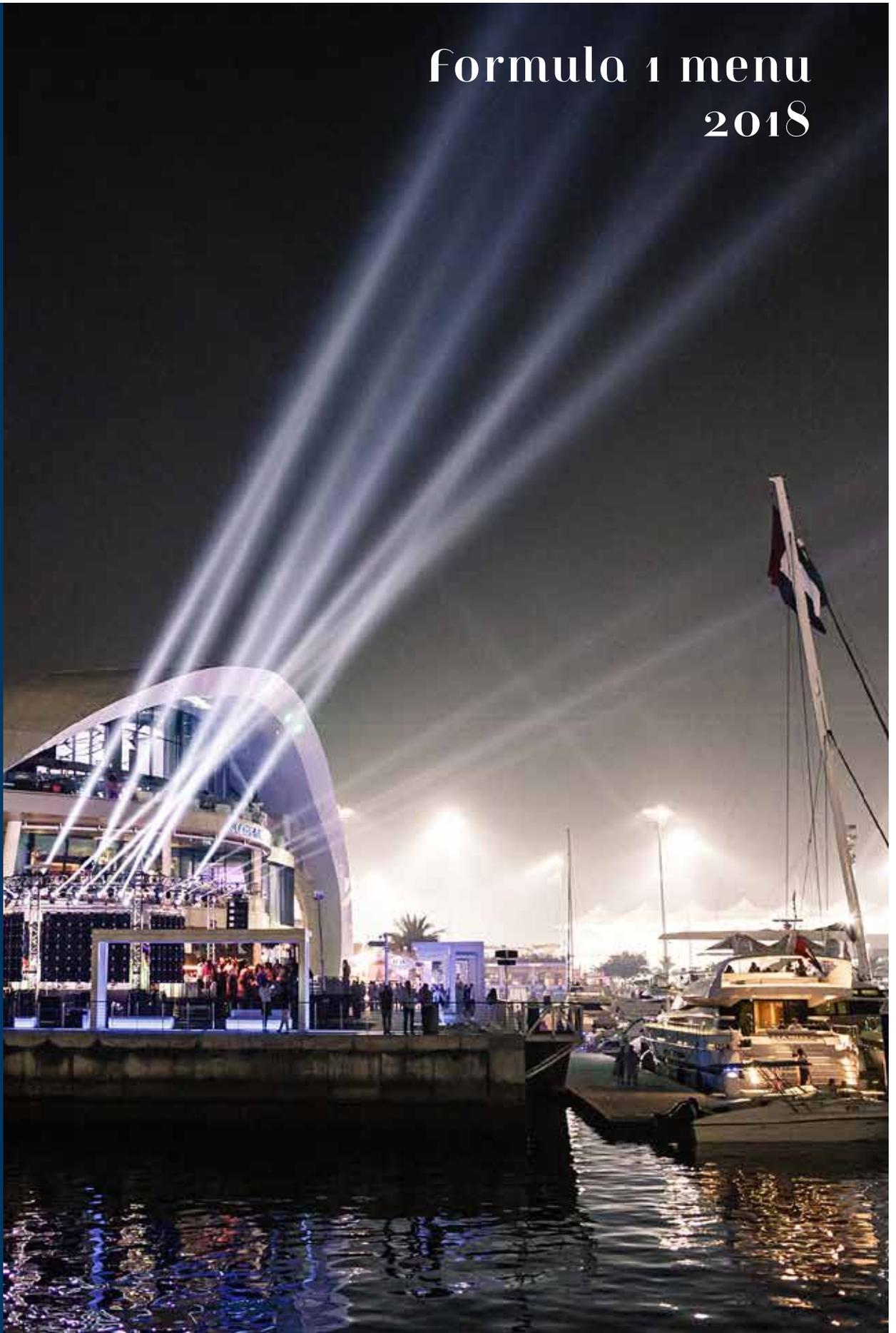


Formula 1 menu 2018



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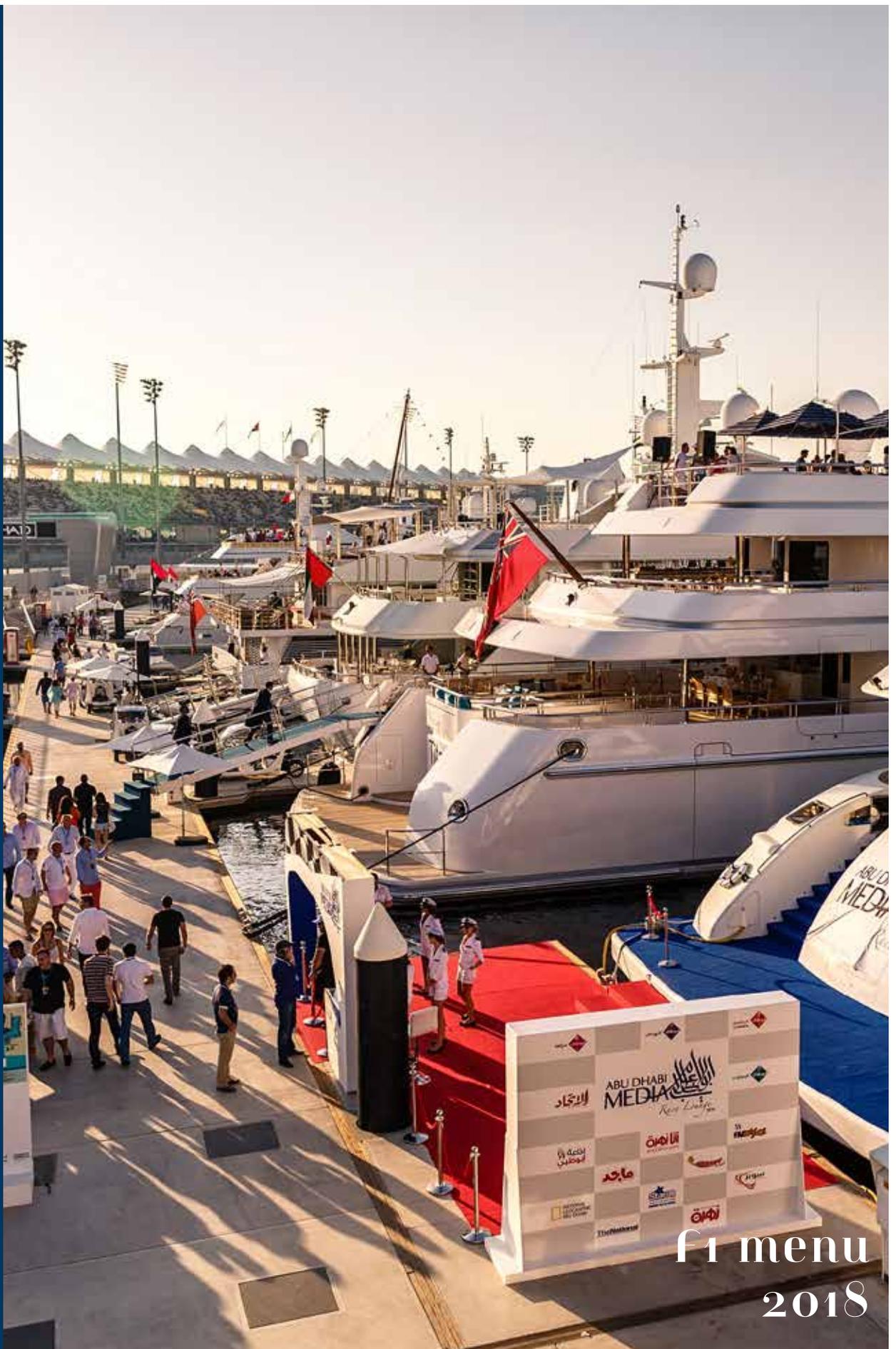
Dish is very excited to be the official caterer for
Race Weekend 2018.

Our specially designed packages will compliment every aspect of
the occasion allowing you to enjoy the experience to the fullest,
accompanied by a bespoke menu.

Dish is a dynamic leader in the premium
catering business for private and corporate events, recognised for
its modern cuisine and vibrant European staff.

Our philosophy is to deliver the highest standards, on schedule
and within budget by providing service with personality
and food that steals the show.

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f1 menu
2018

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grazing table - friday

antipasto

Grilled asparagus, parmesan cheese, aged balsamic

Bresaola

Zucchini carpaccio, lemon, parsley, dill, chilli

Caponata, roasted red and yellow peppers, goat cheese, capers

Mushrooms stuffed with pearl barley, labneh, smoked paprika

salads

Chicken Caesar salad, cos, parmesan, quail egg, croutons

Tomato salad, bocconcini, basil, white balsamic dressing (V)

wraps

Orange blossom chicken, rocket, pomegranate, pine nuts

Roast vegetables, baby spinach, feta, pesto (V)

cold cuts

Roast sirloin of beef, horseradish cream

Smoked salmon, herb crème fraiche, lemon, dill

whole quiche

Mushroom and truffle quiche (V)

Condiments include: Assorted breads and butter, salt and pepper,

cheese platter

Selection of artisan cheeses accompanied with seasonal grapes, fresh figs, walnut and raisin, bread, lavosh, selection of crackers.

seasonal fruit platter

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pass around - friday

cold canapes

Tuna tartare, crushed pea salad, fresh goat curd
Lobster tail tartelette, egg yolk drops, chervil, asparagus
Vadouvan spiced chicken rice paper roll, cucumber, chilli, mint
Cigar smoked wagyu, radish, frisée
Chimichurri marinated fillet, heirloom tomato, sweet shallot, crisp tortilla
Sweet potato chips with goat cheese mousse, honeycomb and chervil (V)
Basil waffle cone, quinoa, red pepper creme fraiche, orange, fennel (V)
Gold and red beetroot parcel, spring vegetables, smoked aubergine (VG)

hot canapes

Panko prawns, caramelised mango chutney, spring onion
Mini chicken shawarma, house pickles, coriander, parsley, pomegranate
Confit duck and wild mushroom roll, peach and vanilla glaze
Angus beef burger, smoked tomato salsa, aged cheddar, baby gem
Kaitifi wrapped lamb puttanesca, lemon honey yogurt
Crumbed halloumi, lemon, confit garlic, basil (V)
Twice cooked shallot and goat cheese soufflé, thyme, frisée (V)
Falafel pocket, pickled turnips, coriander, parsley, tahini sauce (VG)

bowl & fork

Dish fish and chips, tartare, lemon cheek
Individual mini dim sum selection, chicken shu mai, prawn har gau, shitake and pickled ginger
Chicken and prawn laksa, glass noodles, coriander, fried shallot and chilli
Wagyu steak sandwich, onion compote, mustard aioli, pecorino, toasted ciabatta
Wild mushroom risotto, pecorino, baby herbs (v)
Burrata and heirloom tomato salad, grilled peach, fig balsamic, tomato and lemon gel (v)
Roasted spiced cauliflower, pearl barley, pomegranate, mint, parsley, pine nuts (vegan)

dessert canapes

Chocolate praline noisette tart
Sticky toffee pudding, caramel shards
Pomegranate, white chocolate mousse, dehydrated strawberry mousse, shortbread
Salted caramel popcorn mille feuille, popcorn cremeux
Pistachio cream, fresh raspberry tart

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F1 menu
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grazing table - saturday

antipasto

Bresaola

Marinated olives

Marinated artichoke hearts, extra virgin olive oil, apple cider vinegar, red pepper, oregano, parsley

Char grilled broccolini, parmesan & almond crumble

Baby peppers stuffed with red quinoa, charred corn, smoked paprika, jalapeño, coriander

salads

Cracked wheat salad, labneh, pomegranate and pistachio dressing (V)

Baby gem, slow roasted tomato, haricot vert, apple cider vinaigrette (V)

petits pains

Corn fed chicken, baby gem, toasted ciabatta

Goat cheese, marinated peppers, olive, rocket, ravigote dressing (V)

cold cuts

Platter of tiger prawns, lemon, parsley, paprika aioli

Country style chicken terrine

focaccia

Grilled flat bread with burnt eggplant, shanklish, herbs and sumac (V)

Condiments include: Assorted breads and butter, salt and pepper

cheese platter

Selection of artisan cheeses accompanied with seasonal grapes, fresh figs, walnut and raisin, bread, lavosh, selection of crackers.

seasonal fruit platter

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pass around - saturday

cold canapes

Hot smoked barramundi, apple kimchi, miso dressing, baby gem
Tuna tartare, crushed pea salad, fresh goat curd
Sumac chicken, toasted flat bread, harissa yogurt, preserved lemon
Foie gras parfait, spiced apple, pistachio biscotti
Beef carpaccio, celeriac and truffle remoulade, parmesan sable, fresh horseradish
Parmesan crusted popcorn cone, truffle mustard, sea salted popcorn, chives (V)
Quail egg, black truffle, pecorino (V)
Green mango and cucumber kimchi rice paper roll (VG)

hot canapes

Crispy lobster popsicle, kaffir lime and lemongrass salted caramel
Confit boneless chicken wings, Dish hot sauce
Chicken kofta, toasted cumin, white tahini, pomegranate jam
Slow braised beef taco, pico de gallo, raclette, corn taco shell
Angus beef burger, smoked tomato salsa, aged cheddar, baby gem
Black truffle, wild mushroom and taleggio toasty (V)
Pumpkin and sage arancini with aioli (V)
Corn and coriander fritters, baby gem, ginger disk, chilli jam (VG)

bowl & fork

Dish fish and chips, tartare, lemon cheek
Miso glazed salmon, teriyaki mushroom, fried enoki
Tiger prawn salad, chilli pineapple, bean sprouts, red curry dressing
Angus beef medallions, truffle potato purée, crostini, jus
Farfalle pasta with artichoke hearts, capers, olives, tomato, crispy artichoke (V)
Sweet potato and coriander dhal, onion bhaji, rhubarb pickle, yogurt foam, poppadum (V)
Roast piquillo pepper paella, baby vegetables, charred cauliflower, lemon relish (VG)

dessert canapes

Chocolate praline noisette tart
Sticky toffee pudding, caramel shards
Pomegranate, white chocolate mousse, dehydrated strawberry mousse, shortbread
Salted caramel popcorn mille feuille, popcorn cremeux
Pistachio crem, fresh raspberry tart

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grazing table

antipasto

Artisan charcuterie including: veal prosciutto, beef mortadella, chicken chorizo
Caramelised onion with balsamic and thyme, preserved lemon and ricotta dip
Grilled vegetables including zucchini, eggplant and roasted peppers
Baguette, crostini

salads

Crisp green salad, French beans, cucumber, radish, house vinaigrette (V)
Quinoa, fennel, orange, goat cheese, parsley, mint, orange vinaigrette (V)

wraps

Saffron poached chicken, tomato, cucumber, butter lettuce, aioli
Thyme braised mushroom, provolone, mixed leaves (V)

cold cuts

Roast fillet of beef, chimichurri, herb salad
Applewood smoked ocean trout, fennel, watercress, radish, lemon aioli

frittata

Baby leek and green pea frittata, feta, oregano (V)

Condiments include: Assorted breads and butter, salt and pepper

cheese platter

Selection of artisan cheeses accompanied with seasonal grapes, fresh figs,
walnut and raisin, bread, lavosh, selection of crackers.

seasonal fruit platter

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pass around - sunday

cold canapes

Lemongrass prawns wrapped in rice paper with mint, chilli, coriander, ginger soy sauce

Kingfish ceviche cornet, green harissa, coconut cream

Black and white sesame seed crusted tuna, seaweed salad and miso mayo

Masterstock poached chicken, pickled mango, shredded coconut, shiso leaf

Cigar smoked wagyu, radish, frissée

Buffalo mozzarella, house dried tomato, fried basil, balsamic bread (V)

Chickpea cakes, zaatar roasted cauliflower, caramelised onion, pine nuts (V)

Avocado bruschetta, lemon and dill, crisp shallot (VG)

hot canapes

Popcorn crusted scallop, ginger and corn purée, umbiوشي, shiso

Confit duck, wild mushroom and truffle roll, peach and vanilla glaze

Angus beef burger, smoked tomato salsa, aged cheddar, baby gem

Mini shepherd's pie, truffle mash, tomato relish

Panko crusted chicken, jalapeño mayo, slaw, chicken gravy

Saffron and manchego croquette, saffron rouille, fried parsley, candied lemon (V)

Twice cooked shallot and goat cheese soufflé, thyme, frissée (V)

Falafel pocket, pickled turnips, coriander, parsley, tahini sauce (VG)

bowl & fork

Dish fish and chips, tartare, lemon cheek

Australian sirloin, fat cut chips tossed with parmesan and rosemary, aioli

Spicy jerk chicken, Caribbean slaw, watermelon and cashew nut salad

Tuna poke bowl, quinoa, spring onion, avocado, toasted sesame seed, coriander cress

Wild mushroom risotto, pecorino, baby herbs (V)

Panko crusted cauliflower Mac & Cheese, black truffle, parmesan fondue, garlic chives (V)

Pumpkin, coconut and chickpea curry, steamed basmati rice, mango chutney, coriander (VG)

dessert canapes

Chocolate praline noisette tart

Sticky toffee pudding, caramel shards

Pomegranate, white chocolate mousse, dehydrated strawberry mousse, shortbread

Salted caramel popcorn mille feuille, popcorn cremeux

Pistachio cream, fresh raspberry tart

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beverage packages

glassware and ice

AED 20 / person

Including: glassware, unlimited ice, cooler boxes and ice, lemon and lime garnish, still and sparkling water, straws and napkins

mixers, glassware and ice

AED 35 / person

Including: unlimited mixers (pepsi, diet pepsi, 7up, mirinda, soda water and tonic), glassware, unlimited ice, cooler boxes and ice, lemon and lime garnish, still and sparkling water, straws and napkins

cocktail bar pack

AED 50 / person

Including: 3 freshly made cocktails of your choice, glassware, unlimited ice, cooler boxes and ice, lemon and lime garnish, still and sparkling water, straws and napkins

Traditional Mojitos

Fresh lime muddled with mint, soda water served in a highball (requires rum)

Lady in Red

Fresh strawberry juice, cracked black pepper, fresh basil in a martini glass (requires tequila)

Gentleman's pie

Fresh cloudy green apple juice, served in a highball glass on ice (requires vodka)

Maracuja Martini

Fresh passion fruit juice, fresh lime, served in a martini glass (requires vodka)

Nimbu Spritz

Fresh lemon juice, rose water, soda served in rock glass (requires gin)

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service staff

event manager

A group of senior members of Dish management will be based at Yas Marina for the entire weekend, floating around and to support our ground team and ensuring each vessel we cater for is receiving our world class catering service at all times. Catering requests larger than 100 guest will require a permanent on board.

supervisor

AED 165 / hour

A trained Dish supervisor will oversee the catering operation in every vessel, they are your direct point of contact on board and their main responsibility is to ensure you are satisfied with every aspect of the food and beverage service.

waiter

AED 142.5 / staff

Our young and vibrant service team will take care of the on-board service, making sure there's plenty of food and drinks to go around every corner of the vessel. They are also in charge of keeping the event space constantly clean.

professional bartender

AED 3,500 / day

For a dedicated cocktail beverage experience, our seasoned professional bartenders will be able to delight your guests with originally crafted mocktails and cocktails of your choice.

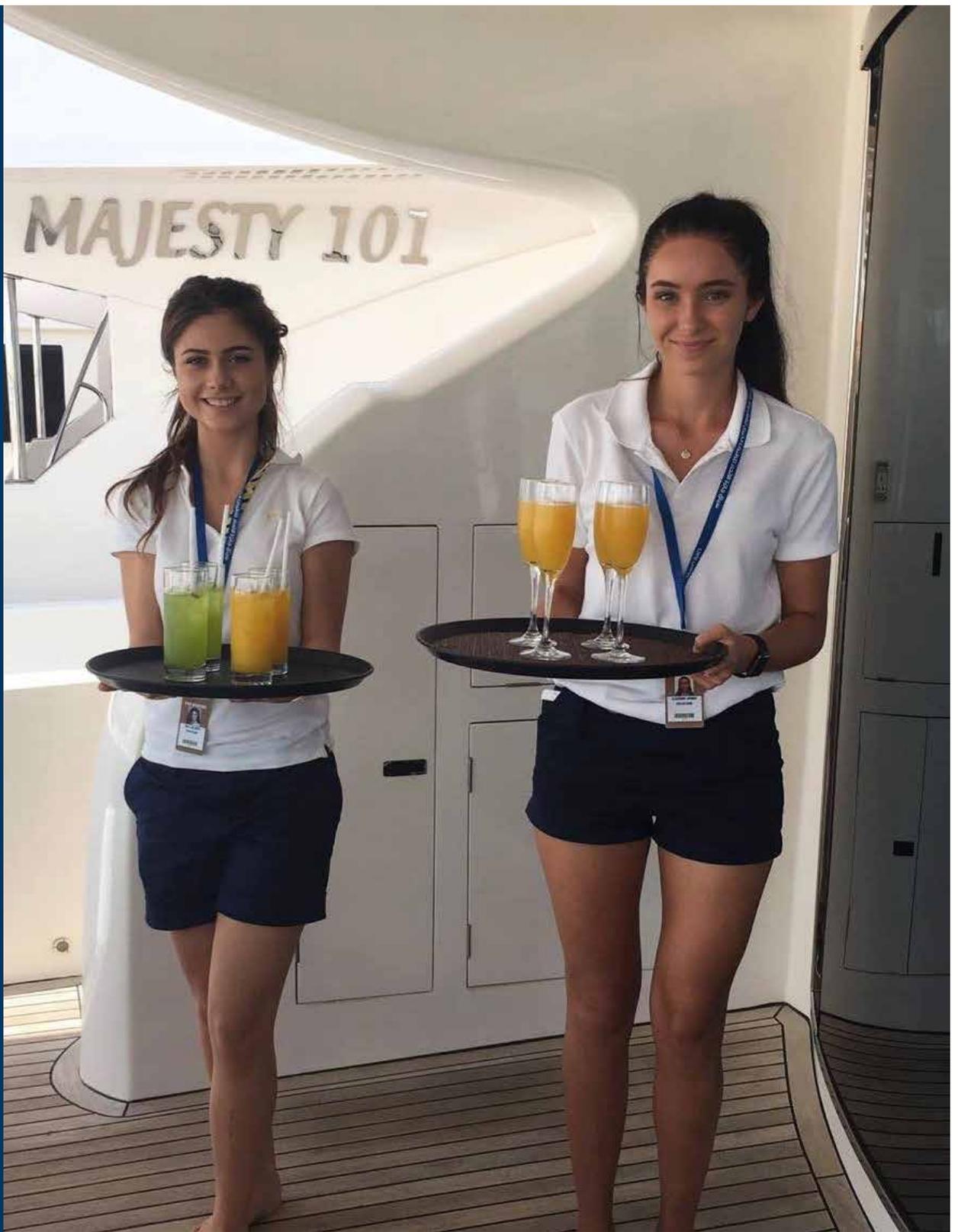
kitchen team

AED 150 / hour

Our team of Chefs and Commis Chefs will be in charge of your on-board culinary experience, preparing everything on your menu fresh, directly from your yacht's kitchen ensuring only the best quality food is presented to your guests.

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notes

All services inclusive packages start from AED 400. A 5% VAT fee will be added to the total bill.

All our pricing is inclusive of service charge and municipality taxes.

Minimum number of guests is 20.

A deposit of 50% is required for all functions. Bookings are not guaranteed until the deposit is received

Final confirmation of numbers is required two weeks prior to the event.

Cancellation of the event within two weeks will incur a 50% cancellation fee.

Cancellation of the event within one week will incur a 100% cancellation fee.

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