





Ola's Beirut Catering has been offering a gourmet dining experience on *Lebanese* as well as international cuisines, combining a professional service with an outstanding taste.

From classic cuisines to creative culinary tastes, Ola's Beirut Catering creates menus tailored to your special occasions making each and every event, a successful and exceptional one, in addition to a full range catering services including friendly servers, table set-ups and table cloths.

SERVICES

Weddings

For an exceptional Big Day, Ola's Beirut catering will help you plan the most magnificent and sensational wedding you could have ever imagined!

At Dalia Catering, our team is specialized in bringing your wedding dream to life, and makes it forever etched in the minds and "mouths" of your delighted guests.

Contact with us for direct request.

Private Events & Occasions

When it comes to in-house gala dinners and all sorts of private events, our team has a great deal of experience in contributing to the success of all your special occasions. Our comprehensive catering services such as private brunches, lunches, dinners, gatherings, parties, birthdays, and celebrations, combining top notch ingredients with a friendly service and exquisite presentations, are the guarantees to perfectly delighted guests and satisfied hosts!

Note: We offer a wide variety of cuisines, styles, and budgets, and we can also take care of decoration, tableware, cutlery, and entertainment.

Corporate Events

Because we know that the corporate sector does not settle for anything less than the "*Crème de la Crème*", our team is trained to offer world-class catering services for all your corporate gatherings and spare you all catering arrangements and details.

Open Houses

Special packages for real estates and rentals:

**Minimum 20 guests for 25 Euros per person, including:*

- 6 selective Canapes decorated in golden tray or in a set up table.
- Waiter service for 2 hours
- Selection of house wine, water, soft drink.
- Set up the table and clean up all utensils.

Note: The price excluding the delivery service. Extra charge for additional serving hour, +5 Euros per person for any extra canapes.

Vegan Plates / Platos Veganos

- Stuffed Wine Leaves with rice & vegetables Hojas de Parra rellena con arroz y verduras.
- Canapés Falafel (chickpeas croquets) Falafel con perejil y tomate.
- Spinach pastries Empanadillas de espinacas.



- Pumpkin croquets (stuffed with spinach & chickpeas) Croquetas de calabaza rellenas con espinacas y garbanzo.
- Tartlets Roasted Cauliflower Tarteletas de coliflor al horno.
- Mini toast of tricolor Humos: Beetroot, avocado Mini tostada de tricolor Humos de remolacha y aguacate.
- Mini pizza of thym Mini pizza Tomillo.

- Aubergine rolls stuffed with dry tomato & walnuts Rollitos berenjena rellena con nuez y tomate seca.
- Mini croissant stuffed with avocado & herbs Mini croissant rellenas con aguacates.
- Vegetarian Spring rolls Rollitos de primavera.
- Rice rolls stuffed with vegetables Rollitos de arroz rellenas con verduras.



Salads / Ensaladas

- **Tabouleh Cups**

(parsely/tomato/onion/bulgur)
(Perejil/tomate/cebolla/bulgur)

- **Quinoa Salad**

(kale/mango/quinoa/avocado/raddish/red & Green Bell pepers)
(Col/manga/quinoa/aguacate/rqbanitos/ pimientrojo y verde)

- **Falafel Rucula Salad / Ensalada Falafel**

(Rocket/cherry tomato/cabbage/pickles)
(rucula/tomate cherry/ pepinillo)

- **Mozorella Sticks**

(cherry/oregano/mozorella buffalo)
(tomate cheri/alhabaca/mozorella buffalo)

- **Fattoush Salad Cups**

(lettuce/tomato/cucumber/raddish/red peper/toasted pita bread)
(Lechuga/tomate/pepino/rabanitos/ pimientto verde/pita tostado)

- **Feta beetroot with Aurugula Salad**

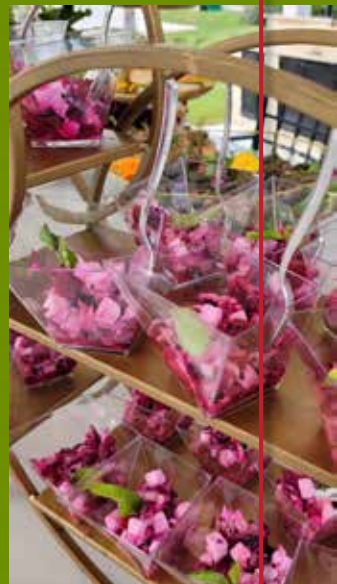
(Feta cheese/beetroot/Green apple/cabbage)
(Queso feta/remolacha/manzana verde/Col morado)

- **Pasta Salad / Ensalada**

(corn/black olives/tomato/carrot)
(Maiz/aceitunas negras/tomate/zanahoria)

- **Shrimp Salad / Ensalada Gambas**

(Shrimps/aguacate/Mango/seeds)
(Gambas/aguacate/Mango/semillas)





Canapes & Bites

- Cucumber with Yogurt / Pepino con yogurt.
- Mini pizza Thym, Cheese or Margarita (tomillo o queso o Margarita)
- Tartlet of bacalao with cocktail sauce / Tartelas de bacalao con salsa roja.
- Tartlet Shrimps with cocktail sauce / Tartelatas de Gambas con salsa roja.
- Mini shawarma bread chicken or beef / Mini shawarma pita de pollo o ternera.
- Mini hamburger beef / Mini hamburguesa de ternera.
- Mini burger hallumi Grill with avocado dip / Mini hamburguesa queso Hallumi con salsa de aguacate.



- Caramelized Chicken rolls / Rollitos de pollo caramelizados.
- Beef croquets cups with humus / Vasos de Croquetas de ternera con humos dip.
- Kebbeh Meat or spinash / Croquetas de ternera o espinacas.
- Kebbeh Canapés filled with humos / Kebbeh Canapés rellena con humos.
- Meat Dumplings sambusik / Empanadillas de ternera.
- Cheese Rolls with mint / Rollitos de queso con hierbabuena.
- Cheese dumplings / Empanadillas de queso.



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- Aubergine Rolls stuffed with flavored Yogurt, minced beef, walnuts / Rollitos de berenjena rellena con yogur, carne picada, nuez.
- Fried shrimps with sweet and sour sauce / Gambas fritos con salsa dulce.
- Bao stuffed with beef or chicken with creamy sauce Bao rellena con carne o pollo y salsa cremosa.



- Mini croissant stuffed with salmon Mini croissant rellena con salmon.
- Mini chicken or tuna club sandwich Mini pollo o tuna club bocadillo.
- Wraps falafel with pickles & tomato Wrap de falafel con pepinillo y tomate.
- Toast of goat cheese with dried figs & honey Tostada de queso de cabra con higos secos y miel.
- Ossmalieh stuffed with yogurt pistachio ball Ossmalieh rellena con bola de yogur y pistachio.
- Bagels of salmon, cheese with dill, or creamy avocado / Bagels of salmon, queso con eneldo.



Sweet Home

- Cups of Milk Pudding with Rose water / Puding de Leche con agua de rosa.
- Selection of mini baklava / Selectividad de mini baklava.
- Mini cheese cake baklava / Mini tarta de queso de baklava.
- Cheese cake cups of pistachio, lotus, oreo, berries / Copas de tarta de queso de pistachio, lotus, oreo y frambuesa.



- Mini croissant with pistachio, chocolate, lotus, or double cream with strawberry

Mini croissant with pistachio, chocolate crema de lotus o nata y fresa.

- Fried Pancake of walnuts or double cream (Katayef)
Pancake frito relleno con nuez o nata.

- Tartlets with crème patissiere and berries
tarteletas con crema de vainilla y arandano.

- Cheese dough with double cream (Hallawet al Joubnah)
Masa de queso rellena con nata.

- Semoline with double cream (Basbousa)
Semolina con nata casera.

- Passion Fruits salad & exotic fruits / Frutas del Pasion
ensalada con frutas exotica.

- Milhojas with Double Cream and strawberry (Ossmalieh)
Masa filo con nata casera y fresa.

- Mousse Chocolate cups with berries
Mousse de chocolate con frambuesa.





Party time Package

35 Euros + VAT per person
(minimum 10 guests)

- 7 selections of your favorite canapes served in special platters.
- Setup of the table decoration and cleanup afterwards.
- Enjoy with professional waiter service for 2 hours, serving the food and your drinks.
- Excluding drinks

Blooming Package

50 Euros + VAT per person
(mínimum 10 guests)

- 7 selections of your favorite canapes served in special platters.
- Table display decoration with Blooming style.
- Waiter service for 4 hours, serving the food and drinks.
- Including soft drinks, stir / sparkling water, local beer.

Living in Glory Package

65 Euro + VAT per person
(minimum 10 guests)

- Selection of 8 canapes and finger food from your style.
- Serving in fabulous setup of white displays with flower decoration.
- Exceptional drinks in different color served in cocktail cups withing the display.
- Exotic Fruits are included in the decorating setup.
- Cleanup from our team and serving for 4 hours your event.

Note:

- Additional charges of any extra hour of service.
- Notify for allergy and lactose free food.
- Additional cost for deliver service.
- Fresh juices jars and bottles are available on demand starting from 3.2 Euros / 200ml.
- Clutterry and table ware are available on demand.



Lets Grill: Barbecue Corner

Starting from 55 Euro + VAT per guest

Including:

- Two different type of salad salads with humos, yogurt platter.
- Basket of bread.
- Roasted potato and vegetables.
- Chicken, beef skewers, flavored minced beef skewers done on barbecue.
- Lamb chops or fresh fish for grill are available on demand for additional charge.
- Assorted shrimp plate available for extra charge.
- Waiter service for 3 hours.
- Setting up and clean up the food table.
- Extra charges for delivery service.





Afternoon Teatime:

*Minimum 10 guests
Starting from 280 + VAT Euros

Including:

- Variety of Tea selection and coffee machine.
- Milk: soja, lactose free, almond milk.
- Selection of 5 different salty and sugary canapes: mini croissant, crepes, pancake, fruits sticks, mini Baklava, salmon canapes, cucumber with yogurt, mini toast of tricolor humus, mini toast of feta and avocado, macarons.
- Bottle of champagne
- Waiter service for 2 hours.



Little Fingers Birthday

Starting from 15 Euros + VAT per child

- Selection of food menu: homemade pizza margarita, tender crispy, nuggets, French fries, penne with bechamel or tomato sauce, mini chicken or hamburger, chicken skewers served with white rice, chicken or turkey hot dogs.
- Including Jars of fresh fruits and drinks.
- Including waiter service for 2 hours.



- Set up and cleaning up the food table.
- Balloons arrangement and animation theme are available on demand for an additional extra charge.
- Personalized table theme and plates are available on demand for an additional charge.
- Sweets tables are available upon demand: cake, cupcake, cake pops, mini pancakes, fruits skewers, chocolate strawberries, chocolate fondant machine with fruits.

Take-away and Gathering Platter

- **Honey Tray:** Luxury honey tray with fruits and cheese ideal to sparkle your afternoon tea and your sweet table.
- **Tray Of Rice Spring Rolls:** Platter of variety of fresh spring rolls with different flavors and cashew nuts dip.



- **Bagels and Club Sandwiches Platter:** Platter of mini bagels and club sandwiches of salmon, chicken, tuna, avocado, cheese and much more.
- **Exotic Fruit Tray:** Exotic platter of seasonal fruits served in exceptional decorated art to impress your guests.



- **Big Kunafah Tray:** Lebanese desert made of filo stuffed with melted cheese of double cream served with sugary syrup.
- **Platter of Pancake and Goffers:** Mini pancake and goffers platter served with fruits, honey, creamy cheese, Nutella, peanut butter.



Buffet Catering For Luxury Events

Buffet catering offers a variety of menus suitable for weddings, anniversaries, birthdays, and other events with the possibility to tailor the menu to your needs providing a high quality of food to ensure your event memorable and enjoyable.

Buffet catering is a great option to allow your guest to choose the dishes that suits their tastes and dietary needs offering multiple choices of food range as they can refill as much as they want.

Buffet Menu

SALADS

- **Tabouleh**

(parsely/tomato/onion/bulgur)
(Perejil/tomate/cebolla/bulgur)

- **Quinoa Salad**

(kale/mango/quinoa/avocado/raddish/red and Green Bell pepers)
(Col/manga/quinoa/aguacate/rqbánitos/pimiento rojo y verde)

- **Falafel Rucula Salad / Ensalada Falafel**

(Rocket/cherry tomato/cabbage/pickles)
(rucula/tomate cherry/ pepinillo)

- **Mozorella Stick Sticks**

(cherry/oregano/mozorella buffalo
(tomate cherry/alhabaca/mozorella buffalo)

- **Fattoush Salad**

(lettuce/tomato/cucumber/raddish/red peper
toasted pita bread)
(Lechuga/tomate/pepino/rabanitos/pimiento
verde pita tostado)

- **Feta Beetroot with Aurugula Salad**

(Feta cheese/beetroot/Green apple/cabbage)
(Queso feta/remolacha/manzana verde/Col morado)

- **Pasta Salad / Ensalada**

(corn / black olives/tomato /carrot/)
(Maiz/aceitunas negras/tomate/zanahoria)

- **Shrimp Salad /Ensalada Gambas**

(Shrimps/aguacate/Mango/seeds)
(Gambas/aguacate/Mango/semillas)

- **Hallumi Salad**

(Aurugula , grilled hallumi cheese, cherry tomato,
dried figs, walnuts)
(Rucula, queso hallumi a la plancha, tomate Cherry,
higo seco, nuez)
and cashew nuts dip.



Starters:

- Humos Platter: Milled Chickpeas Dip.
- Moutabal Platter: Milled Aubergine Dip.
- Mouhamarah Platter: Milled Red Peper Dip.
- Beet Root Humos Platter.
- Yogurt With Cucumber Platter.
- Yogurt Dip Platter: Labneh.
- Vegan Wine Leaves: Wine Leaves Stuffed With Rice And Vegetables.
- Pastries: Spinash, Beef, Cheese, Chicken.
- Croquets Kebbeh: Beef Or Spinach Filling.
- Fatted Batenjen: Roasted Aubergine, Flavored Yogurt, Chickpeas, Crispy Bread, Pine Nuts.
- Falafel: Chickpeas Croquets.
- Special Grazing Tables Of Different Dips/vegetables/fruits.
- Selection Of Cheese Platter Served With Dired Fruits.
- Fresh Spring Tolls Platter.
- Assorted Shrimp's Platter.
- Assorted Raw Salmon Platter.
- Selection Of Bread Basket.
- Tortilla Of Potato: Homemade Spanish Traditional Plate.

Main Dishes:

- Barbecue Of Chicken, Minced Beef, Or Lamb Cubes Skewers.
- Whole Roasted Lamb With Aromatic Rice Served With Almonds.
- Beryani Rice With Lamb, Beef Or Thigh Chicken.
- Mandi Rice With Lamb, Beef, Or Thigh Chicken.
- Okra With Lamb Cubes Served With White Rice.
- Friikeh (Roasted Wheat) With Lamb, Beef, Or Thigh Chicken With Almonds.
- Wine Leaves Stuffed With Rice And Minced Beef, Served With Lamb Chops.
- Cuscus Lamb, Beef Or Chicken Served With Pumpkin, Zucchini, Carrot, Nabo And Caramelized Onion With Raisins.
- Potato Gratinated With Ground Chicken Or Beef With Vegetables.
- Roasted Beef With Sautee Vegetables And Gravy Sauce.
- Whole Chicken Stuffed With Rice And Minced Beef Served With Dried Fruit.





- Humos Platter: Milled Chickpeas Dip.
- Roasted Juicy Turkey With Aromatic Rice.
- Vegan Musaka: Sautee Aubergine. Zucchini, Tomato, Chickpeas.
- Beef Musakaa: Gratinated Aubergine Stuffed With Minced Beef And Topped With Melted Cheese.
- Rice With Sea Bass Served With Caramelized Onion And Dried Fruit.
- Sea Bass Filet Served With Tahini Sauce And Caramelized Onion.
- Roasted Sea Bass Served With Vegetables Sautee And Lemon Juice.
- Sayadieh: Aromatic Rice Served With Fried Or Grilled Sea Bass, Served With Pine Nuts And Creamy Sauce.
- Roasted Cauliflower Served With Tahini Sauce And Pomegranate.
- Gratinated Pasta Stuffed With Chicken Strips And Bechamel Sauce Or With Spinach And Mushroom Creamy Sauce.
- Lasagna Pasta With Minced Beef And Tomato And Bechamel Sauce.
- Paella: Spanish Traditional Rice With Variety Of Sea Fruits.

Sweet Selection:

- Cups Of Milk Pudding With Rose Water / Puding De Leche Con Agua De Rosa.
- Selection Of Mini Baklava / Selectividad De Mini Baklava.
- Mini Cheese Cake Baklava / Mini Tarta De Queso De Baklava.
- Cheese Cake Cups Of Pistachio, Lotus, Oreo, Berries / copas De Tarta De Queso De Pistachio, Lotus, Oreo Y Frambuesa.
- Milhojas With Double Cream And Strawberry (Ossmalieh) Masa Filo Con Nata Casera Y Fresa.
- Mousse Chocolate Cups With Berries/ Mousse De Chocolate Con Frambuesa.
- Fried Pancake Of Walnuts Or Double Cream (Katayef)/ Pancake Frito Relleno Con Nuez O Nata
- Tartlets With Crème Patissiere And Berries / Tarteletas Con Crema De Vainilla Y Arandano.
- Cheese Dough With Double Cream (Hallawet Al Joubnah) Masa De Queso Rellena Con Nata.
- Semoline With Double Cream (Basbousa) / Semolina Con Nata Casera.
- Passion Fruits Salad With Exotic Fruits/ Frutas Del Pasion Ensalada Con Frutas Exotica.

Buffet Luxury Package

75 Euro per guest + VAT per person

- Selection of two different salad flavor with three starters platter, two main dishes and one dessert item.
- Waiter service of 4 hours of professional team.
- Setting up and cleaning up later the table arrangement.
- Excluding drinks



Buffet Exotic Package

95 Euro per guest + VAT per person

- Selection of two flavored salads with 4 different starters, three main dishes and two selections of desert.
- Waiter service for 4 hours of professional team.
- Setting up and cleaning up the table arrangement.
- Including stir water, sparkling water, soft drinks.
- Including cutlery and plates.
- Setting up and cleaning up the table.





Glooming Buffet

125 Euro per guest + VAT per person

- Selection of two flavored salads with five different starters, four main dishes and sweet corner.
- Waiter service for 5 hours of professional team.
- Setting up and cleaning up the table arrangement.
- Including water, sparkling water, soft drinks and house wine.
- Including cutlery and plates.

Note:

- Service of Bartender and open drinks available on demand
- Availability of exclusive bottles of champagne, wine, alcoholic beverages on demand.
- Extra waiter service 25€ per hour.
- Extra charge for delivery services depend on the location.

Private Chefs

Experience an unique private chefs, using high quality ingredients to create delectable dishes that can make a lasting impression on your guests and providing a highly personalized service tailored to your specific tasted and dietary requirements!

In that way, we are saving time and effort on you as we handle meal planning, grocery shopping, cooking, and even cleaning up.

Kindly, contact us for more requirements.

Stations and Truck for Events

Shawarma Station

****Minimum of 20 Guests
Starting from 450 Euros + VAT***

- Oriental costume guy with special cutting show.
- Choose between homemade chicken or beef skew.
- Variety of dips: garlic, Tahini, chili sauce.
- Vegetables garnishes to enhance the flavors.
- Selection of Pita bread.
- Waiter service during 3 hours.

Note:

- 80 Euro for each additional hour.
- Excluding delivery charges.



Burger Truck

****Minimum 10 guests
Starting from 350 EURO + VAT***

- Personalized burger station with your theme.
- 2 hours of food serving.
- Selection of dips, french fries, vegetables garnishment.
- Choose the type of burger: Brioche, with seed, integral.



Bartenders and Open Drinks

****Minimum 15 guests***

- 7 Euros + VAT per person during 2 hours of open bar.
- 25 Euros per hour for each waiter serving drinks.

Contact with us for more info.





Moroccan Tea Station

**Minimum 15 guests Starting from 280 Euro*

- Customized traditional Moroccan clothes.
- Corner of Moroccan teacups with special live show.
- Service last for 2 hours

Cheese And Ham Station

Starting from 600 EUR + VAT

- Professional ham cutter of <jamon iberico>.
- 2 hours of serving in special serving plates.
- Selection of high quality of international cheese platter.

Hot Dog Station

**Minimum 10 guests
Starting from 300 Euro + VAT*

- Personalized Hot dog station with your theme
- 2 hours of food serving.
- Selection of dips, french fries and fried onion.

Oyster Station

**Minimum 15 Guests
Starting from 300 EUR + VAT*

- Exclusive fresh oysters stand with professional art.
- 1 hour of serving.
- Additional charges for each hour.



Weddings



We Offer Exquisite Catering For Your Wedding!

We know that weddings aren't only about the big day. Which is why we put as much focus on the planning experience as we do into the day itself: Because each moment prior to your wedding should be enjoyable, creative and stress-free.

Welcome Drink

Standard *Minimum 15 Guests
35 EUR+VAT / per person

- Selection of 5 different canapes.
- Serving for 2 hours with professional waiters.
- House wine, soft drinks, champagne.

Premium *Minimum 15 Guests
45 EUR+VAT / per person

- Selection of 6 different canapes.
- Cheese board with exotic selection of cheese.
- Serving for 3 hours of waiter service.
- Premium wine bottles, soft drinks, Champagne.

Note:

- Extra charges for fresh juices.
- Excluding delivery service depends of the location.
- 25 EURO for additional hour of serving for each waiter.



GENERAL CONDITIONS & PAYMENT TERMS

- Any cancellation under 48 hours from delivery is subject to a 70% cancellation fee.
- Submission of payment constitutes your agreement to our terms & conditions.
- Please notify us of any allergies or food requirements.



- Payments can be made via bank transfer, Cash, link or credit card and the full payment should be made on the confirmation of booking.
- Any extra costs made during the event and not included in the signed quote should be paid right after the event.