

**Mineral Water** 

**Bottled Water** 



# MOUTH REFRESHENER

**Roasted Nuts** 

Nuts

**Betels** 

**Betel Leaves** 

**Cloves** 

Karanfoo



# CORPORATE LUNCH & DINNER MENU 2



# PAGE: 1/3

# CORPORATE LUNCH & DINNER

# **GARDEN DELIGHT**

#### **Huli Huli Chicken Salad**

Grilled Chicken Dish

#### **Freshly Cut Slice Cucumber & Tomato Platter**

Fresh Salad

#### **Cobb Salad Symphony**

American garden salad made with chopped salad greens

# **ACCOMPANIMENTS**

Olive Oil,

Vinaigrette,

Onion, Chili,

**Buruzu signature Brinjal Sambal** 

**Garlic Mayo** 

# ORATE & DINNER 5/3

# SIDE DISH

#### **Aromatic Jeera Rice (V)**

Vegetarian Rice

# Stir fried Pea Pulao (V) Fusilli with Tuscan Chicken and Tomato (N)

Pasta

#### Red lentil Dhal fry (V)

Vegetarian Side Dish

#### Saut'e Potato & Brinjal (V)

Vegetarian Side Dish

#### **Buttered Mixed Vegetable (V)**

Vegetarian Side Dish

#### Fish Malai Tikka masala (N)

Savory Fish Side Dish

#### Roasted Garlic Chicken in Hot Pepper Sauce (N)

Aromatic Chicken in Hot Sauce

## **DESSERT**

#### Pirini

Sweet Dessert with Cinnamon on Top

#### **Creamy Chocolate Custard**

Chocolate Delight

#### Fresh Fruit

Variety of Fruits

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BURUZU CATERING Page **10** of **34** 

# CORPORALE JNCH & DINNER MFNU 4

PAGE:

# **BEVERAGE**

Coca-Cola

Soft Drink

**Fanta Cherry** 

Fizzy Drink

**Fanta Orange** 

Fizzy Drink

**Sprite** 

Soft Drink

**Mineral Water** 

**Bottled Water** 

**Mouth Refreshener** 

**Roasted Nuts** 

Nuts

**Betels** 

**Betel Leaves** 

**Cloves** 

Karanfoo



# DINNER 1/2

## **SALADS**

#### **Mixed Pepper with Chicken Salad**

Savory Chicken Salad

#### Freshly Cut Slice Cucumber & Tomato Platter

Fresh Salad

#### **Mexican Corn Salad**

A creamy counterpoint to the Esquites

## **MAIN COURSE**

#### **Beef Pepper Masala**

Black Pepper Beef Gravy South Indian Style with spices, garlic, and chiles

#### **Sauteed Vegetable Medley**

Freshly cut steamed veg glazed in butter

#### Vegetable Bhaji

In this Indian dry curry, potatoes, cauliflower, carrots and peas are fried and flavored with spices, garlic, and chiles

#### Grilled Chicken with peri peri sauce

Spicy Chicken Grilled to Perfection

#### **Roasted Potato with lime & Garlic**

Flavorful potatoes are roasted to perfection with fragrant herbs and zesty lime

#### Fish in Oyster Sauce

Delicious, easy, and fast pan-cooked fish with oyster sauce that can be served over warm rice and a vegetable of your choice

# PAGE: 2/2

#### Pasta with Tomato & Cream Sauce

The cream not only smooths out the sharpness of the tomatoes but also creates a velvety sauce that coats the pasta perfectly

#### Risipisi with Chicken

Rice & Peas with Chicken

## **DESSERTS**

#### **Butterscotch Gateaux**

Butterscotch Cake has moist brown sugar cake layers filled with thick butterscotch sauce

#### **Fruit Trifle**

layers of vanilla pudding, fresh whipped cream, fruit, and soft angel food cake

#### **Fresh Fruit**

Variety of Fruits

## **BEVERAGES**

**Mineral Water** 

**Bottled Water** 

**Juice Packet** 

Fruit Juice

**Soft Drinks** 

Variety of Fizzy Drinks
Nuts



# CORPORATE LUNCH & DINNER MENU 4

# PAGE: 1/2

# CORPORALE LUNCH & DINNER

## **SALADS**

#### Japanese Salad

Traditional Japanese Salad

#### **Mixed Lettuce Bowl**

Simple Vegetarian Salad

#### Freshly Cut Slice Cucumber & Tomato Platter

Fresh Salad

# **MAIN COURSE**

#### **Chicken Stroganoff**

Golden seared chicken thighs or breast smothered in a sour cream Stroganoff Sauce

#### **Steamed Vegetables**

Healthy Vegetable Sides

#### Aloo Palak

Aloo Palak is a simple, healthy & delicious dish of spinach, potatoes & spices

#### **Mashed Potato**

Perfectly rich and creamy, full of great flavor

#### **Grilled Fish with Basil & Tarragon Sauce (N)**

(grilled fish in rich creamy basil, tarragon sauce)

#### **Cashew Rice**

Healthy Rice Dish with Nuts and Vegetables

#### Stir Fried vegetable Vermicelli

Stir Fried Chinese Vegetable Noodles

#### PAGE: 2/2

# CORPORATE LUNCH & DINNER

# **DESSERT**

#### **Cream Caramel**

Cream Caramel is a custard dessert with a layer of clear caramel sauce

#### **Tres Leches**

Tres Leches is a sponge cake soaked in three kinds of milk: evaporated milk, condensed milk, and whole milk spices

#### **Fresh Fruit**

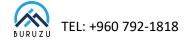
Variety of Fruits

# **BEVERAGES**

Nuts
Mineral Water
Bottled Water
Juice Packet
Fruit Juice

**Soft Drinks**Variety of Fizzy Drinks

# CORPORATE LUNCH & DINNER MENU 5



## **SALADS**

#### **Tossed Salad**

A delightful assortment of garden-fresh vegetables and greens tossed together, offering a visually appealing and nutritious salad.

#### **Potato Salad**

Delicate potato cubes paired with a zesty lemon-infused dressing and a medley of fresh herbs.

#### **Sliced Cucumber, Tomato & Carrot**

Delightful composition of thinly sliced cucumbers, juicy tomatoes, and crisp carrots, artfully arranged to create a colorful and refreshing salad.

## MAIN COURSE

#### **Penne Pasta with Tomato Tuna Sauce**

Penne pasta dressed in a herb-infused tomato sauce, accentuated by the savory notes of tuna for a satisfying and aromatic dining experience.

#### **Sweet Corn Rice**

Fragrant basmati rice delicately scented with the natural sweetness of corn, creating a light and flavorful rice dish.



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BURUZU CATERING Page **19** of **34** 

#### **Roasted Chicken with Robot Sauce**

Chili Fish Fiery Chili-Seasoned Fish: Fish fillets seasoned with an exciting chili spice mix, providing a bold and fiery flavor profile.

#### **Fried Potato Wedges**

Wholesome potato wedges, prepared in a rustic fashion, with a perfect balance of crispiness on the outside and tenderness on the inside.

#### **Stir Fried Vegetables**

A selection of seasonal vegetables skillfully pan-seared to retain their natural crispness and distinctive flavors.

#### **Dhal Fry**

Nutrient-rich lentils infused with a blend of aromatic spices, pan-fried to create a satisfying and aromatic dish.

# **DESSERTS**

#### **Pirini**

Sweet Dessert with Cinnamon on top

#### **Creamy Fruit Custard**

A tropical twist on the classic custard, featuring a creamy base mingled with exotic fruits for a refreshing and satisfying treat.

#### Fresh Fruits x 3

Variety of fresh fruits



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BURUZU CATERING Page **20** of **34** 

# **BEVERAGES**

#### **Mineral Water**

**Bottled Water** 

**Juice Packet** 

Fruit Juice

Nuts

CORPORATE LUNACH & DINNER 1298d MENII 5





# CANAPE'

**Grilled Tuna** 

**Bruschetta** 

**Chicken Stroganoff** 

Mini Chicken Pizza

# **SHORT EATS**

**Mini Tuna Roll** 

**Mini Chicken Puff** 

Fihunu Bajiya

**Cutlets** 

PAGE: 1/3

CORPORATE REFRESHMENT

# **SWEETS**

**Mini Chocolate Eclairs** 

**Chocolate Cake** 

**Fruit Cake** 

**BEVERAGE** 

**Fresh Juice Packet** 

Comes in Multiple Flavors

**Mineral Water** 

**Bottled Water** 

# MOUTH FRESHENER

**Nuts** 

PAGE: 1/3

CORPORATE REFRESHMENT

# SEMINAR BREAKFAST RUBY MENU

Roshi

Disk

**Kulhimas** 

**Barabo Mashuni** 

**Baked Beans with Valhomas** 

**Mixed Omelet** 

Continental

Muesli

Fresh Milk

**Brown Bread** 

French bread

**Orange Marmalade** 

**Portion Honey** 

**Butter Portion** 

Pasta Nussa (chocolate Spread)

**Peanut Butter** 

**Strawberry Yoghurt** 

Sausages

**Grilled Chicken Garlic Sausage** 

Sauté' Mushroom & Potatoes

**Pastries** 

**Blueberry Danish** 

**Fresh Fruit** 

**BEVERAGES** 

Tea/Coffee

Juice

**Mineral Water** 

Cinnamon, Cardamon, cloves

# SEMINAR BREAKFAST EMERALD MENU

SAVORY ITEMS- NON VEG Peteez -veg

Tuna Sandwich Sweet items

Mini pizza- chicken

Butter Cookies

Egg & tuna cutlets Chocolate Cake

**Chicken samosa** 

Chicken Chinese rolls BEVERAGES

Tea/Coffee

SAVORY ITEMS- VEG Soft drinks

Cheese and tomato sandwich
veg

Juice pkt

Mineral water

Mini pizza -veg Cinnamon, Cardamon, cloves

# SEMINAR BREAKFAST DIAOMOND MENU

**Cornflakes** 

**Granola with nuts** 

**Low Fat Milk** 

**Law fat Yoghurt** 

**Brown Bread** 

**Multi Grain Bread** 

**Orange Marmalade** 

**Portion Honey** 

**Peanut Butter** 

**Oats Porridge** 

**MAIN** 

**Atta Roshi** 

Fathu Mashuni

**Baked Beans** 

**Poached Egg on Toast** 

**Grilled Tomato** 

Sauté' Mushroom & Potatoes

**Lyonnaise Potatoes** 

**Desserts** 

Fresh Fruit

Fresh apple

Fresh watermelon

Fresh Papaya

**Oats Cookies** 

**BEVERAGES** 

**Fresh Orange Juice** 

Water

Cinnamon, Cardamon, cloves

# SEMINAR LUNCH RUBY MENU

**SALADS** 

Persian salad

Mix salad

Chili sauce

Tomato sauce

**Dhal tadka** 

**Papapdam** 

**Desserts** 

**Tres leches** 

**Assorted fresh fruits** 

Pirini

# MAIN COURSE

Veg rice

**Tuna noodles** 

Spaghetti aglio alio

**Butter chicken** 

Fish chatinda

## **BEVERAGES**

Juice

Water

Soft drinks

Cinnamon, cardamon, cloves

# SEMINAR LUNCH EMERALD MENU

# **SALADS**

**Mexican Corn Salad** 

Mixed Pepper with Chicken Salad

Sliced Cucumber, Tomato & Carrot

Suite' Vegetable
Vegetable Bhaji
Beef Pepper Masala

# MAIN COURSE

Pasta with Tomato & Cream Sauce

Risipisi with Chicken

Grilled Chicken with peri peri sauce

Fish in Oyster Sauce

Roasted Potato with lime & Garlic

### **DESSERTS**

**Butter Scotch Gateaux** 

**Fruit Trifle** 

**Fresh Fruits** 

**Beverages** 

Juice

Water

**Soft Drinks** 

Cinnamon, Cardamon, cloves

# SEMINAR LUNCH DIAOMOND MENU

**SALAD** 

**Kangkung Beef** 

**Fried Potato Wedges** 

**Dhal Fry** 

**Quino Salad** 

**Fetta Cheese Salad** 

**Potato Salad** 

**DESSERT** 

**Paris Breast** 

**Accompaniments** 

Olive, Lime, Chillies

**Roasted Garlic** 

**Chocolate Nutty Bar** 

**Pandan Cake** 

**Fresh Fruits** 

Olive oil, Vinegarate, Garlic Mayo

# **MAIN DISHES**

**BEVARAGES** 

**Seafood Paella** 

**Chicken Chow men** 

**Mediterranean Style Baked** 

White Fish fillet

**Honey Garlic Glazed Chicken** 

**Steamed Garden Green Vegetables** 

Fresh Juice

pkt Juice

Water

**Soft Drinks** 

Tea/Coffee

Cinnamon, Cardamon, cloves

**BURUZU CATERING** Page 30 of 34

# SEMINAR EVENING REFRESHMENT RUBY MENU

**SAVORY** 

**SWEETS** 

**Tuna Sandwich** 

Mini Pizza

**Vegetable Spring Rolls** 

**Short Eats** 

**Cutlets** 

Fihunu Bajiya

Kulhi Boakiba

Fihunu Gulha

**Red velvet Gateaux** 

**Mini Chocolate Doughnut** 

Paan Boakiba

**Beverages** 

Juice

Tea/Coffee

**Mineral Water** 

Cinnamon, Cardamon, cloves

BURUZU CATERING Page **31** of **34** 

# SEMINAR EVENING REFRESHMENT EMERALD MENU

CANAPE'

**SWEETS** 

**Grilled Tuna** 

**Bruschetta** 

**Chicken Stroganoff** 

Mini Chicken Pizza

Mini Chocolate Eclairs
Chocolate Cake
Fruit Cake

**SHORT EATS** 

**BEVERAGES** 

Mini Tuna Roll

Mini Chicken Puff

Fihunu Bajiya

Cutlets

Fresh Juice (Pkt)

**Mineral Water** 

**Mouth Freshner** 

Cinnamon, Cardamon, cloves

# SEMINAR EVENING REFRESHMENT DIAMOND MENU

CANAPE'

Avocado Salsa Bruschetta
Vegetable Spring Rolls
Mini Double Deck Sandwich
Popcorn Chicken
Mini Pizza

**SWEETS** 

Chocolate Balls
Blueberry Mousse
Red Velvet Gateaux
Paan Boakiba

**SHORT EATS** 

**BEVERAGES** 

**Cutlets** 

**Chicken Bajiya** 

Fihunu Gulha

Kulhiboakiba

Fresh Juice (Pkt)

**Mineral Water** 

**Mouth Freshner** 

Cinnamon, Cardamon, cloves





# GET AN INSTANT QUOTATION

## THANK YOU!

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