

FINGER FOOD PACKAGES

DELICIOUS BITES FOR EVERY OCCASION

Beautifully curated menus, designed to make your event effortless and memorable. Fresh ingredients, bold flavours, stunning presentation.

*Good
Food
People
Together*

CATERING
EVENTS
STYLING
MEMORABLE
MOMENTS



01

THE SIGNATURE

An elevated mix of Project Dining favourites.

Fresh Fig, Goat Cheese & Walnut Cups
Muhammara & Feta Tartlets
Crispy Aromatic Duck Rolls
Sticky Prawn & Mango Skewers
Butter Chicken & Mint Chutney Bao Buns
French Onion Beef Sliders
Caramelized Onion, Fig & Goat Cheese Bites
Mini Mille-Feuille Bites

AED 155 / PERSON

MINIMUM 10 GUESTS

02

THE COCKTAIL HOUR

Small, polished bites for drinks, receptions & celebrations.

Shrimp & Avocado Salad Cups
Brie, Apple & Walnut Bruschetta
Buffalo Mozzarella, Cherry Tomato & Pesto Tartlets
Bresaola Caprese Pesto Rolls
Salmon & Cream Cheese Blini Bites
Panko Crusted Shrimp Cocktail
Beef Teriyaki Skewers
Cranberry & Brie Puff Bonbons

AED 165 / PERSON

MINIMUM 10 GUESTS

03

THE CROWD PLEASER

Fun, familiar and made for sharing.

Mini Pepperoni Pizza
Chicken Strips
Shredded Chicken Mini Tacos
Italian Meatballs in Marinara
Korean Chicken Bao Buns
Mini Classic Cheeseburgers
Beef Fajita Wraps
Brownies

AED 135 / PERSON

MINIMUM 10 GUESTS

04

THE SOCIAL

Colourful, contemporary bites for birthdays, showers & gatherings.

Chicken & Mango Salad Cups
Vegetable Summer Rolls
Apricot, Ricotta & Honey Basil Bites
Mini Truffle Mushroom Pizza
Thai Chicken Satay Skewers
Shrimp & Guacamole Mini Tacos
Grilled Chicken Mini Burgers
Mini Strawberry Tarts

AED 145 / PERSON

MINIMUM 10 GUESTS

05

THE BRUNCH EDIT

Sweet and savoury favourites for daytime entertaining.

Omelette & Cheese Mini Bagels
Turkey & Cheese Croissants
Avocado Smoked Salmon Toast
Spinach & Feta Frittata
Chicken & Waffle Skewers
Mini Pancake Stacks
Yogurt & Granola Cups
Mini Mango Tarts

AED 140 / PERSON

MINIMUM 10 GUESTS

06

THE WORKDAY

Easy-to-eat bites designed for meetings, launches & office gatherings.

Greek Orzo Salad Cups
Charred Sweetcorn, Feta & Lime Cups
Feta & Spinach Puff Pastry Swirls
Caprese Bruschetta
Smoked Turkey, Cheddar & Caramelized Onion Quiche
Turkey Emmental Sandwiches
Falafel & Beetroot Hummus Wraps
Shish Tawouk Skewers

AED 125 / PERSON

MINIMUM 10 GUESTS



Little
Bites
Big
Smiles
♡

— PROJECT DINING —

KIDS PARTY BOXES

DELICIOUS BITES FOR HAPPY LITTLE GUESTS

FRESH INGREDIENTS • THOUGHTFULLY CURATED • A LITTLE SURPRISE IN EVERY BOX

GOOD
FOOD
BRIGHTER
PARTIES



LITTLE EXPLORER

ALL THE CLASSICS THEY LOVE

- Mini Cheeseburger
- Chicken Nuggets
- Fresh Fruit Cup
- Mini Brownie
- Juice Box
- Little Surprise



AED 45
PER CHILD



HAPPY ADVENTURER

A LITTLE MORE TO LOVE

- Mini Chicken Slider
- Mini Margherita Pizza
- Crispy Chicken Strips
- Carrot & Cucumber Sticks with Hummus Dip
- Fresh Fruit Skewers
- Chocolate Chip Cookie
- Juice Box
- Little Surprise



AED 55
PER CHILD



PARTY STAR

THE ULTIMATE PARTY BOX

- Mini Cheeseburger
- Mini Margherita Pizza
- Crispy Chicken Strips
- Mini Turkey & Cheese Sandwich
- Fresh Fruit Cup
- Mini Chocolate Cupcake
- Juice Box
- Special Surprise



AED 65
PER CHILD



VEGETARIAN

VEGGIE KIDDOS

TASTY BITES, HAPPY KIDS

- Mini Margherita Pizza
- Mini Cheese & Cucumber Sandwich
- Vegetable Spring Rolls
- Fresh Fruit Cup
- Chocolate Chip Cookie
- Juice Box
- Little Surprise

AED 55
PER CHILD



PROJECT DINING
GOOD FOOD BRINGS PEOPLE TOGETHER



Happy Kids
Happier Events

Minimum order: 10 children per selection.
Dietary requirements can be accommodated on request.
All prices exclude 5% VAT.

MEDITERRANEAN TABLE

FRESH FLAVOURS. TIMELESS FAVOURITES.

A curated selection of Mediterranean dishes, bringing together Lebanese, Italian and coastal flavours for the perfect gathering.

SALADS

CHOOSE 2

Original Lebanese Tabbouleh
Crunchy Fattoush & Pomegranate
Artichoke Carpaccio,
Parmesan & Rocket
Grilled Halloumi, Fresh Fig &
Honey Thyme
Watermelon, Burrata,
Pistachio & Basil
Mediterranean Tuna Niçoise

STARTERS

CHOOSE 2

Traditional Lebanese Hummus
Muhammara
Spinach Fatayer
Chicken Msakhan Rolls
Kibbeh Balls
Buffalo Mozzarella,
Cherry Tomato & Pesto Tartlets
Caprese Bruschetta

MAINS

CHOOSE 2

Chicken Piccata a Limone
Lemon Garlic Roasted Chicken
& Potatoes
Shish Tawouk
Beef Shawarma Platter
with Tahini
Lasagne Bolognese
Creamy Tomato, Spinach & Ricotta
Cannelloni
Lemon Garlic Butter Bucatini
Lemon Herb Grilled Sea Bream Fillet

SIDES

CHOOSE 2

Batata Harra
Roasted Baby Potatoes
Freekeh with Toasted Nuts
Seasonal Butter-Sautéed
Vegetables
Creamed Spinach
Vermicelli Rice

DESSERTS

OPTIONAL ADD-ON

AED 15 PER PERSON
PER DESSERT

Tiramisu
Orange Blossom Milk Cake
Traditional Baklava
Strawberry Cheesecake
Berries & Cream Trifle

AED 175
PER PERSON



MINIMUM
12 GUESTS



BUFFET SETUP
INCLUDED



QUALITY PLATES
& CUTLERY INCLUDED



DELIVERY CHARGED
SEPARATELY BASED ON LOCATION.
DÉCOR & EVENT STYLING
NOT INCLUDED.

ALL PRICES EXCLUDE 5% VAT.

THE CROWD PLEASER

FAMILIAR FAVOURITES, WITH A TWIST.

A vibrant selection of crowd-pleasing dishes, crafted with quality ingredients and globally inspired flavours.

SALADS

CHOOSE 2

Baby Gem Caesar
Charred Corn, Avocado & Feta
Lentil, Beetroot & Feta
Asian Quinoa & Mixed Nut
Grilled Chicken, Mango & Lime Herb
Asian Cabbage & Cashew Slaw

STARTERS

CHOOSE 2

Mini Arancini Balls
Chicken Fajita Wraps
Mini Pizza
Shredded Chicken Mini Tacos
Vegetable Spring Rolls
Mushroom Vol-au-Vents

MAINS

CHOOSE 2

Lasagne Bolognese
Creamy Wild Mushroom Chicken
Chicken Biryani
Chicken & Cashew Stir Fry
Chili Garlic Prawn Linguine
Lemon Herb Grilled Sea Bream

SIDES

CHOOSE 2

Truffle Mashed Potatoes
Roasted Baby Potatoes
Seasonal Butter-Sautéed Vegetables
Creamy Garlic Mushrooms
Jasmine Rice

DESSERTS

OPTIONAL ADD-ON

Sticky Toffee Date Pudding
Tiramisu
Strawberry Cheesecake
Brownies
Berries & Cream Trifle



AED 15 PER PERSON PER DESSERT

AED 225
PER PERSON



MINIMUM
12 GUESTS



BUFFET SETUP
INCLUDED



PLATES & CUTLERY
INCLUDED



DELIVERY CHARGED
SEPARATELY BASED ON LOCATION.
DÉCOR & EVENT STYLING
NOT INCLUDED.

ALL PRICES EXCLUDE 5% VAT.

THE SIGNATURE TABLE

ELEVATED CUISINE. MEMORABLE OCCASIONS.

A refined selection of signature dishes, crafted with premium ingredients for an exceptional dining experience.

SALADS

CHOOSE 2

Watermelon, Burrata, Pistachio & Basil
Grilled Halloumi, Fresh Fig & Honey Thyme
Shrimp Avocado Salad
Bresaola, Rocket, Parmesan & Capers
Crab, Orange & Avocado Salad
Artichoke Carpaccio, Parmesan & Rocket

STARTERS

CHOOSE 2

Smoked Salmon & Cream Cheese Platter
Cheese & Charcuterie Platter
Baked Spinach & Artichoke Dip
Eggplant Ricotta Rolls
Asparagus & Three Cheese Quiche
Panko Shrimp Tacos

MAINS

CHOOSE 3

Beef Tenderloin Steaks
with Potatoes & Vegetables
Beef Brisket with Roasted Potatoes
Lamb Shank Freekeh with Nuts
Mixed Grill – Shish Tawouk, Kafta & Tenderloin
Whole Roasted Salmon Fillet
Seafood Paella
Lemon Parmesan Creamy Chicken
Chicken & Cashew Stir Fry
Homestyle Chicken & Vegetable Curry

SIDES

CHOOSE 2

Truffle Mashed Potatoes
Potato Dauphinois
Freekeh with Toasted Nuts
Seasonal Butter-Sautéed
Vegetables
Creamed Spinach
Creamy Garlic Mushrooms
Vermicelli Rice

DESSERTS

OPTIONAL ADD-ON



Tiramisu Casserole
Sticky Toffee Date Pudding Cake
Strawberry Cheesecake
Date & Nut Baklava
Banoffee Trifle

FROM AED 15 PER PERSON
PER DESSERT

AED 275
PER PERSON



MINIMUM
12 GUESTS



BUFFET SETUP
INCLUDED



PLATES & CUTLERY
INCLUDED



DELIVERY CHARGED
SEPARATELY BASED ON LOCATION.
DÉCOR & EVENT STYLING
NOT INCLUDED.

ALL PRICES EXCLUDE 5% VAT.

GOOD FOOD
BRINGS PEOPLE
TOGETHER



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 ♡