



EXQUISITE FOOD, EFFORTLESS EVENTS.

DINNER *Menus* 2026



BURUZU STORY

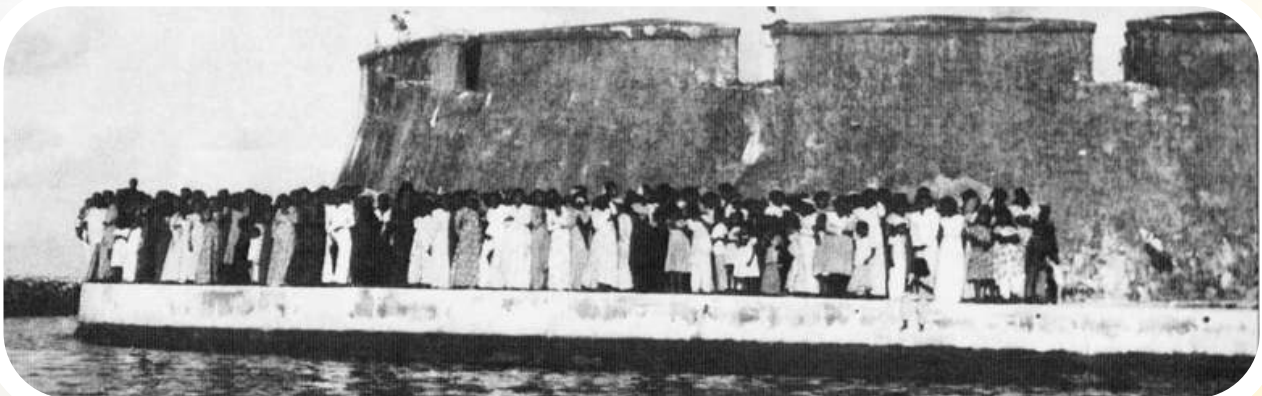
The name Buruzu is inspired by the historic fortresses of Malé, built to protect what mattered most. Strong, dependable, and trusted by generations, these fortresses stood as silent guardians. That same spirit lives on in Buruzu Catering, where trust, care, and responsibility guide everything we do.

For over 34 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 Male' 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 BURUZU IS THE TRUSTED CHOICE FOR EVERY EVENT

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.



OUR SERVICE *Team*





BURUZU *by* DECOR EVENTCREW

EventCrew is the in-house décor team of Buruzu, delivering professional event styling and décor solutions for weddings, corporate functions, and special occasions.

We provide end-to-end décor services, from concept development to on-site execution, ensuring a cohesive and visually refined setup.

Scope of Service

- Backdrop Design & Setup – Stage and photo area installations
- Welcome Boards & Entrance Styling – First impression elements
- Table Styling & Centerpieces – Linen, décor, and finishing details
- Gift / Reception Tables – Styled functional setups
- Lighting Solutions – Fairy lights, bulb lights, ambient lighting
- Tables, Chairs & Layout Planning – Functional and aesthetic arrangements

Our Approach

- Concept and theme development based on client budget and requirements
- Full customization within budget and event scope
- Seamless on-site execution with attention to detail
- All setups are fully customizable.
- Share your mood board, references, or ideas, our team will develop a design aligned with your event vision.

Get Started

Let's schedule a meeting to discuss your event and craft something unforgettable together.



(+960) 792-1818
(Viber, whatsapp & Telegram)



DECOR *photo* GALLERY



DECOR *photo* GALLERY



WHAT OUR CUSTOMERS SAY ABOUT US

e absolutely loved the arrangements for our wedding! Everything was so much better than we expected, especially the kids' corner. It was such a thoughtful and lovely touch. All our guests loved the food and décor, and we received so many compliments. Thank you for making our special day so beautiful and memorable! ❤️

Awaathif and Azhad
24th August 2026

"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

honestly, the décor was really, really good! We never expected it to turn out that beautiful. It was way beyond our expectations. The way everything blended with our colour theme, especially the lighting and all the little details, was just perfect. Everything looked so beautiful and well put together. We genuinely loved it and couldn't have asked for anything better!

Nabeeh & Iba
1st August 2026

"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



DINNER MENUS

Diamond	★★★★★★	Page: 12
Platinum	★★★★★	Page: 31
Gold	★★★★	Page: 43
Silver	★★★	Page: 52
Bronze	★★	Page: 58

MENU PRICES					
GUESTS	DIAMOND	PLATINUM	GOLD	SILVER	BRONZE
30	549	499	285	255	215
50	489	445	270	239	200
100	418	380	245	205	175
150	368	315	245	195	159
200	320	275	199	185	155
350	291	250	189	175	145

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

MENU COMPARISON

	DIAMOND	PLATINUM	GOLD	SILVER	BRONZE
<i>Welcom Drink</i>	2	2	2	1	-
<i>Dry Ice</i>	✓	✓			
<i>Salads</i>	7	5	4	4	4
<i>Salad Dressings</i>	7	7	4	3	3
<i>Extra Salad Accompaniments</i>	5				
<i>Condiments</i>	18	18	11	10	4
<i>Soup</i>	2	1			
Protiens					
<i>Fish</i>	2	2	2	1	1
<i>Chicken</i>	2	2	2	1	1
<i>Beef</i>	2	2	1		
<i>Seafood Option</i>	✓				
<i>Lamb Option</i>	✓				
<i>Vegetable Side Dishes</i>	4	4	3	3	3
Carbs					
<i>Rice</i>	3	3	2	2	2
<i>Pasta & Noodles</i>	3	3	2	2	1
<i>Flat Breads</i>	2	2			
<i>Artisan Bread Selection</i>	7				
<i>Appetizers Items</i>		3			
<i>Sushi Bar</i>	✓				
<i>Grazing Table</i>	✓				
<i>Kids Corner Food items</i>	3				
<i>Additional Live Stations</i>	3				
<i>Desserts</i>	6	6	5	5	4
<i>Assorted Nuts Selection</i>	✓	✓			
<i>Betel Nuts</i>	✓	✓	✓	✓	✓

DIAMOND

Menu



A choice of welcome drinks; grazing table, sushi bar, choice of additional 2 live action stations, kids' corner, 6 salads, selection of soups and breads, 6 protein dishes (chicken, beef/lamb, fish), 8 carbohydrate options (rice, pasta, noodles, flat breads), 4 vegetable sides, 6 desserts, beverages including juices, coffee, and tea.

GUESTS	30	50	100	150	200	350
RATE (MVR)	549	489	418	368	320	291

All menus are fully customizable. Items can be adapted into live stations or substituted with alternatives within the same price range, allowing us to tailor the experience to your specific preferences. [Click the button to personalize the menu :](#)

[Customize](#)

WELCOME DRINK *with Dry Ice (Select 2)*

Buruzu Signature Mocktail

Buruzu's refreshing welcome signature drink (Blue lagoon or passionfruit mojito).

Sparkling Apple & Elderflower

A sophisticated, fizzy floral drink that feels like a celebration.

Passion Fruit & Mint Mojito

Classic tropical refresher with fresh mint leaves, lime, and passion fruit pulp.

Watermelon & Basil Cooler

Freshly blended watermelon infused with basil for a chic, hydrating drink.

Theme Color Mocktail

A custom-created drink to perfectly match your wedding color palette.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



THE GRAND GRAZING TABLE

Artisan Cheeses & Cold Cuts

Cubes of Cheddar, Gouda, and Mozzarella paired with rosette-folded Chicken Salami and Beef Pastrami.

Gourmet Breads & Crackers

Garlic-oil toasted baguettes, breadsticks, and crackers.

Dips & Veggies

Classic Hummus, Roasted Eggplant Dip (Baba Ghanoush), and Vegetable Crudités.

Fruits & Nuts

Seasonal cut fruits and Spicy Roasted Nuts.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SUSHI STATION

Assorted Maki Rolls

A vibrant selection of sushi rolls with fresh seafood, vegetables, and seasoned rice.

Nigiri Selection

Fresh Salmon and Tuna Nigiri.

Condiments

Soy Sauce, Wasabi, Pickled Ginger.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS & GARDEN *(Select 6)*

Seared Tuna & Avocado Salad 🐟🥑

Pepper-crusted seared tuna slices served with fresh avocado and mixed greens.

Classic Caesar Salad 🥗🌿

Romaine lettuce, crunchy croutons, and parmesan in a creamy Caesar dressing.

Authentic Som Tam (Thai Papaya Salad) 🦀🥕🌶️

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Greek Salad 🥗🥑

Crisp veggies, Kalamata olives, and feta cheese with oregano dressing.

Japanese Salad 🥗🥒

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks in mayo.

Waldorf Salad 🥗🥑

Apples, celery, grapes, and walnuts in a light creamy dressing.

Spicy Corn & Bell Pepper Salsa 🌶️🌽

Zesty corn salad with lime, cilantro, and chili flakes.

Quinoa Salad 🥗

Nutrient-rich quinoa tossed with orange segments and mint.

Carrot & Yogurt Salad 🥕🥗

Grated fresh carrots tossed in a light garlic-yogurt sauce.

Garden Fresh Essentials (Inclusive) 🥗

Mixed Lettuce Leaves, Cherry Tomatoes, Sliced Cucumber, Carrot Julienne.

Thai Papaya Salad



Seared Tuna & Avocado Salad

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS & GARDEN

Garlic Croutons

Crispy cubes of toasted bread seasoned with garlic and herbs.

Parmesan Shavings

Thin flakes of aged hard cheese.

Fried Onions (Birista)

Golden, crispy deep-fried onion slivers.

Roasted Nuts

Crunchy mix of peanuts or cashews.

Dried Raisins

Assorted dried raisins

Roasted Nuts



Garlic Croutons



ESSENTIAL CONDIMENTS

Fresh Condiments

Fresh Onion, Green Chili, Lime Slices

Fried Onions (Birista)



Dips, Pickles & Crunch

Olive Oil, Mayonnaise, Mint Chutney, Lime Pickle, Fried Onions, Papadam

Sauces

Tomato Sauce, Chili Sauce, Sweet Chili Sauce, Chili Paste, Soy Sauce, BBQ Sauce



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS & DRESSINGS

French Dressing 🥬

Classic French dressing made with oil, vinegar, mustard, and herbs, delivering a tangy, smooth, and well-balanced flavour.

Vinaigrette 🥬

A light and refreshing dressing of oil and vinegar, delicately balanced with herbs for a crisp, tangy finish.

Thousand Island 🥬🌶️🥚

Crisp sweet corn and vibrant peppers, delicately seasoned with a hint of spice for a refreshing finish.

Caesar Dressing 🐟🥚

Rich and creamy dressing with garlic, Parmesan, lemon, and anchovy for a bold, savoury taste.

Balsamic Vinaigrette 🥬

A refined mix of aged balsamic vinegar and olive oil, delivering a slightly sweet, tangy finish.

Lemon Herb Vinaigrette 🥬

Zesty lemon herb vinaigrette with fresh herbs and olive oil, delivering a bright, refreshing, and aromatic finish.

Garlic Aioli 🥬🥚

Silky garlic-infused emulsion with olive oil and egg yolk, delivering a smooth, rich, and savoury taste.

Raita 🥬🥛

Yogurt blended with fresh herbs, cucumber, and mild spices.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SOUP *(Select 2)*

Tom Yum Goong 🦐🌶️

Spicy and sour Thai soup with shrimp, lemongrass, and galangal.

Sweet Corn & Chicken 🍷🌽

A comforting, thick Indo-Chinese classic with shredded chicken and egg ribbons.

Hot & Sour Soup 🥒🌶️

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Cream of Wild Mushroom 🍷🍄

Crisp veggies, Kalamata olives, and feta cheese with oregano dressing.

Roasted Pumpkin & Ginger 🍷🍂

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks in mayo.

Cream of Broccoli 🍷🥦

Apples, celery, grapes, and walnuts in a light creamy dressing.

Tomato Shorba 🍄🌶️

Zesty corn salad with lime, cilantro, and chili flakes.

Tom Yum Goong



Cream of Wild Mushroom



Cream of Broccoli



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BREAD SELECTION

French Baguette 🍄🌾

Classic crusty loaf with soft, airy center, baked fresh daily

Dinner Rolls 🍄🥛🌾

Soft buttery dinner rolls, freshly baked, golden crust, fluffy inside

Focaccia 🍄🌿

Italian olive oil bread with herbs, soft crumb, crisp golden crust

Ciabatta 🍄🌿

Rustic Italian bread with airy holes, crisp crust, soft interior

Olive Bread 🍄🌿

Mediterranean bread studded with olives, aromatic, soft crumb, crisp crust

Garlic Toast 🍄🥛🌿

Crispy toasted bread brushed with garlic butter, aromatic and savory

Breadsticks 🍄🌿

Crispy baked breadsticks seasoned lightly, perfect for dipping and sharing



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



LIVE ACTION STATIONS *(Select 3)*

Whole Grilled BBQ Fish Station

Reef fish marinated and grilled live.

Gourmet Pasta Station

Chef tossing pasta with Carbonara or Arrabbiata sauce.

Live Taco Station

Tortillas filled with Chipotle Chicken or Roasted Veggies.

Mini Corn Dog Station

Sausages wrapped in batter and fried fresh.

Tempura Station

Prawns and vegetables fried live.

Meat Carving Station

Lamb or Beef sliced live with sauces.



Carved Lamb and Beef

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



FISH *(Select 2)*

Spicy Thai Red Fish Curry 🐟🌶️

Fish fillets simmered in aromatic coconut milk and red curry paste

Seafood Marinara 🦐🐟

Mixed seafood (prawns, calamari, fish) tossed in a rich garlic tomato sauce.

Pan-Seared Reef Fish with Lemon Butter 🐟

Fillet cooked to perfection, served with a sophisticated citrus sauce

Maldivian Fish Curry (Kandumas) 🐟

Traditional tuna curry, rich with spices and coconut milk.

Sweet & Sour Fish 🐟🍷

Crispy fish chunks tossed with peppers and pineapple in a tangy glaze.

Garlic Butter Prawns 🦐

Juicy prawns sautéed in garlic butter with aromatic herbs and a savory finish.

Whole Grilled BBQ Fish 🐟

Fresh whole reef fish marinated and grilled to perfection.

*Spicy Thai Red
Fish Curry*



*Seafood
Marinara*



*Maldivian Fish Curry
(Kandumas)*



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



MEATS (BEEF / LAMB) *(Select 2)*

Kankung Beef

Tender beef strips stir-fried with fresh water spinach (kankung), garlic, and savory oyster sauce.

Hyderabadi Beef

A rich and aromatic beef curry cooked with fried onions, yogurt, and bold spices.

Slow Cooked Roasted Beef

A rich and aromatic beef curry cooked with fried onions, yogurt, and bold spices.

Beef Rendang

Dry, caramelized beef curry slow-cooked with coconut and lemongrass.
Dry, caramelized beef curry slow-cooked with coconut and lemongrass.

Mongolian Beef

Sliced beef flank stir-fried with scallions and a savory brown glaze.

Lamb Chops (Kuzu Pirzola)

Succulent Turkish lamb chops marinated in olive oil and fresh herbs, grilled to juicy perfection.

Oriental Lamb Sauté (Kuzu Sote)

Lamb strips cooked with saffron, dates, and apricots for a sweet oriental flavor.

Lamb Rogan Josh (Mutton Style)

Aromatic Kashmiri curry cooked with traditional spices.

Mutton Curry

Traditional rich curry with spices, similar to the classic Maldivian style.

Beef Rendang



Lamb Rib Chops



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



CHICKEN *(Select 2)*

Tandoori Chicken

Classic yogurt and spice marinated chicken, roasted in a clay oven.

Chicken Skewers (Tavuk Şiş)

Tender cubes of chicken breast marinated, coated in sesame seeds, and grilled.

Butter Chicken (Murgh Makhani)

Tender chicken Tikka cooked in a rich, creamy tomato and cashew gravy.

Korean Sticky Glazed Chicken

Crispy chunks tossed in sweet-and-spicy Gochujang glaze.

Dragon Chicken

Crispy chicken strips tossed in a spicy soy-chili-cashew sauce.

Creamy Tuscan "Marry Me" Chicken

Chicken simmered in parmesan cream sauce with sun-dried tomatoes and basil.

Roasted Chicken with Mushroom Sauce

Oven-roasted chicken served with a savory creamy mushroom gravy.

Tandoori
Chicken

Chicken Skewers
(Tavuk Şiş)



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



RICE (Select 2)

Hyderabadi Vegetable Biryani 🍄🌶️

Basmati rice layered with spiced vegetables, saffron, and fried onions

Jeera Rice 🍄

Fluffy basmati rice flavored with aromatic cumin seeds.

Garlic Butter Rice 🍄🥛

Aromatic rice tossed with roasted garlic and butter.

Saffron Pilaf Rice 🍄🌶️

Crispy chunks tossed in sweet-and-spicy Gochujang glaze.

Ghee Rice with Cashews 🍄🥛🥜

Aromatic basmati rice cooked with pure ghee and garnished with toasted cashews.

Maldivian Tuna Fried Rice 🐟🌶️

Local favorite fried rice with smoked tuna chunks, curry leaves, and hot peppers.

Steamed Basmati Rice 🍄🥛

Oven-roasted chicken served with a savory creamy mushroom gravy.

Brown Rice 🍄

Nutty, whole-grain rice rich in fiber.

Lemon & Coriander Rice 🍄

Light rice tossed with fresh lemon juice and chopped cilantro.

Hyderabadi Vegetable



Jeera Rice



FLAT BREADS (Select 2)

Butter Naan / Garlic Naan 🥛🌿

Soft Indian flatbread brushed with butter, garlic, oven-baked

Live Farata Station 🥛🌿

Freshly stretched flatbread cooked live, flaky, buttery, served hot

Maldivian Roshi 🌿

Traditional Maldivian flatbread, soft, flaky, freshly cooked

Butter Naan



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



PASTA DISHES *(Select 3)*

Spaghetti Carbonara (Beef Bacon)

Creamy sauce with crispy beef bacon, egg yolk, and black pepper.

Creamy Mushroom Penne (Alfredo)

Pasta tossed in a rich white cream sauce with sautéed mushrooms and parmesan.

Chicken Pesto Genovese

Penne pasta tossed in a classic fresh basil and pine nut sauce with grilled chicken strips.

Penne Arrabbiata

Pasta tubes in a spicy garlic and tomato chili sauce.

Spaghetti with Tuna Marinara

Flaked tuna simmered in a rich garlic tomato sauce with herbs.

Maldivian Tuna Spaghetti (Valhomas)

Local style stir-fried spaghetti with smoked tuna, scotch bonnet chili, and curry leaves.

Crispy Garlic Chicken Spaghetti

Olive oil-based pasta tossed with roasted garlic and tender chicken strips.

Beef Lasagna Al Forno

Classic layers of pasta, rich beef bolognese, and béchamel sauce topped with mozzarella.

Chicken Lasagna

Layers of tender chicken ragout, creamy white sauce, and melted cheese.

Spaghetti Aglio e Olio

Simple and elegant pasta tossed with extra virgin olive oil, sliced garlic, and chili flakes.

Spaghetti Bolognese

Pasta served with a slow-cooked savory minced beef and tomato sauce.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



VEGETABLES & POTATO *(Select 4)*

Aloo Gobi

Traditional dry curry of potatoes and cauliflower tossed with turmeric and spices.

Vegetable Jalfrezi

Mixed vegetables stir-fried with crunchy peppers, onions, and aromatic spices.

Maldivian Vegetable Curry (Tharukaaree Riha)

Seasonal vegetables simmered in a traditional coconut milk curry sauce.

Fried Eggplant (Bashi Hiki)

Deep-fried eggplant slices tossed with onions, curry leaves, and spices.

Steamed Broccoli & Carrots

Lightly seasoned with butter and sea salt.

Creamed Spinach & Corn

Spinach and sweet corn cooked in a thick white sauce.

Dhal Fry (Tarka)

Yellow lentils tempered with garlic, cumin, and dried chilies.

Dhal Makhani

Black lentils slow-cooked with butter and cream for a rich, velvety texture.

Potato Au Gratin

Sliced potatoes baked in layers of cheese and cream.

Rosemary Roasted Potatoes

Oven-roasted potato wedges seasoned with fresh rosemary and olive oil.

Batata Harra

Spicy Lebanese potatoes roasted with bell peppers, coriander, and garlic.

Creamy Mashed Potatoes

Pasta served with a slow-cooked savory minced beef and tomato sauce.

Roasted Root Vegetables

Carrots, pumpkin, and potatoes glazed with honey and herbs.

Cauliflower Au Gratin

Cauliflower florets baked in a rich cheesy white sauce until golden.

Vegetable Jalfrezi



Aloo Gobi



Cauliflower Au Gratin



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



KID'S CORNER (INCLUSIVE)

Mini Burgers (Sliders)

Soft buns with a mild beef or chicken patty.

Mac & Cheese

Tender pasta tossed in a creamy, kid-approved cheese sauce.

French Fries

Crispy golden potato fries.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS (Select total 6 items from all dessert categories.)

Cakes

Marble Cake

Classic vanilla and chocolate swirled sponge cake.

Butter Cake

Layers of sponge, custard, jelly, and fresh fruits.

Honey Cake

Soft sponge cake infused with sweet honey flavor.

Chocolate Fudge Cake

Dense and rich chocolate cake.

Chocolate Biscuit Pudding

Layers of Marie biscuits soaked in milk and sandwiched with rich chocolate icing.



Cream & Mousse

Classic Tiramisu

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

Fruit Trifle

Layers of sponge, custard, jelly, and fresh fruits.

Wattalappan

Traditional spiced coconut custard pudding with jaggery and cashews.

Caramel Pudding

Classic baked custard with a sweet liquid caramel sauce.

Chocolate Mousse

Silky smooth chocolate mousse with rich cocoa depth and airy texture

Classic Tiramisu



Wattalappan

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS (Select total 6 items from all dessert categories.)

Baked & Warm

Bread & Butter Pudding 🍞🌿

Warm baked pudding made with bread slices, raisins, and custard.

Apple Crumble 🍏🌿

Stewed apples topped with a crispy buttery crumb topping.

Local & Traditional

Pirini 🍷🌿

Traditional semolina pudding made with condensed milk and cardamom.

Saagu Bondibai 🍷

Sago pearls cooked in thick coconut milk and sugar (Maldivian Sago Pudding).

Fruits

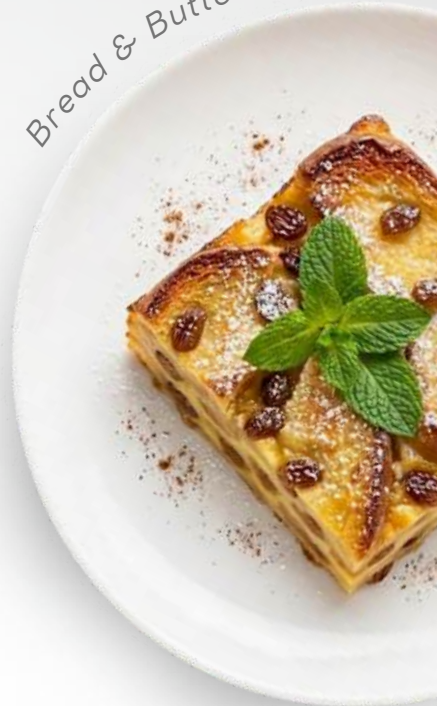
Tropical Fruit Platter 🥗

A colorful arrangement of sliced seasonal fruits like watermelon, papaya, and pineapple.

Mixed Fruit Salad 🥗

Diced seasonal fruits tossed in a light juice or syrup.

Bread & Butter Pudding



Apple Crumble



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BEVERAGES & COFFEE

Coffee Cart

Live Barista Service (Espresso, Cappuccino, Latte & Black Coffee)

Fresh Chilled Juices

Fresh Chilled Multiple Flavors of Pckacked Juice Served in Glasses

Soft Drinks

Coca Cola, Fanta Cherry & Fanta Orange

Mineral Water

Bottled Mineral Water Served in Glasses

Roasted Nuts



NUTS

Assorted Roasted Nuts

Selection of Assorted Roasted Nuts (Cashew nuts, alomond, peanuts etc)

Betel Nuts

Betel Leaves, Areca, Cloves.

Mini Corn Dogs



LATE NIGHT SNACK ADD-ONS

Pass-Around Mini Corn Dogs

Fun bite-sized sausages on a stick, easy to eat while mingling.

Late Night Tacos

Hand-held mini tortillas with savory fillings for a midnight energy boost

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



PLATINUM

Menu



Choice of 2 welcome drinks; selection of 3 appetizers, 5 salads; soup, 5 protein dishes (chicken, beef, fish), 7 carbohydrate options (rice, pasta, noodles, flat breads), 4 vegetable sides, 6 desserts; beverages including juices, coffee, and tea.

GUESTS	30	50	100	150	200	350
RATE (MVR)	499	445	380	315	275	250

All menus are fully customizable. Items can be adapted into live stations or substituted with alternatives within the same price range, allowing us to tailor the experience to your specific preferences. [Click the button to personalize the menu :](#)

[Customize](#)

WELCOME DRINK *with Dry Ice (Select 2)*

Buruzu Signature Mocktail

Buruzu's refreshing welcome signature drink (Blue lagoon or passionfruit mojito).

Sparkling Apple & Elderflower

A sophisticated, fizzy floral drink that feels like a celebration.

Passion Fruit & Mint Mojito

Classic tropical refresher with fresh mint leaves, lime, and passion fruit pulp.

Watermelon & Basil Cooler

Freshly blended watermelon infused with basil for a chic, hydrating drink.

Theme Color Mocktail

A custom-created drink to perfectly match your wedding color palette.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



ESSENTIAL CONDIMENTS

Fresh Condiments

Fresh Onion, Green Chili, Lime Slices,

Dips, Pickles & Crunch

Olive Oil, Mayonnaise, Mint Chutney, Lime Pickle, Fried Onions, Papadam

Sauces

Tomato Sauce, Chili Sauce, Sweet Chili Sauce , Chili Paste, Soy Sauce

Fried Onion



EXTRA ACCOMPANIMENTS (Select 3)

Buruzu Signature Brinjal Sambal

Fried brinjal tossed with coconut, dry fish, chili, and local seasoning.

Mango Pickles

Tangy, spiced preserve of raw fruit, delivering bold, slightly sour, and intensely flavourful accompaniment.

Barbecue Sauce

Smoky, sweet, and tangy sauce with rich depth, delivering a bold and well-balanced flavour profile.

Lime Pickle

A tangy, citrus-based pickle blended with bold spices, delivering a sharp, zesty, and intensely flavourful accompaniment.

Barbecue Sauce

Thinly sliced and caramelised onions, adding a crunchy, savoury, slightly sweet finish.

Lime Pickle



Mango Pickles



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALAD DRESSINGS

French Dressing 🥬

Classic French dressing made with oil, vinegar, mustard, and herbs, delivering a tangy, smooth, and well-balanced flavour.

Vinaigrette 🥬

A light and refreshing dressing of oil and vinegar, delicately balanced with herbs for a crisp, tangy finish.

Thousand Island 🥬🍅

Crisp sweet corn and vibrant peppers, delicately seasoned with a hint of spice for a refreshing finish.

Caesar Dressing 🥬🧄🥚

Rich and creamy dressing with garlic, Parmesan, lemon, and anchovy for a bold, savoury taste.

Balsamic Vinaigrette 🥬

A refined mix of aged balsamic vinegar and olive oil, delivering a slightly sweet, tangy finish.

Lemon Herb Vinaigrette 🥬

Zesty lemon herb vinaigrette with fresh herbs and olive oil, delivering a bright, refreshing, and aromatic finish.

Garlic Aioli 🥬🥚

Silky garlic-infused emulsion with olive oil and egg yolk, delivering a smooth, rich, and savoury taste.

Raita 🥬🥛

Yogurt blended with fresh herbs, cucumber, and mild spices.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

APPETIZERS *(Select 2)*

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.

Mini Beef & Mushroom Quiche

Savory tartlets filled with creamy egg custard, roast beef, and mushrooms.

Spicy Fish Cakes

Thai-inspired fish patties blended with lemongrass and kaffir lime.

Mozzarella Sticks with Marinara

Breaded cheese sticks fried to golden perfection, served with tomato dip.

Bruschetta al Pomodoro

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

Vegetable
Spring Rolls

SOUPS *(Select 1)*

Cream of Wild Mushroom

Rich and earthy soup made with roasted mushrooms and fresh cream.

Tom Yum Goong (Seafood)

Spicy and sour Thai soup with shrimp, lemongrass, and galangal.

Sweet Corn & Chicken

A comforting, thick Indo-Chinese classic with egg ribbons.

Roasted Pumpkin & Ginger

Velvety smooth pumpkin soup with a warming hint of ginger.

With selection of breads



Chicken
Satay Skewers

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS *(Select 5)*

Greek Salad

Greek salad with tomatoes, cucumbers, red onions, olives, and feta, tossed in olive oil and oregano

Olivier Salad

Classic Russian potato salad with vegetables, eggs, pickles, meat, and creamy mayonnaise dressing.

Waldorf Salad

A refreshing mix of apples, celery, grapes, and walnuts tossed in a creamy mayonnaise dressing.

Japanese Salad

Cabbage coleslaw with shredded carrots and pineapple, dressed in a sweet Japanese mayo-based dressing.

Som Tam Thai Papaya Salad

Shredded green papaya tossed with chili, lime, fish sauce, garlic, and peanuts for a spicy, tangy crunch.

Roasted Beetroot & Feta

Sweet roasted beets paired with tangy feta and walnuts.

Spicy Corn & Bell Pepper Salsa

Zesty corn salad with lime, cilantro, and chili flakes.

Green Salad

Fresh mixed garden greens.

Olivier
Salad



Som Tam
Thai Papaya
Salad



Greek
Salad



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



RICE (Select 3)

Hyderabadi Vegetable Biryani 🥬🥬🥬

Basmati rice layered with spiced vegetables, saffron, and fried onions.

Ghee Rice with Cashews 🥬🥜🥛

Aromatic basmati rice cooked with pure ghee and garnished with toasted cashews.

Jeera Rice 🥬

Fluffy basmati rice flavored with cumin seeds.

Garlic Butter Rice 🥬🥛

Aromatic rice tossed with roasted garlic and butter.

Steamed White Rice 🥬

Fluffy basmati rice

BREADS (Select 2)

Butter Naan / Garlic Naan 🥬🥛🥬

Soft, pillowy tandoor-baked flatbread.

Live Farata Station 🥬🌿

Flaky flatbread made fresh on the griddle.

Maldivian Roshi 🥬🌿

Maldivian paper thin flat bread

Fenfolhi 🥚🥬🌿

Maldivian pan cake rolled flat bread

Hyderabadi
Vegetable Biryani



Farata

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



PASTA & NOODLES *(Select 3)*

Spaghetti Carbonara (Beef Bacon)

Basmati rice layered with spiced vegetables, saffron, and fried onions.

Seafood Marinara

Spaghetti tossed with mixed seafood in a rich garlic tomato sauce

Penne Arrabbiata

Stir-fried rice noodles with tamarind sauce, peanuts, and bean sprouts.

Pad Thai (Chicken)

Aromatic rice tossed with roasted garlic and butter.

Crispy Garlic Chicken Spaghetti

Olive oil-based pasta tossed with roasted garlic and tender chicken.

Vegetable Hakka Noodles

Indo-Chinese style stir-fried noodles with crunchy vegetables.



Spicy Thai Red
Fish Curry



Penne
Arrabbiata

FISH *(Select 2)*

Whole Grilled BBQ Fish (Live Station)

Fresh whole reef fish marinated and grilled live for guests.

Pan-Seared Reef Fish with Lemon Butter

Fillet cooked to perfection, served with a sophisticated citrus sauce.

Spicy Thai Red Fish Curry

Fish fillets simmered in aromatic coconut milk and red curry paste.

Maldivian Fish Curry (Kandumas)

Traditional tuna curry, rich with spices and coconut milk.

Sweet & Sour Fish

Crispy fish chunks tossed with peppers and pineapple in a tangy glaze.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



PASTA & NOODLES *(Select 3)*

Spaghetti Carbonara (Beef Bacon)

Basmati rice layered with spiced vegetables, saffron, and fried onions.

Seafood Marinara

Spaghetti tossed with mixed seafood in a rich garlic tomato sauce

Penne Arrabbiata

Stir-fried rice noodles with tamarind sauce, peanuts, and bean sprouts.

Pad Thai (Chicken)

Wok-tossed rice noodles with succulent chicken, bean sprouts, and eggs in a tangy, savory tamarind sauce.

Crispy Garlic Chicken Spaghetti

Olive oil-based pasta tossed with roasted garlic and tender chicken.

Vegetable Hakka Noodles

Indo-Chinese style stir-fried noodles with crunchy vegetables.

Vegetable
Hakka Noodles

FISH *(Select 2)*

Whole Grilled BBQ Fish (Live Station)

Fresh whole reef fish marinated and grilled live for guests.

Pan-Seared Reef Fish with Lemon Butter

Fillet cooked to perfection, served with a sophisticated citrus sauce.

Spicy Thai Red Fish Curry

Fish fillets simmered in aromatic coconut milk and red curry paste.

Maldivian Fish Curry (Kandumas)

Traditional tuna curry, rich with spices and coconut milk.

Sweet & Sour Fish

Crispy fish chunks tossed with peppers and pineapple in a tangy glaze.



Pan-Seared
Reef Fish with
Lemon Butter

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



CHICKEN *(Select 2)*

Butter Chicken (Murgh Makhani)

Tender chicken Tikka cooked in a rich, creamy tomato and cashew gravy.

Roasted Chicken with Mushroom Sauce

Oven-roasted chicken served with a savory creamy mushroom gravy.

Dragon Chicken

Crispy chicken strips tossed in a spicy soy-chili-cashew sauce.

Tandoori Chicken

Classic yogurt and spice marinated chicken, roasted in a clay oven.

Chicken Kurma

Mild and aromatic white curry with yogurt and almonds.

Creamy Tuscan "Marry Me" Chicken

Tender chicken breast seared and simmered in a rich parmesan cream sauce with sun-dried tomatoes, fresh basil,

Korean Sticky Glazed Chicken (Yangnyeom)

Crispy fried chicken chunks tossed in a glossy, sweet-and-spicy Gochujang (red chili paste) glaze, garnished with toasted sesame seeds.

Chicken Kurma



Korean Sticky Glazed Chicken (Yangnyeom)



Creamy Tuscan "Marry Me" Chicken



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BEEF *(Select 1)*

Beef Stroganoff

Tender beef strips and mushrooms cooked in a sour cream sauce.

Mongolian Beef

Spaghetti tossed with mixed seafood in a rich garlic tomato sauce

Slow-Cooked Roast Beef

Served with roasted vegetables and a rich pepper gravy.

Beef Rendang

Dry, caramelized beef curry slow-cooked with coconut and lemongrass.

Beef Jalrezi

Stir-fried beef with crunchy peppers, onions, and green chilies.

Beef
Jalrezi



Beef
Rendang

VEGETABLES *(Select 4)*

Potato Au Gratin

Sliced potatoes baked in layers of cheese and cream.

Roasted Root Vegetables

Sliced beef flank stir-fried with scallions and a savory brown glaze.

Creamed Spinach & Corn

Served with roasted vegetables and a rich pepper gravy.

Aloo Gobi

Dry, caramelized beef curry slow-cooked with coconut and lemongrass.

Dhal Fry (Tarka)

Stir-fried beef with crunchy peppers, onions, and green chilies.

Steamed Broccoli & Carrots

Lightly seasoned with butter and sea salt.

Aloo Gobi



Potato Au
Gratin

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS *(Select 4)*

Mini Cheesecakes 🌿 🥛

Bite-sized cheesecakes topped with blueberry or strawberry compote

Chocolate Brownie with Ganache 🌿 🥛 🥚

Fudgy brownies topped with rich chocolate sauce.

Crème Caramel 🥛 🥚

Silky smooth custard with a golden caramel top.

Umm Ali 🌿 🥜 🥛

Middle Eastern bread pudding with nuts, raisins, and hot milk.

Mango Panna Cotta 🥛

Italian creamy dessert topped with tropical mango puree.

Fruit Trifle 🥚 🥛

Layers of sponge, custard, jelly, and fresh fruits.

Gulab Jamun 🌿 🥜

Fried dough balls soaked in cardamom sugar syrup.

Fresh Fruit Salad 🥬

A colourful assortment of seasonal fruits, sliced and served chilled for a light, refreshing finish to the meal.

Umm
Ali



Mango
Panna
Cotta



NUTS (ALL INCLUSIVE)

Roasted Nuts Selection

Assorted roasted nuts 🥜

Betel Nuts 🥜

Betel Leaves, Areca Nuts, Cloves, Cardamom.



Chocolate
Brownie with
Ganache

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BEVERAGES

Chilled Juices

Chilled Juices (A selection of quality packaged juices, served in glasses)

Soft Drinks

Coca-Cola, Sprite, Fanta Cherry, Fanta Orange

Coffee & Tea

Self service coffee and tea station

Mineral Water

Bottled Water Served in Glasses

ADD-ONS

Ice Cream Rolls (Live) 	MVR 15
Assorted Momos 	MVR 7
Corndog (Live) 	MVR 20
Kurumba Juice 	MVR 15
Fresh Juice  (Mango, Watermelon, Guava)	MVR 25
MAT Station	MVR 4000

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



GOLD Menu

★★★★★

Choice of 2 welcome drinks; 4 salads; soup; 6 protein dishes (chicken, beef, fish); 4 carbohydrate options (rice, pasta, noodles); 3 vegetable sides; 5 desserts; beverages including juices and soft drinks.

GUESTS	30	50	100	150	200	350
RATE (MVR)	285	270	245	215	199	189

All menus are fully customizable. Items can be adapted into live stations or substituted with alternatives within the same price range, allowing us to tailor the experience to your specific preferences. [Click the button to personalize the menu :](#)

[Customize](#)

WELCOME DRINK (Select 2)

Buruzu Mocktail

Buruzu's refreshing welcome signature drink (Blue lagoon or passionfruit mojito).

Theme Color Mocktail

A refreshing mocktail customized to match your wedding color theme.

Fruit Punch

Classic party punch, bursting with fresh fruit flavors.

Passion Mojito

Consists of passion fruit, fresh mint, Sprite & mint syrup.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

SALADS *(Select 3)*

Greek Salad

Greek salad with tomatoes, cucumbers, red onions, olives, and feta, tossed in olive oil and oregano

Classic Potato Salad

Creamy mayo dressing coats tender potatoes, celery, and herbs.

Spicy Sweet Corn Salad

Sweet corn, peppers, and a kick of spice in a refreshing salad.

Japanese Salad

Greek salad with tomatoes, cucumbers, red onions, olives, and feta, tossed in olive oil and oregano

Green Salad

Fresh mixed garden greens.

Authentic Som Tam (Thai Papaya)

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Waldorf Salad

A crisp fruit and nut salad with apples, celery, and walnuts.



Authentic Som Tam (Thai Papaya)



Classic Potato Salad



Greek Salad

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS *(Select 4)*

Olive Oil, Vinaigrette, Mayonnaise, 🥬

Fresh Onion, Green Chili, Lime Slices, 🥬

Tomato Sauce, BBQ Sauce 🥬

Chili Sauce, Chili Paste, Pickles, 🥬🌶️

Papadam,

Buruzu Signature Brinjal Sambal

Fried brinjal tossed with coconut, dry fish, chili, and local seasoning.

SALAD DRESSINGS

French Dressing 🥬

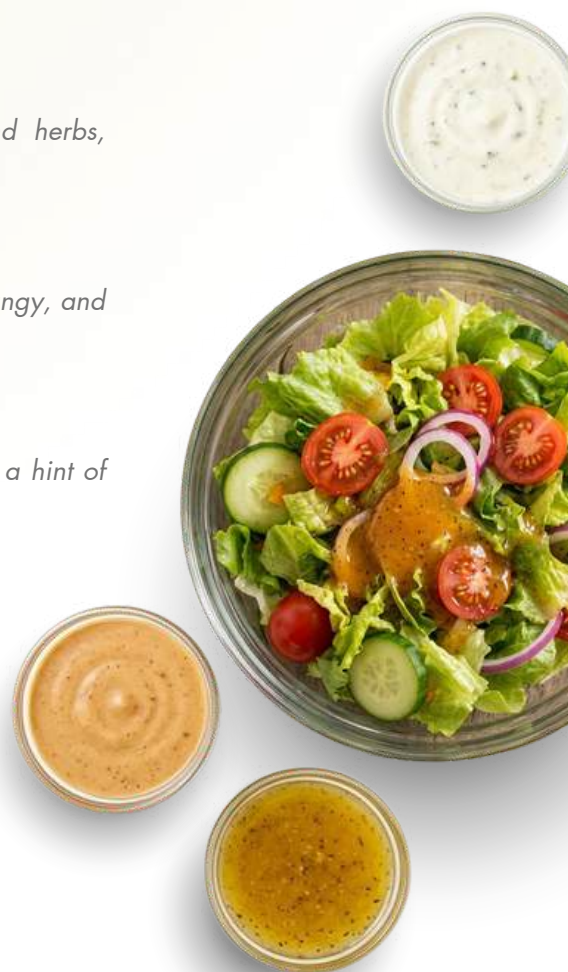
Classic French dressing made with oil, vinegar, mustard, and herbs, delivering a tangy, smooth, and well-balanced flavour.

Vinaigrette 🥬

Light vinaigrette of oil and vinegar with herbs, offering a fresh, tangy, and balanced finish.

Thousand Island 🥬🥚

Crisp sweet corn and vibrant peppers, delicately seasoned with a hint of spice for a refreshing finish.



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



RICE DISHES *(Select 2)*

Vegetable Pulao

Classic vegetable rice dish cooked with mild spices and mixed veggies.

Yellow Rice with Raisins

Fragrant and aromatic rice with turmeric, cinnamon, and plump sweet raisins.

Jeera Rice (V)

Fluffy basmati rice tempered with aromatic cumin seeds.

Chinese Fried Rice

Stir-fried rice with assorted vegetables and seasoning.

PASTA & NOODLES *(Select 2)*

Thai Fried Noodles

Stir-fried rice noodles with a medley of vegetables, tofu, and authentic Thai spices.

Crispy Garlic Chicken Spaghetti Olio e Aglio

Flavorful spaghetti tossed with tender chicken and crispy garlic.

Pasta with
Salsa Rosa

Pasta with Salsa Rosa

Savory pasta made with a rich Italian-American pink sauce

Spaghetti Bolognese

Classic pasta tossed in a rich savory meat sauce.

Spaghetti
Bolognese



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BEEF DISHES (Select 2)

Beef Jal Rezi 🌶️

A sizzling dish of tender beef stir-fried with fresh peppers, onions, and spices; typically a semi-dry or light tomato glaze.

Beef Stroganoff 🍴🥛

Popular Russian dish of small pieces of beef fillet sautéed in sour cream sauce together with onions and mushrooms

Chilli Beef 🌶️

Spicy beef dish tossed in a hot chili sauce

Beef Masala (N) 🌶️

Spicy Indian curry with tender beef & aromatic spices.

Beef Stroganoff



Beef Jal Rezi



Butter Chicken



CHICKEN DISHES (Select 2)

Butter Chicken 🍴🥛

Rich curry made from chicken with spiced tomato and butter.

Roasted Chicken with Mushroom Sauce 🍴🥛

Tender chicken stir-fried with an assortment of savory mushrooms in a flavorful oriental sauce.

Tandoori Chicken 🍴

Classic yogurt and spice marinated chicken, roasted in the clay oven.

Chicken Kurma 🍴🥛🌶️

A rich and aromatic South Asian dish featuring tender chicken cooked in a creamy, spiced

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



FISH (Select 2)

Grilled Tuna with Lemon Sauce 🐟

Lighter and fresher grilled tuna steaks served with a tangy lemon butter sauce.

Maldivian Fish Curry 🐟🌶️

A traditional dish from the Maldives, featuring tender tuna cooked in a flavorful coconut curry sauce.

Devilled Fish 🐟🌶️

Fried fish pieces tossed in a sweet and spicy tomato-chili sauce.

Poached Fish with Spinach Sauce 🐟🥛

Tender fish fillets cooked in a creamy spinach and tarragon butter sauce.

VEGETABLES (Select 2)

Steamed Vegetables 🥦

Healthy vegetable sides, lightly steamed to retain crunch.

Maldivian Dhal Curry (Mugu Riha) 🐟🥦

A traditional Maldivian mild lentil curry cooked with coconut milk, smoked fish, and curry leaves.

Glazed Carrots & Peas 🥕🥦

Sweet and savory side dish featuring tender carrots and green peas.

Pumpkin Dry Curry 🐟🥦

Dry curry recipe featuring sweet pumpkin cooked with aromatic spices.

Maldivian Fish Curry



Pumpkin Dry Curry



Steamed Vegetables



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BURUZU

POTATOTES *(Select 1)*

Mashed Potato

Perfectly rich and creamy, full of great flavor.

Sauté Potato

oHearty potato cubes pan-fried with savory herbs and onions.

Potato Wedges

Seasoned crispy potato wedges.

Roasted Rosemary Potatoes

Oven-roasted potato chunks with olive oil and rosemary.

Roasted Rosemary
Potatoes



Mashed Potato



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS *(Select 5)*

Caramel Pudding 🥛🍮

Smooth custard with flavors that transport you back to childhood memories.

Black Forest Mousse 🥛🍮

Layers of rich chocolate mousse, juicy cherry compote, and fresh whipped cream.

Tiramisu Gateaux 🥛🍮🌿

A combination of classic ladyfinger discs, layered with espresso mascarpone cream.

Fruit Trifle 🥛🍌

Layers of vanilla pudding, fresh whipped cream, fruit, and soft sponge cake.

Gulab Jamun 🥛

Indian dessert of fried dough balls soaked in sweet syrup.

Pirini 🥛🌿

Sweet semolina dessert with cinnamon on top.

Chocolate Fudge Cake 🥛🍮🌿

A very chocolatey, moist Chocolate Fudge Cake.

Fresh Fruit Salad 🥛🍌

Assorted seasonal cut fruits.

Black Forest Mousse



Tiramisu Gateaux



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BEVERAGES & DIGESTIVES

Fresh Chilled Packaged Fruit Juice

Served in Glasses

Soft Drinks

Coca Cola, Sprite, Fanta served in glasses

Mineral Water

Served in Glasses

Digestives

Roasted Betel Nuts, Betel Leaves, Cardamom, Cloves and Cinnamon

ADD-ON SUGGESTIONS *Per Guest*

Chilled Packaged Juice	MVR 10
Tea / Coffee	MVR 8
Kankun Beef	MVR 20
BBQ Fish	MVR 14
Beef Stroganoff	MVR 20
Chocolate Fountain	MVR 18
Short Eats Platter	MVR 55
<i>(3 Kulhi, 2 Foni, Drinks)</i>	



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SILVER

Menu

★★★

Choice of 1 welcome drinks; 5 salads; soup; 6 protein dishes (chicken & fish); 2 carbohydrate options (rice, pasta, noodles); 3 vegetable sides; 5 desserts; beverages including juices and soft drinks.

GUESTS	30	50	100	150	200	350
RATE (MVR)	255	239	205	195	185	175

All menus are fully customizable. Items can be adapted into live stations or substituted with alternatives within the same price range, allowing us to tailor the experience to your specific preferences. [Click the button to personalize the menu :](#)

[Customize](#)

WELCOME DRINK *(Select 1)*

Buruzu Mocktail 🌿

Buruzu's refreshing welcome signature drink (Blue lagoon or passionfruit mojito).

Passionfruit Mojito 🌿

A tropical twist on the classic, with fresh mint, lime, and soda blended with sweet-tart passionfruit for a zesty refreshment.

Fruit Punch 🌿

Classic party punch, bursting with fresh fruit flavors.

Theme Color Mocktail 🌿

A refreshing mocktail customized to match your wedding color theme.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS (Select 4)

Greek Salad

Refreshing medley of fresh vegetables, briny olives, and creamy feta cheese, drizzled with lemon-oregano dressing.

Buruzu Signature Brinjal Sambal

Fried brinjal tossed with coconut, dry fish, chili, and local seasoning.

Spicy Sweet Corn Salad

o Sweet corn, peppers, and a kick of spice in a refreshing salad.

Japanese Salad

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks, all tossed in a rich mayonnaise dressing.

Mixed Lettuce

Fresh mixed garden greens.

Authentic Som Tam (Thai Papaya)

Fresh green papaya salad with chilli, lime, palm sugar, fish sauce, tomatoes, peanuts, vibrant Thai flavours

Classic Potato Salad



Greek Salad

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BURUZU

ESSENTIAL CONDIMENTS

**Olive Oil, Vinaigrette, Mayonnaise,
Fresh Onion, Green Chili, Lime
Slices, Tomato Sauce, Chili Sauce,
Papadam, Chili Paste.**

SALAD DRESSINGS

French Dressing

Classic French dressing made with oil, vinegar, mustard, and herbs, delivering a tangy, smooth, and well-balanced flavour.

Vinaigrette

A light and refreshing dressing of oil and vinegar, delicately balanced with herbs for a crisp, tangy finish.

Thousand Island

Crisp sweet corn and vibrant peppers, delicately seasoned with a hint of spice for a refreshing finish.

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



MAIN DISHES

Oriental Spicy Rice

Aromatic rice alive with bold, oriental spices and heat.

Saffron Jeera Peas Pulao

Fragrant rice cooked with saffron, cumin seeds, and peas—a flavorful Indian delight.

Crispy Garlic Chicken Spaghetti Olio e Aglio

Flavorful spaghetti tossed with tender chicken, crispy garlic, and olive oil.

Pasta with Salsa Rosa

Stir-fried rice with assorted vegetables and seasoning.

Roasted Chicken with Black Pepper

Succulent chicken seasoned with bold black pepper, boasting a tantalizingly aromatic flavor.

Devilled Fish

Fried fish pieces tossed in a sweet and spicy tomato-chili sauce with onions and capsicum.

Ratatouille

A classic, rich vegetable stew featuring zucchini, eggplant, and peppers.

Mashed Potato

Perfectly rich and creamy potatoes, full of great flavor.

Dhal Fry

Indian dish made with lentils (toor dal), onions, tomatoes, spices, and herbs.

Spaghetti Bolognese



Chinese Fried Rice

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS

Vanilla Cream Custard  
Smooth, chilled vanilla custard.

Gulab Jamun   
Indian dessert of fried dough balls soaked in a sweet, sticky sugar syrup.

Double Chocolate Mousse   
A real treat and a light, simple, airy chocolate finale to any meal.

Tiramisu Gateaux    
A sophisticated combination of classic ladyfinger discs, layered with espresso mascarpone cream.

Fresh Fruit Platter 
Fresh Fruit Salad.

BEVERAGES

Fresh Juice 
Various flavors of chilled packaged juice served in glasses

Soft Drinks 
Coca-Cola, Sprite, Fanta Cherry, Fanta Orange

Mineral Water 
Bottled Water

Gulab Jamun



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten

BETEL NUTS

Betel Nuts



Betel nuts, Betel Leaves, Cinnamon, Cardamom and Cloves

Add-Ons

Tea / Coffee 

MVR 8

Kankun Beef 

MVR 20

BBQ Fish 

MVR 14

Beef Stroganoff 

MVR 22

Chocolate Fountain 

MVR 18

Short Eats Platter   
(3 savory, 2 sweet, juice)

MVR 55

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



BRONZE

Menu

★★

3 salads; 2 protein dishes (chicken & fish); 3 carbohydrate options (rice, pasta, noodles); 3 vegetable sides; 5 desserts; beverages including juices and soft drinks.

GUESTS	30	50	100	150	200	350
RATE (MVR)	215	200	175	159	155	145

All menus are fully customizable. Items can be adapted into live stations or substituted with alternatives within the same price range, allowing us to tailor the experience to your specific preferences. Click the button to personalize the menu :



WELCOME DRINK (Add-On) (Select 1)

MVR 10 per pax

Cocktail Punch 🍹

A refreshing blend of tropical juices and spirits, served chilled for a vibrant party classic.

Virgin Mojito 🍹

Consist of Cranberry Juice, fresh mint, sprite & Bitter lemon

Theme Color Mocktail 🍹

Consist of Cranberry Juice, fresh mint, sprite & Bitter lemon

DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



SALADS

Garden Greens with Choice of Dressings  
Crisp mix of fresh lettuce, cucumber, and seasonal garden greens.

Freshly Cut Slice Cucumber & Tomato Platter 
Simple, crisp, and refreshing slices of garden-fresh vegetables.

Japanese Salad  
Cabbage coleslaw with shredded carrots and pineapple, dressed in a sweet Japanese mayo-based dressing.

ACCOMPANIMENTS

Onion, Chili Vinaigrette

Olive Oil Garlic Mayo

Buruzu Signature Brinjal Sambal

*Japanese
Salad*



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



MAIN DISHES

Aromatic Jeera Rice

Fluffy basmati rice tempered with cumin seeds, lightly seasoned, and served as a fragrant vegetarian accompaniment.

Stir fried Pea Pulao

Fragrant basmati rice stir-fried with garden-fresh green peas, delicately seasoned with spices for a light and flavorful vegetarian dish.

Fusilli with Tuscan Chicken and Tomato

Spiral pasta tossed with tender Tuscan-style chicken, sun-ripened tomatoes, and a light cream sauce, finished with a touch of herbs and crunchy nuts.

Roasted Garlic Chicken in Hot Pepper Sauce

Fluffy basmati rice tempered with cumin seeds, lightly seasoned, and served as a fragrant vegetarian accompaniment.

Fish Korma

Tender fish fillets simmered in a rich, creamy, and aromatic mild white gravy.

Steamed Vegetables

A healthy medley of carrots, beans, and seasonal vegetables, lightly steamed to retain crunch.

Sauté Potato

Golden sautéed potatoes paired with tender brinjal, lightly seasoned with spices for a hearty vegetarian side.

Vegetable Kirugarudhiya

Spiced red lentils tempered with garlic, cumin, and curry leaves.

Stir fried
Pea Pulao



Steamed
Vegetables



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



DESSERTS

Pirini

Traditional Maldivian rice pudding made with ground rice, coconut milk, sugar, and rose essence, served chilled.

Fruit Custard

Smooth vanilla custard mixed with sweet chopped tropical fruits.

Mini Assorted Cream Doughnut

Small fried doughnuts filled with cream and dusted with sugar.

Fresh Fruit Platter

A colourful assortment of seasonal fruits, sliced and served chilled for a light, refreshing finish to the meal.

BEVERAGES & NUTS

Soft Drinks

Coca-Cola, Sprite, Fanta Cherry, Fanta Orange

Mineral Water

Bottled Water

Betel Nuts

Betel nuts, Betel Leaves, Cinnamon, Cardamom and Cloves

Pirini



Fruit Custard



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



Add-Ons

Extra Chicken Dish

MVR 15

Chilled Juice Packet

MVR 8

Tea / Coffee

MVR 8

Kankun Beef

MVR 20

Butter Chicken

MVR 20

Pasta Carbonara

MVR 16

BBQ fish

MVR 14

Caramel Pudding

MVR 7

Short Eats Platter

MVR 55

*Butter
Chicken*

*Caramel
Pudding*



*Pasta
Carbonara*



DIETARY & ALLERGEN LEGENDS



(V) Vegetarian



(S) Seafood



Dairy



Nuts



Shellfish



(N) Chicken/Meat



Spicy



Egg



Gluten



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

M.Kulunu Vehi, Buruzu Magu
SHE Building, 3rd Floor
20318 Buruzu Magu, Male', Maldives

Hotline: (+960) 792-1818



<https://buruzu.com>



<https://www.facebook.com/buruzucatering>



<https://www.instagram.com/buruzucatering/>



<https://www.tiktok.com/@buruzumv>



(+960) 792-1818 (Viber, whatsapp & Telegram)