

# Buffet platters

Grave Bon



# Breakfast platters



# Breakfast platters

– 10 portions per platter

Gourmet breakfast platters featuring complete culinary creations, available for individuals and corporate clients. Delivery fees apply.

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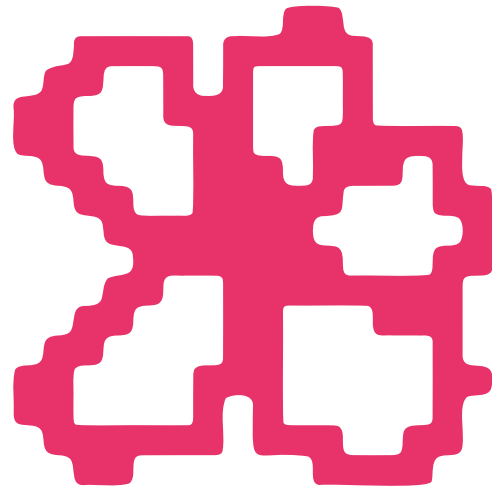
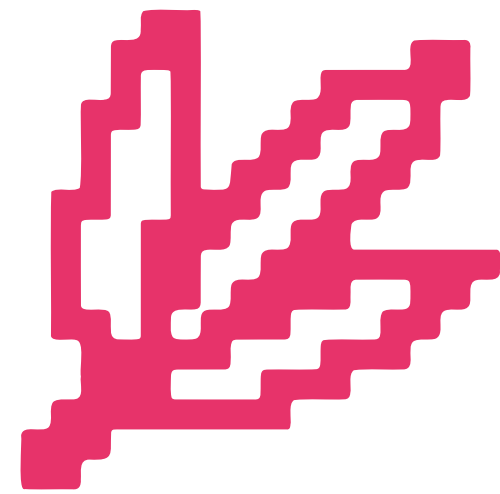
The offer

## **Platters à la carte:**

Ordered individually, our platters allow you to curate a selection tailored to your tastes and event requirements. Each platter is designed for sharing and serves up to 10 guests.

# Breakfast Platters

■ Vegetarian platter



■ **Avocado and spicy honey halloumi toast platter** – Sliced avocado, grilled halloumi, spicy honey, pumpkin seeds, sourdough bread

169\$

■ **Shakshuka** – Eggs baked in a tomato, pepper and harissa sauce, feta, cilantro, served with sourdough bread

189\$

■ **Fluffy scrambled eggs** – Creamy scrambled eggs

149\$

■ **Breakfast sandwich platter** – Fluffy scrambled eggs, cheddar, pork or turkey bacon, spinach, tomato, mayonnaise, brioche bread

149\$

■ **Turkish eggs** – Poached eggs, garlic yogurt, Aleppo chili infused butter, dill, served with zaatar pita

189\$

■ **Smoked salmon bagel platter** – Smoked salmon, cream cheese, capers, dill, red onion, sesame bagels

179\$

■ **Huevos rancheros** – Fried eggs, black beans, green salsa, cilantro, avocado, cotija cheese, corn tortillas

189\$

# Breakfast Platters (cont.)

■ Vegetarian platter

**Classic bacon eggs benedict** – Poached eggs, bacon, chives, house hollandaise sauce, English muffin

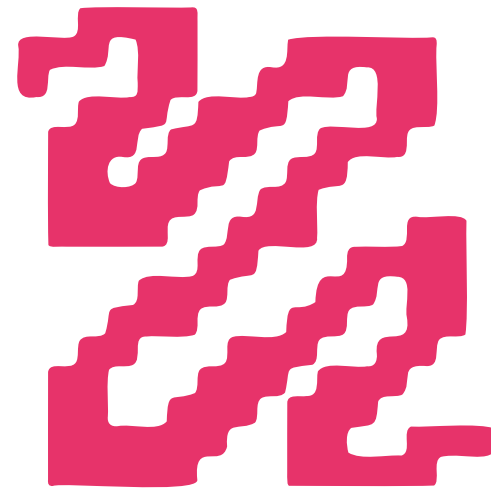
219\$

**Smoked salmon eggs benedict** – Poached eggs, smoked salmon, dill, lemon, house hollandaise sauce, English muffin

249\$

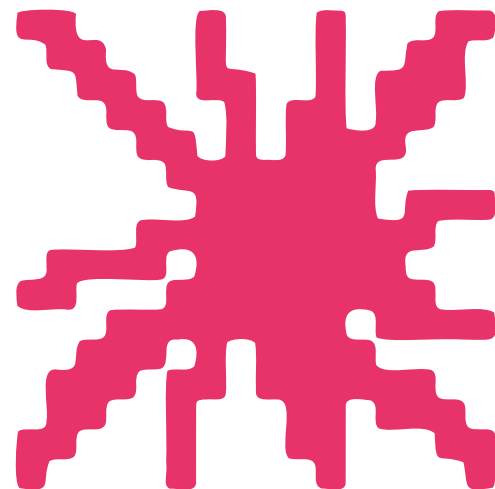
■ **Vegetarian mushroom eggs benedict** – Poached eggs, roasted mushrooms, herbs, house hollandaise sauce, English muffin

209\$



■ **Herbed hash browns** – Herbed hash browns

39\$



■ **Assorted breads and spreads platter** – Selection of breads (sourdough, focaccia, brioche bread, pita), and house spreads (whipped butter, labneh, hummus, jam or spread)

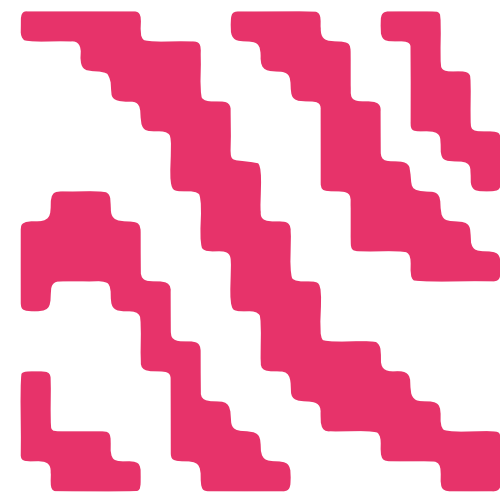
49\$

■ **Brunch mezze platter** – Hummus, labneh, baba ganoush, fresh and pickled vegetables, zaatar pita

59\$

# Dessert Platters

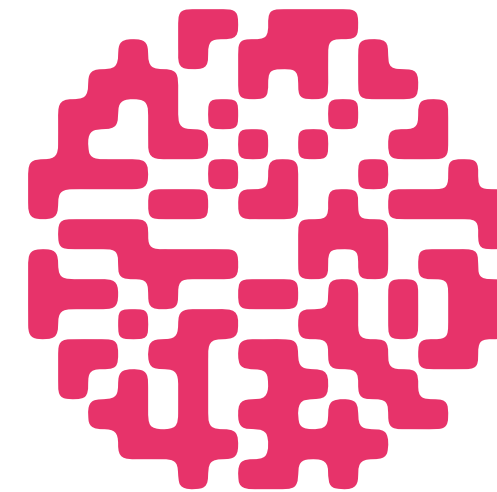
■ Vegetarian platter



■ **Chocolate mousse** – 70%  
chocolate, coconut milk, olive  
oil, sea salt  
65\$

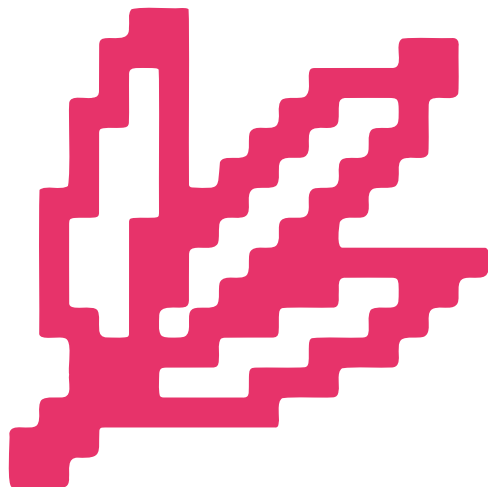
■ **Assorted mini pastries** –  
Croissants, chokolatines,  
danoises, brioches  
55\$

■ **Mini pancakes** – Mini  
pancakes, maple syrup  
49\$



■ **House granola yogurt** – Plain  
yogurt, house granola  
45\$

■ **Fresh fruit platter** –  
Assorted sliced seasonal fruits  
55\$



# Lunch platters

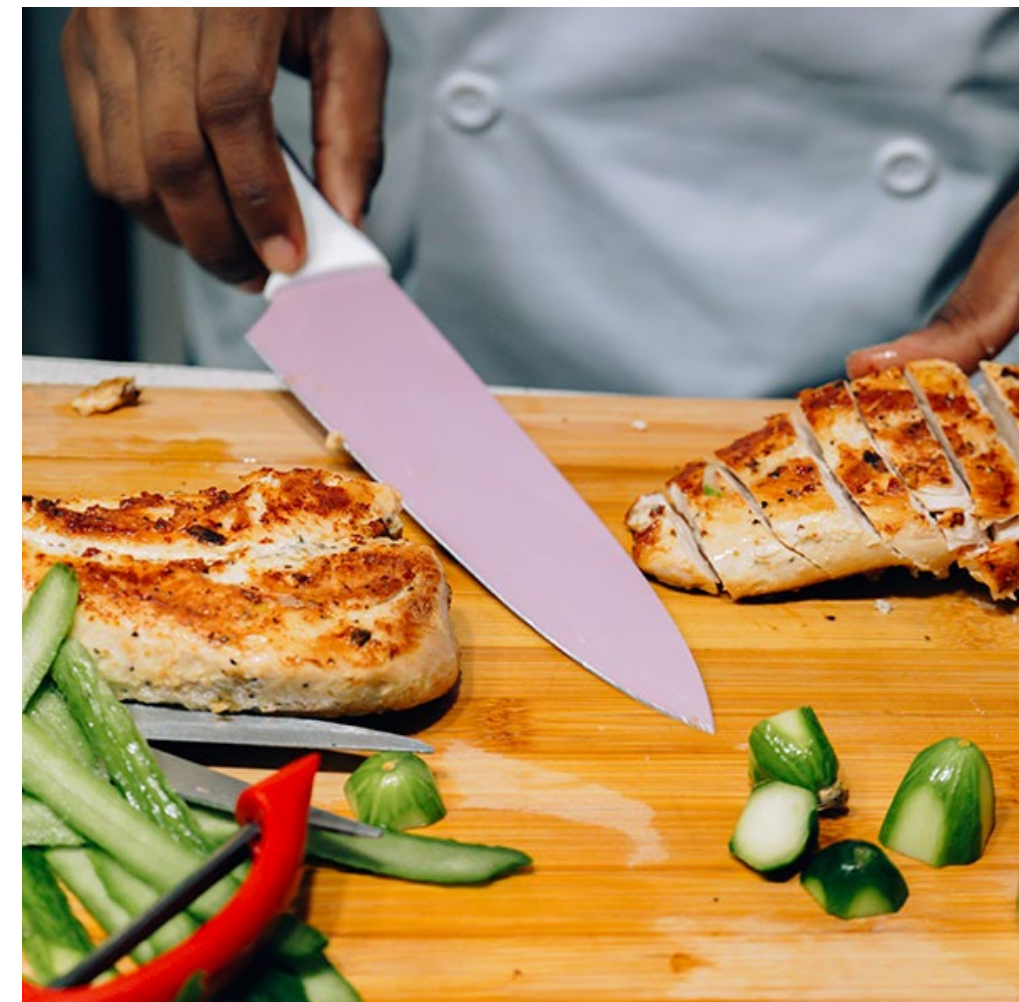


# Lunch platters

– 10 portions per platter

Gourmet lunch platters featuring complete culinary creations, available for individuals and corporate clients. Delivery fees apply.

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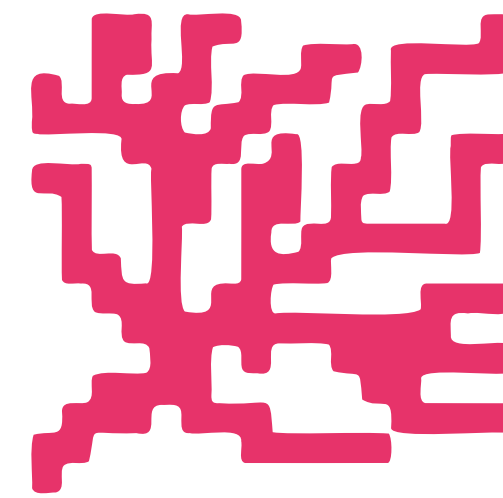
The offer

## **Platters à la carte:**

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# Sandwich Platters

■ Vegetarian platter



■ **Fresh mozza** – Focaccia, fresh mozzarella, house pesto, sun-dried tomatoes, toasted pine nuts, balsamic glaze

159\$

■ **Brie pear** – Focaccia, melted brie, caramelized onions, pear

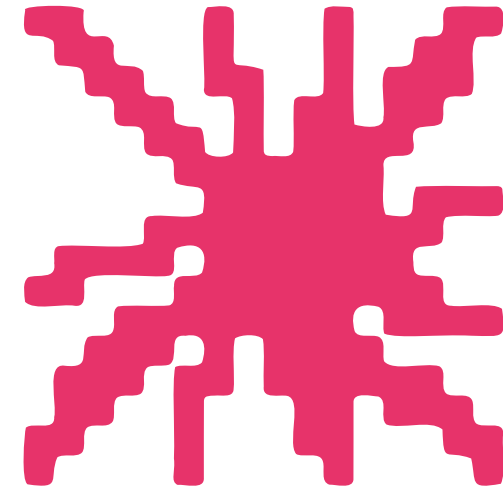
159\$

■ **Avocado egg salad** – Japanese milk bread, hard-boiled eggs, celery, Kewpie mayo, lettuce

159\$

■ **Chicken caesar club** – Focaccia, grilled chicken, bacon, house Caesar dressing, lettuce, tomato, parmesan

189\$



■ **Eggplant pepper** – Focaccia, eggplant, marinated grilled peppers and zucchini, tomatoes and fresh basil, confit garlic, vegan ricotta

159\$

■ **Croque tuna** – Sourdough bread, tuna and celery mix, dill, mustard, mayonnaise, cheddar cheese, avocado

179\$

■ **Spicy chicken** – Focaccia, grilled chicken, spicy mayonnaise, lettuce, Monterey Jack cheese

189\$

# Salad Platters

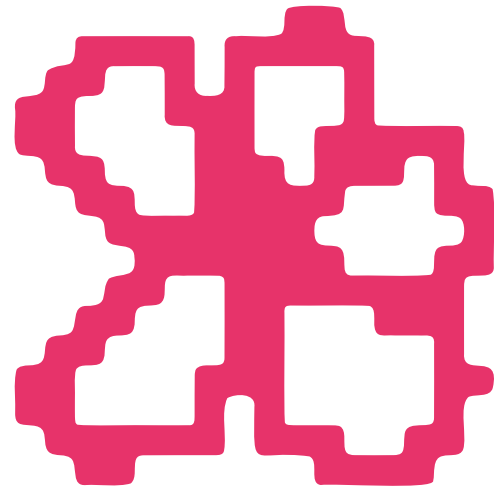
■ Vegetarian platter

■ **Garden salad** – Seasonal vegetables, house dressing

59\$

■ **Kale salad** – Toasted quinoa, dried cranberries, parmesan, toasted almonds, garlic lemon tahini dressing

79\$

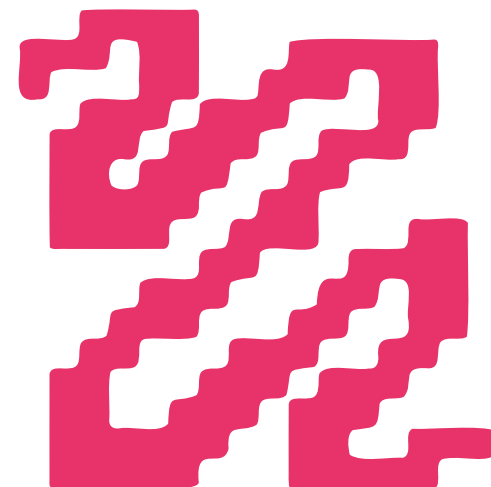


■ **Fattoush salad** – Crispy pita bread, romaine lettuce, cucumber, tomatoes, green onion, radish

79\$

■ **Halloumi salad** – Grilled halloumi, crispy roasted chickpeas, cucumber, butternut squash, grilled kale, tahini dressing

99\$

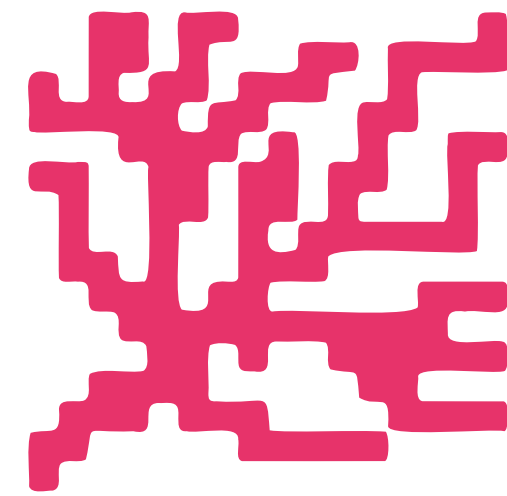


■ **Citrus burrata salad** – Orange, clementine, burrata, grapefruit, arugula, pistachios, mint, balsamic dressing

129\$

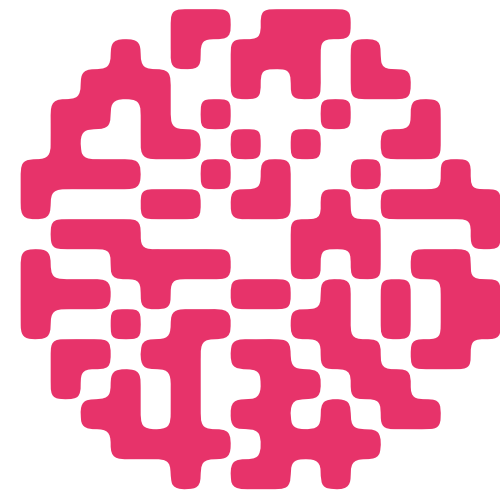
# Dessert Platters

■ Vegetarian platter



■ **Chocolate mousse** – 70%  
chocolate, coconut milk, olive  
oil, sea salt  
65\$

■ **Signature cookie** – Soft  
cookie dough, milk chocolate  
chunks, sea salt  
45\$



■ **Garden fruit tartlet** – Sweet  
shortcrust pastry, pastry  
cream, seasonal fruits  
65\$

■ **Fresh fruit platter** –  
Assorted sliced seasonal fruits  
55\$

■ **Mini cheesecakes** – Mini  
cheesecakes, seasonal topping  
69\$

