



Exquisite Food, Effortless Events.

REFRESHMENT *Menus* 2026



BURUZU STORY

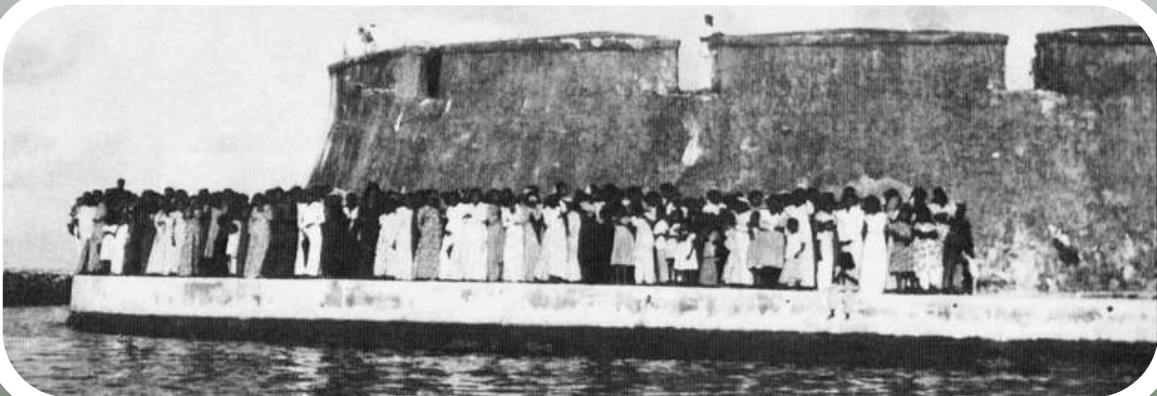
The name Buruzu is inspired by the historic fortresses of Malé, built to protect what mattered most. Strong, dependable, and trusted by generations, these fortresses stood as silent guardians. That same spirit lives on in Buruzu Catering, where trust, care, and responsibility guide everything we do.

For over 30 years, Buruzu Catering has been part of life's most meaningful moments. From weddings filled with joy and new beginnings, to corporate gatherings that mark milestones and achievements, we understand that these occasions are more than events. They are memories in the making.

Every celebration, whether large or small, carries its own story. We honour that by giving each event the same attention, respect, and heart. Behind every dish is a dedicated team, early mornings, careful preparation, and a promise to never compromise on quality. Because when people gather around food, they place their trust in us.

Our menus blend beloved Maldivian flavours with carefully crafted international cuisine, prepared fresh and served with warmth and sincerity. We believe food has the power to connect people, to spark conversation, to bring families together, and to turn moments into memories that last long after the last plate is cleared.

Buruzu Catering is more than a catering service. We are part of your story. We stand quietly behind the scenes, making sure everything feels right, tastes right, and flows effortlessly. It is where the strength of Buruzu meets the warmth of hospitality, and where every celebration is treated as if it were our own.



Historical Malé' Buruzu 1960's

HUMBLE BEGINNING

FUELING YOUR

— *Flavor Journey* —



"Lunch time spreads of different types of Maldivian curries in the famous Buruzu Hotaa (Traditional cafe') of Malé in 1995." Adrian Neville, Malé - Capital of the Maldives.

Published by Novelty Printers & Publishers (1995)

WHY EVERY EVENT IS SERVED WITH TRUST, *Experience, and Care*

1

A Name Built on Trust

With over 34 years of proven experience, Buruzu Catering is a trusted partner for government, corporate, and private events across the Maldives. Our long-standing reputation reflects consistency, reliability, and excellence in every event we deliver.

2

Complete Event Solutions Under One Roof

Buruzu offers more than catering. We provide a fully integrated event solution, including event décor, catering, menu planning, event coordination, and equipment rentals. This seamless approach reduces complexity and ensures smooth execution from start to finish.

3

Professional Culinary & Event Expertise

Our team includes professionally trained chefs and professional event managers, supported by trained service staff and structured operating systems. This ensures high-quality food, refined presentation, and professional service at every event.

4

Global Standards & a Blend of Tradition

Buruzu Catering is a recognised brand associated with high-profile national, corporate, and institutional events, delivering confidence and peace of mind to our clients.

5

More Than Catering

At Buruzu, we do not just serve food. We create memorable experiences, build lasting relationships, and deliver events you can trust.

6

High Flexibility & Customisation

Menus, service style, décor, and layouts are fully customised to each client's vision, budget, and guest profile.



WHAT OUR CUSTOMERS SAY ABOUT US

"The decoration exceeded our expectations and the ambience was beautiful, really set the mood for the wedding. The food and service was amazing as well, and all our guests including us were very satisfied with the overall experience. thank you very much and thank you 🧡"

Zaynab
8th December 2025

"Hello guys! I'm so sorry for the delay in getting back to you, as we were traveling. Thank you so much for the incredible buffet you had created. Everyone talked about how good the food is and the whole setting as well, from the food stands, to decor to the taste of everything. Even the service was exceptional! We couldn't be more grateful and we're very happy we chose you for the wedding. Thank you once again. 🧡🥰"

Maha
25th November 2025

"Thank you so much! Everything was perfect, the venue looked absolutely beautiful, the food was so delicious and working with your team was so easy and stress-free. You truly made the day extra special and we're so grateful for all that you did. 🧡Thankyou.."

Zahuveen
26th September 2025

We are beyond grateful for your amazing catering and decoration team, for making our wedding day truly unforgettable. Every detail from the stunning decor to the delicious food was handled with so much care, creativity, and professionalism. The decorations were absolutely breathtaking, perfectly capturing the theme we had in mind and creating a beautiful atmosphere. Thank you so much 🧡"

Ma'aal
17th October 2025

"Hi all, We would like to sincerely thank you, the entire Buruzu team for organizing such a perfect evening for us and our guests on our special day. Everything was beautifully arranged, and we have received so many compliments about the delicious food, just as you had promised. We would also like to highlight the service of your staff, they were very kind, attentive and professional at all times. Thank you so much! 🧡"

Rifa & Hathif"
1st October 2025

"Hello team, Thank you so much for your lovely wishes and for being such a special part of our big day. You've been so helpful and supportive from the very beginning, and we truly appreciate all the effort you put in. The decorations were absolutely beautiful, and the food and service were beyond amazing. Everything came together so perfectly and made the day incredibly memorable for us and our guests. We're forever grateful! 🧡🥰 Ali & Eaman"

Eaman Husnee
19th July 2025

"Hello thank you so much. the event was such a big success!! the food was phenomenal, and the decoration was also so pretty, I'm so so happy with how the event went last night 🧡🧡"

Misru Adam
14th August 2025

"Hello, thank you guys for the beautiful event you catered and decorated for us, it was everything we envisioned it to be. Everyone loved the food and deco and we got asked so many times too! Thank you so much from the both of us 🧡"

Ryan Riyaz
28th May 2025

SOME OF OUR VALUED CLIENTS



**THE
PRESIDENT
OFFICE**
Republic of Maldives



Maldives National
Defense Force



Male' City Council



Australian High Commission



Embassy of The People's
Republic of China
In The Republic of Maldives



High Commission of the
People's Republic of
Bangladesh, Malé, Maldives



One&Only
REETHI RAH
Maldives

W
WALDORF ASTORIA®
MALDIVES ITHAAFUSHI



Bank of Maldives



STATE ELECTRIC COMPANY LIMITED



MAHRP
MALDIVES ASSOCIATION OF
HUMAN RESOURCE PROFESSIONALS



caring about you. when you need it most!



medtech
Bridge to Medical Excellence



REFRESHMENT MENUS

Magnolia Grazing Table	★★★★★★
Premium Orchid	★★★★★
Lavender	★★★★
Sunflower	★★★
Rose	★★

MENU PRICES

GUESTS	MAGNOLIA	ORCHID	LAVENDER	SUNFLOWER	ROSE
30	399	225	135	110	105
50	359	222	123	105	89
100	355	211	110	95	85
150	339	199	97	85	79
200	319	199	97	85	79

ADD-ON ITEMS

PRICE

Chair Cover	15
Crossback Chair	50
Tiffany Chair	22
Round table 4 FT-6 PAX	150
Rectangle Table 6 FT-6 PAX	200
Wooden Rectangle Table 6FT - 6 PAX	300
Pine Square Table 2.SFT (Tablet cloth not required)	50
Pine Rectangle Table 2.SFT (Tablet cloth not required)	100
Napkins	15

MAGNOLIA

Grazing Table



A refined grazing table curated for VVIPs, VIP receptions, and corporate gatherings. Featuring cold cuts and savoury bites, breads and crackers, dips and veggies, cheeses, hot finger foods, desserts, beverages, with optional add-ons for customisation.

GUESTS	30	50	100	150	200
RATE (MVR)	399	359	355	339	319

COLD CUTS & SAVOURY BITES

SMOKED SALMON & CREAM CHEESE BLINI 
Delicate savory pancakes topped with cured salmon and dill.

BRUSCHETTA AL POMODORO 
Toasted baguette topped with fresh basil, diced tomato, garlic, and olive oil.

MINI BEEF & MUSHROOM QUICHE 
Savory tartlets filled with creamy egg custard, roast beef, and mushrooms.

CHICKEN SATAY 
Grilled marinated chicken skewers served with a rich peanut sauce.

MOZZARELLA STICKS WITH MARINARA (LIVE) 
Breaded cheese sticks fried to golden perfection, served with tomato dip.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BREADS & CRACKERS

GOURMET BREADS & CRACKERS

A crunchy assortment featuring thin garlic-oil toasted baguettes, crisp breadsticks, cream crackers, water crackers, and saltine biscuits.

DIPS & VEGGIES

CLASSIC HUMMUS

Made from blended chickpeas served with a drizzle of olive oil.

ROASTED EGGPLANT DIP (BABA GANOUSH STYLE)

A creamy, smoky dip made from fire-roasted eggplants blended with garlic, lime, and savory spices.

VEGETABLE CRUDITÉS

Fresh sticks of Carrot, Cucumber, and Celery accompanied by a side of Cocktail Sauce.

SEASONAL FRUIT HARVEST

A refreshing, sweet finish featuring a platter of Watermelon cubes, Papaya, Pineapple, fresh Apple slices, and Grapes.

CHEESES & COLD CUTS

ARTISAN CHEESES & COLD CUTS

A curated selection of savory bites featuring cubes of Cheddar, Gouda, Feta, Edam, and Mozzarella. Paired with rosette-folded slices of Chicken Salami and Beef Pastrami.

SPICY ROASTED NUTS

A crunchy mix of peanuts, chickpeas, cashews, and almonds seasoned with chili powder.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

HOT FINGER FOODS

GOLDEN PRAWN TEMPURA



Crispy battered prawns served with a sweet chili dipping sauce.

CHICKEN SATAY SKEWERS



Grilled marinated chicken served with a rich peanut dipping sauce.

VEGETABLE SPRING ROLLS



Crunchy pastry rolls filled with seasoned julienne vegetables.

SWEET FINISH

MINI CHEESECAKES



Bite-sized cheesecakes topped with blueberry or strawberry compote.

CHOCOLATE BROWNIE WITH GANACHE



Fudgy brownies topped with rich chocolate sauce.

MINI CREAM DOUGHNUTS



Soft, fluffy fried doughnuts filled with sweet cream and dusted with sugar.

CINNAMON CHURROS WITH DIP



Warm, crispy fried pastry sticks dusted in cinnamon sugar, served with chocolate sauce.

MINI TIRAMISU CUPS



Individual servings of classic Italian dessert with espresso-soaked sponge and mascarpone cream.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BEVERAGES

LEMONADE BAR WITH HERBS

Refreshing lemonade infused with mint and rosemary.

HOT & COLD COFFEE STATION

Iced Coffee and Hot Coffee service.

TEA & MINERAL WATER

Note: Menu items are subject to availability.

GRAZING ADD-ONS

WELCOME DRINKS

Selection of Premium Mojitos

DRY ICE EFFECT

Fixed Price (for Welcome Drinks)

COFFEE CART

*Freshly brewed coffee prepared by our barista, featuring a range of classic espresso-based beverages. *(Subject to no. of guests)*

LIVE MINI CORN DOG STATION

Golden, crispy cornmeal batter wrapped around savory fillings and fried fresh to order. Enjoy Classic Chicken Sausage, Melty Cheese, or a Mix. Featuring Buruzu's signatures.

ICE CREAM ROLLS (LIVE)

Fixed Price (for Welcome Drinks)

SUSHI & SASHIMI STATION

Fixed Price (for Welcome Drinks)

Per Guest

MVR 15

MVR 15 - 10

MVR 4,000

MVR 15

MVR 5,000 – 9,000

MVR 5,000 – 9,000

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

PREMIUM LIVE STATIONS (ADD-ONS) *Per Guest*

LIVE MINI CORN DOG STATION

Golden, crispy cornmeal batter wrapped around savory fillings and fried fresh to order. Enjoy Classic Chicken Sausage, Melty Cheese, or a Mix. Featuring Buruzu's signatures.

MVR 18

LIVE TACO STATION

Offering soft flour tortillas filled to order. Guests can choose between zesty Chipotle Chicken or savory Roasted Vegetables, topped with a dollop of fresh, creamy Guacamole.

MVR 20

LIVE BEVERAGE STATION

Bubble Tea Bar: Creamy milk teas and fruit infusions with tapioca pearls.

MVR 25

Signature Mocktails: Lychee Spritz, Mango Cooler, Fresh Watermelon, Passionfruit, and Blue Lady.

LIVE GOURMET SANDWICH BAR

An interactive station where guests build their own masterpiece. Choose from fresh White or Whole Wheat bread and load it up with premium fillings including tender Chicken, savory Beef, Egg, Cheddar Cheese, and Garden Vegetables.

Inquire for quote

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

PREMIUM ORCHID Menu



A premium event menu featuring a dessert table with 7 varieties, a live savoury station, 5 varieties of premium canapés, and 5 varieties of savoury short eats, with beverages included. Designed for VIP events and luxury celebrations.

GUESTS	30	50	100	150	200
RATE (MVR)	225	222	211	199	199


PREMIUM CANAPÉS

SMOKED SALMON & DILL CREAM CHEESE  
Delicate rolls or blinis topped with cured salmon, cream cheese, and fresh dill.

BEEF BRESAOLA & ARUGULA CROSTINI  
Toasted baguette slices topped with air-dried salted beef and peppery arugula.

PRAWN COCKTAIL SHOOTERS  
Chilled prawns served in individual glasses with tangy cocktail sauce.

CHICKEN SATAY  
Grilled marinated chicken skewers served with a rich peanut sauce.

CAPRESE SKEWERS 
Fresh mozzarella balls, cherry tomatoes, and basil drizzled with a balsamic glaze.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SAVOURY SELECTION

PIZZA PINWHEELS

Pizza rolled with tomato sauce and cheese.

SPICY TUNA TARTLETS

Savory tart shells filled with a spicy tuna salad mixture.

MINI FISH PANINI

Warm, pressed mini sandwiches filled with a savory tuna mixture.

SAVOURY STATION

VEGETABLE SPRING ROLLS

Crunchy pastry rolls filled with seasoned julienne vegetables, fried fresh.

GOURMET MINI SANDWICH PLATTER

Assortment of Brown & White Bread Sandwiches:

- Chicken 
- Tuna 
- Cheese & Tomato (V) 

FRENCH FRIES WITH CRISPY CHICKEN FINGERS

A classic favorite featuring golden, crispy French fries served alongside tender, breaded chicken fingers.

SWEET STATION

MARSHMALLOW GRILL STATION

Interactive station with marshmallows grilled on skewers.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SWEETS (DESSERT TABLE)

LEMON MERINGUE TARTLETS

Zesty lemon curd in a tiny shell topped with meringue.

MANGO & PASSION FRUIT MOUSSE SHOTS

Layered fruit mousse served in elegant shot glasses.

MINI TIRAMISU CUPS

Classic Italian dessert with espresso-soaked sponge and mascarpone.

RED VELVET CAKE POPS

Moist red velvet cake truffles on a stick.

ASSORTED FRUIT TARTLETS

Pastry shells filled with custard and topped with seasonal fruits.

CINNAMON ROLLS

Soft baked rolls with cinnamon sugar glaze.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BEVERAGES

TEA & COFFEE STATION

Tea & Coffee

ICED COFFEE

Milk iced coffee

SOFT DRINKS

Coke, Fanta and Sprite

FRESH PACKAGED CHILLED JUICE

Multiple flavors of Chilled Juice

MINERAL WATER

Chilled bottled water

NUTS

Roasted Areca nuts.

BEVERAGE & SERVICE UPGRADES

WELCOME DRINKS

Selection of Premium Mojitos

MVR 15 - 10

DRY ICE EFFECT

Fixed Price (for Welcome Drinks)

MVR 4,000

COFFEE CART

Freshly brewed coffee prepared by our barista, featuring a range of classic espresso-based beverages.

**(Subject to no. of guests)*

MVR 5,000 – 9,000

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

FOOD UPGRADES

TEA & COFFEE STATION

Various flavors of freshly brewed teas and coffee served hot

MVR 18

PRAWN & MANGO SALSA SPOONS

Succulent prawns paired with fresh mango salsa, served in elegant spoons for a refreshing bite.

MVR 15

MINI CORN DOGS (LIVE)

Crispy golden mini corn dogs prepared live, served hot with classic condiments and dipping sauces.

MVR 18

CHICKEN ROLL

Soft wrap filled with seasoned chicken, fresh vegetables, and light sauce, rolled and served warm.

MVR 6

CUTLETS

Crispy crumb-coated cutlets with a flavorful filling, golden fried

MVR 4

FIHUNU BAIYA

Grilled Maldivian fish patties, lightly spiced, and smoky

MVR 4

SUSHI & SASHIMI STATION

An assortment of freshly made sushi rolls, nigiri, and sashimi, served with classic Japanese condiments for a refined and flavorful experience.

Price subject to
no. of guests.

ICE CREAM ROLLS (LIVE)

Freshly prepared ice cream rolls made live on a cold plate, customized with your choice of flavors and toppings.

*(Subject to no. of guests)

Price subject to
no. of guests.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

LAVENDER

Menu



A balanced and elegant selection featuring 5 varieties of canapés, 4 varieties of savoury short eats, and 5 varieties of sweet short eats, served with beverages. Ideal for corporate events and refined social gatherings.

GUESTS	30	50	100	150	200
RATE (MVR)	135	123	110	97	97

CANAPE'

CHICKEN CANAPÉ    

Bite-sized savory appetizers topped with seasoned chicken.

CLASSIC BRUSCHETTA  

Toasted baguette slices topped with fresh tomato, basil, and olive oil.

TUNA BITE    

Small savory tuna appetizers.

PIZZA PINWHEELS    

Pizza rolled with tomato sauce and cheese, served with accompaniment sauce.

TUNA PUFF    

Flaky puff pastry filled with a savory tuna mixture.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SAVORY SHORT EATS

CUTLETS

Golden fried fish cakes made with tuna, potato, and local spices.

FIHUNU BAJIYA

Oven-roasted crispy pastry triangles filled with a savory smoked tuna mixture.

MAS FATHAFOLHI

Thin savory pancakes filled with a spicy tuna and onion mixture.

KULHIBOAKIBA BITE

Savory Maldivian fish cake squares baked with rice, smoked tuna, onion, and curry leaves.

SWEETS

BOMBOLONE (CREME DOUGHNUTS)

Italian-style filled doughnuts, soft and airy.

CHURROS

Crispy fried pastry dough sticks, served with accompaniments sauce.

CHOCOLATE CAKE

Rich and moist chocolate cake slices.

MARSHMALLOW POPS

Marshmallows on a stick served with a dipping sauce.

PAAN BOAKIBA

Traditional bread pudding cake made with condensed milk and rose water.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BEVERAGES

MINERAL WATER

Chilled bottled water

FRESH PACKAGED CHILLED JUICE

Multiple flavors of Chilled Juice

SOFT DRINKS

Coca Cola, Sprite & Fanta

NUTS

Roasted Areca nuts.

LAVENDER ADD-ONS

BROWN SANDWICH

Healthy sandwiches made with brown bread.

MVR 5

CINNAMON ROLLS

Sweet rolled pastry with cinnamon and sugar.

MVR 5

CHICKEN BURGERS

Mini burgers with a chicken patty.

MVR 8

TEA / COFFEE

Hot beverage station.

MVR 10

WELCOME DRINKS

Refreshing fruit punch or mocktail.

MVR 8

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SUNFLOWER

Menu



A light fusion menu offering 2 varieties of French-Maldivian canapés, 4 varieties of savoury short eats, and 4 varieties of sweet short eats, complemented with beverages. Perfect for casual receptions and short events.

GUESTS	30	50	100	150	200
RATE (MVR)	110	100	95	85	85

CANAPE' (Select any 2)

TUNA CROSTINI

Crispy toasted baguette slices topped with a savory tuna mixture.

MARGHERITA PIZZA BITE

Mini pizza topped with tomato sauce and cheese.

CHICKEN CANAPÉ

Bite-sized savory appetizers topped with seasoned chicken.

CLASSIC BRUSCHETTA

Toasted baguette slices topped with fresh tomato, basil, and olive oil.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg









Gluten



SAVORY SHORT EATS

CLASSIC CHICKEN SAUSAGE ROLL  
Savory chicken sausage wrapped in golden pastry.

CUTLETS   
Golden fried fish cakes made with tuna, potato, and local spices.

KULHIBOAKIBA   
Savory Maldivian fish cake baked with rice, smoked tuna, onion, and curry leaves.



FIHUNU BAJIYA   
Oven-roasted crispy pastry triangles filled with a savory smoked tuna mixture.

SWEETS

MINI DOUGHNUT   
Small fried doughnuts filled with cream and dusted with sugar.

CHOCOLATE ÉCLAIRS   
Choux pastry filled with cream and topped with chocolate icing.

BUTTER CAKE   
Simple, moist slices of plain butter cake.

GITHEYO BOAKIBA  
Premium Maldivian ghee cake made with rice flour, onions, and aromatic spices.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BEVERAGES

MINERAL WATER

Chilled bottled water

FRESH PACKAGED CHILLED JUICE

Multiple flavors of Chilled Juice

NUTS

Roasted Areca nuts.

ADD - ONS

Per Guest

TUNA SANDWICH

Classic sandwich with savory tuna filling.

MVR 5

GULHA

Traditional deep-fried dumplings filled with smoked tuna, coconut, and chili.

MVR 4

TEA / COFFEE

Hot beverage station.

MVR 5

CANAPÉ CHICKEN

Bite-sized chicken appetizers.

MVR 10

SOFT DRINKS

Coca-Cola, Sprite, and Fanta.

MVR 5

WELCOME DRINKS

Buruzu Mocktail or Fruit Punch.

MVR 8

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

ROSE

Menu



A balanced selection featuring 6 savoury items and 4 sweet items, complemented by refreshing beverages and optional add-ons. Crafted with authentic Maldivian flavours and warm island hospitality, this menu is ideal for tea breaks, family gatherings, cultural events, and corporate functions.

GUESTS	30	50	100	150	200
RATE (MVR)	105	89	85	79	79

SAVORY SHORT EATS

CUTLETS

Golden fried fish cakes made with tuna, potato, and local spices.

FIHUNU BAJIYA

Oven-roasted crispy pastry triangles filled with a savory tuna mixture.

GULHA

Traditional deep-fried dumplings filled with smoked tuna, coconut, and chili.

KULHIBOAKIBA

Savory Maldivian fish cake baked with rice, smoked tuna, onion, and curry leaves.

VEGETABLE ROLLS

Crispy breaded rolls filled with seasoned mixed vegetables.

MASFATHAFOLHI

Thin savory pancakes filled with a spicy tuna and onion mixture.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SWEET SHORT EATS

PAAN BOAKIBA   

A rich and soft bread pudding cake made with condensed milk and rose water.

GITHEYO BOAKIBA  

Premium Maldivian ghee cake made with rice flour, onions, and aromatic spices.

ROASPAAN   

Sweet roasted bread slices, perfect for tea time.

BUTTER CAKE   

Classic, moist vanilla butter cake slices.

BEVERAGES & MOUTH FRESHENER

SARUBATH 

Traditional refreshing red syrup drink, often served with basil seeds.

FRESH PACKAGED CHILLED JUICE 

Multiple flavors of Chilled Juice

SOFT DRINKS

Coca Cola, Sprite & Fanta

MINERAL WATER

Chilled bottled water

NUTS 

Roasted Areca nuts.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

LOCAL DELIGHT ADD-ONS

HAVAADHULI BIS



Soft dough dumplings stuffed with a savory mixture of tuna, coconut, and Scotch bonnet chili, boiled to perfection and coated in a rich, aromatic curry glaze.

MVR 4

HANDULU GULHA



Crunchy fried dumplings made from rice flour dough filled with smoked tuna.

MVR 4

RIHAFOLHI



Soft turmeric crepes rolled with a spicy tuna filling.

MVR 5

MASROSHI



Pan-grilled flatbread stuffed with a smoked tuna and coconut mixture.

MVR 4

DHANDIALUVI BOAKIBA



Traditional Cassava (Tapioca) cake, dense and sweet.

MVR 6

CARAMEL FOLHI



Thin, sweet crepes/pancakes served with caramelized sugar.

MVR 6

ICE MILO OR ICE COFFEE

Chilled milk-based beverages.

MVR 8

TEA / COFFEE



Hot beverage station.

MVR 10

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SAVORY GRAZING CONES *Menu*

Concept: Eco-friendly bamboo or pine wood cones filled with a delightful assortment of savory bites. Designed for easy Grab & Go enjoyment.

POPULAR CHEESES

Skewers of Cheddar Cheese cubes and Mozzarella Balls.

HALAL COLD CUTS

Folded rosettes of Chicken Salami and Beef Pastrami

SAVORY CRUNCH

Folded rosettes of Chicken Salami and Beef Pastrami

ANTIPASTI & FRESH

Stuffed Green Olives, Roasted Nuts, and fresh Grapes.

GARNISH

o Finished with a sprig of Fresh Mint or Rosemary for a fresh look.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SWEET GRAZING CONES *Menu*

Concept: Eco-friendly bamboo or pine wood cones filled with a delightful assortment of sweets and fruits. Designed for easy Grab & Go enjoyment.

FRESH TROPICAL FRUITS

A refreshing mix of Watermelon cubes, Papaya, Pineapple, and fresh Grapes.

BAKERY BITES

Choice of rich Nut Brownie chunks or moist Butter Cake cubes.

SWEET PASTRY

Soft Mini Cream Doughnut or Mini Pancake.

CONFECTIONS

Chocolate Balls and fluffy Marshmallows.

CRUNCH & MUNCH

Caramel Coated Popcorn and crispy Wafer Sticks.

DRIED DELIGHTS

Dates and Banana Chips.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SAVOURY BITES



MOZARELLA STICKS
WITH MARINARA



GOLDEN PRAWN
TEMPURA



PRAWN & MANGO
SALSA SPOONS



TACO



MOZARELLA &
CHEDDAR CHEESE
SKEWERS



VEGETABLE
CRUDITÉS



PIZZA PINWHEELS
WITH SAUCE



VEGETABLE SPRING
ROLLS



CHICKEN SATAY
SKEWERS



PRAWN COCKTAIL
SHOOTERS



TUNA PUFF



CAPRESE SKEWERS
WITH BALSAMIC GLAZE

CANAPES



CLASSIC
BRUSCHETTA



AVOCADO SALSA
BRUSCHETTA



CHICKEN
STROGANOFF CANAPE



BEEF BRESAOLA &
ARUGULA CROSTINI



CHICKEN
CANAPE



TUNA
CROSTINI



MINI BEEF &
MUSHROOM QUICHE



SMOKED SALMON &
CREAM CHEESE BLINI



BRUSCHETTA AL
POMODORO

SWEET BITES



MINI TIRAMISU CUPS



RED VELVET CAKE POPS



ASSORTED FRUIT
TARTLETS



MANGO & PASSION
FRUIT MOUSSE SHOTS



CHOCOLATE
FUDGE CAKE



MINI FRUIT SKEWERS



CHOCOLATE BROWNIE
WITH GANACHE



MINI LEMON
MERINGUE TARTLETS



CHOCOLATE ÉCLAIRS



MINI CHEESE CAKES



MINI CREAM
DOUGHNUTS



CINNAMON
CHURROS WITH DIP

Frequently Asked Questions (FAQ)

1. What types of events do you cater for?

We cater for corporate, government, weddings, private events, conferences, exhibitions, and social functions of all sizes.

2. Do you offer customized menus?

Yes. All menus are fully customizable to suit your budget, theme, dietary needs, and event style.

3. What is the minimum number of guests required?

The usual minimum is 30 guests for catering, however this may vary depending on the selected menu, service format, and event requirements.

4. Do you offer live food stations?

Yes. We provide live stations, rolled ice cream, coffee carts, grazing tables, beverage station, special dessert counters, and beverage stations. Please contact us for a catalogue.

5. Can you manage large corporate or government events?

Absolutely. With 30+ years of experience, trained teams, and structured operations, we regularly handle high-volume and high-profile events.

6. Do you provide décor and equipment rental?

Yes. We offer a one-stop event solution, including catering, décor, furniture, equipment, and event coordination.

7. How early should we book?

We recommend booking 7–14 days in advance. For large or peak-season events, earlier confirmation is advised.

8. Do you cater for special dietary requirements?

Yes. We accommodate vegetarian, vegan, halal, gluten-free, and allergy-related requests with prior notice.

9. How can we request a quotation?

Contact us with your event date, location, guest count, and menu preference, and our team will provide a detailed quotation.

CONTACT US

Call us directly or contact us through any of our social media platforms for quick assistance and bookings. To get started with your order or begin planning your event, our team is just a message away.

BURUZU CATERING

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