



Buffet

Gather. Share. Enjoy

Perfect for intimate gatherings, corporate events & larger celebrations. Our buffet menus are designed for generous sharing, with a selection of salads, starters, mains, sides & desserts.



SALADS

• The Original Lebanese Tabbouleh (V)	S 200	M 300	L 400 AED
• Crunchy Fattoush & Pomegranate (V)	S 200	M 300	L 400 AED
• Asian Quinoa & Mixed Nut (V)	S 220	M 330	L 440 AED
• Lentil, Beetroot & Feta (V)	S 220	M 330	L 440 AED
• Artichoke Carpaccio, Parmesan & Rocket (V)	S 220	M 330	L 440 AED
• Roasted Cauliflower, Date & Pistachio (V)	S 220	M 330	L 440 AED
• Falafel Greek Salad (V)	S 240	M 360	L 480 AED
• Grilled Halloumi, Fresh Fig & Honey Thyme (V)	S 240	M 360	L 480 AED
• Watermelon, Burrata, Pistachio & Basil (V)	S 250	M 375	L 500 AED
• Strawberry, Kale & Feta (V)	S 220	M 330	L 440 AED
• Charred Corn, Avocado & Feta (V)	S 220	M 330	L 440 AED
• Baby Gem Caesar Salad (V)	S 200	M 300	L 400 AED
Add Chicken or Shrimp S +60 M +100 L +200	S 250	M 375	L 500 AED
• Grilled Chicken, Mango & Lime Herb	S 240	M 360	L 480 AED
• Mediterranean Tuna Niçoise	S 250	M 375	L 500 AED
• Shrimp Avocado Salad (or Chicken)	S 285	M 420	L 560 AED
• Bresaola, Rocket, Parmesan & Capers	S 250	M 375	L 500 AED
• Crab, Orange & Avocado Salad	S 220	M 330	L 440 AED
• Asian Cabbage & Cashew Slaw (V)	S 200	M 300	L 400 AED
• Panaché Salad (V)			

BUFFET

SOUP

• Lebanese Yellow Lentil Soup	S 110	M 165	L 220 AED
• Adas Bil Hamod	S 130	M 200	L 270 AED
• Cream of Mushroom Soup	S 130	M 200	L 270 AED
• Pumpkin Soup	S 130	M 200	L 270 AED
• Broccoli Soup	S 130	M 200	L 270 AED
• Lemon Chicken Orzo Soup	S 150	M 225	L 300 AED
• French Onion Soup	S 140	M 220	L 290 AED

QUICHE

• Spinach & Feta Quiche (V)	S 190	M 220	L 270 AED
• Caramelized Onion & Balsamic Quiche (V)	S 190	M 220	L 270 AED
• Mushroom, Ricotta & Spinach Quiche (V)	S 200	M 240	L 290 AED
• Asparagus & Three Cheese Quiche (V)	S 200	M 240	L 290 AED
• Pumpkin & Feta Quiche (V)	S 200	M 240	L 290 AED
• Smoked Salmon, Onion & Caper Quiche	S 215	M 255	L 300 AED
• Classic Quiche Lorraine	S 200	M 300	L 400 AED
• Smoked Turkey, Cheddar & Caramelized Onion	S 200	M 300	L 400 AED

STARTERS

• Traditional Lebanese Hummus	S 110	M 160	L 210 AED
• Moutabal (Roasted Eggplant Dip)	S 140	M 210	L 270 AED
• Vegetarian Vine Leaf Rolls	S 200	M 300	L 400 AED
• Roasted Eggplant Fatte	S 200	M 300	L 400 AED
• Baked Spinach & Artichoke Dip	S 175	M 260	L 350 AED
• Eggplant Parmigiana	S 225	M 340	L 450 AED
• Smoked Salmon & Cream Cheese Platter	S 275	M 425	L 575 AED
• Cheese & Charcuterie Platter	S 750	M 1000	L 1400 AED

BUFFET

POULTRY

• Chicken Escalope	S 250	M 375	L 500 AED
• Chicken Shawarma Tray	S 250	M 375	L 525 AED
• Shish Tawouk – Grilled Chicken Skewers	S 250	M 375	L 525 AED
• Chicken Piccata a limone	S 250	M 375	L 450 AED
• Creamy Wild Mushroom Chicken	S 250	M 350	L 450 AED
• Lemon Parmesan Creamy Chicken	S 250	M 350	L 450 AED
• Creamy Mustard Chicken	S 225	M 350	L 500 AED
• Honey Mustard Baked Chicken	S 225	M 350	L 500 AED
• Lemon Garlic Roasted Chicken & Potatoes	S 250	M 375	L 525 AED
• Chicken Freekeh & Toasted Nuts	S 250	M 400	L 650 AED
• Chicken Oriental Rice	S 275	M 410	L 550 AED
• Chicken & Cashew Stir Fry	S 225	M 375	L 525 AED
• Chicken Fajitas Rolls	S 250	M 400	L 600 AED
• Homestyle Chicken & Vegetable Curry	S 230	M 350	L 475 AED
• Butter Chicken with Rice	S 275	M 425	L 575 AED
• Chicken Biryani with Cucumber Raita	S 275	M 475	L 625 AED
• Whole Turkey – Choose your Style			
◦ Oriental – served with oriental rice, toasted nuts, chestnuts & gravy			4KG+ 800 AED
◦ Traditional Roast – served with roasted vegetables, potatoes, gravy & cranberry sauce			6KG+ 1000 AED 8KG+ 1200 AED



MEAT

• Italian Meatballs in Marinara	S 220	M 330	L 440 AED
• Beef Stroganoff with Rice	S 325	M 500	L 625 AED
• Beef Shawarma Platter with Tahini Sauce	S 325	M 500	L 625 AED
• Beef Brisket with Roasted Potatoes	S 450	M 675	L 925 AED
• Roast Beef, Vegetables, Potatoes & Gravy	S 550	M 725	L 900 AED
• Beef Tenderloin Steaks - Potatoes & Vegetables	S 600	M 900	L 1200 AED
• Shish Barak & Kebbe Bel Laban - Vermicelli Rice	S 200	M 325	L 450 AED
• Kebbe Bel Saniyeh - Yogurt & Cucumber	S 225	M 350	L 450 AED
• Crispy Armenian Manti - Yogurt & Tomato Sauce	S 225	M 375	L 525 AED
• Baked Kafta & Potatoes in Coriander Sauce	S 275	M 400	L 525 AED
• Stuffed Artichokes in Creamy Lemon Sauce	S 200	M 350	L 500 AED
• Koussa Mahshi in Tomato Sauce	S 225	M 375	L 500 AED
• Stuffed Vine Leaves "Waraa Enab" & Lamb Shank	S 225	M 375	L 525 AED
• Beef Stuffed Cabbage Rolls with Lamb Shank	S 225	M 375	L 525 AED
• Koussa & Vine Leaves with Lamb (Shank)	S 250	M 400	L 550 AED
• Lamb Shank Freekeh with Nuts	S 275	M 475	L 650 AED
• Lamb Shank with Oriental Rice	S 300	M 550	L 650 AED
• Mixed Grill - Shish Tawouk, Kafta & Tenderloin	S 350	M 525	L 700 AED
• "Gigot" Slow Cooked Lamb Leg	3KG	6KG	9KG
◦ Mixed Vegetables & Roasted Potatoes	S 725	M 1200	L 1750 AED



SEAFOOD

• Lemon Herb Grilled Sea Bream Fillet	S 325	M 500	L 750 AED
• Whole Baked Sea Bass (Butterflied)	S 350	M 550	L 825 AED
• Fish Sayadiyeh	S 450	M 700	L 1000 AED
• Salmon Teriyaki	S 425	M 700	L 1000 AED
• Caramelized Miso Glazed Salmon	S 425	M 700	L 1000 AED
• Whole Roasted Salmon Fillet	S 425	M 700	L 1000 AED
• Shrimp & Vegetable Stir Fry	S 250	M 400	L 550 AED
• Shrimp Coconut Curry	S 250	M 400	L 575 AED
• Shrimp Provençale	S 275	M 425	L 625 AED
• Shrimp Fatteh	S 275	M 425	L 625 AED
• Panko Shrimp Tacos	S 225	M 325	L 425 AED
• Seafood Paella	S 450	M 750	L 1000 AED

PASTA & NOODLES

• Creamy Tomato Spinach & Ricotta Cannelloni	S 225	M 340	L 450 AED
• Chili Garlic Prawn Linguine	S 300	M 400	L 500 AED
• Lemon Garlic Butter Bucatini	S 200	M 300	L 400 AED
• Spaghetti Bolognese	S 225	M 325	L 425 AED
• Lasagne Bolognese	S 250	M 320	L 420 AED
• Vegetarian Lasagne	S 220	M 320	L 420 AED
• Chicken & Mushroom Béchamel Baked Pasta	S 225	M 325	L 425 AED
• Truffle Ravioli Parmesan Cream	S 275	M 425	L 600 AED
• Creamy Basil Pesto Chicken Pasta	S 300	M 400	L 500 AED
• Wild Mushroom & Truffle Rigatoni	S 275	M 425	L 600 AED
• Spicy Garlic Beef Noodles	S 250	M 375	L 500 AED

VEGETARIAN

• Vegetable Maqloubah	S 225	M 340	L 450 AED
• Pumpkin Kibbeh Bel Saniyeh	S 225	M 375	L 500 AED
• Pumpkin & Spinach Gratin	S 220	M 330	L 440 AED
• Moujadra Hamra (Lentils & Bulgur)	S 150	M 200	L 250 AED
• Mdardra (Lentils & Rice)	S 150	M 200	L 250 AED
• Baked Pomegranate Eggplant	S 150	M 250	L 350 AED
• Miso Teriyaki Eggplant	S 170	M 280	L 400 AED
• Vegetable Biryani	S 225	M 425	L 575 AED
• Homemade Creamy Vegetable Curry	S 220	M 420	L 600 AED
• Mixed Mushroom Stroganoff	S 275	M 450	L 600 AED
• Baked Eggplant Parmigiana	S 225	M 440	L 450 AED
• Baked Portobello Mushrooms	S 225	M 350	L 475 AED

SIDES

• Truffle Mashed Potatoes	S 125	M 190	L 250 AED
• Batata Harra	S 100	M 160	L 220 AED
• Roasted Baby Potatoes	S 120	M 180	L 250 AED
• Maple Roasted Sweet Potatoes	S 120	M 180	L 250 AED
• Potato Dauphinois	S 150	M 225	L 300 AED
• Oriental Rice	S 180	M 260	L 320 AED
• Freekeh with Toasted Nuts	S 180	M 250	L 310 AED
• Vermicelli Rice/Jasmine/Basmati	S 100	M 150	L 200 AED
• Creamed Spinach	S 100	M 150	L 200 AED
• Seasonal Butter-Sautéed Vegetables	S 200	M 275	L 350 AED
• Cheesy Cauliflower Gratin	S 150	M 175	L 275 AED
• Creamy Garlic Mushrooms	S 225	M 300	L 400 AED

DESSERTS

• Orange Blossom Milk Cake	S 175	M 260	L 350 AED
• Traditional Baklava Assortment	S 250	M 350	L 450 AED
• Dates & Nuts Baklava Pie	S 250	M 350	L 450 AED
• Atayef (Walnut or Ashta Cream)	S 150	M 200	L 250 AED
• Meghleh Shots	S 200	M 350	L 500 AED
• Muhalabiya Shots	S 150	M 250	L 350 AED
• Rice Pudding "Riz Bel Haleeb" Shots	S 150	M 250	L 350 AED
• Crispy Kunafa Cream Puffs with Pistachio	S 175	M 225	L 300 AED
• Tiramisu Casserole	S 175	M 300	L 450 AED
• Carrot Cake, Cream Cheese Frosting	S 175	M 225	L 300 AED
• Sticky Toffee Date Pudding Cake	S 250	M 325	L 400 AED
• Lazy Cake	S 125	M 225	L 325 AED
• Berries & Cream Trifle, Lemon Sponge Cake	S 10	M 250	L 325 AED
• Chocolate Mousse Cups	S 175	M 250	L 325 AED
• Brownies	S 100	M 180	L 250 AED
• Strawberry Cheesecake	S 225	M 325	L 425 AED
• Banoffee Pie (Banana)	S 200	M 250	L 300 AED
• Tart (Strawberry / Mango / Mixed Fruit)	S 200	M 250	L 300 AED
• Seasonal Fresh Fruit Salad	S 275	M 400	L 550 AED
• Fresh Berries & Mint Salad	S 300	M 525	L 800 AED





ABOUT PROJECT DINING

CATERING • EVENTS • STYLING

Founded in Dubai in 2017, Project Dining is a boutique catering and events company created by Chef Lara Jaber, bringing together thoughtfully prepared food, beautiful presentation and a personal approach to entertaining.

From intimate gatherings and private dinners to corporate events and larger celebrations, every menu is created with the same philosophy: generous food, quality ingredients and dishes people genuinely want to eat.

Our offering extends beyond catering, with event styling, grazing tables, live stations, custom cakes and personalised details available to create a complete experience.

MEET CHEF LARA

FOUNDER & EXECUTIVE CHEF

A graduate of Le Cordon Bleu London with a Grand Diplôme, Chef Lara's cooking is influenced by her Lebanese roots, international training and years of creating food for events in Dubai.

Her style brings together familiar flavours and global influences with a modern approach — food that feels elevated without becoming overly complicated or formal.

Since founding Project Dining, Lara has built the brand around something simple:

Food should look beautiful, taste even better, and bring people together.



CATERING



EVENTS



STYLING



CUSTOM CAKES

PROJECT DINING
DUBAI, UAE

Chef Lara ♡

